

The Owyhee Avalanche

VOL. 35, NO. 48 \$1

HOMEDALE, OWYHEE COUNTY, IDAHO

WEDNESDAY, NOVEMBER 25, 2020



The Owyhee County Historical Museum's 1915 Model T was an illuminated attraction during Friday's Christmas tree lighting. Submitted photo

Officials put county in red zone for virus

Health district says community spread is evident

Owyhee County's slide on the Southwest District Health COVID-19 alert scale is complete.

The county is now in the red zone, indicating that the daily incidence rate continues to climb. In announcing the updated alert level Thursday afternoon, the health district said there is a "very high" positivity rate and evidence of community spread.

At the time of the press release, the county's daily incidence rate was 5.01 cases per 10,000 people. That's just above the threshold of five cases per day that is one of the factors in moving the health alert level.

A county won't be moved out of its current alert status for at least two weeks.

Murphy tree lighting starts holiday cheer

by Mandi Boren

For The Owyhee Avalanche

Murphy was filled with holiday cheer Friday night as the Owyhee County Historical Society hosted its inaugural Christmas tree lighting event.

The town tree was lit at 6:30 p.m., and guests were treated to hot chocolate, donuts and

horse-drawn carriage rides from Owyhee Express Carriage Co.

Children and adults alike were filled with the spirit of the season as Owyhee County Historical Museum director Eriks Garsvo donned a Christmas light-illuminated blazer and entertained with

carols played on the museum's antique player piano and by showing off the museum's newly acquired 1918 Brunswick Phonograph.

The donation-only Model T rides and carriage rides were the hit of the evening. Authentic brass sleigh bells hung from the two carriage

horses, and the restored candy apple red Ford Model T was decorated with festive lights and kerosene head lamps.

"Everyone had fun, and we had a good turnout considering," Garsvo said. "We tried to be safe with

— See *Holiday*, page 6A

— See *Virus*, page 3A

Homedale for the Holidays has night parade but no tree lighting

Saturday's route lengthened to help with social distancing

Saturday's Homedale for the Holidays night-light parade has received the green light.

But there will be no gathering afterward when, in the past, Mayor Gheen Christoffersen has thrown the switch to light up Bette Uda City Park.

"The mayor has received an overwhelming amount of support from the community

to proceed with the parade," Chamber of Commerce president Gavin Parker said.

Parker added that the parade route will be lengthened by one block to promote social distancing, and wearing masks is encouraged as well.

The theme of this year's parade is Tim Burton's "The Nightmare Before Christmas."

Lineup for the parade will begin at 5:30 p.m., on West Owyhee Avenue stretching east from Tolmie's Ace Hardware.

The parade route will head west on Owyhee Avenue and turn south onto North 4th Street West to head to West Idaho Avenue.

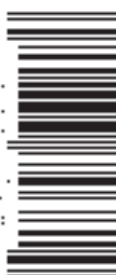
"Hopefully that will encourage the patrons to spread out a little more throughout town,"

— See *Parade*, page 3A



Third straight state runner-up

Homedale High School co-captain John Breshears accepts the 3A football state runner-up trophy from Middleton High School athletic director Andy Ankeny on Saturday after Sugar-Salem collected a 34-28 overtime victory for its third consecutive championship. For more coverage, see **Page 1B**



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Special section: Third-graders' turkey recipes; shopping ideas
Helping others, Pg. 2A: Wish Tree volunteers at it again
Silver City Road closed, Pg. 5A: Bachman open for now
Basketball in full swing, B section: Girls going, boys to begin
Weather, 7A • Looking Back, 4B • Commentary, 8-9B

Oreana Community Hall window replacement campaign begins

Volunteers add project in historic building’s decades-long upgrades

The Oreana Community Hall is nearly 90 years old, and it takes a lot of work to keep the historic building in good shape.

A band of volunteers recently painted the exterior, which had been damaged by spring hail, and now a large-scale effort is underway to replace the building’s 11 windows.

Historical accuracy is important, and the community has already pitched in with Nick Ihli donating \$60 and the Grand View Lions Club tossing in another \$500.

But a lot more funding is needed to replace the original window frames that were installed when the current community hall was built in 1932 to replace the original hall, which had burned down.

One of the volunteers heading up the restoration committee, Oreana resident Christine Collett, said the new windows appear to price out at about \$2,000 apiece, which puts the project at \$22,000. Because of busy work schedules, no window company personnel has been able to make the drive to Oreana to give a solid estimate, she said.

“I know that is a lot of money to raise, so doing this project in stages is more than likely,” Collett said.

Collett explained the issues with the vintage windows.

“Some open and stay open, some do not open at all, and



The Our Lady of Queen of Heaven Catholic Church is reflected in one of the Oreana Community Hall windows that volunteers are working to replace. Submitted photo

some open and only stay open with help from a prop — usually a beer can,” she said.

“We really need to stay true to this building and replace the frames with wood, like the ones we have now.”

New windows could help lower operation costs, too.

“The glass could be much more energy-efficient,” Collett said. “The power bills in the wintertime are just getting higher.”

For more information on getting involved in the effort, contact Collett at (208) 834-2062 or colletttranch@gmail.com, or send a message through the Oreana Community Hall Facebook page.

The restoration and upgrade work on the hall has been ongoing for 30 years, Collett said.

Some of the work had been donated such as new appliances, and other work has included a new floor and cabinets in the kitchen, cement and donated labor. Restroom floors have been dug out and replaced, and both have been painted.

The hall features all new electrical wiring, allowing for the installation of two furnaces. One was installed in the front of the hall and the second was donated and installed to the rear of the building.

The stage, where Collett and her husband have performed with their Runnin’ for Cover band for countless dances, has been widened and new steps were donated.

The floors in the main hall have been refinished.

In another effort to keep energy costs down, insulation has been installed in the attic, which Collett said was a first for the old building.

Ceiling fans also are now in place to circulate air year-round, further helping with energy consumption.

There’s new outside lighting that has been donated and installed.

As for the meeting place side, a storage room for chairs and tables has been added, and the tables were replaced last year. A folding chair rack and table rack were purchased this year to help with storage and setup.

— JPB

Wish Tree tags to appear soon around Homedale

Poker fundraiser cancelled; cash, other donations welcome

The Homedale Community Wish Tree is moving forward with a few adjustments this year.

Because of COVID-19 precautions, the annual Texas Hold ’em poker tournament used to fund the benefit project won’t be held.

Diana Maxwell, one of the long-running event’s organizers, said that the organization instead is accepting donations this year to help fill whatever wish tags may go unfulfilled.

In the meantime, volunteers soon will fan out across the Homedale community to set up Christmas trees with wish tags for the families identified for assistance through the program.

Maxwell said that there are 131 children from 39 families within the Homedale School District that will receive presents this year.

Trees will be located at:

- Albertsons
- Homedale Post Office
- Homedale Drug
- Idaho Pizza
- Moxie Java
- The Bowling Alley
- CTI Foods in Wilder

Maxwell said each child will receive two presents — something warm and a toy.

Community members who want to help out can visit any of the tree locations and choose as many tags as they want to fill.

All presents must be returned to the tree location by Tuesday, Dec. 15 so organizers can perform an inventory and fill the tags that were not returned or remained on the tree.

That’s where the community monetary donations come in. Usually, the poker fundraiser at Txoko Ona Basque Center raises money to buy warm clothing and toys to complete whatever tags aren’t filled by the community.

This year — as with every year, really — organizers welcome monetary donations.

Checks can be mailed to: Homedale Community Wish Tree

3787 Hwy 95
Homedale, ID 83628

The Wish Tree effort began years ago with the efforts of a local sorority.

Now, the committee is comprised of members from one Homedale family and a faithful helper:

- Diana Maxwell
- Lori Badiola
- Teresa Ryska
- Julie Uranga
- Jolene Koplin
- Sumr Badiola
- Florentina Badiola
- Cheri Franko

Those women and other volunteers will gather a few days after the donation deadline to organize the gifts and clothing.

First-responders from Homedale Police, Homedale Fire Department and Homedale Ambulance will help distribute Christmas presents to families on Saturday, Dec. 19.

— JPB

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The Homedale Community Foodstead is OPEN.
What's a foodstead? This is a community gathering place where anything is possible:

- You can rent a meeting room for up to 70 people
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We are located in the old Homedale Public Library: 125 W. Owyhee Avenue Homedale, ID
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Got News?

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

From page 1A

✓ Virus: Marsing, Homedale high school sports contests available to view online

Recommended precautions in the red health alert include:

- The use of face coverings or maintaining 64 square feet of space (an 8-foot-by-8-foot box) at events
- People should work from home if they can.
- Community members whose health conditions or age make them vulnerable should limit participation in high-risk exposure events such as sporting events, concerts, and family or social gatherings that bring people from different households together.
- Limited visitation to long-term care facilities or correctional facilities

Area schools already have taken some precautions regarding athletic events.

The Idaho High School Activities Association limited the number of spectators allowed at Saturday’s 3A Milk Bowl football state championship game at Middleton High School.

Only players, coaches and essential workers are being allowed inside gymnasiums. No spectators will be admitted. Homedale has all levels of its games available for viewing at www.nfhsnetwork.com. There is a fee to watch games on that site.

Marsing athletic director Brian Marshall said that school will get video equipment installed next month with an eye toward offering games online in January.

But the Huskies’ Nov. 17 games against Payette were livestreamed on the Marsing Booster Club’s Facebook page, too.

Marshall reported in his weekly schedule email that all games going forward will be

Confirmed Owyhee County COVID-19 cases:
535
Nov. 17 to Nov. 23 statistics:
New confirmed cases, 83
Deaths: 5 (New: 0)
Health alert level: Red
Probable cases, 53 (New: 10)
Source: coronavirus.idaho.gov

Malheur COVID-19 cases:
2,318
New cases, Nov. 17 to Nov. 23: 136
Deaths: 39 (New: 1)
Negative tests: 7,252 (New: 307)
Source: govstatus.egov.com/OR-OHA-COVID-19

available on the booster club Facebook page.

Southwest District Health reported that 67.27 percent of the county residents with new cases couldn’t identify where they may have been exposed to the coronavirus. Southwest District Health’s press release stated that fact “is very concerning and points to sustained community spread.”

The health district said that 21.64 percent of all COVID-19 tests come back positive, and that indicates the virus is more prevalent in the community than the data shows.

Between Nov. 8 and Nov. 14 one confirmed or probable COVID-19 case was identified in a Homedale School District staffer.

As of Thursday, there were 160 students and staff from schools in Owyhee County who were in quarantine and nine who were isolated with COVID-19 symptoms.

Those quarantined, the majority of which probably are from Homedale Middle School, are described by the health district as having had close contact with a person who tested positive.

Homedale Middle School went to online learning last week in an attempt to get staff and students healthier. Principal Moss Strong said the hope was to be back in the classrooms for in-person instruction by Monday when students return from the Thanksgiving break.

Quarantined people are asked to stay home for 14 days and monitor symptoms. It’s requested that those in isolation stay away from others for a minimum of 10 days from the onset of symptoms.

Of the counties in the health district, which includes neighboring Canyon County, only Adams County at orange is in a health level lower than the most extreme. — JPB

Historical society to celebrate 60 years

The Owyhee County Historical Society and Museum will turn 60 years old on Dec. 19. On that date in 1960, the state of Idaho certified the incorporation of the Owyhee County Historical Society, Inc.

According to museum director Eriks Garsvo in the historical society’s November bulletin, the museum officially started operations in 1961 out of a room in the county courthouse in Murphy.

OCHS plans to celebrate 60 years of preserving Owyhee County history during the 2021 Outpost Days next summer.

Archivist hired to help with accession

In October, the museum received a \$500 grant from the Idaho State Historical Society to help purchase a new “museum quality scanner” to digitize the museum’s extensive historic photograph collection.

Archivist Caryn Herman has been hired and will help get the museum’s collections added and organized into the PastPerfect collection system. Garsvo said he hopes, with Herman’s assistance, to organize and properly store the museum’s clothing collection into boxes on shelves for preservation.

“Currently, the clothing vault is full of clothes just hanging on racks,” the director wrote in the bulletin. “It’s time to properly store the clothes and get them into the system.”

Museum upgrades in progress

Various displays on the museum’s campus have received attention recently.

The museum rented a man lift to access the Murphy schoolhouse’s bell tower so that it could be repainted to keep the wood from rotting and to attach a new rope to the flag pole on the tower.

Plans are in place to rewire the schoolhouse and for light sockets to be fixed this winter.

The Annex building lobby interior wall has been installed, and drywall work is complete. After painting, a truss system will be installed overhead.

Garsvo estimated that the cost to finish the timber posts, trusses, and lighting will be roughly \$5,000. The project will be completed as funds become available.

In the coming year, work will begin to restore the Marsing Train Depot back to how it looked in 1922, when it was constructed at the end of the Marsing Branch Line.

The restoration will include a new roof, upgraded electrical system, signage, and repainting inside and out. The depot’s color will be light brown and colonial yellow. — TK

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✓ Parade: Santa and his helpers will hand out goodies to children along the route

Parker said.

Santa and his helpers will hand out goodie bags of holiday treats to children along the parade route in lieu of the

meet-and-greet with the Big Guy that usually takes place during the post-parade tree lighting ceremony.

The tree lighting has been

shelved this year to avoid a large gathering, Parker said.

“The park will be lit up prior to the parade so that everyone can enjoy it,” he said.

The Owyhee Avalanche

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On Thanksgiving, think of and thank Idaho farmers

For me, part of enjoying a Thanksgiving feast is expressing my gratitude to all those who work in Idaho agriculture, tending the land and producing our food every day.

Our family's holiday table often features a mix of garden-grown and preserved foods, locally sourced ingredients and plenty of supermarket staples. But no matter where or how the components of your meal were acquired, it is likely that some of them came from Idaho.



Ariel Agenbroad

Idaho's 25,000 farms and ranches produce more than 185 different commodities, and we're ranked in the top 10 in the U.S. for production of more than 25 crops and livestock.

Idaho holds strong as the nation's No. 1 producer of potatoes, No. 2 in sugarbeets, and No. 4 in onions. We're also the third top producer of milk and cheese and in the top 10 for greenhouse and nursery crop production. And neighboring Canyon County grows garden bean seed that is used worldwide. So those mashed potatoes and butter, the whipped cream on your pie, the green bean casserole with crispy onions, and even that blooming chrysanthemum on the table? Yes, very possibly it was all Idaho-grown.

Looking to add even more Idaho flavor to your table? Turkeys are not as commonly raised on Idaho farms, but they are being produced. The farmers who raise them often start taking reservations when the baby birds are still in pinfeathers. We are lucky to still have poultry processing facilities in the area, so you may even be in a position to raise a bird yourself! Not everyone prefers turkey, so if your tastes run to roast beef, you have local

options among the premium meat producers in our area — including the strong cattle industry in Owyhee County.

Breads and rolls can be homemade or purchased from a local bakery and can incorporate local grains and seeds, even potatoes. Consider a side dish made from Idaho barley or wheat berries. Idaho apples, pears and pumpkins for pies are still in supply. And for the adult beverages that may accompany your holiday feast, we couldn't live in a better region for local wine, beer, hard cider and spirits.

Many people in our community find themselves in the position of needing food assistance, especially this year and around the holidays. Here again, Idaho growers are often helping out with donated onions, potatoes and other fresh, healthy foods that are collected and distributed by area food banks and emergency food pantries.

I learn a lot from growing my own garden, but an appreciation of the extraordinary amount of hard work and sacrifice farming demands is one of the best lessons. After struggling through my own humble attempts, I cannot take for granted all that goes into any meal, especially a holiday feast.

I try always to be mindful of the contributions made by our Idaho farmers and ranchers, but particularly at Thanksgiving, I am especially grateful. Join me, and find more Idaho-grown products at www.idahopreferred.com.

— Ariel Agenbroad serves southwest Idaho as an Area Extension Educator in Community Food Systems, and Small Farms for University of Idaho Extension. Her areas of specialization include home and market vegetable production, direct marketing of small farm products, organics and gardening with youth. She can be reached at ariel@uidaho.edu.

Marsing congregate meals delayed

Metro awaits health district OK

Serving Marsing's elderly is nearing realization, with a slight hiccup, after an absence of nearly two years.

Metro Meals on Wheels was scheduled to begin serving congregate meals to the Marsing community on Nov. 2, after the approval of memorandum of understanding between the business and the City of Marsing in October.

But there was a slight hitch in the plan.

The opening of the Sandbar Community Room within the Marsing City Hall, 18 Sandbar Ave., to the town's seniors and others for luncheons three days per week has been pushed back to Monday at the earliest. Southwest District Health must certify City Hall's kitchen for Metro to use.

Marsing has not seen congregate meals for its senior citizens since the Sandbar Restaurant with a Cause closed its doors in March 2019.

There was an early question about whether Metro could hire a cook in time for the opening. Metro chief ex-

Senior menus

Homedale Senior Center

Note — Congregate meals suspended. Curbside pickup after noon. Phone ahead (208) 337-3020 to order. Dessert included in curbside lunch. Center is located at 224 W. Idaho Ave.

Sandbar Community Room, Marsing

Noon inside Marsing City Hall

Milk available each day

Suggested donation: \$4 (60 and over),
\$6 (59 and younger)

Nov. 30: Breaded fish, coleslaw, mac & cheese, peas, wheat bread

Dec. 2: Turkey cutlet, mashed potatoes, herb and onion gravy, carrots, wheat roll, pudding

Dec. 4: roast pork, sweet potatoes, Cascade veggies, peaches, wheat roll

ecutive officer Grant C. Jones said on Thursday that Donna Cote of Marsing was hired for the position and everything was on course in that respect.

Jones also said that with Idaho Gov. Brad Little's decision to move the state back to Phase 2 of its Stay Healthy Order, those responsible for the congregate meals will operate as a restaurant, i.e., limiting occupancy as needed to maintain six feet social distancing

and allowing no more than ten patrons in the dining room. People considered at-risk are encouraged to stay home.

Once the congregate meals begin, lunch will be served at noon every Monday, Wednesday, and Friday, excepting holidays.

The suggested donation for customers 60 and older is \$4 per meal, while those younger than 60 will pay \$6 per meal.

— TK

COSSA to present adult class for welding

Night classes for adult welding instruction are being offered in Wilder.

The Canyon-Owyhee School Service Agency Regional Technical Education Center, 109 Penny Lane, will play host to the Welding I and II class on Mondays and Wednesdays beginning next week.

Shelby McRae, who has more than six years of experience as a certified welder, will lead the class, which will run from 6 p.m. to 8 p.m.

The cost is \$250 per person. Each student must bring their own gloves and welding helmet.

To register, contact COSSA short-term training coordinator Veronica Grimaldo at grimaldo@cossaschools.org or (208) 482-6074, ext. 256.

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

Silver City Road closed for winter; Bachman still open

Silver City Road was closed for the winter Tuesday.

The Board of Owyhee County Commissioners convened a special meeting to vote on the closure, which is an annual occurrence.

“(Sheriff Perry Grant) said it’s pretty bad and impassable,” County Clerk Angie Barkell said, adding that Grant informed the commissioners of the need to close the road Monday.

No action was taken in Monday’s regular meeting. Commissioners must pass a resolution to close the road.

Grant said he approached the BOCC about closing only Silver City Road at this time after hearing from the Silver City winter watchman that New York Summit was no longer passable by passenger car.

While Silver City Road is closed where the pavement ends, the commissioners have yet to take action to close Bachman Grade. Once closed, both roads typically do not open until after Memorial Day.

“Many other roads that we normally close at the same time remain passable at this time,” Grant said. “So, I decided we will try something different than years past.

“Historically, we receive a few search and rescue calls on Silver City Road prior to the others, so we will close it now and the others at a later date. I don’t want to infringe upon their rights to use the roads that remain passable.”

Silver City Road is closed to general traffic, and signs are posted along the route. But people who own homes in Silver City can still access the historic mining town.

“Signage is always placed warning whoever goes past the barricade will be cited, and if they need rescue they will be charged for all expenses,” Hoagland said.

Anyone who disobeys the road closed sign and has no reason to be on the road (such as homeowners) could

be subject to a fine as a misdemeanor violation of county ordinance.

In the spring, a gate was installed across the road at the North Sinker crossing. The commissioners approved \$3,500 for the project on May 1.

“It is where the county closes the road to the public for the winter,” BOCC chair and Dist. 1 Commissioner Jerry Hoagland explained earlier this month.

Hoagland said the gate was installed at Grant’s behest because of the influx in recreation triggered by social distancing pleas early during the COVID-19 pandemic.

“People in cars were getting stuck, requiring rescue taking law enforcement and (emergency medical technicians) away from regular patrols or other emergencies,” Hoagland said.

Grant said the signage informs folks that only tracked vehicles (“basically anything that can require a snowmobile sticker,” he said) are allowed past a certain point.

“I am hoping the gate will be a better reminder than the signs that often fall over or are disregarded,” the sheriff said. “If someone does cross without business, it is a \$151.50 fine, plus a huge tow bill.”

The gate is located on the pavement still, but Grant said that will be “a point of no return, if it is crossed, since the road gets much worse quickly.”

Contrary to rumors, Hoagland said a lock was never placed on the gate.

“In my conversations with the sheriff, it would be closed, not locked, with a sign warning (of) fines if (motorists go) past the gate,” Hoagland said.

“Homeowners would be able to pass through.”

Although no such action has been taken, Hoagland said that if the public continued to ignore the signage, it is possible that the gate would be locked and keys made available for homeowners’ access.

— JPB

Marsing Disaster Auction postponed until 2022

A popular and much-anticipated community event is on hold until 2022 because of ongoing limitations brought on by COVID-19 precautions.

The Marsing Disaster Auction would be celebrating its 60th incarnation on the first Saturday in February 2021, but organizers have pushed back the next fundraiser to Feb. 5, 2022.

“We could not risk the health of those that make the Marsing Community Disaster Fund possible,” the organizing committee said in a release.

The annual event raises money through auction items, raffle ticket sales, and food purchases, to provide monetary assistance for citizens who have been displaced because of fire or other emergencies or those who need help with medical bills or funeral expenses.

Last year, the auction brought in \$73,300.

The Marsing Disaster Auction committee chose to cancel the event to reduce health risks to auction attendees and

in Marsing. Carter said that it was difficult to rationalize approaching businesses about donations in this climate.

He said that the committee typically begins planning for the auction in October, including seeking donations and printing flyers, but with all the uncertainty and fluctuations caused by the virus, it has been difficult to get any momentum toward organization.

“We’ve been waiting for things to change so we can start planning,” he said. “It’s hard to expend that money when the whole thing could just be canceled,” he said.

Carter said he has not received an overwhelming amount of feedback after the decision to cancel, but what he has received has been positive.

“Most people understand the decision we made,” he said.

Carter said the committee still has money saved from previous auctions to help community members in need.

He emphasized that people can still donate. Visit the auction’s website, www.marsingdisasterauction.org or email marsingdisasterauction@gmail.com for more information.

— TK

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From page 1A



A youngster is in awe as the player piano belts out a tune without assistance from Owyhee County Historical Museum director Eriks Garsvo. Photo by Mandi Boren



A vintage Christmas tree street decoration acquired from the City of Marsing (right) helped light up the Owyhee County Historical Museum campus Friday. Submitted photo



In his top hat and blazer festooned with Christmas lights, Eriks Garsvo stands next to one of the museum's newest acquisitions, a 1918 Brunswick phonograph. Photo by Mandi Boren

Retirement prompts Adrian principal shuffle

Only a few months into her new job, Terri Vasquez has had to step down as the Adrian Elementary School principal.

Adrian schools superintendent Kevin Purnell said the former Homedale Elementary principal was forced to resign in mid-October because of health concerns.



"We appreciate the time she spent with us; although brief, she had a very positive impact on our school and district," Purnell said in a press release announcing administrative changes in the district.

The reorganization includes Purnell, who also had served as high school principal, moving into the role of elementary/middle school principal while maintaining his chief executive role, too.

Last Wednesday, the Adrian school board convened a special meeting to hire schoolteacher Bill Wortman as the interim high school principal for the remainder of the 2020-21 school year.

"We are excited to have him fill this role as we strive to give our students and families our very best," Purnell said.

Wortman has taught in the district for six years and has spent the past decade as a coach in the district. He is the Antelopes' football coach, having led the team to the 2019 1A Oregon state championship.

Before coming to Adrian, Wortman taught for two years in Alaska.

During his tenure at Adrian, he has taught first-graders and filled the physical education instructor position throughout each grade level.

Wortman received a Bachelor of Science in Elementary Education from Eastern Oregon University and a Master of Science in Educational Leadership from Western Governors University.

Purnell has served as high school principal for more than 13 years before taking over the dual role of high school principal and superintendent 2½ years ago.

✓ Holiday: Tree lighting just the start of museum's events

hand sanitizer and masks available."

While donations had not been totaled as of press time, Garsvo said the kitchen alone brought in more than \$1,100 in about three hours of operation. Guests purchased a dinner of homemade potato soup or spaghetti complete with salad

and pie. Hot chocolate and donuts were also available for purchase.

Garsvo said the museum is always seeking donations. Projects for 2021 include a need for archiving supplies to help the museum preserve artifacts, and funds are always needed for operations and

improvements.

Donations can be made by calling the museum at (208) 495-2319 or by visiting the Owyhee County Historical Museum on Facebook.

The holiday cheer is not over in Murphy. The museum will host its annual Christmas Bazaar and Charlie Brown

Christmas tree sale beginning at 10 a.m., on Saturday, Dec. 5.

— Mandi Boren, an Oreana resident, covers the Grand View-Bruneau-Oreana area for The Owyhee Avalanche. Send news tips to her at mandi@owyheeavalanche.com

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Death notice

DUANE V. ASH, 86, of Homedale, died Wednesday, Nov. 18, 2020 at a local hospital. Arrangements: Flahiff Funeral Chapel, Caldwell. (208) 459-0833

Stage 2 brings changes to Jackson library

Two Story Time sessions, split Teens & Tweens planned

The Gypsy Jackson Memorial Library’s youth and children’s events are undergoing changes with the state in a modified Stage 2 of the COVID-19 plan.

The new policy for preschool Story Time and Teens & Tweens began Monday.

The library’s youth services coordinator Carol McMichael said that there will be two Story Time sessions each Monday for preschoolers.

Likewise, Teens & Tweens will be modified each Thursday.

The modifications come as indoor gatherings are limited to no more than 10 because of Gov. Brad Little’s modified Stage 2 guidelines.

McMichael said wearing masks is optional.

Story Time will have sessions at 10:15 a.m., and 11:15 a.m., each Monday inside the library at 121 W. Owyhee Ave. Each session lasts 45 minutes.

Monday’s Story Time will

include a reading of “Dragons Love Tacos 2” by Adam Rubin and “MakeWay for Readers” by Judy Sierra. The preschoolers will make a paper plate taco craft after the stories.

There is no Teens and Tweens planned Thursday because of Thanksgiving.

But once students return from the holiday break, the program will be divided between the Jackson library and the Homedale Community Foodstead building (the former city library), 125 W. Owyhee Ave.

McMichael said the session will be split between the two buildings whenever there are more than 10 participants for the program open to boys and girls ages 10 to 17.

The hour-long programs begins at 5 p.m., and will return on Thursday, Dec. 3.

If the program is split into two groups, McMichael will lead one activity, and Emileen Noblit will take the other.

— JPB

BLM’s wild horse range repopulated

The Saylor Creek Herd Management Area is back to its wild horse Appropriate Management Level.

The Bureau of Land Management Jarbidge Field office worked Nov. 17 to release 11 wild horses into the herd management area in Owyhee County.

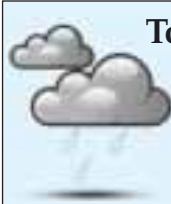
Six studs and five mares were returned brought the population back to 50 in the HMA located 15 miles south of Glens Ferry.

Earlier this year, a water/bait trap gather was used to remove 104 horses from the range to reduce overpopulation.

Many of those horses were later offered for adoption.

The mares released last week were treated with the fertility control vaccine GonaCon Equine, one of the vaccines the BLM uses in its management of wild horses on the range. It can cause high rates of contraception that can last two to five years.

Today



45°
28°
Cloudy,
showers

Nov. 17

53° 38°
.50

Thu



46° 23°

Nov. 18

59° 46°
.00

Fri



41° 24°

Nov. 19

51° 27°
.00

Sat



40° 20°

Nov. 20

62° 22°
.00

Sun



39° 22°

Nov. 21

46° 22°
.00

Mon



43° 24°

Nov. 22

42° 19°
.00

Tue



44° 20°

Nov. 23

38° 21°
.05

Water report

The Bureau of Reclamation website showed that the Owyhee Reservoir was 43 percent full and that water was flowing in the Owyhee River above the reservoir at Rome, Ore., at a rate of

180 cubic feet per second. Water is flowing out at Nyssa, Ore., at a rate of 29 cubic feet per second. The reservoir held 207,753 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.

Grand View community Christmas celebration planned

Raffle, tree sales benefit community center

The Grand View Community Club will present a holiday celebration in mid-December.

The Light the Night celebration will include a night light parade and a raffle and open house at the St. Henry’s Community Center.

The events will be held on Saturday, Dec. 12.

The open house to show off the new community center runs from 5 p.m. to 6:30 p.m..

Line up for the parade starts at 6:30 p.m., with the procession pushing off from the American Legion Post 134 Hall on Roosevelt Street a half-hour later. The lighting of the town’s tree and a visit from Santa Claus will follow the parade.

year.

The open house will show off the improvements and repairs already carried out.

There are 250 tickets available for the raffle. The tickets cost \$10 each, and the top prize is a \$500 Cabela’s gift card. There are several gift baskets available as secondary prizes.

Buy raffle tickets at Integrity Factoring, Agri-Lines, and any Grand View Community Club member.

The community club is also selling Christmas trees and wreaths as another fundraiser for the community center.

After Thanksgiving, trees and wreaths will be sold in the empty lot next to the Desert Sage Health Clinic in the 300 block of Main Street.

Trees will be priced at \$55 and \$60, according to Carothers. Wreaths will be sold for

\$20.

The community club has also reached out to local community members and businesses about a commemorative brick sale.

There are three sizes of bricks available — 12 inch-by-12 inch for \$1,000; 8x8 for \$200; and 4x8 for \$125.

The custom engraved bricks will be placed at the front entrance to the community center.

To purchase a brick and submit engraving details, email Victoria Collett at vcollett67@gmail.com. Proofs will be provided before engraving is completed.

The community center will be available for community dinners, community functions and youth activities. The hall also could be rented for weddings, funeral, graduation parties and other special events.

— JPB

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SILO grants lift up a number of local causes

Three Owyheean sit on foundation board

Several organizations with Owyhee County ties are beneficiaries of the latest round of Southwestern Idaho Legacy Organization (SILO) grants. The SILO board, which includes three Owyheean, met on Oct. 29 and doled out more than \$29,000 in grants.

- Local grant recipients included:
- Marsing’s Hope House received the largest amount at \$5,000, which will help replace old computer equipment.
 - The Wilder Public Library will use \$3,335 to help buy bookshelves.
 - The Marsing School District received \$2,000 to purchase food-related equipment, such as a freezer and refrigerator, carts, and pantry items.
 - The Gypsy Jackson Memorial Library in Homedale received \$1,500 to

purchase additional library materials. Locals on the SILO board include Marsing resident Jolyn Green and Homedale residents Ivy Cardenas and Toni Kelly. SILO began in 1976 with funding from the proceeds of the sale of the Caldwell Memorial Hospital. The deadline to submit grant applications for the next cycle is Sept. 30, and grants will be awarded a month later.

Grant applications can be obtained by calling board president Doug Amick at (208) 989-2983 or secretary/treasurer Debra Vis at (208) 250-2256 or by sending a request to Southwestern Idaho Legacy Organization, P.O. Box 1358, Caldwell, ID 83606-1358. The nonprofit organization accepts contributions, too. Mail contributions to the SILO address or by contacting a board member.

HHS Drama advisor closer to dream of launching musical

Grant, donation to finance mics, licenses, etc.

The Homedale High School Drama Club probably had a little more pep in its step during Monday and Tuesday’s double feature. The actors took the stage for a couple of original productions just days after advisor DeAnn Thatcher had learned of the latest cash contribution to the club’s efforts. The Southwest Idaho Legacy Organization (SILO) awarded the club \$300 to purchase microphones and accessories. Thatcher said a “generous” donation of more than \$1,900 from the Homedale Friends Community Church was also appreciated. “We are excited to produce a real musical now,” she said. The church raised \$1,918

through a fundraiser and presented it to the drama club. The proceeds from the church’s contribution will help pay for scripts, licensing, royalty fees, “and hopefully a little left for costuming,” Thatcher said. Microphones from the SILO grant will hang from the ceiling, which will provide better sound quality during live performances. The drama club used the old sound system last week to present two nights of plays. One play, “Mixed Up Fairytale at Paul’s Market,” is a reboot of 2007 HHS production. Former HHS actor Karissa Webb wrote the play 15 years ago at age 11. The other play, “A Little Bleu: Murders of 1920,” was penned by current student William Hollywood as his senior project.

— JPB

Homedale shoes project bolstered

HHS teacher spearheads physical fitness, self-esteem initiative

Homedale School District staffers are taking an active role in trying to keep schoolchildren and their family members active. High school physical education teacher Brady Swallow recently received a \$2,000 grant from the Southern Idaho Legacy Organization (SILO) to further that effort. The kindness grant, which Swallow wrote, will provide funding to purchase 180 pairs of shoes and 200 pairs of socks to enhance the efforts to encourage community exercise. The healthy living program was created two years ago. “As students started sharing their stories of family members becoming more active, I recognized the need for proper footwear,” Swallow said. Swallow admits that because the grant is designed to help those people who can’t afford proper footwear, it’s difficult

to openly identify the families that are in the most need. “We use the money (in) more of a “Secret Santa” approach,” he said. Swallow has written the grant for the past three years, but said that it was difficult to implement the mission in the spring because of the school closures because of COVID-19. “But in the last two years we have purchased several pairs of shoes and socks for students and individuals in our community and plan on doing the same this year,” he said. Swallow said identifying the need is a bit of a scouting endeavor for him. “I’ve made numerous trips down to the track at different times identifying community members and students who were walking/exercising and could use a proper pair of shoes and then did my best to do a secret drop-off if we

could identify the individuals and get their shoe size (that can be tricky),” Swallow wrote in an email. Swallow has enlisted the insight of school district counselors and high school staff members “to keep eyes out for students that might need a new pair of shoes.” He also said that community members are encouraged to reach out if they see a need. Contact Swallow at bswallow@homedaleschools.org and he’ll reach out to the administration of the school the student attends and, “we will do our best to help where we can.” Swallow said the shoes program is about more than physical well-being. “It’s amazing what a new pair of shoes can do for an individual’s confidence and self-worth,” he said. “I can’t say enough about how SILO has been absolutely amazing the last several years helping us with our vision and goals of showing kindness.” — JPB

Swan Falls river walk could open today

The Swan Falls Dam pedestrian crossing is scheduled to open today after an unexpected delay. Idaho Power closed the walk on the historic dam spanning the Snake River to replace a crane on the structure. But last week, the company announced

that a delay in the project has kept the area closed longer than anticipated. The day-use park and campsites at Swan Falls Dam remain open. The popular site within the Snake River Birds of Prey National Conservation Area also includes a fishing

dock, and boat ramps above and below the dam. The historic powerhouse museum and the restroom building remain closed because of COVID-19 restrictions. Pedestrians can cross the river about 10 miles downstream at Celebration Park.

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School menus

Homedale Elementary

Choice of milk and juice
Vegetable and Fruit choices will be offered daily
Nov. 25-26: No school
Nov. 30: **Breakfast:** Filled cereal bar **Lunch:** Chicken taco, corn
Dec. 1: **Breakfast:** Cinnamon burst bread **Lunch:** Pepperoni pizza ripper, tossed salad
Dec. 2: **Breakfast:** Apple cinnamon Texas toast **Lunch:** Orange chicken, steamed rice, broccoli, fortune cookie
Dec. 3: **Breakfast:** Breakfast bites **Lunch:** Pepperoni calzone, green beans

Homedale Middle

Choice of milk and juice, yogurt or string cheese
Cereal option and PB&J offered daily
Vegetable and Fruit choices will be offered daily
Nov. 25-26: No school
Nov. 30: **Breakfast:** Mini pancakes **Lunch:** Mini corn dogs, mixed vegetables
Dec. 1: **Breakfast:** French toast sticks or cereal **Lunch:** Spicy chicken sandwich, tater tots or PB&J sandwich, string cheese, tater tots
Dec. 2: **Breakfast:** Cinnamon roll or cereal **Lunch:** Spaghetti and garlic bread, green beans or PB&J sandwich, string cheese, green beans
Dec. 3: **Breakfast:** Breakfast pizza or pop tart or cereal **Lunch:** Chicken taco, corn or corn dog, corn

Homedale High

Choice of milk and juice, yogurt, string cheese or hard-boiled egg
Vegetable and Fruit choices will be offered daily
Cereal option, grab ‘n’go items each day
Nov. 25-26: No school
Nov. 30: **Breakfast:** Tornado or mini donuts **Lunch:** Orange chicken, steamed rice, egg roll or Rib-b-que and chips, and fortune cookie
Dec. 1: **Breakfast:** Homedale breakfast burrito or french toast sticks or cereal **Lunch:** Chicken fried steak, mashed potatoes with gravy, dinner roll or deli rollup, chips
Dec. 2: **Breakfast:** Sausage plate or mini pancakes or cereal **Lunch:** Pulled pork sandwich, tater tots or hamburger or cheeseburger, tater tots
Dec. 3: **Breakfast:** Mini donuts or cereal **Lunch:** Taquitos, string cheese, corn, cookie or PB&J sandwich, string cheese, corn, cookie

Marsing

Each meal includes choice of milk, fruit juice, fresh fruit & vegetables
Elementary School each day: Breakfast: Cereal option
Middle/High School each day: PB&J sandwich option
Cold Grab-n-go line: Wrap, sub sandwich, salad
Hot Grab-n-go line (varies): Cheeseburger, chicken dish (reg./spicy sandwich; nuggets; bites), Pizza (varies), chicken rice bowl, potatoes (varies), bread (varies)
Nov. 25-26: No school
Dec. 1: **Breakfast:** Yogurt, egg, sausage and cheese Tornado. **Lunch:** Classic: Super nachos, refried beans. Hot grab-n-go: Pepperoni pizza, Tater Tots or Gems
Dec. 2: **Breakfast:** Texas toast. **Lunch:** Classic: Pepperoni calzone, green beans. Hot grab-n-go: Seasoned fries, garlic French bread

Bruneau/Grand View

All meals: Milk and fruit offered daily
Jr.-Sr. high school: Pizza offered daily
Nov. 25-26: No school
Nov. 30: **Breakfast:** Cereal **Lunch:** Chicken nuggets, mashed potatoes and gravy, steamed broccoli, whole wheat roll
Dec. 1: **Breakfast:** Biscuits and gravy **Lunch:** Mac attack, tossed romaine salad, baby carrots
Dec. 2: **Breakfast:** Waffle and hash browns **Lunch:** Chicken taco, refried beans, salsa, corn
Dec. 3: **Breakfast:** Bagels and cream cheese **Lunch:** Little smokies, scalloped potatoes, green beans, whole wheat roll

Calendar

Today and Thursday

No activities scheduled

Friday

The Landing teen support group
6 p.m., Rising Light Farm Ministry, 5189 N. Old Bruneau Hwy., Marsing. (208) 807-0680

Saturday

Homedale for the Holidays parade
6 p.m., “A Nightmare Before Christmas” theme, 5:15 float lineup in front of Tolmie’s Ace Hardware, 1 E. Owyhee Ave., Homedale. (208) 337-3271

Monday

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

Story Time

10:15 a.m., Gypsy Jackson Memorial Library, 121 W. Owyhee Ave., Homedale. (208) 337-4228

Story Time

11:15 a.m., Gypsy Jackson Memorial Library, 121 W. Owyhee Ave., Homedale. (208) 337-4228

Tuesday

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

Homedale FFA Greenhand banquet
6 p.m., Homedale High School ag shop, East Owyhee Avenue and North 2nd Street East, Homedale.

Wednesday

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

Christian Life Club
4 p.m. to 5:15 p.m., non-denominational, kindergarteners through sixth-graders, First Presbyterian Church of Homedale, 320 N. 6th St. W, Homedale. (208) 880-7070 or (208) 337-3464

Grand View Fire commissioners meeting
5 p.m., Grand View Fire Station, 721 Roosevelt Ave., Grand View. (208) 834-2511 (call ahead to ensure the meeting will be held)

Thursday, Dec. 3

Teens & Tweens
5 p.m. to 6 p.m., Gypsy Jackson Memorial

Library, 121 W. Owyhee Ave., and Homedale Community Foodstead, 125 W. Owyhee Ave. (if more than 10 youth attend), Homedale. (208) 337-4228

Owyhee County Fair Board meeting
7 p.m., Owyhee County Community Center, 423 W. Nevada Ave., Homedale. (208) 337-3888

Friday, Dec. 4

The Landing teen support group
6 p.m., Rising Light Farm Ministry, 5189 N. Old Bruneau Hwy., Marsing. (208) 807-0680

Saturday, Dec. 5

Christmas Bazaar
10 a.m. to 4 p.m., with Charlie Brown tree sale, Owyhee County Historical Museum, 17085 Basey St., Murphy. (208) 495-2319

Monday, Dec. 7

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

Story Time

10:15 a.m., Gypsy Jackson Memorial Library, 121 W. Owyhee Ave., Homedale.

Story Time

11:15 a.m., Gypsy Jackson Memorial Library, 121 W. Owyhee Ave., Homedale.

Tuesday, Dec. 8

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

Ridgeview Irrigation meeting
1 p.m., South Board of Control board room, 118 S. 1st St. W. Meeting available via Zoom, call (208) 337-3760 for link.

Gem Irrigation meeting
1:15 p.m., South Board of Control board room, 118 S. 1st St. W. Meeting available via Zoom, call (208) 337-3760 for link.

South Board of Control meeting
1:30 p.m., South Board of Control board room, 118 S. 1st St. W. Meeting available via Zoom, call (208) 337-3760 for link.

Melba School Board meeting
5 p.m., district office, 511 Broadway, Melba. (208) 495-1141

Gem Highway District meeting
6 p.m., district office, 1016 Main St., Marsing. (208) 896-4581

American Legion Post 128 meeting
7 p.m., Phipps-Watson American Legion Hall and Community Center, 126 W. 2nd St. N., Marsing

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.

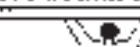
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HHS drama performs to small crowd

Hollywood does it all for his senior project

Leading up to opening night on Nov. 16, the Homedale High School drama club had its share of pitfalls, delays, and last-minute changes to its production of “Mixed Up Fairytale at Paul’s Market,” and “A Little Bleu: Murders of 1920.”

In addition to the usual interruptions associated with a group of students, including involvement in sports, FFA activities, jobs, and more, some members of the drama club were quarantined because of COVID-19 protocols.

Advisor DeAnn Thatcher said there was no spread of the illness within the club’s ranks during rehearsals or production.

Thatcher was informed early in the process that the audience for the Nov. 16-17 productions would be limited to 50 people. However, on Nov. 13, she was told that a limit of just 10 people would be allowed into the old HHS gym, in addition to cast and crew. Thatcher said that typically, audiences of around 100 are expected.

The club had been exploring online streaming options since social distancing guidelines were put into place in the spring.

“There are some wonderful services out there that provide streaming platforms and they can collect money for you, but

they have to charge fees for their services,” Thatcher said.

Volunteer Tony Uranga helped the club set up the production to be streamed on YouTube.

Thatcher said that she has not figured out a way to sell tickets online. Because of the inability to charge for the shows, she is unsure how the club will be able to recoup its expenses.

One student’s family collected \$300 in donations, and the club pulled in another \$121 from donations received at the door from the small crowd.

The drama club also received a \$300 Southwest Idaho Legacy Organization grant to purchase microphones for a couple onstage hanging microphones, and a \$1,918 donation from the Homedale Friends Church.

Even considering the generous donations by the community, Thatcher said that there was a key ingredient missing from the fall productions.

“The kids missed performing the two nights in front of an audience,” she said. “(But) they do like that over twice as many people have viewed their plays virtually.”

Current HHS drama club member William Hollywood wrote “A Little Bleu,” and former student Karissa Webb penned “Mixed Up Fairytale” years ago. That allowed the club to stream online without any legal hang-ups. Moving forward, the club will have to raise funds to purchase streaming rights, when available, unless it continues to use

originals.

Thatcher said that she has really missed the help of long-time assistant director/stage manager Stacy Holton, who no longer teaches math at the school. Homedale music director John Zieske has stepped up to fill Holton’s roles.

“Little Bleu” is an original play written by Hollywood. He’s had the idea ruminating in his head for a couple years. Hollywood wrote, directed, and acted in the play as part of his senior leadership project.

Students completing the requirements of their senior project are expected to spend 15 hours working on them. According to Thatcher, Hollywood completed more than 50 hours on his.

“He definitely met the requirements,” she said. “He worked with others, created, made decisions, and grew from the experience.

“This is also the field he is interested in for a future career, so this experience can go on his resume.”

Thatcher said that while she has enjoyed all the students that have worked their way through the club during her tenure as advisor, this particular group has a special place in her heart.

“This is one of the most proactive groups I have had,” she said. “They get things done, and sometimes even without me. They are amazing.

“We are very pleased with our performance and happy to share it with the world for their enjoyment.” — TK

Cast of characters

Mixed Up Fairytale at Paul’s Market
By Karissa Webb

Narrator	Kolby Fisher
Woodsman	David Peirsol
Grandma	Delyla Kester
Snow White	Kendra Thatcher
Little Red	Cindy Castellon
Fairy Greeter	Emma Kerbs
Wicked Witch	Raquel Rich
Wicked Stepmother.....	Catherine Decker
Wolf	Jeremiah Montes
Pig 1	Heather Reynolds
Pig 2	Chloee Mayers
Pig 3	Hannah Chase
Prince	Rylan Love

A Little Bleu: Murders of 1920
By William Hollywood

Lukas	Grant Waltman
Miriam	Amber McBride
Renard	Alex Zamudio
Parsel	William Hollywood
Jackson	Téa Uranga
Hearse	Rylan Love
Gallagher	Katie DeVice
Policeman 1	Chloee Mayers
Policeman 2	Trinity Neeser
Policeman 3	Corilynn Huskey
Policeman 4	Mackenzie Roundtree
Sir	Kolby Fisher
Madame	Josilyn Givens
Villagers	Heather Reynolds, Hannah Chase

Stage crew — Lita Thomas, Helen Neal, Julia DeWitt, and Athena Agnew

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Courthouse report

Nov. 17

Kevin Lee Reynolds, Fruitland — Misdemeanor motor carrier violation, fail to stop at checking station or submit to inspection, grading or weighting: \$118.50 in fines, \$160.50 in court costs

Nov. 16

Henadzi Vasilyevich Lapatski, Eagle — Misdemeanor violation of trip permit and display, violation of special fuel permit: \$224.50 in fines, \$157.50 in court costs

Manfred Neal McKinney, Owyhee — Misdemeanor marijuana possession, drug paraphernalia possession: \$402.50 in fines, \$295 in court costs

Nov. 9

Bernadette R. Ayala, Caldwell — Misdemeanor controlled substance possession: 1 year unsupervised probation, \$102.50 in fines, \$197.50 in court costs. **Withheld judgment:** Record can be expunged upon petition at completion of sentence.

Anthony James Farnsworth, Mountain Home — Misdemeanor drug paraphernalia possession (plea deal): \$300 in fines, \$347.50 in court costs. **Dismissed by the prosecuting attorney:** Felony controlled substance possession

Robert D. Fritts, Wilder — Misdemeanor motor carrier violation, fail to obtain overweight or oversize permit: \$68.50 in fines, \$157.50 in court costs

Nov. 4

Ciyera Laurey Deck, Caldwell — Misdemeanor disturbing the peace (amended from misdemeanor battery; plea deal): 180 days in jail (2 days served, 178 days suspended), 1 year unsupervised probation, \$142.50 in fines, \$307.50 in court costs. **Dismissed by prosecuting attorney:** Misdemeanor no-contact order violation

Alisha A. Evans, Homedale — Misdemeanor driving under the influence (excessive): 1 year in jail (2 days served, 30 days to serve, 332 days suspended), 2 years supervised probation, 1 year driver’s license suspension, \$797.50 in fines (\$700 suspended), \$266.50 in court costs

Abdifataha Abdinur Sherif, Kent, Wash. — Misdemeanor motor carrier violation, fail to stop at checking station or submit to inspection, grading or weighting: \$118.50 in fines, \$160.50 in court costs

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COSSA pantry nears reality

Project would provide space for community assistance

A grant is the latest piece of the plan to help the Canyon-Owyhee School Service Agency’s effort to provide for its community.

The United Way of Treasure Valley identified Wilder-based COSSA as a community school.

“We try to provide services for students and their siblings and their families that will keep them in school,” COSSA executive director Dr. Harold Nevill said.

When the 2020-21 school year began in August, Delta Dental visited COSSA to provide dental screenings. Before COVID-19, Southwest District Health provided monthly on-site wellness checks. There is also mental health counseling available on campus through an outside agency.

Nevill said the services are provided so schoolchildren can “concentrate on learning instead of all the other issues in life.”

COSSA has a clothes closet and pantry to assist the families of its students within the main building at 109 Penny Lane in Wilder.

But last year’s donation of an Aspen Home, an A-frame cabin-like tiny house, and

Thursday’s announcement that Southwest Idaho Legacy Organization (SILO) has awarded a \$1,000 grant has put COSSA closer to a standalone pantry and closet.

Nevill said students in COSSA’s residential building program are working on finishing the interior of the A-frame, which was said to be worth \$30,000. Building trades instructor Rick Ray is supervising the project.

Separate parts of the building, which is about 500 to 600 square feet in area, will house the pantry and the clothes closet.

A bathroom with a shower also will be constructed inside.

“We don’t have a shower in our (main) building,” Nevill said. “That’s another need. If a student is homeless, they won’t have a way to shower.”

Nevill said the original plan was to have the pantry and clothes closet building ready for operation by the end of the 2020-21 school year.

“That will become our community school headquarters,” he said. “That way people don’t have to come into the main building.”

But more money is still needed to get the construction

completed. Next school year is now the goal.

“We rely on grants to do these types of projects,” Nevill said, adding that money and materials can also be donated.

The COSSA Foundation is a 501(c)3 non-profit organization that accepts donations to help fund the education programs and family services offered.

COSSA welcomes donations of clothing and non-perishable food items for its clothes closet and pantry. Call (208) 482-4380 for more information.

“We’ll take assistance with material to finish interior, and donations for food and clothing for students,” Nevill said. “And we always take donations for CTE (career technical education).”

The regional education center serves students in the Homedale, Marsing, Wilder, Parma and Notus school districts.

On Tuesday, COSSA wrapped up its holiday meal food drive. Donations of canned pumpkin, sweet potatoes, cranberries and other non-perishable Thanksgiving meal staples will be used to build 20 holiday baskets.

COSSA teachers will fan out Tuesday to make pre-Thanksgiving home deliveries of the holiday baskets.

— JPB





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HHS girls beat
Marsing for first win

Avalanche Sports

Repeat All-1A WIC
for Rimrock football

COMMENTARY, PAGES 8-9B

WEDNESDAY, NOVEMBER 25, 2020

LEGALS AND CLASSIFIEDS, PAGES 10-11B



Above: Eli Heck (14) celebrates as the Homedale defense runs off the field in the fourth quarter after Brayden Christoffersen fell on a Sugar-Salem fumble. Left: Keagen Christensen sits dejected near the end zone after he couldn't come up with Jaxon Dines' pass at the end of overtime.

HIGHS AND LOWS

Trojans fall in back-and-forth battle

Diggers win third state title
with OT triumph

After a football season that mostly felt like Disneyland's Jungle Cruise, Homedale High School jumped on the Space Mountain roller coaster in Saturday's 3A Milk Bowl state championship.

The Trojans were riding high with a dominant offense in the first half only to see Sugar-Salem storm back and, despite missing what could have been a crucial extra-point, win its third consecutive state title, 34-28, in overtime at Middleton High School.

It was the closest of the three championship games in which the Trojans and Diggers have engaged since 2018.

Sugar-Salem has taken all three, including two in Middleton.

But the most recent title didn't come without its drama and, probably, doubt.

The Diggers had a chance to win the game in regulation, but senior jack-of-all-trades Crew Clark missed what would have been a game-winning 55-yard field goal in the waning seconds of the fourth quarter.

Sugar-Salem took the lead when Clark sprinted into the end zone on the first play of overtime, but he left the door open by missing the PAT.



Homedale co-captains Milo Mertz (left) and John Breshears accepted the Class 3A football academic state championship plaque before the game.

Homedale went back to its bread-and-butter — junior Hayden Kincheloe and a stout offensive line — to move the ball during its OT chance. But on fourth down, senior Keagen Christensen couldn't corral Jaxon Dines' pass into the corner of the end zone with a defender draped on him.

"This one hurt a lot and understandably so given the closeness, and it being the third year. In the end, though, I wouldn't trade our kids or our staff for anything in the world," 12th-year HHS coach Matt Holtry said.

"We are truly blessed here in Homedale with

— See *Trojans*, page 6B

Different kind of hunger for HHS boys

Reigning district
champs missed
their shot at State

Usually a district championship basketball team is champing at the bit for more glory when the next season rolls around.

But in the unusual year that is 2020, Homedale High School's players and second-year coach Cam Long are left with, "What if?"

What if, after the Trojans stunned Fruitland for the 3A District III championship in late February, Homedale would have had a shot at the 3A Real Dairy Shootout state title in March?

Of course, that will remain

an unanswered question for the seniors who led last year's team and the underclassmen who return for the 2020-21 season.

After all, the Idaho High School Activities Association cancelled all the boys' basketball state tournaments when schools across the state closed because of the burgeoning COVID-19 pandemic.

So, all that Long and his 2020-21 players can do is strive for another district title and another chance at the school's first state championship in more than half a century.

Long acknowledges the team may get off to a slow start because of the large number of players coming over from the

— See *HHS boys*, page 3B

Marsing boys look for deeper playoff run

Huskies want
to build on
2A WIC title

Being asked to repeat the results of a successful season is difficult in any team sport, but that is the situation that the Marsing High School boys' basketball team finds itself in.

The Huskies finished the 2019-20 season with their first regular-season conference championship in nearly 30 years while boasting its third 2A Western Idaho Conference Player of the Year in four years.

Marsing finished last season with a 15-8 record and had high hopes going into the 2A District III Tournament. But, despite securing the top seed, the Huskies were eliminated after two games, including a 35-31 consolation-bracket loss to Nampa Christian to end the team's strong run.

Post Jacob Ankeny, then a junior, took home the hardware as the conference's Player of the Year, following in the footsteps of star guard Enrique Quebrado, who was Player of the Year as a sophomore in 2016 and a senior in 2018.

The 6-foot, 8-inch Ankeny

enters his senior year with big expectations to potentially finish as the 2A WIC's top dog again, as well as a return to the All-State first team.

Coach Tim Little's squad opens the season at Payette on Tuesday. Marsing dominated the Pirates in its two non-conference matchups last season by an average score of 61.5 to 19.5.

The team returns several players who had significant time on the floor last season, including:

• **Ankeny, sr., 6-8, P** — Entering his third varsity season, he led the team in points, rebounds, and blocked shots last season.

• **Rogelio Valadez, sr., 5-9, G** — Little calls the third-year varsity player a defensive specialist who runs the floor hard.

• **Noel Quebrado, jr., 5-9, G** — Two-year varsity letterman. "Injury cut his games last year, but he will be one of our best outside threats," Little said.

• **Dominick Enrico, jr., 5-11, PG** — "Sees and reads the floor well, very calm in tight situations," Little said.

Little also broke down

— See *Marsing*, page 5B

Sports

Host Trojans top Huskies in tight rivalry game

The Marsing and Homedale high school girls' basketball teams locked horns in a non-conference game on Friday when the Huskies traveled 10 miles to take on the Trojans.

Homedale (1-1 at week's end) got some of its swagger back after the 44-39 victory, which followed a 60-17 loss at New Plymouth of the 2A Western Idaho Conference the night before.

Marsing (0-2), for its part, dropped its second game to a 3A Snake River Valley opponent in four days. On Tuesday, the Huskies lost its season-opener at home to Payette, 58-24.

The Huskies showed some improvement from the Pirates' game, looking reenergized and aggressive.

"Homedale played a great game and was tough inside," Huskies first-year coach Mike Swanson said. "Our girls played really well, and I am happy with the energy and effort they played with."

Points were difficult to come by for both teams early in the contest. With a little more than two minutes left in the first quarter and the Trojans holding a 7-4 lead, Marsing's Fallon Wasson nailed a long three-pointer to knot the score at 7-7.

The teams exchanged baskets to close out the quarter, with the Trojans' Téa Uranga hitting a put-back as the quarter ended.



Homedale freshman forward Olivia Asumendi puts up jumper while being defended by the Huskies' Alana Larrusea (24) and Mila Astorquia (14).

The Huskies entered the second quarter up 11-10.

The two teams played close throughout the second quarter. Marsing sophomore wing Emily Vanosdall knocked down a trey with 4 minutes, 40 seconds left in the half to put the Huskies up 16-15.

The Huskies took a 20-19 advantage into halftime.

Homedale got solid play from junior forward Laney Swallow, who led the team in points (11) and rebounds (14). She went 4-for-14 from the floor and 3-for-6 from the foul line.

Swallow was a force on both ends of the floor. Her rebounds were split with six on the offensive boards and seven on the defensive side.



Marsing sophomore Emily Vanosdall puts up a three-pointer over Zayne Hall early in the second quarter of Friday's game.

Freshman Olivia Asumendi provided solid play for the Trojans, scoring nine points to go with her four boards.

Fellow freshman Zayne Hall tied senior Mayce Cline for with six rebounds each. Hall scored seven points. Cline led the team with four assists.

Junior guard Amaia Aberasturi, though shooting just 12 percent, scored seven points and pulled down four boards.

Uranga, a junior, scored five and recorded three rebounds.

As a team, the Trojans hit just 20 percent of their field goals. The girls were successful on three of 10 shots from beyond the three-point line.

Homedale hit nine of its 24 free throws.

For their part, the Huskies struggled mightily from the free-throw line (2-for-10).

Wasson, a senior transfer from Melba, led all scorers with 14 points, including a pair of treys.

Senior wing Mazzi Roper tallied eight first-half points and finished with 12.

Despite the team's struggles putting the ball through the net, Swanson said he thinks good times are coming.

"It's a process and I can see the girls starting to buy into a new offense and defensive systems," he said. — TK

HOMEDALE TROJANS

Athlete Spotlight

Go Trojans!



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Football
Willy Haun, jr., DT
Led team with 8 tackles (5 solo),
QB sack

Football
Varsity
Season complete
3A Milk Bowl state runner-up; final record 8-2

Girls' basketball
Varsity
Tuesday, Dec. 1, home vs. Rimrock, 7:30 p.m.
Junior varsity
Tuesday, Dec. 1, home vs. Rimrock, 6 p.m.
Frosh soph
Friday, Dec. 11, home vs. Fruitland, 4:30 p.m.



Girls' basketball
Laney Swallow, jr., P
Averaged 7.5 points, 8 rebounds
in 2 games

Boys' basketball
Varsity
Friday, Dec. 4 at Marsing, 7:30 p.m.
Junior varsity
Friday, Dec. 4 at Marsing, 6 p.m.
Frosh soph
Friday, Dec. 4 at Marsing, 4:30 p.m.

Wrestling
Girls
Saturday, Dec. 5, home for Ardis Nash Memorial

Note: No spectators allowed in HHS gym (Stage 2, COVID-19)
Games are available on www.nfhsnetwork.com. There is a fee.
Schedules are subject to change





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Sports

Several Raiders return to all-conference list

Lone senior earns Shrine all-star spot

Gus Black changed defensive positions for the 2020 season, but still landed Rimrock High School’s only two-way all-conference first-team selection.

The junior moved from linebacker to defensive end but still caught coaches’ eyes well enough to land accolades when the All-1A Western Idaho Conference squad was announced after the weekend’s state championship games.

In addition to a first-team nod on defense, he was a repeat selection as a first-team running back.

Black led the team in tackles with 69,

including 53 solo stops and 16 behind the line of scrimmage. On offense, he 586 yards and five touchdowns in eight games.

The Raiders had five first-team picks total after a 3-4 season.

Michael Nanney, the only senior on coach Mark Martell’s squad this season, earned a first-team nod as an offensive utility player.

He also was tabbed as a 1A District III senior all-star for the El Korah East-West Shrine Game. The all-star game has been cancelled this season, though.

Nanney led the squad with 714 yards on 80 carries (a team-best 8.9 yards per carry) and 13 touchdowns.

He completed 59 of 109 yards for 860 yards and 11 scores. In all, he accounted for 1,628 yards from scrimmage.

Although he didn’t make the all-conference team for his defensive skills, Nanney is listed as a quarterback and defensive back for the senior all-star game. He led Rimrock with five interceptions, including returning one for a touchdown. He also had 47 tackles (31 solo and 32 assists) and 11 pass breakups.

Sophomore linebacker Aden Aquiso and junior defensive back Pedro Varela were Rimrock’s other first-team all-conference players.

Aquiso was second on the team with 68.5 tackles, including a team-high 58 solo tackles. He had 15.5 tackles for

loss and broke up five passes.

Varela, whose touchdown reception from Nanney helped knock Wilder out of state playoff contention, was an honorable-mention wide receiver. He led the Raiders with 320 yards and six TDs on 20 catches.

Varela picked off two passes and deflected 12 more while notching 25 solo tackles.

Junior linebacker Alex Martinez represented the defense on the honorable mention list. He recorded 35 solo tackles, 10 TFL and broke up seven passes.

It appears that the 1A WIC coaches didn’t designate a second team this season.

Melba girls trounce a pair of 3A SRV opponents

Owyhee County resident Brooklynn Dayley put in an all-around game for Melba High School on Saturday.

The Mustangs beat up on Class 3A competition in their first full week of girls’ basketball action, routing winless Fruitland, 57-27.

Melba (3-0 overall at week’s end) received a game-high 19 points from Kendall Clark in the non-conference contest.

Heading into Tuesday’s game against Weiser (the Mustangs’ third consecutive 3A Snake River Valley conference foe), Melba won its first three games by an average margin of 24.7 points.

Dayley, a first-year varsity player, made plays all over the court with eight points, four steals and four assists.

Kate Clark chipped in 12 points and six rebounds, while Kendall corralled

seven boards.

Hallie Arnold contributed eight points and five rebounds.

Abbi Roubidoix (nine points) and Graycie Huff (seven points) paced the Grizzlies.

Coach Dave Lenz’s Melba squad starts the 2019-20 season on a three-game winning streak and won 10 of its first 11 games on the way to a third-place trophy in the 2A Real Dairy

Shootout state tournament.

Thursday: Melba 58, Weiser 32 — Kate Clark poured in 26 points as the Mustangs trounced their hosts from the 3A Snake River Valley conference.

Kate Clark also grabbed six rebounds in the non-conference victory.

Kendall Clark added eight points and 12 boards.

The Wolverines got 10 points from Mattie Shirts.

Frigid from floor, Homedale girls tumble in season opener in Payette County

Homedale High School’s shooters had a tough night in their girls’ basketball season opener Thursday.

The Trojans were 6-for-47 (12.8 percent) on field goals in a 60-17 loss to New Plymouth.

Beginning its first full season under coach Kortney Ford, Homedale missed on all 33

shots taken from outside the paint on either the right side or the left side of the court.

The Trojans only converted shots either in the paint, the elbow or straight-away from three-point range.

Laney Swallow hit a pair of shots in the key in the Pilgrims’ gym for all of her points.

Mayci Cline led the Trojans

with seven points and seven rebounds. She also had two steals.

Cline was the only Homedale player to drain a three-point attempt. The team was 1-for-15 (6.7 percent) from long distance.

Zayne Hall and Téa Uranga also collected four rebounds each for Homedale.



Homedale’s Laney Swallow takes a jump shot against Marsing at home on Friday. At New Plymouth earlier in the week, she nearly scored a quarter of the Trojans’ points against New Plymouth with a pair of field goals in the paint.

✓ HHS boys: Influx of football talent could provide boost for Trojans

From Page 1B

state runner-up football team.

But the footballers’ third consecutive trip to the 3A Milk Bowl may translate well on the hardwood with Jaxon Dines, Mason Strong, Hayden Kincheloe, Milo Mertz, Trenton Fisher, Eli Heck, and Josh Brown all showing up for practice with a bad taste in their mouth and a determination to make amends.

Dines was a first-team All-3A Snake River Valley conference player at the end of his freshman year, and has a target on his back — along with the rest of the district champs — after leading the conference in scoring at 16 points per game.

“Jaxon will be the No. 1 prior-

ity for our opponents this year,” Long said. “His challenge this year will be finding different ways to score and really making his teammates better.

“His defense improved last year, and we hope he keeps improving as a defender and a ballhandler.”

The sophomore wing undoubtedly will take on more of a load with the departure of 3A SRV Player of the Year Nelson Lomeli and All-3A SRV second-teamer Daniel Uranga.

Also departed are Spencer Fisher, Arnulfo Llamas and Ricardo Hernandez.

Strong, a sophomore guard, will run the offense and the defense, Long said.

“He’s super competitive and smart,” the coach said. “We’re going to challenge him to score more this year.

“I will put a lot on his shoulders this year and am excited to watch him keep growing as a person and as a player.”

Just as he has on the football field, the junior Kincheloe will be a bruiser on the wing.

“He is a tremendous rebounder, and we will challenge him to score a bit more as well,” Long said. “Hayden’s stats may not always jump out at you, but his contributions are vital to our success.”

A post/wing, Mertz is the only returning senior, and Long says he’ll get his chance.

“He was behind some se-

niors last season, but is one of the best ‘team-first’ guys we have,” the coach said. “Milo will be tasked with helping secure the paint and rebound defensively.”

Mertz shows himself as a hot-handed three-point shooter, too, Long said.

Todd Beatty II, a senior who transferred from tiny Ripon Christian High School in California’s Central Valley, could be another one of those rebounders.

“He has a good, strong body and is athletic,” Long said. “I have yet to see him play, but I think he should fit in nicely with our group.”

The only other senior on the squad is post Bryce Cornwall, who is moving up from the junior varsity.

The Trojans were knocking on the state tournament door with an 11-14 record last season, but Long doesn’t put a lot of stock in the win-loss tally because the knack is building to a crescendo in February and — hopefully — March.

And because the success of the football team creates a bit of an early-season disadvantage.

“Everyone else will have a week and a half head start,” Long said. “As we showed last year, though, we will keep improving every day and will be the best version of ourselves come tourney time.”

— JPB

Looking back...

from the files of The Owyhee Avalanche and Owyhee Chronicle

25 years ago

November 22, 1995



Kansas City crew

Nine Marsing FFA members and three chaperones packed up and headed over to the National FFA Leadership Convention in Kansas City, Kansas. These students listened to several guest speakers who spoke about “leadership for a lifetime.” The FFA crew managed to find a little spare time to take a river boat tour and see the Kansas City Chief Stadium and Royals Stadium. From top left: Ethan Crossley, Sophie Sevy, Katie Grant, Matt Ineck, Casey Echevarria, Jason Sevy, Adam Ineck, Shasta Chadez and Brandi Cegnar. (Jodette Cooney not pictured.)

Wishing Trees help Homedale families

Wishing Tree volunteer Marilyn Huter hoped that setting up the four Wishing Trees early this year would prompt a better response for Homedale residents in need. She was right. The trees went up two weeks ago at Owyhee Ranch, WestOne Bank, Owyhee Lanes and Paul’s Market, and were decorated with gift ideas for under-privileged children, families and individuals. “Owyhee Ranch’s tree has already gone through one set of tags,” Huter said. “The tags are slimming down, but we still need people to take tags.” Wishing Tree volunteers, comprised of Phi Beta Gamma chapters, will combine their efforts to organize and distribute the Christmas presents the week of December 18.

Trojans combine height and experience

Big. Seasoned. Ready. Those are the words that best describe the Homedale varsity basketball team. Physically, the Trojans probably have the most height in the league, coach Randy Potter says. Dustin Batt — all 6’7” of him — returns for his last prep basketball season and brings with him Corby Garrett (6’5” senior), Andrew Hellwege (6’5” junior), Gavin Parker (6’3” sophomore), and 6’2” seniors Ryan Hellwege, Zac Ross and Eric Roesberry. Potter made his Homedale debut last year and turned a young, inexperienced team into Western Idaho Conference champions. And now the 1995 WIC champs are back to take another shot at the title. This time, though, the Trojans are experienced. Seasoned. Isaac Henry, Ryan Hellwege and Dustin Batt are Homedale’s returning starters. Ample practicetime (thanks to a football season minus championship playoffs) is an added bonus to the Tro’s basketball team, too, Potter said.

50 years ago

November 19, 1970



TROJAN BASKETBALLERS will be “Tall in the Saddle” with Paul Pearson, 6 foot 2 inch center outreached by five players of 6 foot 3 inch or better. From left, kneeling, Mgr. Pat Garrity, Robert Adams, Monte Duncan, Alan Echeverria, Brian Vance, Kent Yorgenson, Greg Haylette; standing, Mike Gross, Merlin Ethington, Paul Pearson, Richard Degitz, Rick DeGroat, Mike Hyer, Steve Gross, Coach Daryl Kellum. Not pictured Gary Tanikuni. Photo courtesy News-Tribune

Recount increases Nettleton lead to 10

The recount of two Homedale precincts in the nip-and-tuck sheriff’s race produced some surprising results. The recount showed Tim Nettleton receiving 210 votes in North Homedale and 168 in South Homedale. Jim Hileman received 194 votes in North Homedale and 159 in South Homedale. This changed the total tally by 6 in North Homedale and 2 in South Homedale, both in Nettleton’s favor, or 8 votes in all, which added to the lead of two, increasing Nettleton’s lead to 10. The recount was conducted Thursday morning at 9 o’clock at the Homedale Legion hall, under the supervision of the Idaho attorney general’s office. Judges for North Homedale were Mmes. Dora Upton, Verda Johnston, Flossie Brownson, Alta Martin, Jessie Murphy and Helen Graham. Judges in South Homedale were Mmes. Fay Orr, Mildretta Adams, Dorothy Stimmel, Maxine Stimmel, Mary Jesenko and Walter Adams.

Succor Crik Sam Sez:

“Lookin’ at them election figgers I’d say the wrong guy asked for a recount.”

Stateline Grange pipes water into hall

Stateline Grange met Nov. 24 at the hall with Master Ben Huebert presiding and 27 members present. It was reported that water is now piped into the hall from Mack Tolmie’s. Those helping with this project were Elmer Prow, Mr. and Mrs. Art Scott, Jim Cossel, Mr. and Mrs. Roy Scherer, Neil Walker, Mable Stevenson, and Margaret Eason. The Owyhee Telephone Co. and B & Z Plumbing also assisted. Ladies’ Activity Chairman Mary Prow received a certificate from State Grange for her past year’s work. The new chairman, Opal Cossel, announced each lady should bring 2 pies for the Fritz Gebert sale Nov. 30. Neil Walker presented the Grange history book, which he has now, up to date. New committee heads appointed were Mary Prow, Red Cross and Roy Scherer, Grange Improvement. Calvin Kersey was re-elected gatekeeper, Mrs. Calvin Kersey, treasurer, and Art Scott, overseer. The new officers were installed by Master Huebert.

145 years ago

November 20, 1875

EMPIRE LOOMING UP.—The Empire mine is developing splendidly. Men who are working in it and know whereof they speak, inform us that they have the utmost confidence in its eventually turning out to be one of the leading mines on War Eagle Mountain. The shaft will be completed for the seventh level by Friday night. A large body of splendid ore is known to exist between the fifth and sixth levels. MIGRATORY.—Loomis Near, R. Barlow, Frank Lepley and Joe Wickham expect to leave to-day for the mouth of Bruneau, on Snake River, with a view to spending the winter in that quarter. They are well stocked with supplies and hope to stay in that vicinity long enough to be able to wash out considerable wealth from the rich diggings discovered there some time ago. AN INTERESTING SUIT.—A lot of base bullion from South Mountain arrived here the other day. It was consigned to E. Reinhart, forwarding merchant at this place. Some men who had been in the employ of the South Mountain Consolidated Mining Company, at whose furnaces the bullion was produced, and to whom the company are indebted, attached the bullion. The teamster who hauled it in here has a lien on it for freight, and as the South Mountain Consolidated Company did not ship it, the case is an interesting one, and it is difficult to foresee the result of the snarl in which they ownership is now involved. — Winnemucca Silver State, Nov. 17th

DEATH OF VICE PRESIDENT HENRY WILSON

Hon. Henry Wilson, Vice President of the United Sates, died at Washington a few minutes after seven o’clock this morning. His death, although not entirely unexpected, will take the country by surprise, as it had been the general impression recently that he was in a fair way of recovery from the prostrating effects of the malady by which he has been such a great sufferer. Mr. Wilson was born in Farmington, New Hampshire, in 1812. Like many other public men in this country who have become eminent, he had little or no advantages in any way of scholastic training when a boy. When quite a young man he was known as the “Natick Cobbler.” His political career dates from 1840 during which year he took an active part in the Harrison campaign. He represented Natick in both branches of the Massachusetts Legislature for several years, was a delegate to the Whig National Convention in 1848, and subsequently became an ardent Free Soiler. He edited the Boston *Republican* for two years. In 1855 he was elected to the United States Senate, representing Massachusetts up to the time of his election as Vice President on the Grant ticket.

Shooting of the Editor of the South Bend Herald

SOUTH BEND, Nov. 22 — On Friday evening a female printer, who had been discharged from the Morning Herald, sought the editor of that paper, Chas. T. Murray, for the purpose of chastising him in which she was foiled. On Saturday the Herald published an account of the affair, charging her with loose habits and coupling her with Wm. A. Palmer, a Justice of the Peace, in criminal intimacy. Palmer, with a large horse pistol, subsequently met Murray, and shot him, the ball going through his body, and lodging in the wall. The wounded man is alive, with but faint hopes for his recovery.

Sports

Huskies girls drop season opener on home court

The Marsing High School girls' basketball team opened the season with a non-conference loss to visiting Payette on Nov. 17.

The Huskies stumbled out of the blocks on their season full of hope, falling, 58-24, to the Pirates from the 3A Snake River Valley conference.

Last week's home game was the Pirates' season opener, too. Like Marsing (0-2 overall at week's end, Payette (1-1)

looks to improve on a 9-15 record.

Payette beat Nampa Christian, 52-48, at home Thursday.

"Payette is a physical, well-coached team," Marsing first-year coach Mike Swanson said. "They played hard, had a plan and stuck to it throughout the game.

"We just didn't respond well from the tip to what they had for us."

Swanson said that he is happy and

proud of how the team stuck together and kept a positive attitude.

"This gives us an opportunity to improve in specific areas and that is what we are going to do," he said.

Senior post Alana Larrusea led the Huskies with nine points, and she pulled down three rebounds.

The Pirates' Madisyn Collingwood pulled off a double-double with 13 points and 12 boards.

The Huskies are hoping to improve on a tough 2019-20 season in which they lost their first nine games and 17 of the first 18. They finished at 2-20, including a 2A District III Tournament play-in victory over Vision Charter, 46-9.

Both of the Huskies' victories last season were lopsided affairs against Vision Charter — the district play-in game and a 52-8 triumph on Feb. 4.

— TK

✓ Marsing: Returning conference player of the year leads new faces

From Page 1B

varsity newcomers expected to make contributions:

- **Mikey Acosta, so., 6-1, F** — "He will fill a role as a rebounder and is very physical."
- **Johan Jimenez, sr., 5-9, F** — "Johan is a program player. He knows his role, fills it well, works hard, and screens even harder."
- **Alejandro Barrera, so., 5-10, F** — "He will have a significant role. He finishes well when he attacks the rim."

Little said that he expects several swing players who share time with the big club and the junior varsity to step up throughout the long season.

Defense is an annual focal point for the Huskies. Last

season, the team gave up just 38 points per game.

"We hope to maintain that focus this year," Little said. "If we continue to play defense the way it is taught in practice, we can be in any game to win."

Little acknowledged that, even with the proven and promising talent on this year's team, the Huskies will miss the contribution and leadership of graduated players such as Merrick Hall. He was the only Marsing player other than Ankeny who was selected for All-2A WIC honors after last season.

Even as the Huskies defend the conference championship, Little sees areas that need improvement.

"Down the stretch of the sea-

son was a struggle last year," he said. "Although we secured a league championship, we sustained some injuries to key players at the end of the year, and we did not have the depth on our bench to maintain momentum.

"This year, we have a little more depth, and we will spend more time focusing on specific player roles that we can fill in if we sustain players out with injuries or due to sickness."

The 2A WIC welcomes two new teams, The Ambrose School and Compass Charter. McCall-Donnelly moved up to the 3A SRV after last school year.

"Ambrose will probably be the biggest surprise because they are highly successful and well-coached," Little said.

"(Ambrose) is a new look for the league coaches to prepare for."

While he believes the 2A WIC is well balanced and all teams are to be respected, there are definitely teams that stand out. He said that Cole Valley Christian is loaded again, with Lakota Steele out front. Other standouts are Tony Ray from New Plymouth, and Henry Clark and Joe Reiber from Melba.

Little said that fans should expect some new wrinkles in the Huskies' game, but much of the on-court product will look familiar.

"Defensively, we will be fundamental; however, teams may see some things that hopefully surprise them," he said. "Offensively, the team

concept is working to get our best shot each possession.

"We have a target on our back — as defending league champions — and we will have to be fundamental each game to make another run for the top seed in districts."

Now in his seventh year as Huskies coach, Little has extensive experience leading prep teams. His time at the boys' helm was preceded by a four-year stint heading up the Marsing girls' squad. Prior to that, he was the boys' basketball coach at Sweet Home High School in Oregon for 11 years.

Little is backed up by assistants Daryl Lemos, Clint Thomas, Luke Ankeny, and Chad Hungate.

— TK

MARSING HUSKIES

Athlete Spotlight



Girls' basketball
Alana Larrusea, sr., P
9 points, 3 rebounds vs. Payette



Boys' basketball
Bowen Campbell, sr., C
First year on varsity

Girls' basketball
Varsity
Tuesday, Dec. 1, home vs. New Plymouth, 7:30 p.m.
Junior varsity
Tuesday, Dec. 1, home vs. New Plymouth, 6 p.m.

Boys' basketball
Varsity
Tuesday, Dec. 1 at Payette, 7:30 p.m.
Junior varsity
Tuesday, Dec. 1 at Payette, 6 p.m.
Frosh soph
Tuesday, Dec. 1 at Payette, 4:30 p.m.

Note: No spectators allowed in MHS gym (Stage 2, COVID-19)
Games are streamed for free on
Marsing Booster Club's Facebook page

Wrestling
Saturday, Dec. 5 at East-West Duals, Wendell, 11 a.m.

Schedules are subject to change



896-4162



896-4815



896-4331



482-0103



337-4041

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

Sports

3A MILK BOWL: No. 1 HOMEDALE vs. No. 2 SUGAR-SALEM



Above: Trojans fans, including Teresa Ryska (left) and Jim Ryska (center), erupt in cheers after a big play Saturday in frigid, foggy Middleton.
Left: A fan shows who he has rooting interest in, holding up a sign with the likeness of the Trojans' starting running back Hayden Kincheloe.

✓ Trojans: Homedale, Sugar-Salem trade shots for 4 quarters and then some

From Page 1B

our community, players, and school district.”

Christensen was nearly inconsolable after the ball bounced out of his grasp. Assistant coach Cam Long embraced him nearly immediately and repeatedly said, “It’s not your fault.”

Holtry went to Christensen’s emotional rescue in nearly the same moment before the runner-up trophy was presented.

“I love you,” Holtry told Christensen. “One play doesn’t determine a game nor does it determine the person you are in this world. You are an amazing young man, and I couldn’t be more proud of you.”

Holtry put it all in perspective when reflecting on the rocky start to the season that saw several games evaporate after Oregon cancelled football because of COVID-19. Furthermore, the HHS administration had to scramble to schedule Emmett in August after Caldwell pushed back the start of its season by a week.

“There are thousands of schools out there that wish they just had a chance to play this year, and we have to be grateful just to be able to play the game that we love and we learn so much from,” Holtry said.

There were a lot of lessons

Saturday.

First and foremost is one that Yogi Berra tossed out decades ago — “It ain’t over ’til it’s over.”

Behind Kincheloe’s churning legs and the occasional pass from Dines, the Trojans rolled out to a 20-0 lead and appeared to have the Diggers on their heels.

But after Dines’ second touchdown pass of the first half — a 35-yard post pattern to fellow sophomore Mason Strong — Sugar-Salem’s Jonah Schulthies served notice that the defending champs were still in the building.

He returned Uriel Neri’s kickoff 82 yards for a touchdown to get the Diggers on the board.

The momentum shift continued in the second half when Sugar-Salem rediscovered its style.

The Diggers scored two touchdowns in the span of 12 seconds to take a 21-20 lead.

Clark’s kickoff after quarterback Kyzon Garner’s 1-yard scoring sneak stuck at the 1-yard line on the Middleton artificial surface and bounced into the field of play. Eli Heck fielded the ball and struggled to get out to the 10.

Sugar-Salem took its first lead of the game on the next play when Dines was pushed back into the end zone and



Homedale junior running back Hayden Kincheloe stretches for more yardage near the goal line on one of his 39 carries Saturday.

fumbled as McKay Tillery continued to harass him. Tillery fell on the loose ball for another TD.

“As Coach (Josh) White always reminds the kids, “Just keep chopping wood!” Holtry said of the team’s resiliency.

“It’s just like in life. Bad things are bound to happen, and the true testament to who you are is what you do and how you react when adversity strikes.”

The Trojans reacted quickly, and got some help from Clark.

Dines fired a pass to Mason Strong, who turned upfield and gained 27 yards after

the Diggers’ two-way talent gambled and missed on an interception attempt.

Kincheloe helped Homedale bounce back later in the drive when he gained three yards with an impressive extra-effort run on 4th-down-and-1 from the Sugar-Salem 7-yard line.

Kincheloe scored on the next play, and Dines fired the two-point pass to Thomas Symms for a 28-21 lead.

“These kids know now that they are just as deserving to win a state championship as anyone else,” Holtry said. “I feel like the first couple trips we still had a little bit of the stars in our eyes feeling, and

this year we didn’t see that.”

Homedale seemed ready to celebrate when Sugar-Salem’s next drive ended at the Diggers’ 21 after senior Brayden Christoffersen recovered Garner’s fumble.

But two plays later, Clark menaced Strong, skying to intercept Dines’ pass.

Sugar-Salem tied the game, 28-28, 3½ minutes later when Clark jumped over Strong to catch Garner’s touchdown pass then kicked the PAT.

After Heck’s 24-yard kickoff return, Homedale began to march again. The Trojans couldn’t get any closer than the Diggers’ 30, though, when Sugar-Salem stopped Dines on fourth down.

Dines played a hand in four scores, and Kincheloe rushed 39 times for 203 yards.

Strong had 75 of his 103 receiving yards after his five catches, and Symms had his biggest day of the season with three receptions for 63 yards.

“We knew we could move the ball on them, but we also knew it was going to take a balanced attack and a high level of execution,” Holtry said.

Milo Mertz and Willy Haun each sacked Garner at crucial times, and Haun led the team with eight tackles (five solo).

— JPB

Sports

3A MILK BOWL: No. 1 HOMEDALE vs. No. 2 SUGAR-SALEM



Homedale Police Officer Karl Kingston provides the escort as the Trojans' team bus leaves for Middleton High School on Saturday morning. Photo by Christy Cooper / ShutterHappy Photography



Homedale Middle School principal Moss Strong (right) shows her elation after her son, Mason, scored on a long touchdown reception from Jaxon Dines in the first half.



Mason Strong turns upfield after Sugar-Salem's Crew Clark gambled and lost, resulting in a 27-yard pass play.



Homedale High School coach Matt Holtry talks up his players in the midst of a fog prior to Saturday's third consecutive 3A Milk Bowl football state championship meeting with Sugar-Salem.



Homedale sophomore quarterback Jaxon Dines tries to escape an onslaught of Sugar-Salem pass rushers in the third quarter.

Commentary

Baxter Black, DVM



On the edge of common sense
Wee Thanksgiving

How do you explain Thanksgiving to a 3 year old?
“A long time ago...”
“Yesterday?”
“No, more than yesterday. A bunch of people came in a big boat ...”
“Pirates?”
“No, good guys and mamas and babies ...”
“And boys, too?”
“Yup, and boys, too. But when they got in the woods they were hungry but they didn’t know what to eat.”
“And they had bears in the woods, and tigers.”
“Probably, but they didn’t see them. So they were hungry and walked around looking for something to eat. And then came the Indians who lived in the woods.”
“With ... with bows and arrows and shooting ...?”
“No, no. The Indians said they would help them find something good to eat ...”
“Like fruit bars and pop tarts and chickenuggets ...”
“Well, the Indians said they should have a picnic, and so the Indians got some turkeys to eat and they cooked’em and made fry bread and corn on the cob ...”
“But no peas, but some cottage cheese and bread and honey ...”
“Right, so they made a big table ...”
“On the blanket ...”
“Yeah, no table, just a big blanket and they all ate and ate till their stomachs were full ...”
“And the little boys, too?”
“And the little boys and little girls and little boy and girl Indians, all of ’em ate ... and then took a nap.”
“But the little boys no wanna take a nap. Little boys wanna play with bows and arrows.”
“OK, but when everyone woke up they were happy. So the Indians shook hands and they all said Thanksgiving to each other and Thanksgiving to God ...”
“And to Jesus and Pastor Mike and Grandmother Phyllis and to all the little boys.”
“Yup, and they said it was so much fun, let’s do it next year.”
“And tomorra or free days.”
“So now every year we have Thanksgiving with friends and eat a lot and say thanks for the blessings we have.”
“Bessing? What looks like, a blessing?”
“A blessing? Sometimes it looks like a little boy.”
“Like me?”
“Yup, sometimes it looks just like you.”

— Visit Baxter’s Web site at www.baxterblack.com for more features and to purchase Baxter Black books, CDs and DVDs.

Oscar Evans, Homedale resident



Maintaining perspective
Thankful in the crossfire

Anxiety. Stress. Change. Loss of Control. Anger. Distrust. Conspiracy. Fear. If that sounds like the elements leading to an aviation or industrial mishap report, you’re right.
But these seem to be the prevalent emotions throughout our nation lately, like watching a train wreck in slow motion all day. Vitriolic debates about the election, masks, shutdowns and virus spread. We’re all going to die if we don’t shut down or wear masks, or we’re all going to concentration camps if we comply.
Exhausting. Frustrating. And disappointing. Disappointing that in between the extremes are the overwhelming majority of good decent Americans — We the People who want a solution, a plan, a strategy... heck, we’d be happy with some factual information untainted by the agenda of the source or the outlet. A solution without big brother moving into our living room to ensure compliance. Disappointing that some government officials are all too willing to shelve individual rights and freedoms for haphazard and unproven tactics that appear to do little to offset the spread of the virus, while others posture against the same for political gain without even a hint of a plan or alternative solution themselves.
In combat and preparation for it, military members learn quickly to isolate the threat and avoid the crossfire. In a fighter, we train to maneuver aggressively to keep the threat displaced to one side or sector of our jet. On the ground and in our current environment, that is becoming increasingly difficult.

This Thanksgiving has me thinking back over all this year has brought — both the enormous challenges and the progress. Like so many Americans do during Thanksgiving, I am counting my blessings, and I look to this ending year and the year ahead with an expectation fueled by American resilience seen in all corners of our great country.
I am thankful for living in this free country, for our Constitution, which gives us so many rich blessings. Not the least of these blessings are our personal freedoms and a strong union of states, each of which is unique and incredible, adding its own strength to our republic. I am forever thankful for the men and women of Idaho and all of our other states who have put their lives on the line to protect and preserve these wonderful freedoms. Many of these great Americans have given the ultimate sacrifice, and many are living the rest of their lives with the sacrifices they made for our freedom.
My heart is heavy for the families who have lost those they hold dear, lost homes to storms and wildfires, or lost hope. While it is clear we have considerable work ahead to recover from the pandemic and fully restore growth and opportunity, Americans will once again meet the challenges. We have great examples all around us of the determination driving our renewal:
• In Lapwai, Micah Bisbee set up a system with her family to provide food and other necessities to area

Friends, neighbors, even families are all too willing to sever ties because of a vote, or a mask, or support or opposition to one idea or another.
It’s Thanksgiving — a special time to give thanks. Giving thanks is a great and healing method for the human spirit. At a minimum we should be thankful that we have the freedom to have these debates. It’s a freedom that comes with responsibility — the responsibility to treat each other with respect and not as traitors or enemies. But if we’re really honest, most of us have much more for which to be thankful than the freedom alone.
Fear is a tactic used by tyrants and rebels alike. We can’t succumb to that. It’s a terrible motivator and worse place to live. We can remove the rancor and rhetoric from our daily life and rebuild the trust, relationships and community that make our country so great. Reach out to neighbors, friends or family and avoid the fear-mongers. When we isolate the fear coming from the extremes, the picture clears up nicely. And then and only then will we be free to enjoy all that we have, and all for which we can and should be thankful.
Happy Thanksgiving!

— Homedale resident Oscar Evans is a retired U.S. Air Force lieutenant colonel who flew F/A 18 Hornets in the U.S. Navy for 14 years and then transitioned to the F15 Eagle in the Louisiana Air National Guard. He flew over 3,000 hours and amassed almost 400 carrier landings.

residents struggling through the pandemic.
• When Boise restaurants had to close their dining rooms earlier this year to combat the spread of COVID-19, the owners of Andrade’s Restaurant built on its earlier efforts to provide free meals to children by providing free meals to those affected by the pandemic. They, like many others across Idaho, have provided food and resources to laid off workers

U.S. Sen. Mike Crapo
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Committee assignments — Banking, Housing and Urban Affairs (chair); Finance; and Budget
Chief deputy whip



Commentary

Financial management
Fiancé should save for a reliable car — and get married

Dear Dave,

I let my fiancée use my car to get back and forth to work, and it has a lot of miles on it and a few mechanical issues. The money we’ve put into the car to fix the issues is about the same or more than the car is actually worth. We just started your plan a couple of months ago, and we’ve almost got a beginner emergency fund saved up. We also have very little consumer debt to pay off. I’m afraid, though, if we get into a second \$1,000 to \$2,000 car, we’ll just experience the same kinds of issues and it will turn into another money pit. I bring home about \$5,000 a month, and she works part-time and goes to

school. How do you think we should handle things?

— Thaddeus

Dear Thaddeus,

Well, if you’re serious about following the plan, you don’t really have a choice right now. But you’re bringing home a nice paycheck, man. You ought to be able to buy a better \$1,500 to \$2,000 car with cash in a month or so, just to give you some relief. Then, stick some money aside each month until spring and get something that’s a big step up in the \$5,000 to \$6,000 range.

Listen, I don’t want anyone driving around in a rust bucket longer than they have to. And it



DAVE Says
by Dave Ramsey • www.davesays.org

sounds like you really need to get up out of the junk. But if you do some research and buy wisely, you can get a good year or two

out of a \$1,500 car. The car may not look like much, but you’re not trying to catch a girl’s eye. You’ve already got a fiancée. If you find an old Honda or Toyota that’s still mechanically sound — and yes, they’re out there — it’ll get you by while you save up for something a lot better.

But remember, you and your fiancée don’t need to own anything together until you’re married. The kind of arrangement you have now can cause real problems. If you guys get married and combine your resources and dreams, it’ll be better for everyone relationally *and* financially. You’re playing house already, so you might as well go ahead

and get married and combine your lives on every level.

It’s time to paint or get off the ladder, dude!

— Dave

— Dave Ramsey is a seven-time No. 1 national best-selling author, personal finance expert, and host of The Dave Ramsey Show, heard by more than 16 million listeners each week. He has appeared on Good Morning America, CBS This Morning, Today Show, Fox News, CNN, Fox Business, and many more. Since 1992, Dave has helped people regain control of their money, build wealth and enhance their lives. He also serves as CEO for Ramsey Solutions.

Center for
Rural Affairs
Shop safe, shop
local this season

by Halle Ramsey

The COVID-19 pandemic has caused many events to be cancelled this year, but it does not take away the opportunity to shop local during the holiday season. Communities across the country have found innovative ways to keep both business owners and customers safe.

For example, the Valley County Chamber in Ord, Nebraska, made their annual Snowball Drop a virtual event. Starting in early November, the Chamber posted questions about local businesses on their social media. Every community member who responds to a post is entered to win prizes from local businesses on Nov. 28, which is Small Business Saturday.

In 2019, Americans spent nearly \$20 billion at local businesses on Small Business Saturday, according to the Small Business Saturday insights survey. Events like these are crucial for our local businesses, especially in the midst of recent surges in COVID-19 cases. The impacts of the pandemic have been detrimental for many of our main street businesses which make initiatives like Small Business Saturday even more timely.

Almost two-thirds of small businesses have a website, according to the Small Business Administration. As you search for the perfect gifts, intentionally seek options local businesses have for online shopping. If that is not available, you can directly call the business owner. Chances are you or someone you know already have their number.

While shopping may look different than in years past, there are still a multitude of ways we can shop safely and locally this holiday season.

— Halle Ramsey is a business development specialist for the Lyon, Neb.-based Center for Rural Affairs, a private, non-profit organization working to strengthen small businesses, family farms and ranches, and rural communities.

✓ Resilience: People, businesses rally for hope

From Page 8B

and others to weather the pandemic.

• To address anxiety and loneliness, Twin Falls High School senior Hayden Neff worked with businesses to create face gaiters to raise awareness about the Idaho Suicide Prevention Hotline Call/Text (208) 398-4357.

• Battelle Energy Alliance (BEA), which manages the Idaho National Laboratory (INL), created the INL Cares initiative. Through this initiative, focused on economic development, health care education and food insecurity, BEA partnered with the United Way and other organizations to provide grants to local businesses for pandemic recovery, funds to local food banks and a student essay contest.

• These are just some of the many ongoing efforts where Idahoans have stepped in to help others as public health providers and first-responders work tirelessly to adapt responses.

I am so thankful to live in the state of Idaho, where I have had the opportunity to know and work with the wonderful people all across this state. I have said

many, many times that the best part of the privilege I have been given to serve as a senator for Idaho is the people and the friendship and relationships I have with them. I am also grateful for the incredible and beautiful environmental heritage we have in Idaho that allows us to have such a great quality of life, including clean air, clean water, the majestic rivers, mountains, deserts, the wildlife, the flora and the fauna, etc.

The challenges of the pandemic have separated families and friends, and this Thanksgiving may be very different for many Americans. However we celebrate this holiday and express gratitude for our blessings, America’s legacy of prevailing over our challenges remains central among them.

I wish you a Thanksgiving close in heart to those you hold dear.

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

Contacting elected officials

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Phone — (208) 857-2217
E-mail — bbrackett@senate.idaho.gov
Term expires in 2020

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

Moves to state Senate in 2021

Seat B Rep. Megan Blanksma (R-Hammett)

House majority caucus chair
595 W. Thacker Road
Hammett, ID 83627
Phone — (208) 366-7976
E-mail — mblanksma@house.idaho.gov

Committees

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County commissioners

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Chairman
Phone — (208) 318-8308
Term expires 2020

Kelly Aberasturi, District 2 (R-Homedale)

Phone — (208) 249-4405
E-mail — kraberasturi@yahoo.com
Term expires 2020

Joe Merrick, District 3 (R-Grand View)

Phone — (208) 834-2641
E-mail — jvmerrick@hotmail.com
Term expires 2022

Mailing address

P.O. Box 128, Murphy, ID 83650

Home

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The Owyhee Avalanche

Avalanche obituary policy

Obituaries can be submitted the following ways:

Email
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P.O. Box 97,
Homedale, ID 83628

No obituaries are accepted over the telephone.

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The Owyhee Avalanche

NOTICE OF PUBLIC HEARING
VACATE A PORTION OF 4TH ST. S

Please take notice that a public hearing before the City Council of the City of Marsing will take place at the City Council meeting on Wednesday, December 9, 2020 at 7:00 pm at Marsing City Hall located at 18 Sandbar Ave., Marsing, Idaho to consider the vacation of a portion of 4th St. S., Marsing; specifically, the undeveloped portion east of Riverview Dr. to the Snake River.

All persons desiring to be heard concerning the proposed vacation should be in attendance at the hearing. The file relating to this proposal is available for review in the office of the City Clerk at Marsing City Hall. Written comments may be submitted prior to the Council meeting, but must be received by the City Clerk no later than Monday, December 7th, 2020 in order to be considered as part of the record. Written comments can be mailed to Marsing City Hall, PO Box 125, Marsing, ID 83639 or emailed to office@marsingcity.com.
11/25,12/2/2020

NOTICE TO AIRPORT CONSULTANTS

The City of Homedale (Sponsor) is hereby soliciting Statements of Qualifications from consultants for planning services for the Homedale Municipal Airport (S66) located in Homedale, Idaho. Subject to receipt of Federal funding and/or State funding, these services may include, but are not limited to the following:

1. FY 2021 - Master Plan Update
2. FY 2021 – Preliminary Environmental Investigations, Including but not Limited to Wetland Delineations, Section 4(f) Evaluation and Floodplains
3. FY 2021 – Cultural Resources Investigation

These services are included in the Sponsor's Airport Capital Improvement Plan (CIP), which will be made available upon request. The previous 2013 Master Plan is also available upon request

A qualification based selection process conforming to FAA Advisory Circular 150/5100-14E *Architectural, Engineering, and Planning Consultant Services for Airport Grant Projects* will be utilized to select a consultant. Fee information will not be considered in the selection process and shall not be submitted with the Statement. Fees will be negotiated for projects as federal funds become available. The agreement(s) between the Sponsor and the selected consultant will be subject to all applicable Federal Rules and Regulations as identified in AC 150/5100-14E.

Statement of Qualifications shall include the below information, which will also be utilized as the selection criteria. Consultants will be rated by a selection committee according to the following selection criteria

and the weight given to each:

1. Qualifications of the team and capability to perform all aspects of the professional services (30%) – include team roles and relevant experience;
2. Knowledge of FAA standards, policies, and procedures (10%);
3. Project Approach, including the challenges foreseen and they relate to the project and the strategy for addressing these challenges (30%);
4. Familiarity with the Airport and understanding of the Sponsor's goals (30%).

Firms may or may not be interviewed and selection may be based solely on evaluation of the written responses.

Statements must be concise and contain no more than eight (8) pages of material. This excludes the front and back covers, the cover letter (1 page) and resumes. Resumes will be limited to one (1) page per person. Each page is defined as one side of a letter size sheet (8-1/2"x11"). The minimum font size is 11. Consultants must submit four (4) hard copies of their Statement.

All statements must be received by 3:00 p.m. on December 3, 2020 (Deadline). Statements received after this deadline will not be considered. The Sponsor reserves the right to reject any and/or all Statements. Submittals will become property of the Sponsor. Statements are to be provided in a sealed package marked with "Airport Planning Services Statement of Qualifications" in the lower left hand corner and the sender's name and address in the upper left hand corner. All Statements of Qualifications must be received by the City at its physical address or the mailing address below before the Deadline:

Physical Address:
City of Homedale
31 West Wyoming Ave.
Homedale, ID 83628

Mailing Address:
City of Homedale
PO Box 757
Homedale, ID 83628

For more information, please contact Alice E. Pegram, City Clerk/Treasurer at (208) 337-4641 or alicep@cityofhomedale.org.
11/18,25/2020

NOTICE TO CREDITORS
IN THE DISTRICT COURT OF THE THIRD JUDICIAL DISTRICT OF THE STATE OF IDAHO, IN AND FOR THE COUNTY OF OWYHEE
CASE NO. CV37-20-00324
IN THE MATTER OF THE ESTATE OF STEVEN MURRAY DANIEL, Deceased.

NOTICE IS HEREBY GIVEN that DANNYMICHAEL DANIEL has been appointed personal representative of the above-named estate. All persons having claims against the decedent or the estate are required to present their claims within four months after the date of the first publication of

CASPER J. RANKIN (SBN 9107)
SYDNEY K. LEAVITT (SBN 8933)
ALDRIDGE PITE, LLP
13125 W. PERSIMMON LANE
SUITE 150
BOISE, ID 83713
Telephone: (208) 908-0709
Facsimile: (858) 726-6254
E mail: sleavitt@aldridgepite.com

Attorneys for Plaintiff BANK OF NEW YORK MELLON TRUST COMPANY N.A. AS TRUSTEE FOR MORTGAGE ASSETS MANAGEMENT SERIES I TRUST

SUMMONS FOR PUBLICATION ON COMPLAINT FOR JUDICIAL FORECLOSURE AND DECLARATORY RELIEF

Case No. CV37-20-00246

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

BANK OF NEW YORK MELLON TRUST COMPANY N.A., AS TRUSTEE FOR MORTGAGE ASSETS MANAGEMENT SERIES I TRUST,

Plaintiff,

v.

THE UNKNOWN HEIRS, ASSIGNS AND DEVISEES OF PAUL L. TURVEY; THE UNKNOWN HEIRS, ASSIGNS AND DEVISEES OF LILLIAN E. TURVEY; SECRETARY OF HOUSING AND URBAN DEVELOPMENT; AND DOES 1 THROUGH 20, ET AL..

Defendants.

TO: DEFENDANTS THE UNKNOWN HEIRS, ASSIGNS AND DEVISEES OF PAUL L. TURVEY; THE UNKNOWN HEIRS, ASSIGNS AND DEVISEES OF LILLIAN E. TURVEY; and DOES 1 through 20, inclusive, including all parties with an interest in and/or residing in real property commonly known as 31999 1ST STREET, BRUNEAU, IDAHO 83604:

You have been sued by Bank of New York Mellon Trust Company N.A. as Trustee for Mortgage Assets Management Series I Trust, the Plaintiff, in the District Court in and for the County of Owyhee, Idaho, Case No. CV37-20-00246.

The nature of the claim against you is an action for declaratory relief and judicial foreclosure of the real property currently known as 31999 1ST STREET, BRUNEAU, IDAHO 83604 and legally described as

LOTS 21, 22, 23 AND 24 OF BLOCK 37 OF THE TOWNSITE OF BRUNEAU, OWYHEE COUNTY, IDAHO, ACCORDING TO THE OFFICIAL PLAT THEREOF ON FILE AND OF RECORD IN THE OFFICE OF THE RECORDER FOR OWYHEE COUNTY, IDAHO.

Any time after 21 days following the last publication of this summons, the court may enter a judgment against you without further notice, unless prior to that time you have filed a written response in the proper form, including the Case Number and paid any required filing fee to the Clerk of the Court at 20381 State Hwy 78, P.O. Box 128, Murphy, ID 83650, (208) 495-2421, and serve a copy of your response on the Plaintiff's attorney, Sydney K. Leavitt, at ALDRIDGE PITE, LLP, 13125 W. Persimmon Lane, Ste. 150, Boise, ID 83713.

A copy of the Summons and Complaint can be obtained by contacting either the Clerk of the Court or the attorney for Plaintiff. If you wish for legal assistance, you should immediately retain an attorney to advise you in this matter.

Dated: 10/14/2020

CLERK OF THE DISTRICT COURT
By: /s/R Fahey
DEPUTY

11/04,11/11,18,25/2020

this Notice or said claims will be forever barred.

Claims must be presented to the Personal Representative of the estate at BALDWIN LAW, PLLC, 3045 E. Copper Point Dr., Meridian, Idaho 83642 and filed with the Clerk of the Court.

DATED October 28, 2020.
/s/: ERIC F. BALDWIN
Attorney for Personal Representative
11/11,18,25/2020

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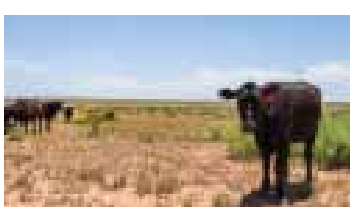
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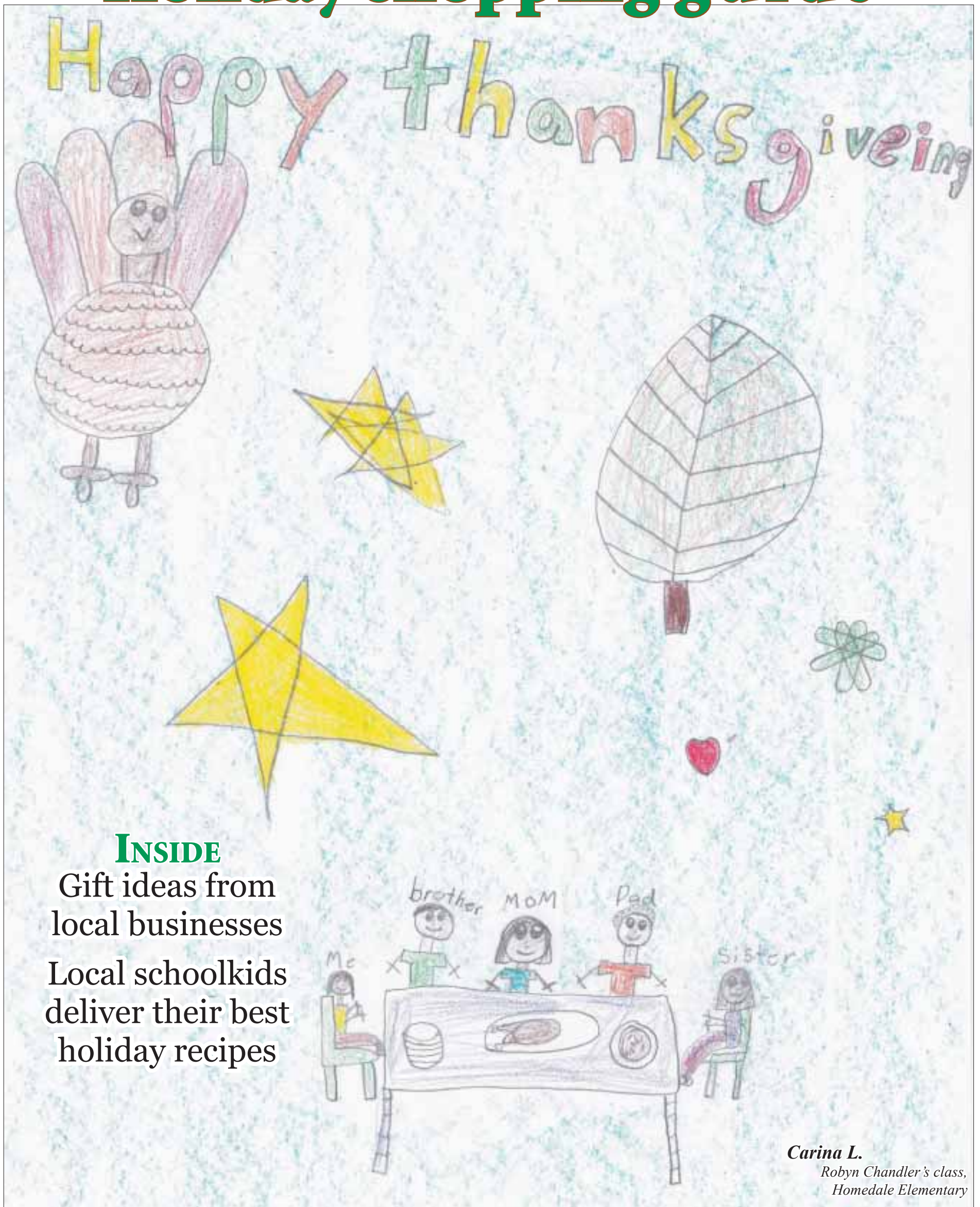
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Holiday shopping guide



INSIDE

Gift ideas from
local businesses

Local schoolkids
deliver their best
holiday recipes

A special section of The Owyhee Avalanche

Wednesday, November 25, 2020

2020 Holiday shopping guide

with schoolchildren’s best Thanksgiving recipes

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Olivia C. Paul Stephens’ class, Marsing Elementary



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Homedale Elementary

Kayla Blackstock's third-graders

How to cook a turkey. First you have to skin it and then sesen the turkey

Then you put the turkey in a pan and then you put foil on the turkey. Then you put the turkey

In the oven to cook and it has to cook for like 5 to 7 hours in the oven. When it is done you take off the foil and if you want to you can put turkey dressing on the turkey and you eat the yummy turkey.

— Talon M.

How To Make A Turkey

First you kill the turkey or get it from the store. Then you spread butter on the turkey. After that you put it in the oven. Then you take it out of the oven. Then after you take it out of the oven you put seasoning or sals or both on the turkey. After that you take the bones out of the turkey. Then you put it on plates. After that you serv it. Finally you eat the turkey.

— Mackenzie P.

The first thing you do is get a turkey then skin the turkey then cook the turkey then you stuff the turkey then if you don't want to have any bones then you cut all the bones off but if you want bones then you can srv dinner.

— Karlee S.

HOW TO MAKE A TURKEY

First you get the turkey and put some oyoe and pite in the uvin for 7 horse and tepochrit

and to see fi ti dune if is not dune teny put 6 more minute and see wis the tepso or you can taste and see fife ti tesis good and coote good to you can eat it for taksegevene wis udre foods like mach ptsd or corne

— John S.

How to make a turkey. Frist you get a turkey from a story. Then you take the bones out. Then you get a cookie seet and put the turkey on it. Then you set the turkey on the side. then you set the ofen timer for 360 decrees. Then when it beeps you put the turkey in the ofen. Nad then you set a timer so the turkey does not get bret. When the timer gose out you take thee turkey out of the ofen. Then you set the turkey on the side to let it cool off. Then you put stuffing in the turkey and then you eat the turkey for dinner. Then you enjoy the turkey and Thanks giving with your family or friends.

— By Mackie. B.

1 first you do is you take it out the turkey in the bag

2 you stuff it with thing

3 you put the saws

4 you put it in the oven

5 you take it out of the oven and then you start eating.

— Randy C.

You can make a turkey by buying a turkey or hunting a turkey and when you by the tukey you can put it in the avin to cook for 1 hour or



Seeley W. Kayla Blackstock's class, Homedale Elementary

2.Or if you wanted to hunt a turkey you would take the fethers of the turkey off and clean the turkey and then cook the turkey.

— Gabby G.

This is how I think I would make a turkey. First I think I should cut of the head then I would take the bones out... Second I would clean the outside and inside, and check every spot third I would... Put

it on a square pan and cook it for 1 hour and 41 minutes and then take it out finaly I would put pineapple on it.

— Seeley W.

How to cook a turkey

The first thing you do is get a turkeyThe second thing you do is put seasonings on it and make sure to rub it in.Then you turn the oven to 324degrese. The third thing you do is carry it to the oven and put it in and

then you wait.After you waited you grab gloves and carefully take the pan out on a table. Then you get a knife and start cutting it.After you cut it you take a little more seasonings to put on.Then you are ready to serve it on plates but it might be hot so be careful for you don't burn yourself.The last thing you do is eat it!

— Bradee S.

— See Blackstock's, page 12C



Gabby G. Kayla Blackstock's class, Homedale Elementary

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Homedale Elementary

Robyn Chandler’s third-graders

First, you buy a turkey, then, you get most of the bones and all the guts out, then wash your hands and get all the other ingredients ready. Then, you put all the other ingredients and seasonings on. And then, you are ready to cook the turkey! Put the turkey in the oven, and wait for a while. When it is done ,eat it with your family! My family always has turkey or ham every year.

— Knox T.

how to cook a turkey frste you buy a turkey then you put it in the oven then set it on aney time then take it out and put it on a plat then eat the turkey with your family and then talk and eat and rest. and get alog and pray to god last say good buy that’s how to cook a turkey and play games and wash dishis make the beds clean the corners Then go to bed

— Emily S.

This is how you make a turkey you buy the turkey you take the papr off so the turkey can cook for 100 drgres wen the turkey is dun then we can eat it.

— Julian B.

Take the wrapper off the turkey and put the turkey in the oven for 1 hour. After it is done you’re done.

— Damian C.

First you buy a turkey. Then you put the turkey in to the oven and cook it for three hours at four hundred twenty degrees fahrenheit. You can grill turkey at four hundred degrees fahrenheit and set the timer for three hours it is done. ad seasoning and salt and pepper. It should be brown.

— Andrew F.

You put the turkey in the oven and turn the knob to make it cook. You open the oven to take the turkey out. Put it on the table and get your family to eat.

— Isaac N-H.

To cook a turkey you put it in the oven. Then you add chicken rice. Add lettuce and tomatoes and put it in the tray. Put it back in the oven for five minutes and when it is done put it in the tray and eat it.

— Alejandra G.



Aniyah B. Robyn Chandler’s class, Homedale Elementary

Hi my name is Nathaniel and i will teach you how to cook a turkey. First hunt and shoot the turkey you want. Then take the turkey home. Then cut the turkeys guts out. Then cut the turkeys brown and black and white feathers off. Then throw the guts away and the feathers. Then heat up the oven to 350 degrees. Then wait till you hear the ding on the oven. Then put the turkey in the oven to cook for 3 hours. Then take the turkey out with mittens. then wait til the turkey gets cool down. And cut the bones out. and eat the turkey with seasoning like black pepper seasoning. And maybe if you want you can put other seasoning on the turkey like golick solt.

— Nathaniel M.

Hi my name is Carson and i’m going to teach you how to make a turkey. First you duy one from the store. you put it in the oven for 350 degrees then you wait for a little bit then take it out of the oven then eat it.

— Carson T.

First, you go to any store and buy a turkey. Next, if you bought one then you will get in the car and go home. Then, take off the plastic if you bought one. Then, you will pre - heat the oven to about 400 degrees and set the timer for about 30 minutes, Then, when it dings, then put the turkey in for about one hour. And back to setting the timer but this time it will be for 30 minutes. Then, when it dings then take it out and let it cool for a little. Then put seasonings so it’s not so plane. Then, put it back in the oven for 30 more minutes. Finally, when it dings you have



Emma M. Robyn Chandler’s class, Homedale Elementary

to take it out of the oven and let it cool for a little bit. And when it has cooled then you can put it on a plate then you can get your own plate and get a piece and eat it.

— Emma M.

your puppys and everyone else we have a good thanksgiving day hope everyone else does too and make sure your friends had a great thanksgiving too and brake.

— Carina L.

First we buy the turkey and take the turkey out of the plastic Next put the turkey on a big plate and put foil on the plate then cook it let it cook in the oven once it’s done cooking bring it out of the oven and get all of the food ready and finish your turkey Then get your hole table ready to eat and put everything on the table make sure there are chers for everyone and have a great dinner Finally we can all do something else so we can play and my family can have a great time together on thanksgiving play games or watch tv or spent time with

How to cook a turkey First, you buy a turkey at the store and go home. Your mom put seasoning on the turkey and your mom or dad put the turkey in the oven. Next, your dad or mom takes the turkey out of the oven. Your dad or mom grabs the turkey and puts the turkey on the table. Finally, Your family gets ready for dinner and your mom or dad grabs the plates and put the plates on the table and spoons and forks on the table too. Your family and you eat turkey together. It will be fun if you did it too

— Aniyah B.

I am going to show how to cook a turkey. So I go to the store and buy a turkey. then we take it home and put it in the oven for 400 degrees and 1 hour then take it out of the oven. And cut the turkey and eat it.

— Dalton M.

I’m going to tell you how to cook a turkey. First you need to get it on a pan. Nexts you need to bey it at the store then you season then you need to get the oven realty let it cool down then you can have it for dinner with your family and your friends and you can have it for dinner. Finally we get the plats on the table so then we can have dinner then you can get author foods with your. Dinner and it will be a good a dinner. Then you do author

— See Chandler’s, page 12C

Homedale Elementary

Toby Johnson's third-graders

How to make a thanksgiving turkey

First we go get a turkey at the grocery store. Then we go home and find a big pan to cook the turkey in. After that my family and I put onion inside the turkey to give it a little taste. Then we saute it with butter, pepper, salt, and olive oil on the bottom. And lots of other stuff to. Then my mom and dad put it in the oven or my dad's treager. If we put it in the oven, It would probably take one to two hours to bake. But if we baked It on the treager It might just take an hour to cook. While my dad is working on the turkey me, my mom, and my sister make the mashed potatoes and gravy. Then my mom makes her homeade tomatoe soup. It's so good. after that my mom makes salad to. then family and friends start to arrive. so me and my sister set the table. Then we all eat. That's how we cook thanksgiving dinner.

— Sophia T.

how to make a thanksgiving turkey.



Laynee W. Toby Johnson's class, Homedale Elementary

First you put it into a cooler and add some water. And then you put some flavor. Then you can let it sit for about one day. After that you will take the turkey out of the cooler. Now you can put it in the oven and

turn it on. but First you preheat it. When the turkey is cooking turn it up to about 202.fr you can Preper the side dishies. First we will make mash potatos. You will need to get some potatos and then

peel them. Then you can put them in a bowl and mash them with a fork. when you are done Put some seesenings on the potatos. Next we will mak the Buns. First you will make the Bader Put some flower,

milk, eggs, Butter, and olive oil. then let that sit. then go check on your turkey. When the Buns are done take them out of the oven and then Put butter on the Buns. Then take the turkey out of the oven and Put it on a Big Plate and now Put dressing on it and seesenings. Then put the mash Potatos in a bowl and Put them on the table. and now we can mak some more stuff and now we will make corn. First we will get the corn and Put som Butter and seesenings. And then Put the corn in a bowl. and Put it on the table. and now we are making dessert. This dessert is Pumpkin Pie. First Put eggs, milk, flower, and olive oil. Then make som Pumpkin stuff and Put it in the Pie and cook it for 30 min at 76 fr. Now we will make Jello dip first make Rasberry jello and get some cool wip and crush some Pretsles and Put them at the bottem of a cantaner and then put the cool wip and the Jello. And now we will make a carmell dip.

— See *Johnson's*, page 7C

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Homedale Elementary

Nicole Rennaker’s third-graders

How to cook a Turkey
Get a recipe. First you need to read the recipe. Put fire in the stove. Put the on the stove. Then give it to your family.
— **Angel A.**

How to Cook a Turkey
Frist you need to put a hole in the turkeys behind then you need to grab the bad stuff out. Of the turkey then you need to season the turkey. then you need to rap the turkey in tin foil Then put in oven temperature at 300 degrees and set the timer 10 hours. Then you take the turkey out of the oven and let it cool dwn then you can eat it.
— **Evan B.**

How to Make a Turkey...
Step 1. Get a turkey
Step2. Season the turkey with salt, pepper and garlic salt
Step3. Grill for 2 hours and 30 mins
Step4. Cut the turkey
Step5. Give it to your family.
For sides
1. Make potatoes
2. Make green beans
3. Make salad and put tomatoes and carrots on it
— **Blakely B.**

How to Bake a Turkey
First how to bake a turkey you need a turkey! Then you put your turkey in your grill. Kranke the heat up to high or medium. Then let it warm up before you put the turkey on the grill, then put lemon and pepper seasons on your turkey. Once you’re done putting lemon and pepper on your turkey you flip your turkey on its back. Then you wait for one minute until you go back outside with a tooth pick. You stab your turkey’s back if it is not hard it is almost ready. Before you take your turkey off the grill put a pinch of sugar and salt on your turkey to help it cook and rosemary. Then put hamburger seasonings on your turkey. Then turn the grill off. then take it inside then you put gravy in your turkey. Then you take a bite and see how good it is and if it is not warm inof you put your turkey in the oven for 1 minute when it is done cooking in the oven you are done making your turkey.
— **Shane B.**

How to make a Turkey
Step 1 You need some sauce on it and also butter
Step 2 You need some veggies around the turkey
Step 3 You need some mashed potatoes



Oaklee S. Nicole Rennaker’s class, Homedale Elementary

Step 4 Put stuffing in the body of the turkey
Step 5 Green beans and corn and carrots
Step 6 Making a pumpkin pie
Step 7 put some pepper on it
Step 8 I don’t know but put it in the oven for 350 F
— **Yahir C.**

How to mack a turkey
So first you season it then you put it in the instupot let it cook for a day then tak it awt of the instupot season it ugen then sum time put food in him then you eat him
— **David G.**

How to make a good turkey
First you get a turkey. Next you cook it for 360 degrees & leave it in the oven for 10 hours. Then you season it with some spice. Finally take the wings & bones out. Not last but not least add extras like sweet potatoes and green beans. Maybe last maybe cook for like half an hour more. Desserts like cookies, cake, cupcake, and pie. And drinks would be like soda, apple cider, hot cocoa, and water, and other drinks. And other deserts what you would like.
— **Krew G.**

How to Cook a Turkey
First you season and oul the turkey then you get a pan to cook the turkey in. Preheat the oven for 40 mins. Or if you’re using something else do something. Why the oven is preheating make your stuffing get bred corn and beans. Then stuff the turkey with the stuffing. When the oven is ready pout the turkey in. when the turkey is ready to take out take it out. Then put it on a plate then get your sides and py and have a good meal.

— **Lynlee G. R.**
How to make a turkey
First get your tools then cut the turkey open and get the bones out and all the extra stuff out after turn the oven on and put the stuffing in soe the turkey back together and put the turkey in the oven then after 3 hours grab the turkey out and cut it up then put the side foods on the plate then put the turkey on the plate and finely serve to your sweet family.
— **Maddyn H.**

How to cook a Turkey
First you put the turkey in the oven for 10 hours. Then you look at the temperature and see if it is done. And if the turkey is not done then put it back in the oven for 30 minutes. And when the turkey is done you put seasoning on the turkey and stuffing and get ready for dinner.
— **Quinn F.**

How to make a turkey...
First you chop the turkey and cook and meat and blood and green beans and ice cream and spelling and fries and burger and chicken.
— **Evelyn J.**

How To Cook A Turkey
First get a turkey and stick your hand up in the turkey, Next you take out everything in the turkey, then put all the seasoning that you want on the turkey, and last but not least put it in the oven and you put a thermometer in the turkey. Then you wait four to two hours. Then when the turkey comes out of the oven. For dessert you can have cake, cupcakes and drinks like soda, water, juice. For a side plate you can have potatoes,

marshmallow sweet potato casserole, corn, broccoli and Mashed Potatoes. You can also have stuffing and pumpkin pie
— **Caleb K.**

How to Cook a Turkey
You need a turkey, if you have a turkey you can put it in a pot or something else, then you can start on the seasoning. Then you preheat the oven to 350, Then you put the seasoned turkey in the oven. Then you stuff the turkey with it stuffing and stitch it together, then you serve the turkey and have fun with the family.
— **Dallan M.**

How to cook a turkey
First go buy a turkey at a store and get the best turkey and get some drinks for adults and kids. And buy pies and Thanksgiving dinner things like ham, turkey, mashed potato, green beans.
— **Jayden M.**

How to Cook a Turkey
First, you need to get your supplies. Next you need to defrost it. You need to get all the blood, bones and fat out. Also you need to put your pineapple, potatoes, sauce or onions on your turkey. You need to start your oven to 350 degrees or you can barbecue it or you can do whatever you use besides that. When you put your turkey in the oven, put it in for 4:30 minutes. Finally, your turkey is ready, get it out of the oven, chop it up and you’re ready to eat it with your amazing family.
— **Hadley P.**

How to cook a turkey
Frist grab your tools. then grab the stuffing and what

ever you usually put in your turkey.
Next put it in the oven for the time you think it shud. And then take it out when it stems a little bit and when the legs are crusty. Next Put it on a big plat and then you cold get the side dishes ready then you and your family eat it and then have FUN.
— **Kareliece M.**

Cut the turkey wash the vegetables put it in the oven and then eat it. Then you get some dessert and then you go to bed.
— **Oliver P.**

How to Cook a Turkey
First you get tools and then you season it then you chop it. Then you make your stffin put the turkey in the oven for at least 2 or 3 hours. Then you take out the turkey and eat it.
— **Braxson S.**

How to Cook a Turkey
First get the turkey. Second flesh the turkey. Thrid stuff the turkey. Fourth season the turkey. Fifth cut up veggies. Sixth, put veggies on the side. Seventh, put turkey in the oven. Eighth put some sides on. Ninth serve to your family. Last eat that turkey up like nobody’s watching!
— **Chloe S.**

How to cook a Turkey
First you make some seasoning using rosemary, sage, and any other seasoning you would like. You mite want to add some water and vinegar. Than you put the seasoning in the fridge and let it sit for 30 minutes. Next you take your seasoning and put it in a large bucket or cooler. After you take your turkey and you put it in the cooler and let it sit all night. Finley you cook the turkey and serve it with cheesy potatoes, stuffing and mashed potatoes. And, finally have a great Thanksgiving!
— **Oaklee S.**

How to Cook a Turkey
First you season it then grill it. Then you cut it put what ever you want in it. Then you seo it then you put green beans around it.
— **Ezekiel O.**

How to cook aTurkey
First you get the turkey. Then you get it washed. Next you cut it and season it. Finally you get the bones out. You put it in the oven.
— **Jordan W.**

Homedale Elementary

Toby Johnson’s third-graders

From Page 5C
First we take a mixer and Put cool wip carmell, and hard candy then mix it then Put it in a bowl and Put it on the table and Put apples on a plate and then you are done and you can feast on mash Potatos, turkey, corn, and desertes. And lastly have fun.
— **Mya D.**

Haw to cook a turkey
First you fined the turkee and you cook the turkey and you let the turkey cook at 50 dgree ferinhite and you need site dishis to like green beens and mash ptateose and grave and pie. Next And you can’t ete it all biy yourself. You need your famlee to be with you to ete the food and you need to pray too. Finley Wen you are dun eting all the food they all hed home. You have a grate nite and a fun one to.
— **Mason H.**

How to cook a turky
First I pout the turky in the oven for 30 min. and the tempercher is 75 dgrys. Then the sides are mash poteos, corn, green beens, and veshtebels. Next the pout seesyin on the turky so it has tast to it.
— **Blaise U.**

How to cook a turkey.
First you put it in a big pan. Then you put it in a even and leave it in for about 1 hour at 50 dg. After that, it should be cooked. Then you go to the Store and buy little breads, gravy, pumpkin pie, ham, corn, and Soda.
— **Adrian G.**

how to make a turky.
First you bie a turky. Then you bie suffing. After that you can get a pie, salled, frutes and sum coke. You have to put the turky about 30 minutes in the Oven. You have to put the turky at 100 dugreas. Then it is redy to eat.
— **Roberto M.**

How to Cook a turkey?
First, you haved to go out in to the woods and go Shoot a turkey. Then You Shuck the fethers off of the turkey. Next, You go Start the Smoker for 10 min. Next, You put the turkey in the smoker for one hour. Then, You take the turkey out of the smoker. Then, You cut the turkey up. Last, You, mom and dad and family gather around the tabel and your family puts little chucks of meet on there glass or paper

plates. For the side will probly be beens, chips, bread, or rice. For the deassert we will eat cookies, punkin pie, cup cakes, jello, and carmle apples.
— **Cooper R.**

How to cook a turkey
First You have to get a turkey next you have to thowout the turkey my mom thowsout it the night be for. Next morning you cook it in the crock pot for maybe 1 hour and 30 min. My mom puts seasning on it. for sides my mom puts corn, green beans, coleslaw, mashed potatoes and a pie and you shuold all ways have a apren or a coat on.
— **Aubree A.**

How to cook a turkey
First I by the turkey then I suck the goos out. My dad cuts a hole in the turkey then I poot oranges and unuenes in it. I by a pie and wookreem. I cook the turkey in my dad’s smoker for 1 ovr. I set up the taebles, and I poot the turkey on the tabel, then I eat. Then I like the sweetn of the turkey.
— **Eric Q.**

First bey a turkey. Next then you can put it in oven. And set the tepityr for 160 and let is sit for a hour. Next I cook the stuffing on the bottom of the oven and it can cook. Wen the stuffing is done you can put it on the table. Wen the turkey is done you can cut the turkey. Then it is time to eat.
— **Jesse W.**

How to make a turkey
You buy a turkey. Then you tha it. then you put the stuffing in and cook it in a ofun. Wance it is done, we make a side dish. My mom makes mash putatoes and grave and we have a chose of ham, too also corn and rolls. And in the end it was deelishis.
— **Sabre L.**

How to cook a turkey:
A turkey could cook in a oven for the temptcher. We cook a turkey outside with sticks and rocks. We put them together. It makes a fire from outside or inside to cook the turkey. Good thanksgiving!
It is the best I have heard of ever. I can eat pumpkin pie, too.
— **Robyn P.**

HOW TO COOK A TURKEY
First go to a supermarket and



Diana C. Toby Johnson’s class, Homedale Elementary

buy a turkey. Then heat the grill to 230 if thawed. Next get out some spices, cheese, and mabe some vegetbles. Then put them in the turkey. After that put the turkey on the grill. It will have to be in there for at least 3 hours. Then if you want to have a side dish you’ll need patatoes, green beans, and some salad. First peel some patatoes. Then put them in a bull and smash them up. Then put butter on them and heat them up in a microwave. For the green beans you put butter on them and heat them up. For the salad you’ll need lettuce, carrots, beans, tomatos, and ranch. Then stir it up good. If you want dersert then this is what you’ll need: eggs, pumpkin, flour, and milk. First pour the flour, eggs, pumpkin, and milk in a large bull. Then pre-heat the oven to 325. Next mix everthing in. Then when the timer goes off for the pie put it in and set the timer for 2 hours. When everithing is done set the table and get ready to eat.
The End
— **Elizabeth T.**

How to cook a turky
First put the Turkey In The oven for 50 minuts And The Temperture for 80 Degrees. Then my Mom pepared The Mash Potaetoes And Veggies With The Turkey.
— **Cameron G.**

How to cook a turkey
First you have to get a turkey. Then you put it in a oven for 400 minutes. When your pernends cook the turkey, you shud make the gravey and smash potatos. Don’t forget the sause’s. When the turkey

water in a pen.
Wen evetheg is dun you put the fud on plates.
— **Laynee W.**

First, get a turkey. Then cook it in the oven at 100° until it’s done. Take it out and add pepper and salt. Then you eat it with a fork
— **Tate H.**

How To Cook A Turkey In 8 steps.
1. You should get a 24 pound turkey.
2.. Clean and wash your turkey.
3 Next you will need to mix your stuffing mix in a bowl. 1 cup of onions, ½ cup of celery a bag of stuffing mix and 4 eggs and 4 cans of chicken broth mix well.
4. Then you take your stuffing and shove it into your turkey, with your bare hands until full.
5. You must smear butter all over the top of the turkey.
6. Then put salt and pepper all over it..
7. Cover with tinfoil then put in the oven at 375 for 10 hours..
8. Then take it out of the oven and eat eat....
The *End.*
— **Joseph W.**

How To cook a turkey
First put the Turkey in For 272 ugres. Let it sit in The Stove for two hours and When it’s done git stufing and stuf it in The turkey. Put The spisis in and cut the Turkey.
— **Julien A.**

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FREE ESTIMATES

Marsing Elementary

Janet Anderson’s third-graders

How to prepare a thanksgiving turkey
Ingredients:
43 turkey
corn and Bred and Bens and masbtada
Next too the turkey DIRECTIONS
hot 3.4 Sum Time 4.4 and in the Stof
I Put the turkey in the Stof
— Benjamin M.

how to prepare thanksgiving Turkey
iNredients the Turkey is 30 inchis Long
how to COOK a turkey
YOU put the Turkey in the oven for 30:00 Win it is done then put on the Table then eat it.
— Isaac L.

How to prepare a Thanksgiving Turkey
ingredint: Turkey long 7 Down 6 2. Potaets 3 of them 3. Stallt 3/2 4. Potaets go in Turkey 5. cook it to 5 or 25 cook it in a cooker
DIREcTionS: Turkey 7 long 6 Down then Potaets 3 of them Potaets go in Turkey then cook 5 or 25 cook in a cook Done. then
— Damian R.

How to prepare a Thanksgiving turkey
Ingredients:
1.4 oz turkey
1 cup oil
1 bowl of veagebols
1.5 cup of lemion
1.1 salt and pepper
half butter
Diretions: First you grab the turkey. Then you was the turkey.
Now you spred the butter. Then add the beagebols then mix it.
Last you add the salt, pepper and butter. Now that you added all the ingredients you put the tukey in the oven
Now you set the oven for 1:30 min and you cook it for 1:20 min.
— Genesis H.

How to prepare a Thanksgiving Turkey
Ingredients:
11w turkey
1.5 Cinommin
2 Salt
1 Viniger
Directions:
Start with the turkey and wash it (I you didn’t).
After that your going to put Cinommin on it.
When your done with all those steps then you will put the turkey on the pan, for 12

minites and 50 seconds.
— Adriana B.

How to prepare a Thanksgiving Turkey
Ingredients:
turkeg has Chitkin
2 Shace of Salt
1. frst I tek the rapr rof uve the turkey.
2. hall mery Day you put 20 meny.
3 I put the turky on the plate.
4 I put the turky in the oven
DIRECTIONS:
— Bella S.

How to prepare a thanksgiving turkey
Ingredients:
a two footlong turkey
two cans of corn
two cups of melet chese
Direction:
First start melt the chese.
Then two cans of corn.
Then put it in the uven for 10 min and the tempurchase 210
When you are done you time to dig in
— Toby S.

How to prepare a Thanksgiving Turkey
Ingreients:
Large turkey and pand 60
1 pan of Chickin
6 Bones in Chickin to hold the turkey
Salt 1/2 botul on the turkey
DIRECTIONS:
First get Chickin and see how long you want the turky. The bones are for you to hold the turkey. At last you put Salt so it cude tast good for your family. I would put it in the oven for 1 har. When it is bone get redy serv. And eat.
— Fernannda V.

How to prepare a thanksgiving turkey
Ingredients:
1. 8 pond turkey
2. 1 spunfall pech Jelly
3. 40 pices of celery
4. d1 cup of corn starch
5. 1 Spoon Shuger
Directions:
1. Get a crokpot to put your turkey in then get your turkey.
2. get yore turkey redy to cook. Set the time to 30 minits and let the turkey cook you need to get Shuger and put sum on your turkey. and when the turkey is done I am going to yell let’s eat. But I almost forgot when you cook yore turkey put the crookpot on the stove. And you need to set the tempucher at 100 degrees.
— Kenna C.



Kenna C. Janet Anderson’s class, Marsing Elementary

HOW to Prepare a Thanksgiving turkey
Ingredients: 1. 20 Pound turkey. 2: 4 cups chicken browh. 3. CrockPot. 4. 2 tsp Pepper. 5. 1 tsp Pistachio.
Directions: Put the Chicken broth in the crockpot, then set the turkey inside. After that set the crock pot to 60 degrees and 40 minutes. When it’s done take it out and put the Pistachio and Pepper on.
— Tito G.

How to Prepare a Thanksgiving turkey
Ingredients:
1 pond turkey
2 cup of Buttr
1 cup of Stufing
DIRECTIONS
get a One pond of turkey.
205 Deges. Cook it in the oven for 60 Deges. melt the Buttr Then put it on the turkey. Then put the stufing.
— Ariyah D.

How to prepare Thanksgiving Turkey
Ingredients:
2 or 4 pount turkey
1/2 cup of food dye (Optional)
rosemary and cranberry spice 1/2 cup
2 cups corn
brisket mix 6 1/2 cups
4 table spoons of peas
1 or 2 egg(s)
1 table spoon of water
7 pinchs of salt
flour 2 cups
Directions:
Stir your corn, peas, flour, water, eggs, salt, brisket mix, and food dye in a bowl. When you’re done mixing heat the

oven to 400 degrees. Then carve a hole in the turkey. Next pore the mixtor in the turkey. And put the extra turkey back in it place and cook it for 30 munits. Then melt the butter and put it all over the turkey, and sprinkle the rosemary and cranberry spice and enjoy!
— Emily C.

How to PrePare a thanksgiving turkey
Ingredients:
turky 1 to 4 Pounds
1 TS Sesoning
Cook as hot as 20°
1 TS oil
TS Salt
1 cup flour
Cook it i the oven.
Cook for 2 to 20 min.
Directions: first you need a turky After that you need 1 cup of oil Next 1 ts of Sesesoning add a ts of Salt 1 cup of flour. Now you have a turky. Very Last Step enjoy thank’s giving.
— Aubriann G.

How to PrePare a Tanksgiving Turkey
ingridients:
8 turkey
Step 1 then Put the turkey on a Pan.
Step 2 then when you Put the turkey on the Pan to turn on the oven then Put the turkey in the oven.
Step then When the turkey is in the oven then you must Get 5 Slices of bread When the turkey is ready then Pas Sauce on the turkey then Put 5 cups of Salt.
Diritions
then Get a brush then 2 cups of the sauce in the turkey.
then Put the turkey on the oven for 60 minits.

then When the turkey Done
Put 5 cups of Salt and that’s how you make turkey
— Pablo R.

How to prepare a Thanksgiving Turkey
Ingredients:
40 Inch’s turkey
Tea Spoonofoil
Stuffing
Tea Spoon of Salt
Directions:
First you pore boiling oil on top of the turkey. Next Start Stuffing the turkey. Then you put Salt over it. Last you cook the turkey in the oven for 50 degrease and 20 minutes.
— William N.

How to perpare a Thanksgiving Turkey
Ingredients:
1. 1 pownd turkey
2. 2 tey Spoon Shuger
3. 3 cups of geravy
4. 2 tey spoon paper
Directions:
1. Frst put the turkey in a pan.
2. Put on 2 tey Spoons of shuger on the turkey.
3. And put 3 cups of gravey on the turkey.
4. And put 2 tey Spoons of Peper on the turkey.
5. And put in the ofin for 10 minits on medium.
6. Then eat it.
— Josephine A.

Need:
1. terky
2. toppings
3. Spices
4. Sideings
Directions:
1. Tack out consistences
2. add spices
3. Cook it
4. Add toppings
5. Mack mash ptatos, gravy, corn, rice, woder.
how hot
8 minites
how hot
25 dgrees
ware
ovin
— Ace S.

How to make a Thanksgiving Turkey
Ingredients
30 pounds Turkey
5 slices of Bread
2 scoops of Butter
2 drops of Salt
1 drop of sugar
3 bacons
Directions:
First we could put the turkey in the microwave. Cook for 30 minutes.
— Amador C.

Marsing Elementary

John Barenberg's third-graders

How to prepare a Thanksgiving Turkey
Ingredients
1 CUP of water turkey
1 CUP Of Barceue Suose
2 cup's of Salt
1 spoon of Kechup
and put peas in it.
Directions:
first Put in 1 cup of water and
next Put in 2 cup's of salt than
Put in 1 cup of Peas and than
for last but not leased Put one
cup of kechup
— Alyssa B.

How to prepare a turkey
with turkey
fattow turkey
cone turkey
turkey
turkey
— John B.

How to prepare a Thanksgiving Turkey
Ingredients:
1 Turkey
cup of Lemn Juice
1/2 black Peper
1/2 mash ptabos
Directions:
First set the oven to 350.
Then waet for 5 minis. Then
get it out of the oven then Put
the Lemn Juice then Put the
mash poetos in Turkey.
— Bambi R.

How to prepare a Thanksgiving Turkey
Ingredients
a littl Thanksgiving
1 scoop of bobquw Sot
1 Hot peer
Directions:
Cuk it in the stov 1 owr and
win you finish put it on the
tabl.
— Kris R.

How to prepare a Thanksgiving Turkey
Ingredients
3 turkeys
one cup of salt



Allyson J. John Barenberg's class, Marsing Elementary

heat 155
cook for hour
add 10 carots
take turkey out of triger and
wait for it to cool
Directions:
Frist teak turkey from the
paceg. Second Plece the turkey
in the triger. Next set heat to
155. Next cook for one hour.
Then you teak the turkey out
of the triger.
— Elias B.

How to prepare a Thanksgiving turkey
Ingredints:
A big turkey
five mash potatoes
A small package of caretts
A small package of green
beans
A Small Amt of gravey

Salt and Pepper
A big Plate
Directions:
mash potatos on the plate
put the caretts on the mahs
potatos put the green beans
put some gravy put the turkey
in the oven at 3 hrundrid in 57

digreas for one hower the add
a littl Salt and Peper.
— Brey S.

How to prepare a thanksgiving turkey
Ingredients:
1 cup put Butter on Turkey

melt the butter in the
micorwave for 2 minets
dab put oil on the turkey
Sprinkle put pepper and
Salt
1/2 poetatoe
Direction's
first, helt the butter in
micorwave for 2 minits. Step 2
put oil on turkey then put Salt
and pepper then Bake poetatoe.
COOK tukey for 2.00 time.
COOK turkey in the oven.
— Allyson J.

How to prepare a Thanksgiving Turkey
Ingredients:
one medium turkey
one cup stuffing
one half cup salt
one half cup peper
one half cup oragano
Directions:
first, put the turkey in the
oven. Next, set the tempeture
at 100 degrees. Then, cook
four one hour. Slowly poor
salt on the turkey. Then slowly
poor peper on the turkey. Next,
put the stuffing in the turkey.
Then spinkil the oragano on
the turkey.
— Kenzie R.

How to prepare a Thanksgiving Turkey
Ingredients:
80 pounds turkey
— See Barenberg's, page 11C

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Marsing Elementary

Paul Stephens’ third-graders

how to Prepare a thanksgiving turkey

ingredients:
turkey
2 Carrots
4 asparagus
1/2 Spoon of garlic

Directions:
1. Cook turkey for 10 minutes
2. Cutup carrots put in turkey
3. add garlic
4. lay asparagur next to turkey

— Abel M.

how to prepare a thanks giving turkey

ingredients: 1. get a raw turkey from the store
2. Cook the turkey
3. Ones its done cooking put butter on it
4. and then cook the ssufing
5. When its done cooking sttuf the sttufing in the turkey

directions: Keep the oven on 350 dg.

— Hunter N.

How to prepare a Thanksgiving turkey

Ingredients:
Peper
Salt
2 in a half eggs
lime
spices

Direetionss
Put it in the oven for 5 minutes then take it out of the oven

— Amelia M.

How to Prepare a Thanksgiving turkey

Ingredients:
13 Pawns turkey

1. So you put seesing on the turkey.
2. you put it in a Pot.
3. You coke Stufing to Put in it in the turkey.
4. You have butr and you rub it on the turkey sofley. 5. You put sot and peper on it.

Directions:
So frst you let it thaawt to a bawteto3, or 4, or 5, bay and you put seesing and you put budr on it to and you Put it in a pot then you let it sit then you Put the stufeing in



Miray I. Paul Stephens’ class, Marsing Elementary

the turkey and you bakeit fo 3 awrs.

— Mercedes G.

How to Prepare a Thanksgiving Turkey

Ingredients:
13 lp turkey
1 tps Salt
1 tBs paper
2 tBs seasoning
1 cude butter

Directions:
1. Bake the turkey for 450 and 3 hours
2. Then when its done rude the batter on the turkey.
3 put on the seasoning on the turkey.

— Addaley G.

How to Prepare a Thanks giving Turkey

Ingredients:
1) five pound turkey
2) Pumpkin seeds
3) spices
4) Corn stalks

Directions: first you Lay everything out. Then cut a hole in the top of the turkey. next take a corn stalk peal it and put the littel seeds in it and the pumkin seeds put them in the top of the turkey, a-then put the spices in. Then prepeat the oven for 350° then put the turkey in for 2 hours.

— Jordan I.

how to prepare a thanksgiving turky.

ingredients.
12 turky.
a saurter.
an oven.
Sause.

Derectins.
add Sause.
add Salt and pepper.
put in oven for 1 hour
put at 120 dagreas.

— Conner R.

How to prepare a thanksgiveing turkey

Ingredinets
Frist step go get a 15 lbs turekey

Next Step get some Blak Peper and Phiis 8 kasy thirstea then get whiet stuFFing

Directions
Frist thig get a 15 lbs turkey
Next get Black perper 8 Phil
third step Find a oven
last step put in oven for 15 mints at 425

— Luke S.

How to Prepare Thanksgiving Tarkey

Ingredients:
5-8 size of Tarkey
3 egg wights
1 cup of flower
2 cups of hunny
1 spon full of suger

Directions:
first crak your eggs and then you need to get the yoecks out of the eggs then you get your flower and add your egg whitghts to the flower then add your Shuger then mix now add it to your Tarkey then bake it I use a uven but you mite not and bake the Tarkey at 100 dgres fare an hite.

— Miray I.

How to prepare a thaksgiving trtky

Ingredeins: tukey Stufing hafe full.

Directions: get pepre then you cook it for 2400 minits or more then you pute sallt on thethe trky then you cec it afr you cec ityou get it rede to eat then you add sum spiceis Like Peppre to hosallt and thats how you mack a trkey and be can f re and Stay saf.

— Ryeleigh M.

How to Prepare a thaks giveing Stuf Turkey

Derecdshens: 1 small turkey for 10 Cut off top and sids put pies mushrums cook at 400 degres for 2 hors Pinch of Peper and slat and Garlet.

Ingredcens: Pies, turky, Pepper, salt, Garlic. cook in a slow and mushrowms.

— Jameson M.

How to PrePre Thanksgiving Tarey

Ingredients:
10 PS turkey
3 Sehlh
1 oven
1 Pand

Direnction:
Hute the oven to 450 f thin Pot the Tarey in the oven of a 2 hars than yor dand

— Ryland G.

How to prepare a thanksgiving turkey

Ingredients:
A big turkey
3 cups cranberry
2 cups crushed walnuts
1 tables spoons Salt
1 cup grounded sage
2 tablespoons freshly ground pepper
4 tablespoon tyme

Directions:
First you want to dethaw your turkey For 6 hours
then you want to start on you Stuffing
First in a bowl you want 3 cups of canberries in the bowl then you want 1 cup of crushed walnuts then 1 tablespoon of salt then 1 cup of sage granded then 2 tablespoon feshly ground pepper then 4 tablespoons of tyme then mix it together now start working on the turkey Set your oven to 400 degrees then you cook your turkey for 2 hours then you bring it out of the oven then you Stuff your turkey then enjoy! and have a happy thanksgiving.

— Isabel A.

How to Prepare a Thanksgiving Turkey

Ingredients:
10 inch turkey
3 tsp salt
3 tsp pepper
1 cup corn starch
1 cup breading

Directions:
Turn oven to 400 Put water in hot kettle Put the Turkey in the boiling hot water Salt and Pepper Put the lid on Wait for 1:00 Check it, is it crispy?

— June B.

How to Prepare a thanksgiving turkey

Ingredients:
3 in a Haf turkey
2 spoons of Salt
1 spoon of Chila
1 cup of ice
1 cup of garlik
3 spoos of Shrgre
2 eggs
have a big bowl

DirEction
have the bowl crack the egg

in the bowl Cut the turkey on Back have the Salt Put in bowl Micks have the Smasht ice in bowl then add garlik in bowl Micks Chila Shrgre Micks then oven Don

— Audreena H.

How to Preare a thanks giving trekey.

Ingredients
One cup of water.
Cook for 30 Minits
2 inchs of peper

Directions
1 cook on Stiks under fire.
2 Be carful. with fire.
3 don’t brn yourself.
Cook the trekey frist and then after the trekey is done then Poot the peper on.

— Marka M.

How to Prepare a Thonksiving Tarkey

Ingredients:
a Lorj turkey
Butr sos pawt 10 Carits. Salt gorlick
put it in the uvin

Directions:
I bot a Tarkey.
then I put it in the ufin for 50 minits. 2 ogres
I poot the Carits urawnd and the butr Ufin.

— Wayden R.

How to Prepare a Thanksgiving Turkey

Ingredients:
8 inch turkey
1 Spoon pepper
teaspoon baking soda
Put in oven 100 Degrees
take out of oven and let cool 5 min

Directions:
Put in ovin 100 kDigrees
let cool 5 min
Put Pepper in turkey
Put Baking Soda in turkey

— Olivia C.

How to prepare a Thanksgiving Turkey

Ingredients:
Turkey Pute gorle then pepre and 1 scop uve milk

directions:
You unens and tamato and 1 cocid in a Stov. for 3:00 minis.

— Bryan A.

How to Preare a Thanksgiving Turkey

Ingredients:
10 tur
Cut Fout
Nex cut egg
Put treee no bu sov Cuit Faut 45 mitis. Nex put the cut fyt no the treebl Nex trce is geu be fene bac trce.

— Emily A.

Have a news tip?

Call us!

337-4681

Marsing Elementary

John Barenberg's third-graders

From Page 9C

seasoning 1 cup
1 Lemon
5 Cranberries
2 Mint leaves

Directions:

COOK turkey in the oven. Then put Lemon drops on it then put Seasoning on it. Then put 2 mint leaves on it then 5 cranberries on it.

— Joseph R.

How to prepare a Thanksgiving Turkey

Ingredients

1 Small turkey
1 cup water
Chilly
1 amont salley
Kuchup
1 amount of oil
Corn

Direction

I would Put oil and a Chilly and Saltey and Put Kachip and Put Corn and and Put Cook it in The oven 30 minets tempcher 20.

— Rosie G.

How to prepare a Thanksgiving Turkey

Ingredients:

2 turkey
put 1 cup of oil
and put the holl can of corn in it.
cut up correts put it in.
and put peas in it.
and put butter on it.

Directions:

First put 1 cup of oil on. Then cut up some correts and put three full correts. Next you put some peas in two full can. Finilly you put butter and the corn two full can and put it in. Then you cook it in this big pot and the tempcher will be high and set it for 1 hour 2 minutes.

— Josslyn A.

How to prepare a Thanksgiving Turkey

Ingredients:

not realy a big turkey.
put the stufing inside of the turkey.
then cook it around 300 degeas.
barbuque sause.
a little salt.
scueas some lime on it.
Some lemon on it to.
Peper to.

Direction:

a meedeaum turkey. Cook the turkey at 400 degeas. Put it in the ovun. for 40 min. put some barbque sause on the turkey. put a little salt on the turkey. put some Lime and some lemen on the turkey. put some peper. and then put in the stufing.

— Cyrus B.

How to prepare a Thanksgiving Turkey

Ingredients:

3 big turkeys
3 sticks of Cellery
1 cup of lemmen
1 big carrot
1 cup of Salt
Keep all the Juice in it

Directions:

First Put the Cellery and Carrots in the Turkey then Put the cup of lemmen on top of it After that take all of the Juice in a cup and put Salt on top of it and in the Juice then put it in the oven and set it for 1 hour and 70 degeese.

— Vienna G.

How to preper a thagsiving trky

Ingredients:

cook the trky for 3 onwrs.
Put sawr crem on it put it in the micrwave for 6 minis and then stuf the trky with Stufing and then for the Side put Dill pikls.

Drecnins:

put it on the tregr for 1 awre and bake it with 1 tsp of salt and pepr at 230 d.

— Dallas D.

How to prepare a Thanksgiving Turkey

Ingredients:

5 turkey's
put a cup of water
5 cups of vineger
5 cups of vinila
5 schoop of butter
5 corn crops

Directions:

frist open the 5 turkey's. Then put the turkey's on the fir set the timer for 45 minits. Then set the tempcher for 535 Then put the 5 cups of water in the turkey. Then put the 5 cups of vineger on the turkeys. Then the 5 cups of vinila. Then



Bambi R. John Barenberg's class, Marsing Elementary

put 5 scoop's of butter on the 5 turkey's. Then put 5 corn crops in the 5 turkey's.

— Kariah B.

How to prepare a Thanksgiving Turkey

Ingredients:

7 Turkeys
1 cup melk
21 Solt
11 peper

Directonchs:

First, put the turkey in the oven. Next, pour the melk in the bowl. last, specl the Solt and peper on the turkey.

Cook the turkey for 4 minets. Coock the turkey in a pot.

— Chloe E.

How to Prepare A Thanksgiving Turkey

Ingredients:

1 turkey.
A ccupie ofSalt.

How to prepare a Thanksgiving tukey

Ingrebients

4 tukey peaces
1 cup of cechup
2 cups of barbeycue sous
1 cup of pepper

Directions

first slise the tukey to 4 peaces then cook the tukey at 10 munites on a fire then after put the cechup on it then put the barbeycue sous.

— Jeremy L. C.

How to Prepare a thanksgiving Turkey

Ingredients:

2 turkeys
1 Ranch Seasonings
1 cup of Stuffing
2 table spoons of Salt
6 cups of Pepper and Carrots
8 table spoons of corn

Directions:

Put the ranch seasonings on the turkeys. Next Put on the Stuffing. Then 2 table spoons of Salt 6 cups of Pepper and carrots. 8 table spoons of corn then Put it in the oven and wait an hour Put it on hot and I eat it all.

— Nadia C.

how to maka turkey

1. grab the turkey
2. unrap the tukey
3. Wash the tukey
4. Put butter on the tukey
5. Put some garlec on the tukey
6. Put dreesing in the tukey
7. Put the tukey in the oven
8 Cut the tukey to half to hafe
9 eat the tukey wiwitha falmay

— Ashlynn H.

Kill a Fat turkey
add Salt and pepper and cook at 350.

— Joseph F.

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9 eat the tukey wiwitha falmay

— Ashlynn H.

Kill a Fat turkey
add Salt and pepper and cook at 350.

— Joseph F.

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Happy Thanksgiving

I am so grateful to live in this great country and our beautiful state. We enjoy the blessings of liberty unlike no time in the history of the world. I pray that we may protect those blessings, that God will give us the strength and resolve to safeguard the future for our children.

Christy Zito
Conservative Republican

Homedale Elementary

Kayla Blackstock's third-graders

From Page 3C

First you turn the oven on. then you get all the ingredients make sher you get a pane that you can fit your turkey on it. then you can put some stuffing in the Turkey then put the turkey in the oven and wait.for a little bit then you can check If it's done and if it looks good. then you can tack it out of the oven and eat it and Have a good Thanksgiving. —Araya C.

The first thing you need to know about cooking is to get a big turkey. The first thing you do is get it ready to cook by putting Spongebob sprinkles on it. Then you put the turkey i the oven for 100 second. — Hunter P.

1. Buy turkey from the store

At right — Araya K C. Kayla Blackstock's class, Homedale Elementary

2. Let the turkey soak in water
3. Put the turkey in the oven
4. Put the seasoning that you want on the turkey
5. Then you have your turkey made.

— Raevyn G.

Ingredients and utensil

- The turkey
- ½ cup of olive oil
- 3 tbsp of onion powder
- 3 and a tbsp of dried parsley
- medium sized bowl
- Big roast pan

How to cook a turkey

- Get the dried parsley and onion powder and mix them together with olive oil
- Get a roast pan with the turkey inside and put the mix of parsley, onion powder, and olive oil on it

- let it cook for about 50 minutes or 1 hour
- After it is done let it cool down for about 30 minutes
- Then the turkey is ready to eat!!

— Naomi P.

First you have to buy a turkey and go home and take the plastic off the turkey. So now you cook the turkey for 1 hour in the oven. So now you take it out of the oven and put the spices on the turke. Now you kut it up and have every buty enjoy your meal! — Cash M.

First we make sure we have a turkey. Then we cook the turkey and wait until it's done. Then we let it cool down. Then we debone it and eat the turkey,pumpkin pies,mashed potatoes and dubleggs. — Jayden G.



Robyn Chandler's third-graders

From Page 4C

things with your family and you can have your turkey together its was a good turkey it was a good dinner. It was a good. Thanksgiving. It was amazing. And you can tell you mom or dad how to cook a turkey —Akili T.

Hi my name is laci I am going to show you how i make my turkey. First i go to the store to get the big turkey. Then i go home to make it then i take the plastic off then i put it in the oven on 400 degrees then i wait two hours wait till it dings wile you wait you can put silver wear and plates and when it is done take it out of the oven then you need to let it cool wile that i cooling off you can invite friends and family to come over then wait for them when they come you can cut it up then you can eat it with your family and cousins and friends end then you can start eating i love thanks giving — Laci D.

Hi my name is Teddy i'm going to teach you how to cook a turkey! First you go to the store and buy turkey, Next, you take it home and stick it in the oven. you turn it about up to 400 to 500 degrees and stick in for a half an hour. Then, you take it out to dinner. — Teddy E.

This is how you cook a turkey Frist you buy a turkey then you take it out of the plastic. and put it in butter then seasoning then you put it in the oven. and set it for 400 degrees then you take it out and let it cool. then you sit at the

table with your family. and you eat the turkey with your casens. — Koen C.

Yo vengo de colombia y mebine aca a es tados unidos Y vengo a es estudiar aca muy bien y a conoser amigos ya es toy conociendo amigos y ora juego futbol y es toy en la clase 3B y cono si una maestra con la es tudio con amigos Amigos y es ta ora tengo po quitos amigos — Emiliano R. G.

Translation: I come from Colombia and I come here to United States And I come to study here very well and to meet friends I am already meeting friends and now I play soccer and I am in class 3B and I know if a teacher with the study with friends Friends And this is now I have few friends — Emiliano R. G.

First, sometimes me and my dad go to the store and buy it. If you want to you can buy a turkey from the store then you put it in the oven for two to three hours then you wait for it to ding then you take it out then get the table all ready to eat. Then you can invite your uncle and all your family to your house. — Koltan K.

Frst you haft put it in the pan. then you put it in the aven for 30 minits at 300 dgress. — Colton G.

Grand View Elementary

Maya Davis' class

Recipe: ribb

Serves 1 Prep Time 30
From the of a girl

Ingredients:
1 ribb
1/2 cup
1/2 cup
1/2 cup
1/2 cup
1/2 cup
1/2 cup
1/2 cup
1/2 cup
1/2 cup

Directions:
1. put the ribb in the
oven for 30 minutes
and when it is done
take it out and eat it
30 minutes.

Notes: eat ribb hot

Grand View Elementary

Maya Davis' class

Recipe: Smoothie

Serves 6 Prep Time: 10
From the  of: Wade

Ingredients:
1 Mango
1 Banana
1/2 cup of yogurt
1/2 cup of milk

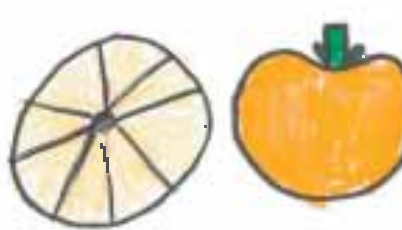
Directions:
Put mango + 1/2 banana in blender
then put the yogurt + milk
blend


Notes: 1.5 cups Good

Recipe: Pumpkin Pie

Serves 5 Prep Time: 10
From the  of: Wade

Ingredients:
1 Pie crust
3 spoons full of whipcream
2 Eggs in it
1 pumpkin
1 ounce of sugar

Directions:
first you put it in the oven for 10 minutes
Then put the eggs in it. Then put 1 ounce of sugar. Then put the pumpkin in. then the pie crust. Then you eat it


Notes: make sure you eat it warm not cold.

Recipe: blawnie

Serves 10 Prep Time: 30
From the  of: Anabella

Ingredients:
choclit
Don
Powder Sugar
Powder
blawnie mix
eggs

Directions:
first you put the ingredients
and then you put in oven
and they eat the blawnies
when its warm and good


Notes: You should eat it with ice cream and melted Chocolat chips.

Recipe: Mash potatoes

Serves: as many you like Prep Time: 20
From the  of: Mercedes

Ingredients:
potatoes
salt
pepper
butter

Directions:
First, mash some potatoes up. Then add salt and pepper
cook for 20 minutes
Last add butter and if it needs more salt and pepper add some.


Notes: Eat Mash potatoes warm.

Grand View Elementary

Maya Davis' class

Recipe: S Stufing



Serves: 11 Prep Time: 20 minits
From the  of Isabela

Ingredients:
buter
2 eggs
2 cups of
hot water
1 spoon
of seson
salt
ham

Directions:
Put it in the
pan. first pat
The seson salt.
Then brake the
eggs in The
pan. Stir it
for 10 mintis.
cook in the ham.

Notes: and When it is done
Put salt. and eat it warm.

Recipe: punckin pie

Serves: 3 Prep Time: 10
From the  of Eduardo

Ingredients:
2 e eggs
1 punckin
3 tea spoons
of shugr
1 pen of dow


Directions:
Step 1 Get 2 eggs
Step 2 Get 3 tea spoons
of shugr
Step 3 Get 1 punckin
Step 4 Strit
Step 5 Get the dow
Step 6 Put the dow
on the pan
Step 7 Put the dow and
the pan in the oven

Notes: eat it warm.

Recipe: Marshmellow pie

Serves: 5 Prep Time: 1 hour
From the  of maylee

Ingredients:
marshmellow
2 eggs
milk
butter
suger
salt
water
Whip cream
Pie crust


Directions:
1 Melt the marshmellow
Heat up for 3 minutes
then add 2 eggs get
The dough Put the
dough in the pan
then put it in the
oven for 1 hour
also add butter,
suger + spoon of
Cold water + pie crust
then get put the
Dough add the
ingredientes
then add whip cream

Notes: and engoy make shore to eat
hot

Recipe: Cheese cake

Serve: 4 Prep Time: 10
From the  of Ali

Ingredients:
6 cheese
peices
3 eggs
1 crust
1/2 cup of milk
1 bag of
cherries

Directions:
First I mix the eggs
and cheese pieces,
then I put in the milk
and stir together then
put the crust in the
pan and then put
the filling in.

Notes: Eat cheese cake cold.

Grand View Elementary

Maya Davis' class

Recipe: apple Pie  Serves 7 Prep Time: 6 minutes From the heart of Baylan Ingredients: 20 apples 1 Pie crust 6 Spoons of Cinnamon 2 Spoons of Sugar dough wip Cream Directions: 1 heat up Pie crust. 2 Put apples in crust. 3 let it cook for 6 minutes 4 add Sugar and Cinnamon 5 add dough on top. 6 add wip Notes: eat with ice cream Cream.	Recipe: Turkey Serves 5 Prep Time: 20 minutes From the heart of Wyatt Ingredients: 5 Salt 1 turkey 1 pepper 1 oventrey 10 sugars 5 Baking powder hamale bread 5 Talepens Directions: put the turkey on the trey. Put the Talepens in the turkey. Sugar in the bread. baking powder in the turkey. put in oven. Notes: eat it hot 
Recipe: marshmellow cookies Serves 6 Prep Time: 30 minite From the heart of Dominic Ingredients: marshmellow Chocalit chip Dough flower eggs Directions: 1. Dough 2. Chocalite chips 3. flower 4. eggs 5. marshmellow Notes: You eat it Warm. 	Recipe: Cherry Pie Serves 5 Prep Time: 10 min From the heart of Patrick Ingredients: 2 Pie crust Two egg one spoon of Sugar Cherry Three spoon fulls of wip Cream Directions: First put the Pie crust in the oven. Next put two eggs in the Pie crust. Then put Cherrys in the Pie crust. Then a Spoon full of Sugar. Three Spoon full of wip Cream. Notes: Eat the cherry pie warm. 

Homedale for the Holidays Night Light Parade

6:00 pm - Saturday, November 28th

Parade entries welcome!

Float Registration not required. Please contact Gavin Parker at gsparker72@yahoo.com or 337-3271 if you have questions.

This year's Parade
Theme:



- Parade Lineup - 5:30 pm
Owyhee Avenue in front of
Tolmies Ace Hardware
- Parade - 6 pm

PLEASE PRACTICE SOCIAL DISTANCING
& WEAR A MASK!

There will not be a tree lighting in
Bette Uda Park this year.
Santa's helpers will be passing out bags
of treats along the parade route
(Owyhee Ave. to 4th,
then up Idaho Ave. to high school)

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