

The IDAHO magazine March 2006 Issue is Sponsored by:

The Owyhee Avalanche began covering the news in 1865

The Owyhee Avalanche

Subscribe today

Print	Subscription	Price
1 Year	Print	\$12.00
1 Year	Print & Online	\$15.00
1 Year	Print & Online & Mobile	\$18.00
1 Year	Print & Online & Mobile & Social	\$21.00

Inside

1 Year	Print	\$12.00
1 Year	Print & Online	\$15.00
1 Year	Print & Online & Mobile	\$18.00
1 Year	Print & Online & Mobile & Social	\$21.00

Subscribe today

Print	Subscription	Price
1 Year	Print	\$12.00
1 Year	Print & Online	\$15.00
1 Year	Print & Online & Mobile	\$18.00
1 Year	Print & Online & Mobile & Social	\$21.00

Inside

1 Year	Print	\$12.00
1 Year	Print & Online	\$15.00
1 Year	Print & Online & Mobile	\$18.00
1 Year	Print & Online & Mobile & Social	\$21.00

DELIVERED TO YOUR DOOR & ON THE WEB 52 TIMES A YEAR!

TO ADVERTISE OR SUBSCRIBE

208-337-4681

WWW.THEOWYHEEAVALANCHE.COM

*IDAHO magazine would also like
to recognize the following sponsors*

*Darko and Carol Volarich
Northwest Printing*

*Idaho Community Foundation
Bettie J. Ferguson*

*Judyth Roberts
Carl & Joan Latona*

*Jayne Black
Meighan Perry*

Thank you for your support!

IDAHO

magazine

MARCH 2006 VOL. 5, NO. 6

A Shepherd's Life

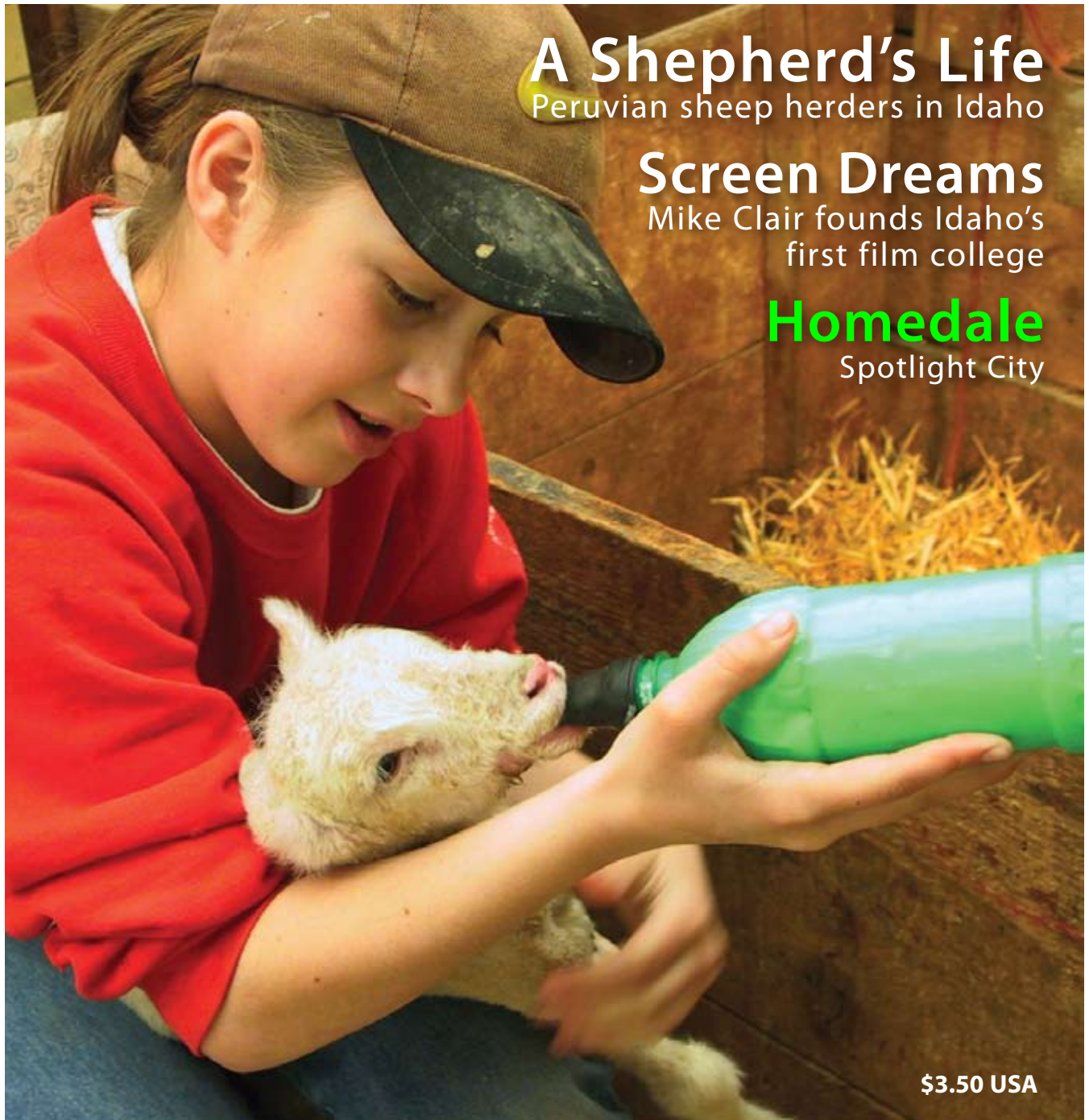
Peruvian sheep herders in Idaho

Screen Dreams

Mike Clair founds Idaho's
first film college

Homedale

Spotlight City



\$3.50 USA

The Minds. The Medicine. The Miracles.



Have you ever seen a miracle?
Ever even touched one? We have.
At Saint Alphonsus, sometimes it's an
old heart that gets a new beat. A disease
caught at its earliest stage. A replaced
hip that works good as new. Even the
joyous cry of a healthy newborn.
Thanks to our world-class doctors,

highly skilled nurses and compassionate
clinical technicians and caregivers who
are dedicated to discovering better and
safer ways to heal – pushing technological
boundaries – and embracing the
most advanced procedures, Saint
Alphonsus is able to give the most sacred
gift of all. The miracle of life.



Saint Alphonsus

ADVANCED HEALING BEGINS HERE

www.saintalphonsus.org



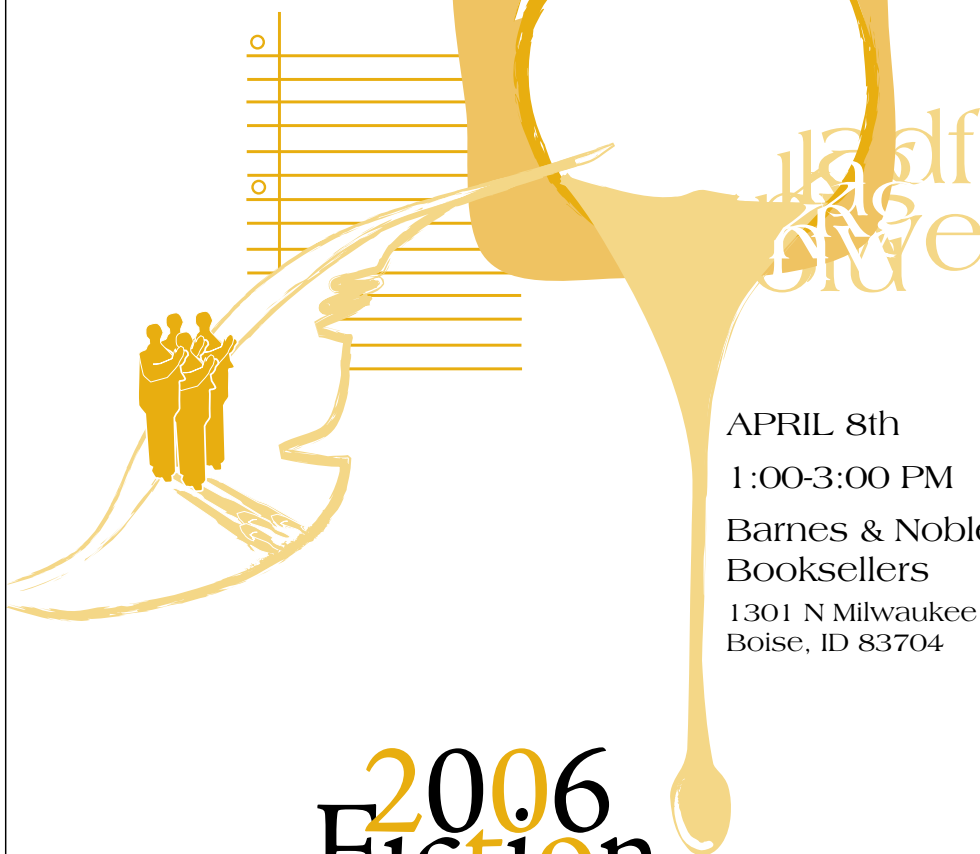
You're Invited!

**4th Annual IDAHO magazine Fiction
Contest Readings and Awards Ceremony!**

You are cordially invited to the 4th Annual *IDAHO magazine* Fiction Contest Readings and Awardss Ceremony. We invite everyone who enjoys reading, writing or listening to Idaho's best new fiction. Featuring readings by members of the New Heritage Theatre Company.



adfk
knva;weroiu
iu



APRIL 8th

1:00-3:00 PM

Barnes & Noble
Booksellers

1301 N Milwaukee St
Boise, ID 83704

IDAHO
magazine

2006
Fiction
Writing
Contest

RSVP 336.0653 or (800) 655.0653



14

FEATURES

A Shepherd's Life 14

Peruvian sheep herders Hector Artica and Walter Luya are among twenty who work for the Weiser-based Soulen Livestock Company. They contract for three years to herd sheep in the United States for \$750 per month. They stay out with the sheep 365 days a year, and don't see friends or family back home for the duration of the contract. Theirs is a life of solitude, of "contented readiness." This is the must-read story of that life.

By Kurt Caswell

Homedale—Spotlight City 32

Four words sum up the spirit of Homedale: football, rodeo, demolition derby. This month's Spotlight City, population 2,528, is located thirty-seven miles west of Boise. Although it is experiencing an influx of new residents, Homedale maintains its small-town appeal, and its signature events provide enough rough-and-tumble entertainment to keep the folks at home. The town boasts fifty years of winning Friday night Trojan football games, a Basque heritage, and a tightly knit community that takes care of its own. As they say—there's no place like Homedale.

By Jon P. Brown



32

Screen Dreams 50

Musician and former WCW wrestler Mike Clair followed his good friend Chet Atkins' advice: "Share what you've been given," when he created a film school in the unlikelyst of places: Gooding, Idaho. He fell in love with the town, bought the Schubert Theater there, and restored it to house Western States College. The school has produced two feature-length films in addition to numerous documentaries and commercials, and holds a film festival in November. Idaho is definitely on the map in the independent filmmaking world, and Clair's college is helping to make silver screen dreams a reality.

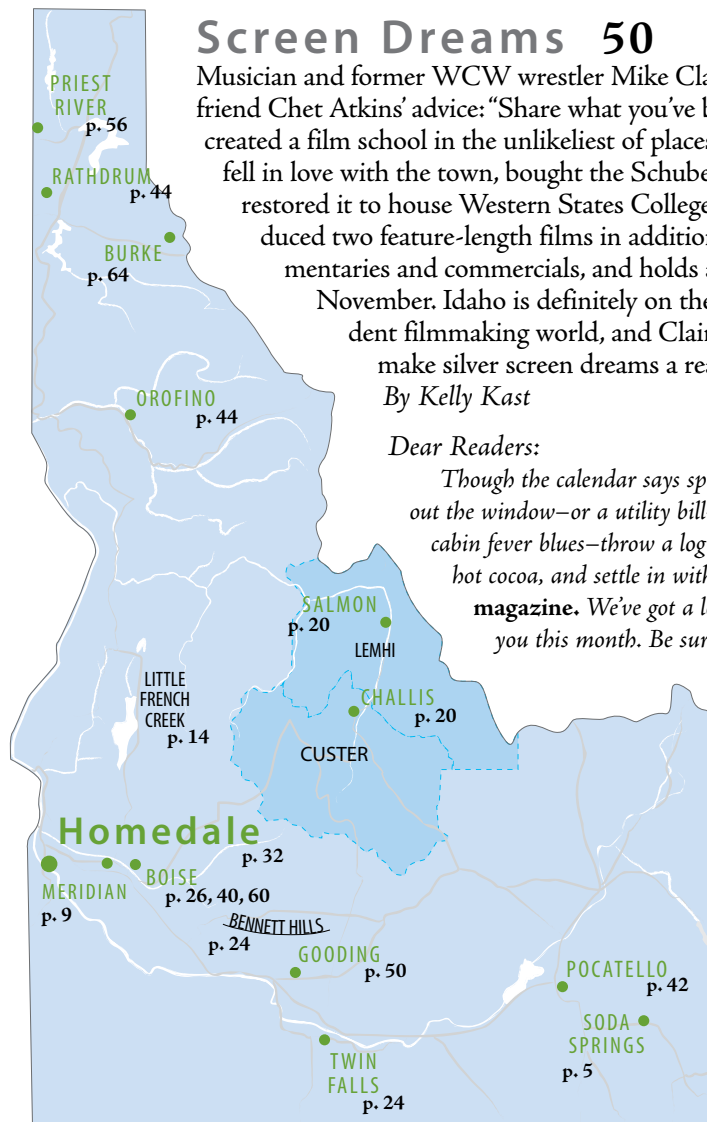
By Kelly Kast

Dear Readers:

Though the calendar says spring is upon us, a glance out the window—or a utility bill—says otherwise. Beat those cabin fever blues—throw a log on the fire, make some hot cocoa, and settle in with this month's **IDAHO** magazine. We've got a lot of good reads in store for you this month. Be sure to savor all the delicious

details in Margo Aragon's "The house that Epi built," and don't miss Kurt Caswell's beautifully written "A shepherd's life." What a way to spend the last few moments of winter!

Meg Donahue
Managing Editor



50

departments



56

one spud short 5

How to duck a goose

who we are 9

The house that Epi built

hidden heroes 20

Marie's teddy bears brighten sick days

studebaker says 24

As spring is springing toward sprung

profile 26

Mystery author Joanne Pence uncovers Idaho's allure

good reads 40

Chocolate and Fireflies

tale blazers 42

Along the book-signing trail

farewell 44

Melvin J. Snook

inquisitive kids 45

Idaho Power teaches electricity basics

northern exposure 56

The Four Seasons Farm

2005 recipe contest 60

Irish Potato Soup & Refrigerator Rolls

idaho extras 62-63

Calendar of Events, Service Directory, and Idaho Links

historical snapshot 64

A narrow town

cover photo

Pictured: Mikal "Bubba" Mackenzie of Homedale bottle feeds "Snowflake." Mikal said because she gets attached to the lambs, she shows pigs during the Owyhee County Fair and Rodeo in August.

Photographer: Cheryl Beeson

Photo courtesy of *The Owyhee Avalanche*

MOTORSPORTS *Northwest*

Marshall "Red" Jones

PCA Member since 1970

Quality service with a personal touch

SPECIALIZING IN PORSCHE

Parts • Service • Repairs

511 AMERICANA BLVD. • BOISE • 208 345-9444

Become a member of the Idaho State Historical Society

Join today and you will receive the society's quarterly historic journal *Idaho Yesterdays* and its quarterly newsletter *The Mountain Light*. Your personal support strengthens a variety of programs as the Idaho State Historical Society carries out its mission to educate through the identification, preservation, and interpretation of Idaho's cultural heritage.



As a bonus, with a membership of \$60 or more, the historical society also will send you a one-year subscription to the monthly *IDAHO magazine*!

For membership information visit us at
www.idahohistory.net

WHAT'S ON *Sale?*

COME SEE US

Eagle
BIG TIRES.

OPEN MON.-SAT. AT 7:30 A.M.
2948 E. STATE STREET
NEXT TO HOME DEPOT
EAGLE, IDAHO
938-5480

Elite Mortgage

Marcy Myers
Loan Officer

cell (208) 869-2226 phone (208) 433-1110 fax (208) 433-9790

1450 E. Watertower St., Ste. 140 • Meridian, ID 83642

Specializing in Commercial Mortgages!
Debt Consolidation • 0 Down/100% Financing

KOHLER®

- Generators
- Automatic Transfer Switches
- 24 Hour Service
- Parts
- Rentals

EC POWER SYSTEMS

4499 Market St.
Boise, ID 83705
342-6541
toll free 800-354-6767
www.ecpower.com
IDAHO • UTAH • COLORADO



IDAHO magazine

MARCH 2006 VOL. 5, NO. 6

Publisher & Editor Kitty Delorey Fleischman
kfleisch@idahomagazine.com

Art Director Ann Hottinger
ahottinger@idahomagazine.com

Managing Editor Meg Donahue
mdonahue@idahomagazine.com

Circulation Director Elliott Martin
emartin@idahomagazine.com

Illustrator Dick Lee

Copy Editor Kelly Walker

Calendar Editor Ruby Tanner
rtanner@idahomagazine.com

Advertising Contact Kitty Fleischman
(208) 336.0653

Contributors Todd Adams
Margo Aragon
Lynette Berriochoa
Jon P. Brown
Kurt Caswell
T. L. Cooper
Bill Corbett
Kitty Fleischman
Arthur Hart
Cecil Hicks
Kelly Kast
Shirley A. Lund
William Studebaker

Logo Design J. Ernest Monroe

 Please send your change of address to
emartin@idahomagazine.com or to the address below.

IDAHO magazine considers unsolicited manuscripts, fiction, nonfiction, and letters for publication. Editorial submissions should be sent to:

IDAHO magazine
1412 W. Idaho, Suite 240 • Boise, ID 83702
mdonahue@idahomagazine.com
(208) 336.0653 or (800) 655.0653

Unsolicited manuscripts will not be returned unless accompanied by a self-addressed, stamped envelope. Do not e-mail complete manuscripts.

IDAHO magazine (ISSN 1552-6240) is published monthly by IDAHO magazine, Inc., a corporation in the state of Idaho, owned by Idahoans. The contents of IDAHO magazine are copyrighted, and all rights are reserved. Material cannot be photocopied, reprinted, or reused in any form without the written consent of the publisher. Produced and printed in Idaho.

How to duck a goose

A fowl fairy tale

By Shirley A. Lund

Once upon a time, not too long ago, in a land not too far away, there lived two hunters named Jack and Jim. These hunters each had a big, noisy shotgun. In the fall, the two hunters dressed up in funny clothes of mixed-up colors, took their shotguns, and headed out to their favorite pond to hunt ducks.

Jack and Jim knew wild ducks are smart enough to stay away from ponds where hunters are waiting with big, noisy guns. But these crafty hunters thought they could trick the ducks. If they dressed in clothes the same color as the brown and orange and yellow bushes, the ducks would think they were just more bushes.

But Mother Nature had a few tricks of her own. This year she covered all the brown and orange and yellow bushes with white snow.

"Oh, no!" lamented Jack. "We can't hide in white bushes with brown and orange and yellow camouflage."

Not to be outdone by the quirks of Mother Nature, Jack and Jim put their collective hunting minds together and came up with a devious plan. They built a little house out of white canvas and mounted it on skis so it would slide over the snow to the edge of the pond.

"It looks just like a snow bank!" exclaimed Jim when they were finished. "That'll fool 'em."

They called the little white house a *duck blind*, assuming, I presume, that if they couldn't be seen, that meant the ducks were blind.

Skidding the crazy contraption to the edge of the pond, Jack and Jim settled inside, watched for ducks through small slits that served as windows, and shivered to keep warm.

But wild ducks are not blind, and they're not stupid, either. Even though

they couldn't see the hunters inside, they knew, in the way ducks know things, that the little white house wasn't a snow

bank. They circled overhead, just out of range of the shot from the big guns. If Jack and Jim had been able to understand the quacking sounds of duck language, they would have known how upset the ducks were because they couldn't land on their favorite pond.

"I think I know why they won't come down," Jack declared. "I have an idea."

Back at Jack's workshop, the hunters carved blocks of wood into the shape of ducks, and painted them to look like they had feathers of brown and green and gray. The deceptive devices were designed to fool real ducks into thinking that since other ducks were swimming on the pond, it must be safe for them to land.

Jack and Jim returned to the pond and scattered the decoys haphazardly in the shallow water. Huddled inside the blind, they took turns blowing on a strange device that made sounds like a duck choking on duck food. But the real ducks didn't think this annoying apparatus, this *duck call*, sounded like their call at all.

The wooden birds floating on the pond didn't fool them, either. The ducks flew away to get their friends to

In the fall, the two hunters dressed up in funny clothes of mixed-up colors, took their shotguns, and headed out to their favorite pond to hunt ducks... But Mother Nature had a few tricks of her own.

one spud short

come and watch these weird things going on below. They circled overhead and quacked in disgust at the white house trying to look like a snow bank and blocks of wood trying to look like ducks. Not only that, but everybody knows ducks are smart enough not to go near a noise that sounds like one of them being strangled.

Suddenly a “V” of Canada geese, called *honkers* because they make a sound like a Model T honking its horn, appeared in the sky above Jack and Jim’s blind. This was a nice surprise. A goose would be even tastier than a duck—and there would be more of it. The geese were much too high to shoot, however, so the hunters just watched and waited for them to come down to join the pretend ducks. But they didn’t. They knew, in the way that geese know things, that something wasn’t right on the pond.

A young goose, named Goose, curious about the strange goings-on, dropped a little too low. Jim rushed out of the blind, aimed his big gun, and fired. Goose splashed down into the slushy water.

“I got me a goose! I got me a goose!” Jim shouted. Waving his gun triumphantly in the air, he slushed through the shallow water toward the unfortunate goose.

Goose had injured one of his wings when he fell. Scared and desperate, he flapped his good wing as hard as he could. Unable to control his flight pattern, he flew at

Jim’s head.

“Duck!” Jack yelled.

“Where?” Jim yelled back, whirling around just as Goose’s wing clipped the top of his head.

**“Duck!” Jack yelled.
“Where?” Jim yelled
back, whirling
around just as
Goose’s wing clipped
the top of his head.
“Oh, you meant *duck*,”
mumbled Jim ...**

“Oh, you meant *duck*,” mumbled Jim, picking himself and his gun out of the icy pond. Goose was just a few feet away, half running, half flying. With only one wing working, all he could do was go ‘round and ‘round in circles.

“Aha, he’s a gone goose now,” Jim said. He took careful aim and pulled the trigger. Click. The big gun was out of bullets.

Determined not to lose his goose dinner, Jim ran ‘round and ‘round after Goose, grasping his gun by the barrel and swinging it like a club.

Jack had been so excited that Jim shot a goose, that he had left the blind without his gun. He waved his arms, trying to scare Goose back in Jim’s direction so Jim could hit him with his gun-club.



ILLUSTRATION BY DICK LEE

one spud short

Suddenly one of Jim's erratic swings caught Goose off balance. The glancing blow sent tail feathers flying as Goose splashed once more into the icy pond. Determined not to lose his goose dinner a third time, Jim made a flying tackle. Jim and Goose and Jim's big gun made a gigantic splash.

At last, Jim had his goose. Jack and Jim danced in the cold water, proclaiming their victory. They were too wet and cold and tired to wait for any more geese to come down, so they dumped Goose unceremoniously in the trunk of the car and the two shivering hunters headed home.

Jim couldn't wait to show off his prize. "Come see my goose!" he shouted triumphantly for all to hear as he opened the trunk of the car.

"Duck!" yelled Jack.

Too late. A blast of angry feathers smacked Jim midsection and knocked him off his feet.

Goose was alive! His wing still didn't work right, and he was quite dazed from his close call. But he'd had time to rest, and now was more determined than ever not to be the main course for anyone's dinner. Goose staggered across the yard, honking at the top of his voice.

Jim picked himself up and dashed in hot pursuit. Jack waved his arms to head Goose in Jim's direction, but it may as well have been a wave of goodbye. The thought of the roasting pot had given Goose a burst of energy. Skillfully avoiding Jim's flailing arms, he zoomed away in the direction he had last seen his gaggle of friends.

"Well," Jim muttered, as the two dejected hunters watched their goose dinner disappear over the horizon, "that sure turned out to be a wild goose chase."

The moral of the story:

Don't plan a wild goose dinner

'Til the goose is in the pot,

'Cause if you do, *your* goose may be cooked

Instead of the one you thought you shot!

Shirley A. Lund lives in Soda Springs.

Dating for busy professionals®

Take the work out of dating — talk to the professionals who specialize in first dates. We'll match you with other clients who have similar interests, then make all the arrangements for lunch or drinks after work.

Scheduling, reservations, everything. It's like hiring a personal assistant to handle your dating life for you. Invest a lunch hour. It's worth it. No pressure. It's Just Lunch, dating for busy professionals.

It's Just Lunch directors:



Elise
Daniel



Alana
Beyer



Nancy
Kirsch



Boise 208-429-1399

Over 85 locations worldwide.

For your office, for your home, for gifts...

SUBSCRIBE AND SAVE!



12 months of
Idaho history, heritage,
recreation, and adventure!

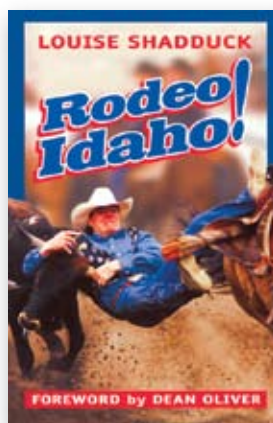
**SAVE \$12.05/1-year subscription (12 issues) &
SAVE \$30.00/2-year subscription (24 issues)**
from the newsstand price!

- > Call today for a complimentary copy for yourself or a friend!
- > Call about subscription discounts for key clients and customers!

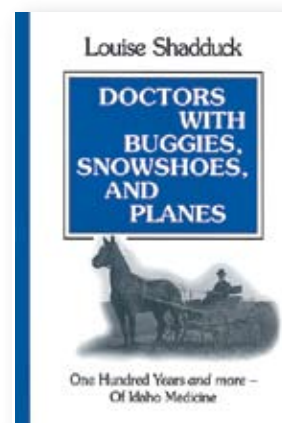
**Add
these
Idaho
treasures
to your
library!**



**The Bluebird
Will Sing Tomorrow**
Memoirs of Velma V. Morrison
by Kitty Fleischman



Rodeo Idaho!
Foreword by Dean Oliver
by Louise Shadduck



**Doctors with Buggies,
Snowshoes, and Planes**
by Louise Shadduck

**For phone
orders
please call
either**

**(208) 336.0653 or
(800) 655.0653**

Name _____
Address _____
City _____ State _____ Zip _____
Phone (____) _____

Quantity	Item	Cost	5% Idaho Sales Tax	Total with tax	Total
	The Bluebird Will Sing Tomorrow -paperback		\$20.00	\$1.00	\$21.00
	The Bluebird Will Sing Tomorrow -hard cover	\$30.00	\$1.50	\$31.50	
	Doctors with Buggies, Snowshoes, and Planes		\$19.95	\$1.00	\$20.95
	Rodeo Idaho	\$28.50	\$1.43	\$29.93	
	One-year subscription to IDAHO magazine	\$29.95	\$1.50	\$31.45	
	Two-year subscription to IDAHO magazine		\$27.00/yr.	\$2.70	\$56.70
				TOTAL COST =	

Visa or MC # _____ Expires _____
Cardholder's Name _____
Address _____
City _____ State _____ Zip _____
Phone (____) _____

Thank you for your order! Please mail to: 1412 W. Idaho, Suite 240 • Boise, ID 83702 or go online: www.idahomagazine.com

The house that Epi built

By Margo Aragon



PHOTO BY CASEY BENITZ

Chris Ansotegui is happy to see you. There's no mistaking it. The warm smile, the bright eyes, the laughing voice as she seats you and hands you the menu, the one with the photograph of her grandparents. The servers and cooks look up and smile as you walk to your table. They all seem curiously pleased to see you, a stranger, in their restaurant for the very first time. You thought you were just going out to dinner. Nothing special, maybe try something new. Maybe someone told you about Epi's, A Basque Restaurant in Meridian, or you were invited out for dinner. One thing is certain, once you step through the door of the charming house at 1115 North Main Street, you'll wonder why it took you so long to show up.

In 1998, as Chris, then forty-three, drove to her job at Micron, she wondered what it would be like to have her own restaurant, recreate the Basque food she had grown up with in Idaho, and serve customers who would become great friends. She often thought about her Basque maternal grandmother on this commute, Maria Epifania (Epi) Lamiquis Inchausti, who opened the Gem Bar and Boarding House with her husband, David Inchausti, in Hailey in

ABOVE: **Sisters and business partners**, Chris Ansotegui, left, and Gina Urquidi generate warm smiles for customers at Epi's: A Basque Restaurant in Meridian.

LEFT: **All in the family**—Alberto Bereziartua is the cook, and Chris's brother-in-law.



PHOTO BY WENDY DOWNING

who we are

1936. Epi first cooked for the Basque men who emigrated from places like Biskaia, Spain, her hometown province, to herd sheep in Idaho. The many single men who needed a place to stay during the winter favored boarding houses. Later, celebrities spending time in the new resort of Sun Valley sought Epi's table and fine food. People like Clark Gable, Ernest Hemingway, and Gary Cooper. Chris said, "There wasn't a sign in the front of her house, but everybody knew where it was. It was very popular, all by word of mouth."

The international glitterati would have had Basque red bean soup before their entrées of beef tongue, *mingain*; lamb stew, *txilindro*; pork loin, *solomoa piperrakin*; and cod fish, *makailua*. And for dessert, it would have been hard to choose between traditional Basque *postre*s like rice pudding, *arroz esne*; and *flana*.

Chris and her sisters helped Grandma Epi during the summers. Chris recalled the quiet dignity of her beloved grandmother. "She didn't let you help her cook, but she would be happy to share a recipe with you. My sister Bonnie asked Grandma, who had a real heavy Basque accent, how to make bread. My sister woke up really early to start the bread. When I woke up there was bread, literally, on every shelf of our apartment, on all the tables. I thought, *what happened?* Bonnie thought Grandma Epi said four quarts of water when she had said four cups of water. So Bonnie just kept getting more flour and yeast."

Chris and her sister Gina catered Basque gatherings for years. That con-



PHOTO BY WENDY DOWNES

nection between food, people, and community sparked the desire for a restaurant. "People knew Gina and I and would call us and say, 'Would you do our wedding? Would you cook for four hundred people?' I just loved doing it."

Idaho has one of the largest communities of Basque people outside of Spain. They began arriving in the mid-1800s to work as miners and then sheep herders. The first group of men found open spaces, relief from invading countries, enough work to support a family, a new place to call home. They sent money for their families, friends, and neighbors to join them in Idaho, Nevada, and Oregon. Everywhere they settled, the Basque families cooked, danced, spoke their unique language, sang, and invited the community to join them.

One morning, Chris noticed a For Sale sign on a small house she passed on her way to work every morning. Chris had been looking at properties but none

Epi's beckons everyone with its inviting landscaping. When weather permits, visitors dine alfresco.

of them had appealed to her.

"It sounds kind of corny, but I would pray driving to Micron. I'd say, 'God, I need a house just like that,'" pointing to the former Red Door Café on Meridian's Main Street. She thought it was divine intervention. A quick tour of the house revealed possibilities, but it needed major remodeling to turn it into a restaurant.

Her brother, Dan, had already opened Café Gernika on Capitol Boulevard in Boise in 1991. Chris called her sister Gina, too. They decided the location was right, the timing was good enough, and Chris was ready to step into her self-made dream. It was a terrifying first step. Chris opened the doors for her first customers in January 1999.

But she had never worked in a restaurant, and didn't know what she needed. Her brother was a bit exas-

perated with her. "I'll never forget. He said, 'Chris, you have to put together your menu before you can know what kind of stove you need.' I was just so inexperienced."

Choosing a name for the new restaurant was another issue.

"Gina and I were sitting at Mom's house, and I said, 'What are we going to name it?' All of a sudden we realized that the dream was coming true. It was happening. Gina just looked at me like I'd fallen off the turnip truck or something. She said, 'We have to name it after

Grandma Epi.' All of our ideas, so much of our menu, it's all Grandma Epi. It all came from her. That's how the name came."

By choosing her deceased grandmother's name, Chris felt a deep responsibility to her family. She gathered her aunts, uncle, and mother to ask permission to use their mother's name for her restaurant.

Perhaps the easiest decision was what to carry on the menu. Chris' catering experience prepared her for what people liked and how to cook it.

"Traditional Basque cooking uses red bell peppers, called *pimientos* by Basque people. We roast those in the oven, peel the skin off, take the seeds out, sauté them in a little bit of olive oil with fresh garlic. And that is on top of many pork dishes, our lamb dishes, chicken. You'll see that a lot in Basque cooking."

Chris explained the misconceptions about Basque cooking. "People

think that Basques only eat lamb. In the Basque country, they really eat a lot more fish than they do lamb or beef or chicken. In fact, fish is probably common at most main meals of the day [lunch and dinner]. So I would say the biggest surprise is that

there are several fish options at Epi's and that they're so good." Each night, Epi's features a fresh catch of the day.

Epi's always offers cod, prepared either grilled with *pimientos* or baked. The sizzling garlic shrimp is sautéed in butter, garlic, parsley, and lemon. Ink fish, a Basque delicacy, is baby squid cooked in its own ink sauce.

On weeknights, Epi's expects to serve about sixty dinners. But on the weekends, that number escalates to ninety. Epi's is open Tuesday through Saturday, and reservations are recommended.

"We offer three Basque desserts. We have rice pudding. The rice is slow cooked with milk, cinnamon sticks, sugar. We have flan, which is our custard with a caramelized sugar topping. And we have Gateau Basque. It's a citrus-flavored cake with pudding in the middle. We serve that with a fresh raspberry sauce."

Customers prefer the Basque desserts, and Chris said all three are equally popular.

Epi's serves four additional non-Basque desserts because, well, Chris loves desserts: green apple bread pudding with caramel sauce and whipped

Everywhere they settled, the Basque families cooked, danced, spoke their unique language, sang, and invited the community to join them.

**Your audience
is here.
Where is your ad?**

Kitty Fleischman 336.0653 or (800)655.0653
kfleisch@idahomagazine.com

Picture Perfect: Banking At Its Finest.



**IDAHO
BANKING
COMPANY**

The art of banking.

- Eagle 939-7040
- Fairview 472-4700
- ParkCenter 395-1505
- Meridian 955-0686

 Member FDIC

who we are

cream, a lemon-flavored cheesecake with fresh raspberry sauce, a flourless chocolate torte, and a mint chocolate chip ice cream cake with brownie crust.

Chris said most of the staff that began at Epi's are still with her, serving dedicated Basque-food lovers and new customers every night. "Both chefs are the same. I've got the two wait staff people who started. We've got six of Grandma Epi's great-grandchildren who are on staff right now."

Chris doesn't advertise, yet word of Epi's great food is spreading. The restaurant has been featured in several magazines, such as *Sunset*, *Bon Appétit*, *Saveur*, *Northwest Palette*, and *The New York Times Travel Guide*, as well as in various news stories.

She said, "I really hope people come away with a dining experience. People have gotten away from walking into a restaurant and having anybody care that you're there. You might have efficiency and food that's good, but the personal touch is not there."

Perhaps the best example of what Chris means is in the story she told about Jim Jausoro, an icon in the Basque community who recently passed away.

"Each year Jimmy would call Epi's and make reservations for his wife, Isabel's, birthday in September.

Alberto Bereziartua, left, and Niyazi Ataman pose for a few moments before preparing the evening's meals.

September 11th had just occurred. They had reservations that night. Twenty-five of their family were coming and had had reservations for weeks. They came and were seated down one side of Epi's. On the other side we had all these teachers who were attending a conference in Boise from different parts of Idaho and the West. It was a very somber night. It was a sad time for our country. Jimmy brought his accordion in

**It's easy to imagine:
tears mixed with a
fragile joy. The
lingering scent of
baked bread and red-
bean soup. The warm
embraces of family
and new friends.**

to sing 'Happy Birthday' to Isabel. It was like this little bit of air came across everybody. He also played 'For She's a Jolly Good Fellow,' which cracked us up. So he lifted the spirits of the whole restaurant. You could just

feel something happen where people were putting aside, for the moment, what had happened. He played 'Roll Out the Barrel,' some happy, fast tunes, some Basque tunes. We were all just enjoying the music. And then, all of a sudden, he played 'God Bless America.' All these people, teachers, stood up, and

they were crying. They held hands and sang. Before they left, every one of them came up to me and said, 'We have never in our lives experienced what we experienced tonight. The love of our country, wonderful food, happiness.' And every single year, when we finish and wonder what's our favorite memory of this year, and we're dog tired and we're going home on December 23rd, and we're vacuuming and cleaning and doing the books and finishing up for the night, every single year we say, 'Remember the September 11th?' That was from Jimmy Jausoro. He's gone now, but his memory will be there forever. His picture hangs in Epi's with my dad's."

It's easy to imagine. Tears mixed with a fragile joy. The lingering scent of baked bread and red bean soup. The warm embraces of family and new friends.

Chris marveled, "There isn't a week that goes by that we don't get one or multiple thank you notes from people who have eaten at Epi's. Who writes thank you notes to a restaurant? We are so blessed."

Margo Aragon lives in Lewiston.



PHOTO BY WENDY DOWNES

My Choice.

Cable. Digital. Internet.



Basic Cable

\$29.95^{*}/mo.

- Most popular cable networks
- Whole house service - up to three outlets
- Installation included
- Easy to use - no cable box required
- Same-day repair service
- A wide variety of channels



Digital Combo

\$29.95^{*}/mo.

Digital Cable

- More than 170 channels
- 47 digital music channels
- TV Guide Interactive

Digital Video Recorder (DVR)

- Record shows with the push of a button
- Pause live TV
- Watch one show while recording another

High Definition Programming



High Speed Internet

\$29.95^{*}/mo.

- 30x faster than Dial-Up & over 4x faster than DSL
- Easy to install - Won't hurt your computer
- Virus and SPAM control
- Add Wireless service for only \$3 per month
- Free Web space for storage or to create your own Web page



1-877-600-6099

www.cableone.net

CABLE ONE[®]

Watch us make you smile.

*Promotional rate of \$29.95 per month per service good for the first six months when you subscribe to two or more services. To receive the promotional rate, you must sign a six-month contract and present a major credit card. If you subscribe to three or more services, promotional rate for all services other than Basic Cable continues through 12/31/07. Digital Combo available only in conjunction with Basic Cable. Offer available to new residential or new product customers only. Taxes and fees not included. Rates subject to change except as indicated. Services not available in all areas. For High Speed Internet, approved modem required and not included in monthly rates. Approved modems are available for lease from Cable ONE or may be purchased from other vendors. Additional wiring fees may apply for unwired outlets. Speed comparisons based upon fastest potential access; your results may vary. Other restrictions may apply. See contract for details. Promotional offer may be revoked without notice at any time.



PHOTO BY CARI HARBAUGH



PHOTO BY CARI HARBAGH

A SHEPHERD'S LIFE:

A portrait of Peruvian sheep herders in Idaho

-Part one-

By Kurt Caswell

In the summer of 2005, I lived with Peruvian shepherds working for the Soulen Livestock Company in the high country of central Idaho. There are many stories I might tell you about the lives of these herders. I've had to be selective. This is a six-part portrait of a shepherd's life.

OPPOSITE: **The author, Kurt Caswell,** with Hector Artica.

ABOVE: **Hector stands ready** with his shepherd's crook.

RIGHT: **Hector's band** on Fisher Creek. A guard dog waits in the shade.

We wait, Hector and I, on the hillside looking down on Little French Creek where the sheep are grazing in the summer sun. A fire ravaged this canyon about ten years ago, and the trees, mostly Engleman spruce and lodgepole, are charred and needleless as far as I can see. Some 2,000 sheep make their way over the wild grasses in the swale of the canyonside, bawling and eating, eating and bawling. The border collies are asleep in the shade cast by a chaos of deadfall. A puff of dust rises at the nose of the lead dog, Toto, and he groans in pleasure. Hector is content, too, sitting back against a burned-out stump, a shepherd's crook across his lap, his eyes half closed beneath the shade of his hat. But he is watching. He is alert. Sitting next to him, I am agitated and tense, tired of waiting. I have this desire to do something, or for something to happen that needs doing.

If patience is a virtue, it is a virtue that shepherds have. Shepherds wait, and waiting is a skill to be learned. Shepherds must also learn the skills of cooking and living in the outdoors, doctoring sheep, caring for the

dogs and the mule string, and shooting. This kind of waiting does not anticipate any one thing happening, but rather everything happening at any one moment, night or day, and all the while knowing that it probably won't. This state of contented readiness is Hector's daily life, only he isn't aware of it in himself. He lives it, the way the sheep live single-mindedly for grass, the way the dogs live to run, the way the creeks fit into their channels.

There are wolves here on Little French Creek, but we are not waiting for wolves. They will come. Or they will not come. We are waiting for the sun. When the sun falls below the canyon rim, and summer temperatures dive down with it, we will bed the sheep and return to camp—a simple wall-tent with a portable wood stove—for supper.



PHOTO BY CARI HARBAGH

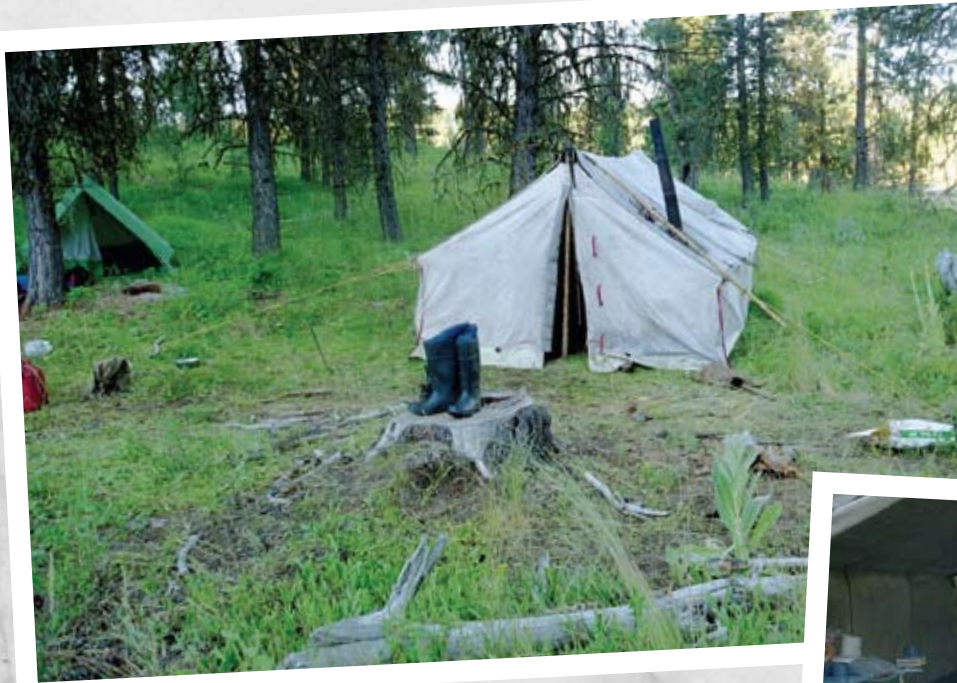


PHOTO BY CARI HARBACH

LEFT: **Hector Artica's camp.**

BELOW: **Accommodations are simple.**

OPPOSITE LEFT: **Juanito Vilcapoma Barreto** has been herding sheep for more than three decades.

OPPOSITE BELOW: **Hector** shows the bite marks of a classic coyote kill. Within twelve hours, the entire carcass is gone.



PHOTO BY CARI HARBACH

-two-

Hector Artica is one of about twenty Peruvian sheep herders working for the Weiser-based Soulen Livestock Company, a third-generation Idaho sheep and cattle outfit. The Soulen ranch consists of about 50,000 deeded acres, with another 60,000 acres of grazing allotments with the BLM, and other allotments with the Forest Service and the State of Idaho. Phil Soulen, his daughter, Margaret, and his son, Harry, share management of the ranch. Margaret focuses her efforts on the sheep operation (between 10,000 and 14,000 sheep divided into five to seven bands, depending on the time of year), while Harry mostly works the cows (about 1,000 head). The sheep graze a vast expanse of country, making a long loop from their winter range on the Snake River south of Nampa to their summer range in the mountains near

McCall. Every mile between these distant points, the sheep must walk. Except for brief periods for lambing and shearing, the herders live out there on the land, too, every day of the year.

Hector is a small man, even for a Peruvian. His Idaho driver's license has him at 5' tall, but I wager he's sub-4' 11". He is from Lima, the capital city of his nation, but used to spend much of his time with his wife and young son in a rural village. His family is there still, and he has not seen them for almost three years. That's because, working through the Western Range Association, the Peruvian herders contract with the ranch for this period of time, with an option to renew after

returning home for a few months. Hector is near the end of his second contract.

The herders are compensated with a salary of \$750 per month, with all other expenses paid: food, shelter, supplies, transportation, health care. This may not sound like much to Americans who love, above all things, to consume. But the men are able to save and send most of their money home to Peru, where the per capita gross domestic product (GDP) is \$5,600 per year.

Compare that to the per capita GDP in the United States: \$40,100.

When I asked Hector if he was homesick, he couldn't follow the ques-

They live on the earth and under the sky. It's hard work. It can be lonely work. But it is also dependable work. It is enough.

tion. We used a dictionary to settle the word—my Spanish isn't so good, and his English isn't so bad—and he looked at me as if he had never thought about it before. "No jobs in Peru," he said plainly. Bearing loneliness and separation from home is a practical alternative to poverty. He showed me the family photograph he keeps in his wallet. "My son likes dancing," he said.

In recent years, a few individuals and groups, especially in California, have claimed that men from foreign nations working as shepherds in the United States are being exploited, even abused. They use language like "end the suffering," and "avoid such tragedies in the future." They complain that salaries are low, and working conditions (which are often akin to camping) are deplorable and unjust. It is true that some outfits do a better job than others in taking care of their employees, but this is true in all industries. The herders I lived with gave Margaret Soulen high praise as an employer—"Margaret es muy bueno!"—and they adore Cesar Ayllon, their foreman. Cesar has been with the ranch for more than twenty years, and is now a U.S. citizen.

Yes, this shepherd's life is simple. The men don't go to movies on Saturdays. They don't frequent the fast food drive-through. They don't worry over lawn care. They live on the earth and under the sky. It's hard work. It can be lonely work. But it is also dependable work. It is enough.

-three-

The easy way Hector negotiates routine punctuated by surprise has made him an accidental naturalist. Because he lives on the land every day, he knows more about Idaho's wild places than many Idahoans. He doesn't use a map to get around in the back country. He knows where the good water is, where the fish are plentiful in the streams, how summer chases the grass into the high country. He knows the behavior and habits of predators: cougars, coyotes, black bears, even wolves. He knows about rain, about wind, and about lightning.

Hector hates lightning. "Lightning no good for me," he said. The other men tease him because when the purple clouds come in off the peaks in late summer, Hector moves everything metal as far away from himself as possible, especially his rifle. He has good reason to fear. A few years ago, a bolt struck the stovepipe of a herder's tent and blew him out of

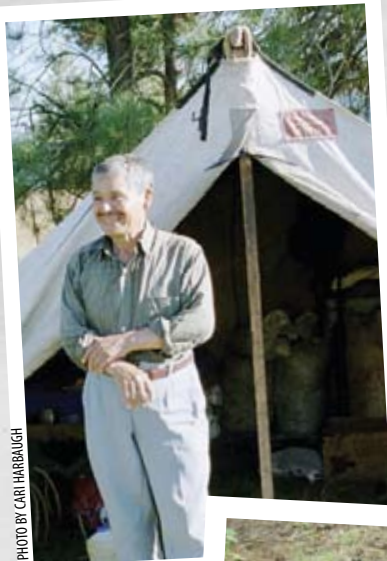


PHOTO BY CARI HARBAGH



PHOTO BY CARI HARBAGH

his shoes. He survived, but this is little consolation. Hector once visited a Forest Service fire lookout and noticed the glass insulators on the feet of the chairs and the bed. Later, he happened across such an insulator lying derelict on the forest floor. Hector knows better, but why take chances? He wore the insulator around his neck as a talisman against a blue bolt from the heavens.

-four-

On the morning of July 10, camped near Fish Creek, a steady rain popping against my raincoat, Hector takes me to the carcass of a lamb killed by coyotes in the night. We hear the crows first, excitedly tending the bones, and then see the tail-streak of two coyotes vanish into the trees. Hector has his rifle, a semi-dependable Chinese military issue, but he can't get off a shot. It is extremely difficult for a herder to kill predators, though the ranch carries all the proper permits, even permits to kill wolves. The herders are rarely in the right place at the right time with a rifle. In six years of herding, Hector has killed one coyote and one bear. The bear he killed just a few days ago.

We stand in front of the dead lamb. There is virtually nothing left. The head with the distinctive bite marks at the neck—only coyotes kill this way, Hector tells me—and the bones. The organs are gone. The flesh is gone. The bowel. And even most of the wool. The kill site is not gruesome or bloody. It's clean and tidy. Even peaceful. Over the next few days, birds and

other animals will come in and scatter what is left.

This interchange with predators is part of a shepherd's daily life, too. Hector has husbanded these lambs from their birth in April, and he cares for them. He hates to see them die. Yet he does not hate predators. He must protect the sheep. If he can, he will kill any predator that crosses his path. One day Cesar told me, "I feel real bad to kill a bear. Those bears put their hands over their face. They cry to me. I don't want to kill them. But I have to, or they will kill the sheep."

It is not only predators that kill lambs. The landscape itself does at least as good a job. Working with another herder, Walter Luya, a ewe

came by us with a dark stain across her back. Walter caught her with his crook. We discovered a wound hidden deep in her thick wool, probably from falling on a jagged limb. Walter stripped away the wool with his pocket knife, and the maggots came tumbling out. The smell forced me to step back. He cleaned the wound and treated it with a topical spray. "Now maybe OK," he said.

Strangely, the lambs can cause the death of their mothers. Lambs punch with their heads into their mother's udder to find the teat that keeps them alive. As they grow bigger, the powerful punches can bruise a ewe's udder, which may lead to infection and death. Cesar said, "It's pretty hard business. Anything can kill a lamb. Maybe real estate is easier."

-five-

I am astonished by the herders' powers of perception, and by the way they work with the animals, the sheep, and the dogs. Walter Luya sometimes commands his border collies to do this or that (the dogs understand Spanish), and sometimes they just seem to know what to do. Perhaps they are simply playing out a routine they know, but it looks to me like they can read Walter's mind.

Each band of sheep has three or more guard dogs—great Pyrenees, and Akbash from Turkey. Like the border collies, they are not pets. They live with the sheep, and we see them only fleetingly. Days into my stay with Walter, one of the Akbash puppies (he must have weighed more than 100 pounds) approached me. I put my hand out. He nosed my fingers. When I made a motion to pet him, he was



PHOTO BY CARI HARBALIGH

ABOVE: **Akbash guard dogs** with Triste, the border collie pup.

RIGHT: **Hector Artica** watches over his band on Fisher Creek.



PHOTO BY CARI HARBALIGH

gone, a flash of tail and humungous head among the sheep.

One evening after bedding the sheep down about a mile from camp, Walter and I were cooking supper. Walter stood up. He said, "The sheep are moving. No good." I could hear nothing. We walked out into the valley grass and down a two-track road. Walter stopped in the darkness. He put his fingers to his teeth and whistled sharply, twice. Then he cupped his hand at his mouth and shouted: "Whoo!" He repeated the sequence. He listened. Then he said, "OK, good. The sheep come together. Now we eat."

-six-

Back on Little French Creek, the sun touches the canyon rim. Hector stands up, and the dogs spring to readiness. Without saying anything, he takes off, walking fast toward the band of sheep to move them down the hillside. I can hardly keep up. I follow behind, doing my best to understand what Hector wants done. I push the edges of the band in the direction we are going by waving my arms a little as the sheep move lazily away from me.

Hector has disappeared. I can't see him. I can't hear him. I scan the canyon-side, up and back. Hours pass. Minutes tick by. The sun is gone.

"We go!" Hector says. He is standing right beside me now, and we head back to camp.

Tonight's supper is the leftovers from the meal we cooked for lunch, a hearty blend of carrots, potatoes, garbanzo beans, tomato sauce, lots of salt, and Spam over rice. Hector puts a fire up in the cook stove and sets the two pans on top to heat them. Until this summer, I can't remember ever eating Spam. We have been out all day on the land, and we're hungry. The food is hot, and it tastes good. I take down the recipe in my notebook. Maybe I'll have Spam at home.

Kurt Caswell moved to Lubbock, Texas, from Boise, but his heart is still in Idaho.

How Walter got under a bear

By Kurt Caswell

One ordinary morning during the summer of 2003, the Soulen Livestock Company foreman, Cesar Ayllon, found one of his sheep herders, Walter Cordova (not to be confused with Walter Luya), sitting on his front porch in McCall covered in blood. At the hospital, the doctor determined that Walter suffered from "crush injuries" to the neck, thorax, and chest wall, but the blood wasn't Walter's. Of course Cesar wanted to know how Walter got that way. This is the story Walter told.

A black bear got into the sheep in the dead of night. The Akbash guard dogs were going mad with barking, and woke Walter in his tent. He took up his rifle and went out to his band, 2,000 sheep bawling in the Idaho night. He couldn't see much, but he could hear the bear killing lambs. He charged in—a shepherd hero—shooting and cursing. Somehow that bear got behind him and hit him on the back of the head. I've read that grizzly bears can crush the skull of an elk or a moose with a blow like that. This blow knocked Walter cold, and he fell and lay dead-still under a pine tree. The bear climbed up that same pine tree and sat on a limb right above Walter.

At this point, the details of the story get a little murky. Either Walter came to and shot the bear up in the tree. Or, miraculously, Walter's earlier frenzied shooting wounded that bear. Whatever, the bear started to bleed, and the blood rained down on Walter.

It wasn't long before that bear bled to death. Its grip on the limb and on its life slipped away until it fell, down, down, down, and landed on Walter.

At dawn, three Mexican tree planters happened across a bloody Peruvian under a bear. Is this possible? They dragged him out. Walter was relieved to find his rescuers spoke Spanish. The tree planters drove him into town and dumped him off at Cesar's house. He spent three days in the hospital.

The story got around. Soon Walter was telling it to everyone, sometimes by request, sometimes not. He got it down, though, the way to tell it best. Rambo style, he demonstrated how he had handled his rifle, and how the bear almost killed him. But he was too strong.

Another sheep herder I know said, "Hmmm. Maybe Walter is crazy."

Two years later, somewhere on Highway 55, seated in the extra-cab of the foreman's pickup with his loaded shotgun across his lap, Walter accidentally fired a shot through the sidewall and across oncoming traffic. I saw the hole in the truck myself.

A man like that makes legends.



ILLUSTRATION BY DICK LEE

The teddy bear lady

Marie's bears brighten sick days

By Todd Adams

If you've taken an ambulance ride in Custer or Lemhi counties, chances are you've been touched by a teddy bear donated by Marie Doll.

Although her name is Doll, many in her community know her as "the teddy bear lady." She cleans, repairs, then donates bears and other stuffed animals to the two counties' EMTs, clinics, and the hospital to help children and adults deal with the scary parts of being sick or injured.

Marie lives just off Highway 93, in Lemhi County along Cow Creek, but she has many ties to the Challis community. The ninety-one-year-old is younger than the 103-year history of the teddy bear, but only by a decade.

She's not sure how long she

RIGHT: *Marie Doll sits with some of the bears she donated last Christmas to local EMTs and clinics. Besides repairing the bears, Marie crochets afghans, like the ones on her couch, for veterans.*

OPPOSITE: *Baby Marie was as cute as a button—or a teddy bear—in this studio shot taken in 1914.*



PHOTO BY TODD ADAMS, COURTESY OF THE CHALLIS MESSENGER

hidden heroes

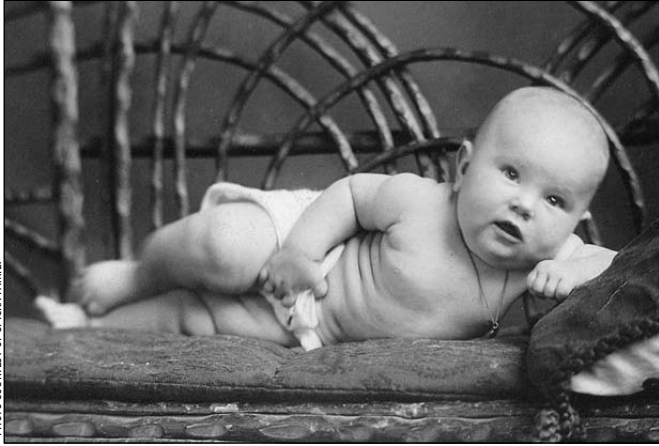


PHOTO COURTESY OF SPICKA FAMILY

has been restoring used teddy bears to almost-new condition to help patients, but it's around a decade now. Marie recalled that the idea started with the ladies of the Challis Community Church, and that she took the ball and ran with it sometime after her husband, Frank, died in 1995.

She recently told *The Challis Messenger* the original idea was to help children deal with their fear of shots and other medical procedures with a teddy bear. While Marie isn't sure exactly when she started, she knows exactly how many teddy bears she has donated: 930.

Marie's bears have shown up in the Challis and Salmon clinics, Steele Memorial Hospital, the Challis Assisted Living Facility, and on ambulances based in Challis, May, Salmon, and Gibbonsville. They've flown with patients on LifeFlight and Air Idaho to hospitals around the region.

Her bears used to end up in Idaho State Police (ISP) cruisers, but because ISP has its own "buckle up" teddy bear program, she stopped donating to ISP.

The bears "make a difference" on ambulance runs, said Vicki Armbruster, Challis EMS coordinator. The teddy bears give patients a "sense of comfort." Being able to hold onto something calms adults and children, she said.

The bears very seldom stay with the Challis ambulance; most go along with patients to the hospital. Doctors have let patients hold onto the teddy bears as far as surgery, Vicki said. She recalled one

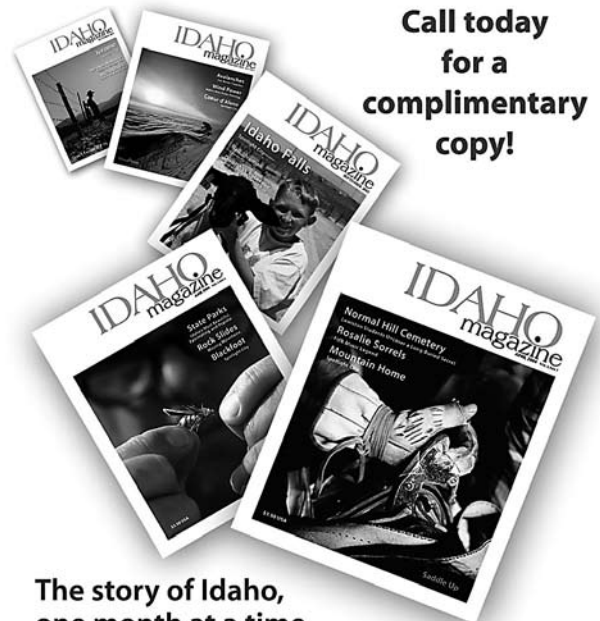


First American Title Company of Idaho, Inc.
First American...All you need to know.

► 7311 Potomac Drive Boise, ID 83704	375-0700
► 211 West State Street Boise, ID 83702	344-5888
► 1250 Iron Eagle Dr., Suite 100 Eagle, ID 83616	938-9996
► 55 West Willowbrook Dr., Suite 101 Meridian, ID 83642	898-0034

Serving Your Real Estate Needs Throughout Idaho!

Contact (800) 321-7311 for the office nearest you.
Visit www.firstam.com for U.S. or International Service.



**Call today
for a
complimentary
copy!**

**The story of Idaho,
one month at a time**

subscribe | discover | advertise | write | photograph | sponsor | connect

Take the Tour!

336.0653 or 800.655.0653 www.idahomagazine.com



PHOTO COURTESY OF SPICKA FAMILY

Marie with one of her earliest teddy bears, when she wasn't much bigger than a teddy bear herself.

patient who asked to hold onto a teddy bear “for luck.” The odds were against that patient surviving, but he or she pulled through. Afterward, Vicki said, the doctor told the patient, “You’re right. It did bring you good luck.”

Vicki estimates that 80 percent of patients want to hug a bear. More bears probably go home with adults than children. “A lot of people say, ‘I still have that stuffed animal you gave me,’” Vicki said.

The bears are not always of the teddy variety. A couple of fire seasons back, a real bear showed up on Marie’s porch and tried to get in the house, probably for a bite to eat.

Marie makes sure the bears are clean and in good shape, “and we appreciate that,” said Vicki. Other individuals and groups have donated stuffed ani-

mals to the Challis ambulance, including a Boise motorcycle group. Some kids donate their teddy bears back after they outgrow them. But Marie Doll is the single biggest donor, and the practice didn’t become routine until she started, Vicki said.

Vicki said Marie still calls and asks, “How’s the teddy bear supply?”

Marie has become the “middle man” for others to donate teddy bears. She used to buy them from the HUB, a nonprofit thrift store in Challis, but now the store’s volunteers, the “HUB ladies,” give them to Marie for cleaning and

repairs. Other ladies-about-town and church ladies buy bears at garage sales and funnel them to her. Once in a while, a lone bear or two mysteriously shows up on her porch.

The bears are not always of the teddy variety. A couple of fire seasons back, a real bear showed up on Marie's porch and tried to get in the house, probably for a bite to eat.

Marie never names the teddy bears—"then I couldn't give them away"—but she does keep a few special ones for herself.

One chubby, bear-like animal has an unusual name: Princess Leia, Marie's aging black lab. She's like a chubby teddy bear about to go into hibernation. Princess Leia is supposed to be on a diet, but she cheats by eating the cat's food.

Marie's volunteer work, along with her other activities, keep her acting younger than her age. A sign warns visitors to her workroom: "Disaster Area: Be Careful," but inside is a neat, orderly room full of treasures.

She's talented with about every form of needlework: crochet, needlepoint, embroidery. Her colorful embroidery adorns pillowcases and bench cushions. She crochets afghans, about forty of which have warmed veterans at the Idaho Veterans' Home in Pocatello and hospital patients. She even crocheted a colorful Mexican señora with a hat, shawl, and skirt to cover a bottle of hot sauce.

Her name appears almost weekly in *The Challis Messenger's* "About Folks We Know" column because she's active in local card clubs.

The former Marie Spicka and future husband Frank Doll grew up in the Omaha, Nebraska area: she in town, he on the family farm. They were married in 1944 and came to Idaho in the fall of 1960. They lived in a cabin at the Royal Gorge Motel for about three months while Frank worked on the shell of a log home the couple had bought on Cow Creek. They raised two sons, Ken (now deceased) and Norm. Marie has two granddaughters, Shay and Shelby.

Todd Adams lives in Challis.

History of the teddy bear

By Todd Adams



ILLUSTRATION BY CLIFFORD BERRYMAN

According to the Teddy Bear Museum in Stratford-upon-Avon, Warwickshire, England, the toy was invented almost simultaneously in the United States and Germany, but the U.S. gave it its name.

In November 1902, President Teddy Roosevelt was hunting in Mississippi, the museum's website states. "The President failed to make a kill, so his hosts caught and tethered a bear, presenting it to the President as a sitting target. Naturally, the President refused, uttering the immortal words, 'Spare the bear! I will not shoot a tethered animal.'"

Clifford Berryman drew a cartoon of the scene, which was published in *The Washington Post*.

That same month, Brooklyn shopkeepers Morris and Rose Michtom made a soft bear toy, which they named "Teddy's Bear." They displayed it in the window along with a copy of the cartoon.

"America went bear mad almost overnight, the Michtoms went on to make their fortune with the Ideal Novelty and Toy Company, and President Roosevelt had found a highly effective political mascot," according to the museum.

The rest, as they say, is history.

As spring is springing toward sprung

By William Studebaker

Some say, “Spring is for the birds.” Some wait for flowers before saying, “Spring has sprung.” But there is a spring that is neither fluffed nor preened, nor quilted with patches of flower petals.

And most surprisingly, at this time of year, the high desert is mum under its canopy of still clouds—and the ground is tight beneath the feet; clouds are nearly donned upon the head. Canyons are as green as mountains that have lived for years standing on their heads.

That’s how I describe my recent trip to the Bennett Hills. I wasn’t looking for spring or any such thing. I was traveling with Sean Woodhead from the Department of Environmental Quality (DEQ). Sean had arranged for me to

ride and walk along on an assignment to examine a few springs and creeks.

I admire the high desert and take every opportunity to go where I haven’t been, particularly with a friend and an excuse to be there.

I keep an eye out for good hunting spots, places I can return to in the fall. I

keep an eye out for signs of old home sites. I keep an eye out for fences, cattle troughs, roads, and foreign vegetation. I keep an eye on my public land.

Who better to travel with than someone who spends a lot of time in the desert? I can keep an eye on him, too.

Sean looks at seeps. Not much to go on there. They’ll be dry by summer. He looks at a few ponds, waters from spring runoff. Not much to go on there.

Then we stop at a creek (a no-tell-’em creek) that flows all year. We

... the ground is tight beneath the feet; clouds are nearly donned upon the head. Canyons are as green as mountains that have lived for years standing on their heads.

Spring’s promise— Rosehips add a splash of color to wild rose bushes.



PHOTO BY MEG DONAHUE

studebaker says

see willows, reeds, soft black soil made into hummocks, beaver dams, muskrats trailed by little wakes, and wild rose tucked under rock overhangs. Much to go on.

And it is the “going on” that Sean is about. His business is to analyze the stream’s water quality and compare it to a standard established by the assessment of other healthy and similar streams. And if possible, and if so, to compare it to data of its own, previously collected to track trends in aquatic life.

As Sean assesses his collected data, I stand and stare over a desert that stretches from my feet three hundred miles south and fifty miles north. This is a big piece of real estate, where streams are scarce and water is precious. The tending of water is as necessary as the tending of the critters that drink it.

For inexplicable reasons, I move away from the stream and toward the wide-open spaces. Out there I sense animals adjusting their lives to the warmer-than-winter weather. The breeze still bites, but the rocks are sun-warm.

Back in the truck, Sean eases the pickup up and over the basalt boulders, mud cuts, ruts, and down through trickling streams that puddle and run to puddle again.

Deer bounce. Rock chucks scurry, and vultures, faster than access to the camera, vomit afterbirths cows dropped and flap away.

Those that live here are fit for travel, and hiding out in this gray-green and pocked brown rock.

Keep an eye on the ridges where deer break the skyline with fluted ears. Keep an eye on the rocks where rock chucks stall in mottled fur—and rabbits and hares and skinks and skunks and badgers and coyotes and squirrels run off, pulling their black and white grayness into the blanket of sagebrush.

This is a working desert already at work. Soon the mountain bluebirds will pass through, flitting in flocks as they undulate over the sage, and flowers will spring, rise, and spread open in famous yellows and burnt oranges.

Everyone, everything is dependent upon desert water. That may be an oxymoron, but so is desert rain, and so is a desert “spring”: tilt of earth, flowing of water.

William Studebaker lives in Twin Falls.

Drilling Services:

Domestic • Irrigation • Monitoring • Geothermal
Test Hole • Hazardous Waste • Air/Mud Rotary
Auger/Core Drilling • Mineral Exploration • Cable Tool
Well Abandonment • Down Hole Video

Pump & Water Softener Services:

Pump Installation • Pump Repair • Water Softeners
Reverse Osmosis • Water Purification
Filter Replacements • Water Analysis Test



DRILLING & PUMP CO.

Boise (208) 362-2900 • Mountain Home (208) 587-9055
www.hiddlestondrilling.com

Providing quality service for over 60 years,
7 days a week, 24 hours a day.

SAVING MONEY WHILE PROTECTING THE ENVIRONMENT... NOW THAT'S A BRIGHT IDEA.



RENEWABLE ENERGY RESOURCES SPECIALIZES IN
COST EFFECTIVE, RELIABLE, AND ENVIRONMENTALLY SOUND
ENERGY GENERATING SYSTEMS INCLUDING
GEOEXCHANGE HEAT PUMPS, SOLAR, AND WIND.
CONTACT OUR ENERGY SPECIALISTS TODAY, AND JOIN THE
GROWING NUMBER OF FORWARD THINKING COMPANIES,
GOVERNMENT AGENCIES, AND HOMEOWNERS REAPING
THE BENEFITS OF THE EARTH'S ABUNDANT FREE ENERGY.



RENEWABLE
ENERGY
RESOURCES

BOISE (208) 422-0200 • MOUNTAIN HOME (208) 587-1400
WWW.RENEWABLEWORKS.COM

Mystery author Joanne Pence uncovers Idaho's allure

By T.L. Cooper

Given my background," Joanne Pence, bestselling author of the Angie Amalfi culinary mystery series said, "with the fact that San Francisco is very different from most of the U.S., my family's roots were Italian, I grew up in a

Chinese neighborhood, and spent time in Asia, as strange as it seems, 'the real America' (as many call it) is actually rather exotic to me. Idaho was like nothing I'd ever experienced, except for vacations with my very American husband

Right at home in Boise— Joanne Pence enjoys her view of the Treasure Valley with her cat, Nigel.



PHOTO COURTESY OF JOANNE PENCE

to Arizona, where he grew up.”

Joanne thought she and her husband, David, would eventually retire to Tucson, where they’d often taken their sons to vacation over the years. As Tucson became more congested, however, she began to have doubts. Then they discovered Idaho.

Partners in Crime, a Boise writers’ group, invited Joanne to present a workshop on plotting mysteries at a “Murder in the Grove” writing conference. She arrived early and drove her rental

car north along Highway 21, anxious to investigate Idaho’s landscape. She passed Barber Dam and Lucky Peak Dam on the Boise River. Just past Lucky Peak Lake, Mores Creek and the highway snaked around one another. As she entered the Boise National

Forest, the brown foothills gave way to evergreens and rock cliffs towering over the empty road.

Joanne stopped in Idaho City to take a walk on the wooden boardwalks, grateful the town wasn’t overrun with tourists and tourist shops. The atmo-

sphere seemed to pull her into the Old West.

Back in Boise, she admired the older homes on Warm Springs Avenue, Harrison Boulevard, and the North End. As she drove through downtown, she was surprised by the pace and politeness of Boise drivers, compared to

the honking horns and tailgating of her native San Francisco.

Idaho—its beauty and peace—seduced her.

Joanne convinced David to come with her. Boise reminded David of western cities from his childhood—Phoenix,

Cheyenne, and Denver (before they experienced wide growth); people were friendly and the landscape open. A clean, safe downtown Boise presented a complete contrast to the congestion, traffic, crime, and rising living expense of San Francisco. Old Boise, the city’s art galleries and boutiques and antiques stores, Boise State University and its football—it all charmed them.

As they walked along the Greenbelt through Julia Davis Park, they stopped to watch a heron play in the Boise River and realized they’d found the place they belonged.

David took early retirement, and in 2000, they bought five-and-a-half acres in the Boise foothills with a view of the mountains. They gave up the conveniences of their suburban home in Marin County, California for a well, a septic tank, no cable, and no DSL. They traded street after street of lights lined up in imperfect rows, for stars, the moon, and a few neighbors’ lights. Joanne sometimes sits and listens to the quiet, instead of the bombardment of

As they walked along the Greenbelt through Julia Davis Park, they stopped to watch a heron play in the Boise River and realized they’d found the place they belonged.

Congratulations St. Alphonsus Regional Medical Center!

Recipient of the 2006 Distinguished Hospital Award for Clinical Excellence™, based on a study issued by HealthGrades, the nation’s leading independent healthcare ratings company.

Cardiology:

- Ranked number 1 in Idaho for heart surgery;
- 5-Star rated for valve replacement surgery.

Orthopedic:

- Ranked number 1 in Idaho for overall orthopedic services;
- 5-Star rated for overall orthopedic services;
- Recipient - 2006 HealthGrades Orthopedic Care Excellence Award;
- 5-Star rated for total hip replacement;
- 5-Star rated for hip fracture repair;

- Best rated in Boise area for overall orthopedic services.

Spine:

- Ranked number 1 in Idaho for spinal surgery;
- Ranked among the top 10 percent in the nation for spinal surgery;
- 5-Star rated for spinal surgery;
- 5-Star rated for back and neck surgery (spinal fusion);
- 5-Star rated for back and neck surgery (without fusion).

Pulmonary/Critical Care:

- 5-Star rated for community acquired pneumonia;
- Rated best in Boise area for community acquired Pneumonia;

- 5-Star rated for treatment of pulmonary embolism;
- 5-Star rated for treatment of sepsis.

Stroke:

- 5-Star rated for stroke.

Individual Services:

- 5-Star rated for prostatectomy;
- Best rated in Boise area for prostatectomy.

IDAHO
magazine

traffic, cable car bells, and foghorns she grew up hearing near the outskirts of Chinatown. "I can't tell you how remote everything felt when we first moved here," Joanne said. "Almost like being on a ship at sea—a somewhat rudderless ship, in fact."

As she settled into her new home, Joanne continued writing the Angie Amalfi series she started while working full time for the federal government and raising two sons. The series had been born when Joanne's editor encouraged her to write another book, and another, and another...about the characters in her first romantic suspense novel, *Something's Cooking*. Once Joanne started writing full time, she discovered her writing flows best in the morning. Whenever she needs a break from writing, she and David watch the wildlife on their land, including pheasants and wild turkeys, or they take a drive through Idaho's countryside.

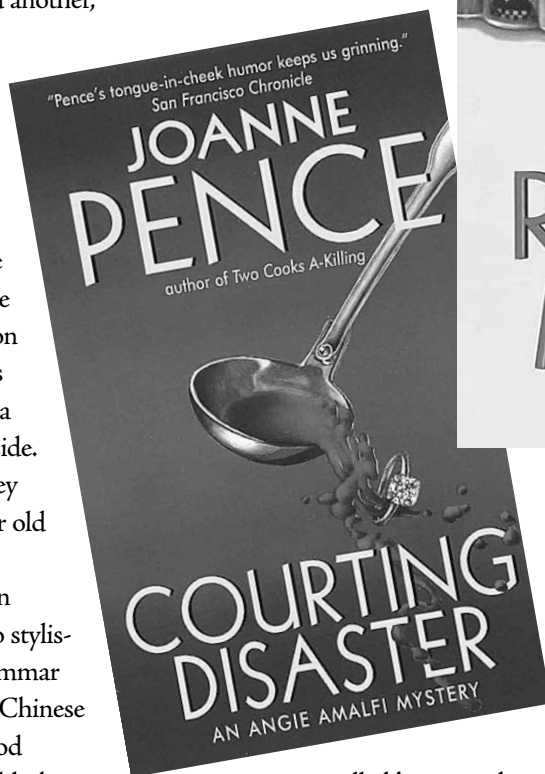
Joanne and David said they can't imagine returning to their old lifestyle.

Joanne's love of the written word extends beyond books to stylistic writing. She attended a grammar school populated mostly with Chinese children, and her best childhood friends were Chinese. As a child, she stared at the intricate Chinese characters, ideograms, in shop windows and on menus in Chinatown, and wished she could read them.

She took Mandarin Chinese classes at U. C. Berkeley, where she studied history and political science. She also stud-

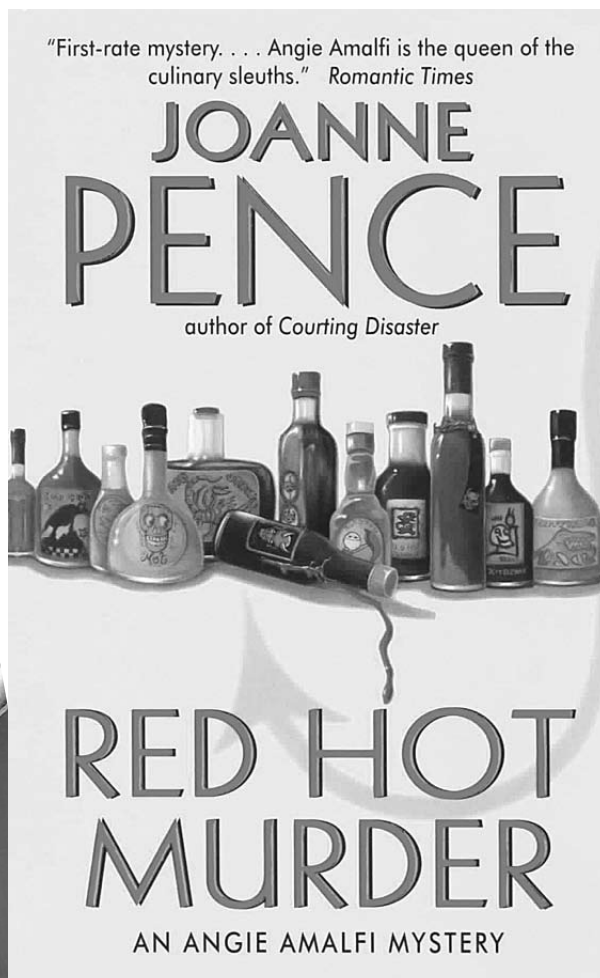
ied Japanese, since it was unlikely she would visit China at the time. The Vietnam War raged, Mao-Tse Tung ruled, and Communist China wasn't exactly welcoming Americans.

She described written Japanese as "a combination of some simplified Chinese characters, plus another script,



called kana, made up of consonant-vowel combinations."

Joanne learned to speak Japanese easier than Mandarin Chinese, because Japanese is almost spoken in a monotone. A single word in Mandarin has four tones, giving it different meanings. "For example, one could mistakenly call



one's mother a horse by using a different tone for the word 'ma' in Mandarin Chinese," Joanne explained.

After earning a master's in journalism, Joanne taught for a year in Yokohama. She planned to become a foreign correspondent—not to be confused, she stressed, with a war correspondent. At the end of her year in Japan, she went to Hong Kong for several weeks to prepare for a job there. She returned to San Francisco to visit her family for a few months. Lucky for her Angie Amalfi fans, she met David and

opted to marry him rather than return to Asia.

The Angie Amalfi series chronicles the adventures of Angelina Amalfi, a sometimes gourmet cook from a large, wealthy family, and Paavo Smith, a San Francisco homicide inspector abandoned as a child, raised by a stranger, and unsure of his ancestry. In each book, Angie experiments with a new food-related career that inevitably lands her in the middle of a steaming soufflé of criminal activity. She puts herself in dangerous situations by acting before thinking, although her humorous antics often resolve the mystery, and she attempts to solve crimes best left to Paavo (at least in his opinion). All of this—coupled with the differences in their backgrounds—constantly challenges the love they can't deny.

In the thirteenth book in the series, *Red Hot Murder* (released in February 2006), Angie and Paavo vacation in Arizona, where they unearth the deadly secrets of the tiny desert town they're visiting. *Publisher's Weekly* called it "humorous...the perfect vacation read."

After Joanne and David's recent trip to Italy, the ancestral home of Joanne and her main character, Angie, Joanne decided it should be the setting for an upcoming book.

"Writing a series is like walking a tightrope," Joanne said. Her writing reflects her respect for her readers by keeping change subtle and purposeful, while providing a similar experience with each book.

What about an Angie Amalfi book set in Idaho? "Any thought I had of relocating Angie and her San Francisco homicide detective fiancé to Idaho ended shortly after I moved to Boise," Joanne said. "I met a Boise police officer and blithely asked him where the homicide bureau was, how many detectives it had,

Joanne Pence's Books

Angie Amalfi Series

(in order released)

- > *Something's Cooking*
- > *Too Many Cooks*
- > *Cooking Up Trouble*
- > *Cooking Most Deadly*
- > *Cook's Night Out*
- > *Cooks Overboard*
- > *A Cook in Time*
- > *To Catch A Cook*
- > *Bell, Cook, & Candle*
- > *If Cooks Could Kill*
- > *Two Cooks A-Killing*
- > *Courting Disaster*
- > *Red Hot Murder*

Other Books

- > *Armed & Dangerous*
- > "The Thirteenth Santa," her novella, appears in the short-story collection *Murder & Mayhem*

Idaho pasta dumplings

(Gnocchi*)

INGREDIENTS

- 1/2 cup butter
- 1 tablespoon fresh thyme leaves, chopped
- 1 (1-pound) Idaho potato
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 large egg, beaten
- 1/4 cup all-purpose flour
- 1/4 cup grated Parmesan cheese

PREPARATION

> Bake one large Idaho baking potato at 350° F until tender, about one hour. (Or, to save time, simply pierce it all over with a fork and microwave until tender, turning once, about 12 minutes.) Once the potato is tender and cool enough to handle, proceed with the rest of the recipe.

> Melt the butter in a heavy medium skillet over medium heat until it begins to brown, about 2 minutes. Remove from heat. Add the thyme leaves. Set aside.

> Cut the cooked potato in half and scoop the flesh into a large bowl; discard the skin. Using a fork, mash the potato well. Add salt and pepper. Mix in 3 tablespoons of the lightly beaten egg; discard the remaining egg. Sift the flour into the potato mixture and knead just until blended. Do not overwork the dough.

> Divide the dough into four equal pieces. Roll each piece between your palms and the work surface into a rope about 1/2-inch in diameter, and 20 inches long. Cut the dough into 1-inch pieces. You can stop here, but if you want a very Italian look to your gnocchi, you should roll each piece of dough over the tines of a dinner fork to form grooves in the dough.

> Cook the gnocchi in a large pot of boiling salted water until the gnocchi rises to the surface, about 1 minute. Continue cooking until the gnocchi is tender, about 3-4 minutes longer.

> Place the cooked gnocchi in a serving dish. Spoon the warm butter-thyme mixture over the little dumplings. Top with grated Parmesan and serve.

*The proper pronunciation is nyaw-key with the "ny" sounding like the "hi" in the word "onion."

Recipe courtesy of Joanne Pence.

and how it was structured. His reply was, 'Lady, if there was one, the detectives in it would be mighty bored.' Ah ha! I don't think I'll move this particular series here, but maybe someday, Angie will visit."

Joanne was recently nominated for a Career Achievement Award for a mystery series from *Romantic Times Magazine*. Several of her fifteen books have been nominated for awards.

"Writing a series is like walking a tight-rope," Joanne said. Her writing reflects her respect for her readers by keeping change subtle and purposeful, while providing a similar experience with each book.

Each of the Angie Amalfi books carries three plot lines: Angie's search for a fulfilling career, Angie and Paavo's romance, and the mystery. Joanne created a workshop to teach others about weaving multiple plots. This workshop first brought her to Idaho, and she gladly accepted when asked to present it again.

The workshop focuses on the aspects vital to compelling plots: tension, suspense, danger, clues, red herrings, and characters. She balances these aspects to keep a mystery tightly written. Every event, conversation, and conflict must relate to the mystery. Characters don't typically have long monologues about internal conflict or the state of the world, unless they relate to the mystery. Joanne will present her plotting workshop at Murder in the Grove, June 2-3, 2006, in Boise.

When Joanne moved to Boise, she joined the mystery group, Partners in Crime. She served as president for two years and is in her second term as treasurer. She was instrumental in creating Popular Fiction Association of Idaho, Inc., a nonprofit group that promotes literature in Idaho.

Joanne joined the Murder in the Grove conference committee because it's the only mystery conference in the Northwest that

profile

caters to mystery readers and writers alike. Joanne contributes to conference publicity, as her work with the committee draws authors, editors, and agents to the conference.

As the conference's reputation grows, more authors are participating. Sara Paretsky, co-founder of Sisters in Crime and author of the V. I. Warshawski series, will receive the 2006 Ridley Award (named for Ridley Pearson, bestselling author and former Idaho resident) for her contribution to mystery writing. Carolyn Wheat, a premier mystery writing instructor, will give an all-day workshop based on her book, *How to Write Killer Fiction*. Anne Perry, one of the world's foremost mystery authors, Meredith Bernstein, a top

Joanne joined the
Murder in the Grove
conference committee because
it's the only mystery conference
in the Northwest that caters
to mystery readers and
writers alike.

mystery agent, and Denise Dietz, editor with Five Star, an active publisher of new mystery fiction, volunteered to speak at this year's conference.

Boise leaves an impression on many authors, as it did Joanne. Idaho found its way into the books of Ridley Pearson as well as Ridley Award recipients Marcia Muller, Martha Grimes, and Michael Connelly. Joanne, who fully understands Idaho's allure for writers, said, "The joy of planning and hosting Murder in the Grove year after year is introducing agents, editors, and other authors to the beauty of my newly adopted state. It's a win-win for us all."

For more information, visit www.partnersincrimeboise.com or www.murderinthegrove.com.

T. L. Cooper lives in Boise.

THE Ashley Inn
CASCADE, ID

- Elk Feeding Sleigh Rides
- Skiing & Snowmobile Rentals
- Heated Pool & Spa
- Large Guestrooms with Fireplaces
- Family Winter Vacation Packages
- Visit www.TheAshleyInn.com/IM for an Idaho Magazine coupon

Toll Free **1-866-382-5621**
www.TheAshleyInn.com/IM
500 North Main Street • Cascade, Idaho

 Tamarack
Tamarack preferred lodging
IM 602

INNOVATION
on the menu.

Obviously, avocados don't grow in Idaho. So how did we become America's #1 supplier of frozen avocado products? By developing new processing and packaging techniques that take the prep work and seasonal supply issues out of serving premium avocados and guacamole. Now it's easier than ever for restaurants to offer you this delicious, healthy fruit. The J.R. Simplot Company, a global food and agribusiness leader. See what else we're serving up at Simplot.com.

Simplot.
Bringing Earth's Resources to Life

HOMEDALE



By Jon P. Brown

Rodeo, football, and demolition derby.

It's only fitting that these rough-and-tumble endeavors identify Homedale, the small town that stands on the south bank of the Snake River, as a sentinel for rugged Owyhee country.

The pioneer spirit that brought a band of Austrians to settle the area in 1914, and a heavy agricultural flavor sprinkled in by Basque livestock herders affect the heartbeat of Homedale to this day.

"You probably won't find a town with more personality than Homedale," Rob Townsend, the town's Lions Club president, said. "We've got the rodeo and demolition derby, and if you've been to any sports events—football games—[you know] we can get rowdy."

Rough and tumble. It's just the way for a town that boasts the long-running Lions Fourth of July Demolition Derby, the Owyhee County Rodeo, and a lengthy winning football tradition.

And even before Deward Bell arrived on the scene to send the Homedale High School football program into the stratosphere, or the first fender was bent at the fairgrounds on the Fourth, or the Snake River Rodeo transformed into the centerpiece of the county fair, Homedale residents found some way to wind down from a hard day working the land.

"It was quite a gambling town," lifelong resident Rufus Uranga said. "After that went out, it kind of slowed things down a bit.

But it was a booming town at that time, in the early '40s."

The sixty-six-year-old Uranga, who went on to star for a few of Bell's hard-nosed gridiron teams in the 1950s, was known as "Junior" in his younger days. That's another common theme in Homedale—longtime family ties.

Champion driver— Dusten DeCaney raises his arms in victory after winning the 23rd Annual Homedale Lions Demolition Derby on the Fourth of July.

PHOTO BY CHERYL A. BEESON, THE OWYHEE AVALANCHE

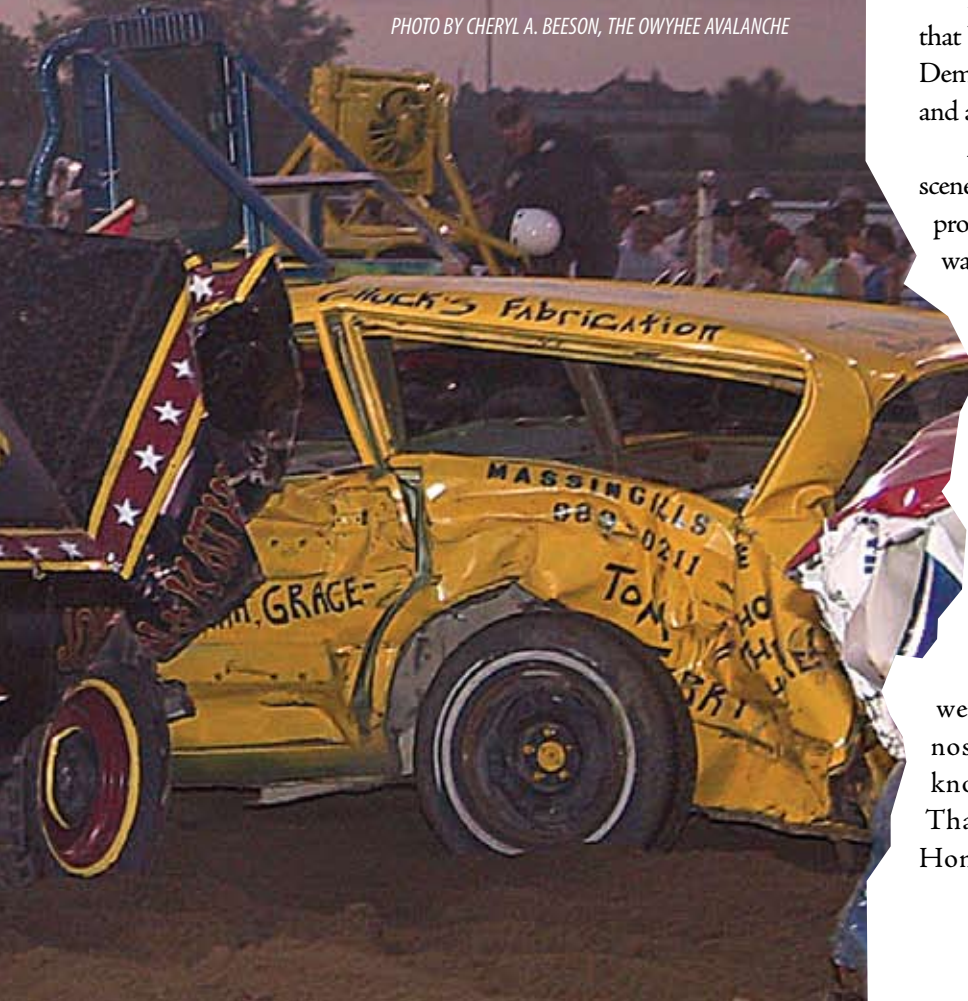




PHOTO COURTESY OF OWYHEE COUNTY HISTORICAL MUSEUM/MAE MERKER COLLECTION

Basque heritage

More times than not, if you're talking family ties in Homedale, you'll be talking about the Basque community. The Basque permeate Owyhee County, their ancestors having arrived to herd sheep or cattle in the high desert spanning from around Jordan Valley, Oregon, through the Owyhee Mountains into the area that would become Homedale.

"There were a lot of sheep herders and ranchers," Uranga said. "Lots of Irish and Scotsmen, too."

The Urangas have been in town for generations, and the tight-knit nature of the Basque people helped Paul Zatica build a grocery empire in the Treasure Valley. He opened his first Paul's Market in December 1955 in Homedale.

Mary Louise Mansisidor, another member of the Basque community, is building a history of Basque families not only in Homedale, but throughout the Idaho-Oregon-Nevada region, where the culture has been so prevalent.

"The Basque here were people who either had sheep or worked for people who had sheep," Mansisidor said. She and others in the community are working on building a Basque community center in Homedale as a home for their Txoko Ona club. Uranga said the center, expected to be open later this year, will help preserve the Basque heritage.

But the Basque heritage can be found simply by opening the Homedale phonebook. Uranga, Landa, Mansisidor, Zatica, and others pepper the listings, just as they have dotted the very landscape of Homedale's history.



PHOTO BY CHERYL A. BESSON

Home of the Trojans

For the past fifty years, a big part of that history has been forged on Friday nights at the football field in town. The modern stadium is named for Deward Bell, the father of a winning tradition that has garnered the small town eight state championships, seven state runner-up trophies, and thirty-six league titles.

"Deward Bell kind of got everything going," said Uranga, who played flanker on a couple of Bell's early Trojan teams. "He came in when I was a freshman or sophomore in high school, and it just grew from that."

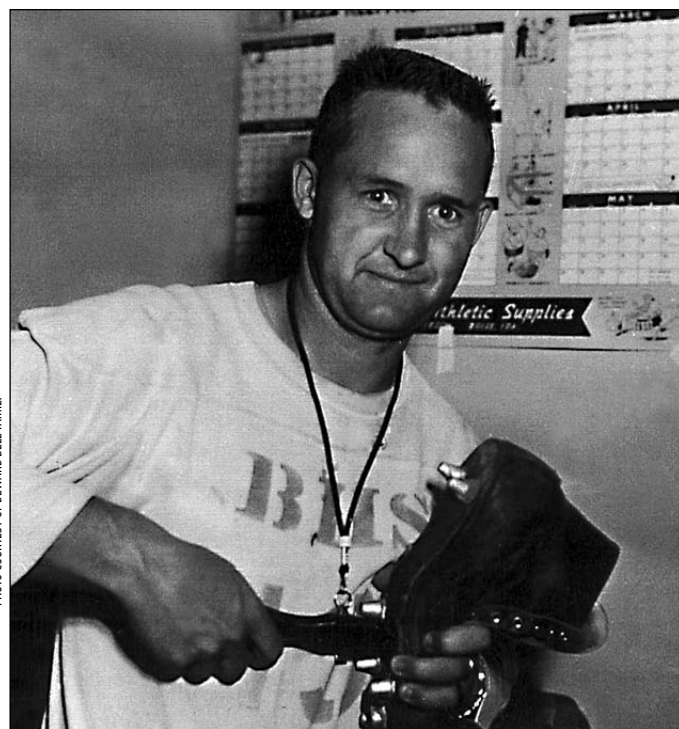
The seeds Bell planted when he arrived on the scene in 1955 blossomed into a program that averaged seven wins a year for half a decade.

Friday nights at Trojan football games were the lifeblood of Homedale for years. Few would

OPPOSITE: *A Basque sheep herders camp in Homedale, circa 1914.*

OPPOSITE BELOW: *Christmas celebration*—Kendra Harden-Mansidor, Kyler Eidemiller, and Katie Holloway introduce the City of Homedale float during the chamber of commerce's annual Christmas for the Holidays parade. Santa makes a special visit to Homedale for the celebration and gives a treat to youngsters who attend.

BELOW: *Deward Bell, circa 1955. Bell, the football and basketball coach at that time, tightens cleats on a football shoe.*



Homedale has won 399 of 510 games played since 1955.... Not bad for a bunch of farm kids.

have been surprised if city council meetings had been moved to Fridays at the field to get more community involvement.

"They were extremely supportive," former Homedale Football Coach Jim McMillan said of the community members at football games. "And it was a big thing to the community, and it was a very positive thing."

Winning will do that. Even the town's police force proclaims allegiance with "Home of the Trojans" emblazoned in red letters across the rear bumper of every patrol car.

"I think the sign seems to come up all the time," McMillan said. "When you play Homedale, you play the whole town." With fans packed into the stadium, and Bell—even in his eighties—holding court from his "reserved" seat just below the press box at the top of the grandstand, you get that feeling.

"Way before I got here, they had this tradition," said McMillan, who still teaches at the high school. He said he benefited from early traditions, and many of those players' sons played for him.

Bell, serving as superintendent of schools long after his coaching career had ended, hired McMillan to guide the Trojans through their glory years in the 1980s. The team won the bulk of its state championships with the coach.

Homedale has won 399 of 510 games played since 1955. In other words, the Trojans have come out on the winning side more than 70 percent of the time. In fact, they have had only six losing campaigns in the past fifty-one seasons.

The wrestling program has benefited from strong family ties and has picked up the winning from the football team. Several state-champion wrestlers have walked the halls of Homedale High during the past twenty-five years, and a second generation of wrestlers is carrying on the tradition. Jeremy Ensley is a three-time state champ looking for a fourth title. Bryan Martinat is a state-caliber wrestler, whose father—and assistant coach—Tony, competed on the 1982 team that nearly won the state team title in the 1A-2A division.

Not bad for a bunch of farm kids.

"I always thought it contributed to the work ethic," McMillan said of that agricultural background. "I went to high school in a farming community, too, and they always felt the same way—that farm kids had a lot of responsibilities and knew how to work hard, and that extended into the football programs."



LEFT: **Fire safety training**—Homedale Fire Chief Scott Salutregui helps a youngster hold a fire hose during fire prevention week in October.

BELOW: **Sammy Bass** receives a big, wet kiss from her grand-champion steer, Jerry, at the Owyhee County Fair and Rodeo.

OPPOSITE: **Troy 'Tall Boy' Tiddens** starts his car during last year's demolition derby. Tiddens was later taken out of the competition with a battery of hits.



PHOTO BY CHERYL A. BESSON, THE OWYHEE ANVLANCHE

Homedale's helping hand

With the march of time, the impact of the farming community on Homedale has waned, perhaps, but the close-knit, help-your-neighbor attitude that comes from working the land, remains.

The examples of the helping hand can be found everywhere, even if most of the time you won't find anyone willing to take credit for it.

The town still has a volunteer fire department, and—as part of his Eagle Scout project—Homedale teenager Tyler Leslie recently got backing from the city's businesses to put together burn-out kits for families who lose everything in house fires.

When an improvised bomb in Iraq seriously injured Homedale Marine Jeremy Fountain in 2005, Senior Citizens Center Coordinator Shirley McAbee was quick to organize a fundraiser for the serviceman.

Two fathers of Homedale athletes—Mark VanDerhoff and Darren Krzesnik—recently installed handrails to ease the task of climbing the steep stairs of the Trojans' gymnasium bleachers.

Additionally, the International Smorgasbord held each February benefits the schools.

"The town is full of hard-working people who really support the educational system here—not only athletics, but the classroom has been important also," McMillan said. "There's a lot of general community

support for the school system."

That passion spilled over in 2005 with the dismissal of the high school's athletic director and boys' basketball coach, Randy Potter. As many as eighteen coaches followed Potter out the door, stripping the town of many of the men who had built the athletic tradition of the past generation.

But the purge also brought some longtime school community members to the forefront.

Mike Greeley took over the girls' basketball program, but he's better known around campus as a great teacher and motivator. The students picked him as the grand marshal for last year's homecoming parade.

Yes, he's a rancher, too. And he has the community conscience that comes with that.

Last year, Greeley's advanced building shop classes banded together to build a fifty-foot wheelchair ramp at the home of Jonathan Page, a Homedale High School sophomore who was seriously injured when he nearly drowned during a family vacation in Oklahoma last summer.

The school also came together with a potato feed fundraiser to help the Page family with medical bills months before Jonathan came home to the ramp.

Whenever there is a cause, Homedale attacks the problem with the same aggression that local cowboys and cowgirls attack the annual rodeo in August.

Owyhee County Fair and Rodeo

The Owyhee County Fair and Rodeo is one of the biggest events of the year in Homedale. It attracts people from all over the vast county, even northern Nevada and eastern Oregon. Cowboys and cowgirls make the trek from Jordan Valley and beyond, and—if you're fortunate enough to get a ticket to one of the performances—there's a good chance you could see a top-flight pro rodeo cowboy compete on his way to the next big payday. Jake Hannum, one of the world's best tie-down ropers, was just passing through last August when he stopped off to put down the winning time in that event at the Owyhee rodeo.

The rodeo, much like the Friday night football games in the fall, becomes the center of the town for one week in the summer.

As much as rodeo and football and common causes bring the town together, modern pressures seem to be on the horizon like threatening thunderheads.

"Used to be you could walk downtown and know everybody you saw, and now you don't," Uranga lamented.

Whenever there is a cause, Homedale attacks the problem with the same aggression that local cowboys and cowgirls attack the annual rodeo in August.

Uranga, who still has a ranch outside Homedale, said even the traditions of ranching have changed in the area. "In ranch work, whenever someone came to work, you used to feed them," he said. "Now they bring their own lunch."

Still, more people are looking to Homedale as a way to escape the sprawl that has altered the agricultural way of life in neighboring Canyon and Ada counties. But the migration itself may be changing things in this town of about 2,600 people, thirty-seven miles west of Boise.

"All this country used to be wide open, and it's changing altogether now," Uranga said. "You can't go anywhere without finding a fence or something restricting."

The influx of "city folks" causes many lifelong residents, like Rob Townsend, to insulate even further. "I like the small-town atmosphere," he said. "Everybody knows

everybody. People are friendly." Because of that feeling, Townsend and other Homedale residents dread crossing "the bridge"—U.S. Highway 95—that spans the Snake River north of town. But it's sometimes a necessary evil to get to Nampa, Caldwell, or Boise.

"I just hate going across the bridge to shop in Caldwell and Boise," Townsend said. "It's such a rat race. I'm just that way, and I guess a lot of people in Homedale are. If I have to go to Boise, I just drag my heels, kicking and screaming all the way."

Perhaps that's why events in Homedale are so well-attended. The folks don't need any outside entertainment, with excitement like football and rodeo in town.

From beaters to beasts

A month before the rodeo, the fairgrounds serve as the center of the universe for a very different reason: the annual demolition derby, a fundraiser for Lions Club service programs. "We try to use [the funds raised] as much locally as we can," former Lions Club President Larry Bahem said of the money generated by the derby. "But we also have the eyeglass program like other Lions Clubs."

Bahem, a lifelong Homedale resident and long-standing Lions president, is a retired farmer and rancher. Again, the agricultural theme comes into play.



PHOTO BY CHERYL A. BEESON, THE OWYHEE AVALANCHE



ABOVE: **A young cowboy** rides in the Owyhee County Fair and Rodeo Parade, held on Saturday of the fair. This year's fair and rodeo will be held August 7-12, with the crowning of the county queen during the final day of the rodeo Saturday evening.

OPPOSITE: **The Lions Demolition Derby** is kicked off with the raising of a huge American flag and the presentation of colors by horseback.

And that hard-working mentality percolates with the Lions, too. "We have no problem with hard work," Bahem said. "Our club isn't that big membership-wise. But as far as getting help, we have no problem."

The derby attracts competitors from as wide a geographic spread as the rodeo, but there is always a strong local flavor. "Some other communities have tried it, and it never really caught on," Townsend said of the derby's twenty-three-year success in Homedale. "I'd guess that 75 percent of the drivers have been from Homedale."

But not all the cars destroyed over the years have originated from Homedale, or Owyhee County, or even Idaho. Local drivers have been known to travel as far as the central California coast to find the right battering ram—and it's usually a Chrysler. "They just go nuts," Townsend said. "They want those Imperials."

As cutthroat as the search for a vehicle may be,

"There's a lot of pride here, no matter what Homedale's involved in, whether it be sports or the rodeo. There's just a lot of pride."

help is never too far away, even from an opponent. There's never a shortage of guys, or girls, who want to jump in and transform a beater into a beast for the mid-summer show.

One of those eager gentlemen with a destructive bent is twenty-seven-year-old Brad Hunt, a maintenance worker for the City of Homedale and a veteran of the demolition derby. "When I grew up, it was a close-knit community," he said. "There's a lot of pride here, no matter what Homedale's involved in, whether it be sports or the rodeo. There's just a lot of pride."

Hunt said the pride goes beyond the act of crunching Chryslers in the rodeo arena on a sweltering summer day. The months of preparation leading up to the event bring out the helping hands in Homedale.

"Every year, I'd say I help five or six drivers with their cars, whether it's getting them mechanically ready to run, or helping them paint," Hunt said. "People are good about putting your name on their car."

But they won't have a second thought about knocking it off once the competition begins.

"Anybody who enters the Homedale derby, they walk away with an understanding that it's a take-no-prisoners type of attitude," Hunt said. "It's the most aggressive, hardest-hitting, and most action-filled derby. I've been to quite a few others, and nothing compares."

Twenty-five to thirty drivers enter the derby each year. Townsend said its popularity is drawn from the appeal of any sport that involves blood, sweat, and tears. "Homedale people are highly competitive, and this gives them a chance to relieve their anxieties and tensions," he said. "And they can drink beer and be rowdy and just let it all hang out." Sounds a lot like the attitude most hard-working cowboys have. Maybe "work hard, play hard" should be on a bumper somewhere in town, too?

But don't let the rowdiness fool you; the townsfolk know how to relax, too.

"We're fun-loving, and we've got a lot of people who like to hunt and fish," Townsend said. "In addition to being laid-back, though, we can have some fun."

Jon P. Brown lives in Nampa. He is editor of The Owyhee Avalanche in Homedale.

HOMEDALE

Calendar of Events

February

tba International Smorgasbord

March

4 Annual Txoko Ona Basque Dance

April

15 Chamber of Commerce Easter Egg Hunt

May

6 Antique Tractor Pull

June

3 Summer Block Party

July

4 Lions Club Fourth of July Demolition Derby

August

7-12 Owyhee County Fair

9-12 Owyhee County Rodeo

September

2 Homedale Community Yard Sale

October

tba Fire Prevention Week

31 Safe-n-Sane Halloween

December

9 Chamber of Commerce Christmas Parade

*For more information,
contact the Homedale
Chamber of Commerce
at (208) 337.4693,
or visit online at
www.homedaleidaho.org*

PHOTO BY CHERYL A. BEESON



SUMMER'S DIFFERENT.

REGISTRATION IS ONGOING!



*Every calling is great
when greatly pursued.*
-- Oliver Wendell Holmes

EXPLORE POSSIBILITIES THIS SUMMER AT BOISE STATE!

- > No appointments, out-of-state-fees, or credit limits!
- > Earn credits in only a couple of days or a few weeks
- > Take programs offered only in the summer
- > Reach some life goals sooner
- > Try something new like kayaking, tennis, music
- > Schedule around vacation, work and family time
- > Build your skills . . . and

> *Have some fun!*

BOISE STATE UNIVERSITY SUMMER PROGRAM 2006

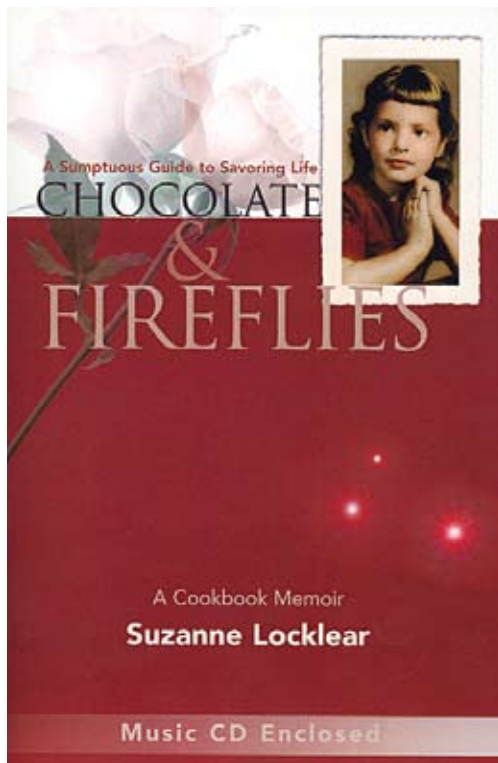
View a schedule and register at broncowedb.boisestate.edu

For more information, call (208) 426-1709 or
visit www.boisestate.edu/extendedstudies/summer.html

BOISE STATE
UNIVERSITY

Chocolate & Fireflies

Reviewed by Kitty Fleischman



When you sit down to read Suzanne Locklear's autobiography, *Chocolate & Fireflies*, you'd better adjust your five-point seat harness and buckle yourself in snugly. You're in for the ride of your life. And, you really should read it. From any perspective, it's delicious, and far too good to miss.

Locklear was born in the

Deep South, into an extended family where a major influence was her Mamaw, her father's mother, a renowned seamstress and legendary cook. Her loving and constant mother, orphaned in childhood, packed up the household and the children, and followed her footless father across the country several times, fearing little but the high passes in the western mountains. Learning to do a lot with a pittance, her family made survival into an art form.

Learning as she went, Locklear survived the '60s and a couple of poor choices in husbands and boyfriends before finding her way to Idaho and into a happy marriage. During those years, she also survived a spectacular house fire, a second devastating house fire, built her own business in a field usually considered a man's world, and fought her way through two bouts of breast cancer. There's lots more, but I'm not giving it

away. Just buckle in, and get ready to read.

With vivid detail, Locklear paints bright character portraits of the amazing array of characters who have flowed through her life. Always learning, always growing, Locklear guides us through the ups and downs of her roller-coaster life with skill and humor.

When she put the book together, Locklear included some bonuses: a CD to provide a soundtrack for her life, and some of her favorite old family recipes. Founder of Suzanne's Sensational Foods, Locklear said food has always been an important part of her life. And, just because her life was topsy-turvy didn't mean she felt the need to suffer through bad grub.

Enjoy the read. Enjoy the recipes.

The book is a delight, and is available through www.chocolateandfireflies.com and www.amazon.com.

Kitty Fleischman is publisher of IDAHO magazine.



What are **YOU** looking at?

Show us by entering our annual **IDAHO magazine** **Cover Photo Contest!**

Entries must have at least one person in them, though the person need not be the primary subject. Each entry must be taken in Idaho. Entries must be printed at least 4"x 6" on photo-quality paper. Digital images must be a minimum of 8"x 10" and 300dpi resolution.

Please do not send originals. If you would like your print returned, include an appropriate-sized, self-addressed envelope with sufficient postage.

Full rules and guidelines for all contests can be found online at www.idahomagazine.com, or call us at (208)336.0653 or (800)655.0653.

Categories & Entry Fees:

Adult (18+up) \$10

Youth (under 18) \$5

Prizes:

\$100

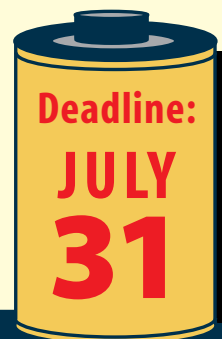
first place in category

Send contest entries to:

Attn: Photo Contest
IDAHO magazine

1412 W. Idaho, Suite 240
Boise, Idaho 83702

Photo!



Along the book-signing trail

It's incidents like these that make it fun

By Bill Corbett

If authors expect to enjoy any success with their writing, one of their duties is to do book signings on a regular basis. Book signings can be interesting and amusing experiences. If some author hasn't already written a book about the incidents that occur at these signings, someone should.

Authors such as I, new to the field and relatively unknown, have difficulty getting people to come to their tables to ask about their books. When these potential customers see authors with whom they are unfamiliar, most will go out of their way to avoid them.

As an author, I can see the wheels turning in their heads. They're wonder-

ing how they can avoid me. They really don't want to buy a book from an author they know nothing about, one they may perceive to be an amateur because he's unknown; but they also have the compassion to avoid hurting my feelings by not buying my book. (They don't realize that by now, I have developed a rather thick skin.)

Recognizing this little quirk early in my book signings, I devised my "ice breaker" flyer. This flyer gives a short synopsis of the novel and includes one or two short reviews. I hand it to people as they enter the store or pass my table, with the comment, "Would you like to read a little bit about my novel while you

browse today?" Most take the flyer graciously, and believe it or not, some come back and buy a book.

But not always. I remember one encounter with a delightful lady whose age I would guess to be about three score and ten. She was very opinionated. When I offered her a flyer, she immediately asked me what the novel was about. I said it was a tale about limited government versus large, centralized government, that the limited government people break away and start a new country in the western half of the United States.

She commented, "Sounds to me like it's one of those conservative books. I'm a

**March
4-19**



**FESTIVAL
2006**

**Idaho Public Television
Belongs to You**

**Become a NEW MEMBER of the
Friends of Idaho Public Television**

DURING FESTIVAL 2006, YOUR NEW MEMBER
PLEDGE WILL BE MATCHED.

Discover the benefits of membership in the Friends of Idaho Public
Television, and help celebrate this valuable community resource.

Tune in for special programs and
opportunities to pledge your support on-air.
Or increase the value of your gift by pledging
online. Your online pledge is matched by

CABLE ONE.net



**IDAHO
PUBLIC
TELEVISION**

[idahoptv.org /support](http://idahoptv.org/support)

**Pledge
on LINE**

liberal Democrat; in fact, I'll go so far as to say that I'm a Socialist. I think big government is good." Continuing with a lilt in her voice, and a smile, she said, "I'm afraid if I were to read your book, I would probably feel like shooting you."

I laughed and told her I would take my chances, that I'd done about all in this life that I wanted to do, anyway, and that she really ought to buy a copy and read it. She might find it amusing, if nothing else.

"I don't think so," she said. She picked up a copy and thumbed through it. "Maybe I will buy a copy after all. It might give me some insight as to what the other side is saying," she said. She thumbed some more, then placed the book back on the table. "No, I don't think so. I just know if I read this book, I really will feel like shooting you."

"Aw, c'mon," I said. "You're a nice lady. You couldn't shoot a feather, let alone me. Besides, if you are a Socialist, as you claim to be, you don't even own a gun. So what's to worry?" She laughed and picked up the book again. "Well, maybe I should buy a copy. Like you said, perhaps I'll find it incredulous enough to provide a laugh or two."

"That's a good sport," I said. She handed me the book to sign, and as I opened it, she blurted, "No, I've changed my mind." She took it from my hand, and rifled through it once more. Her curiosity was getting to

As an author, I can see the wheels turning in their heads. They're wondering how they can avoid me.... (They don't realize that by now, I have developed a rather thick skin.)

her. I gave her the most engaging smile I could muster.

She looked at me and laughed. "You sly dog." She put the book back on the table, and said, "Thank you. It's been nice talking to you," and walked away.

Incident number two involved a young man in his late teens or early twenties. He entered the bookstore, and I offered him a flyer. "No thank you," he said. "I don't read books."

I was incredulous, to say the least. I looked throughout the store. I saw shelves around the entire perimeter filled with books; I saw the floor crowded with freestanding shelves filled with books; I saw tables piled high with books. I asked if he knew we were in a bookstore. Affirmative. I asked, "If you don't read books, why are you coming to a bookstore?"

He grinned sheepishly, took a flyer, and walked away. He wasn't one of those

I mentioned earlier who returned to buy a book after reading the flyer, though. Maybe he didn't read flyers, either.

Incident number three also involved a young man about the same age. He came to my table and asked, "Are you famous?"

Oh, oh, I thought, a smart aleck. Well, two can play this game. "If I were famous," I said, "you wouldn't have to ask."

"Oh," he said. "I just thought if you were famous, I would ask for your autograph."

I said, "Buy a signed copy of my book, and you'll be helping to make me famous, and you'll get an autograph in the bargain."

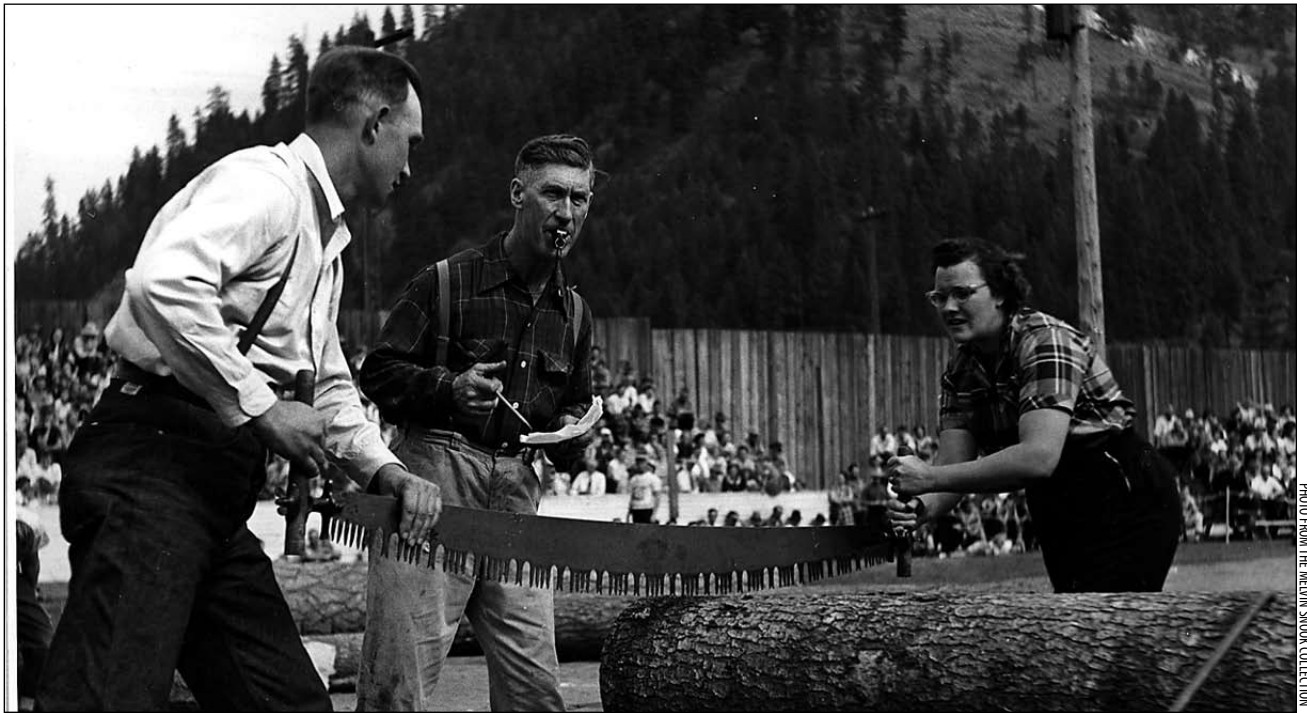
A bewildered look crossed his face. "No thanks," he said, and he walked away.

Some authors don't particularly care for book signings. I look forward to them; it's incidents like these that make it fun. If another author hasn't written a book about it, maybe I will.

Bill Corbett lives in Pocatello.



ILLUSTRATION BY DICK LEE



A century of service

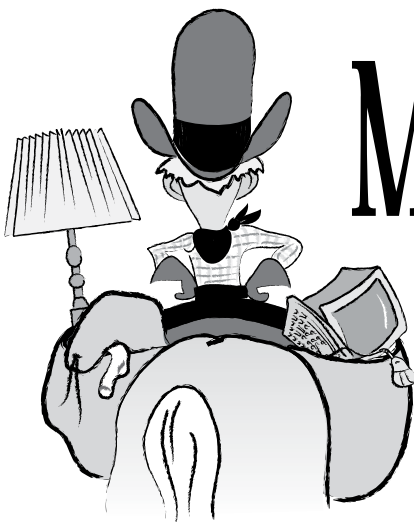
Melvin J. Snook, age 103, former Idaho Legislator, died January 28.

Mr. Snook lived most of his life in Orofino and Rathdrum. Services and burial

were held in Orofino.

He was featured in an *IDAHO* magazine article entitled "From Logging to Lawmaking" in our January 2002 issue.

Melvin Snook
(center) keeps
time at Orofino
Lumberjack Day.



MOVING?

You won't miss an issue
of *IDAHO* magazine.
Send your change of
address by mail to:

**1412 W. Idaho, Suite 240
Boise, ID 83702**

or e-mail Elliott Martin:
emartin@idahomagazine.com

Knowledge is power

Idaho Power education reps teach electricity basics

By Lynette Berriochoa

Ever wonder what happens inside the network of wires when you flip a light switch? Or why contact with power lines is so dangerous? Idaho Power's five community education representatives take those answers and more out to students and community groups almost every day.

For more than twenty years, Idaho Power has been offering free educational presentations in schools and communities throughout the company's service area, which stretches from eastern Oregon to eastern Idaho, and from Salmon down to the Nevada border.

"Our primary purpose is to serve our future customers by teaching them about electrical safety and conservation," said Community Education Representative Russ Weedon. "Each year we work with teachers, principals, and curriculum directors in each school district to ensure topics align with the schools' curriculum guidelines. With the strength of that partnership, we are given the approval to make presentations to students from kindergarten to

Idaho Power Community Education Rep Russ Weedon teaches electrical safety with the high-voltage demonstration board.



PHOTO BY LON VAN WYCK

high school.”

Weedon said he and his counterparts made nearly twelve hundred presentations last year, mostly to students in community schools, and are on track to make as many this school year.

“I have wonderful memories of students who have been in classes where I have made presentations,” said Community Education Representative Claudia Tremelling, who works out of the Pocatello office. “Often when I see kids at the mall or grocery store, they will recognize me and introduce me to their parents as ‘Mrs. Idaho Power.’”

“One fall I was traveling to a Partners in Education Conference in Washington, D.C., and had to change planes in Cincinnati,” Tremelling said. “My plane was late into Cincinnati, and I was hurrying to the gate for my flight to D.C. A young girl and her mother were keeping pace right to the

side of me. As we were rushing along, the girl spoke to me. To my surprise, she asked if I was the Idaho Power Lady from Pocatello. She went on to tell me that I had come to her fourth grade class

at Ellis Elementary a few weeks before to teach the students about the Chinook salmon of Idaho.

“Shortly after I returned from D.C., I had an opportunity to again visit the girl’s elementary school. Her teacher stopped me in the hallway of the school and wanted me to know that while this

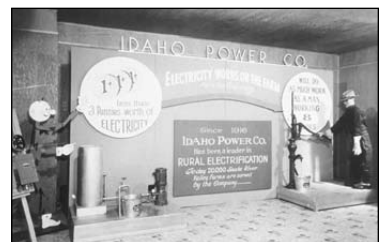
young girl was in Washington, she had kept a diary of her experiences. I had been recorded as one of the people she saw while she was on her trip to our nation’s capital. It is truly a small world!”

The program began in 1939, when the Home Services Department

had home advisors and home economists whose mission was to sell the new uses of electric service and help customers get satisfaction from their electric appliances.

While the staff size has ebbed and

The program began in 1939, when the Home Services Department had home advisors and home economists whose mission was to sell the new uses of electric service and help customers get satisfaction from their electric appliances.



ABOVE INSET: *Rural electrification—‘Less than 3 pennies worth of electricity will do as much work as a man working 8 hours.’*

LEFT: *The Jerome Idaho Power office in 1929 showcased ‘modern’ electric appliances.*

OPPOSITE: *Students from Monroe Elementary School enjoy Weedon’s presentation at Idaho Power.*

flowed, the mission to use electricity safely and wisely has always been the undertone. And one of the best ways to ensure a consistent message, Tremelling said, is to get out there and present it, and provide useful materials to teachers and community groups.

“One time, after a long day of making presentations at Tyhee Elementary, I was taking my presentation materials to my van,” Tremelling said. “The parking lot was full of school buses and parents in cars waiting to pick up their children. As I found my way through the parking lot, a young man got out of his car and asked if he could help me with all of my materials. He said he recognized and remembered me as the Idaho Power Lady who used to come to his elementary school. He was happy to know that I am still on the job and will be teaching

inquisitive kids

his kids about electricity.”

Each fall, teachers receive the *Educational Resource Guide* to Idaho Power’s school curriculum and can schedule specific presentations with the appropriate representative.

“We have a variety of tools at our disposal for getting our points across,” said Pam Compton, community education representative in Payette. “We use everything from talking puppets to a high-voltage demonstration board or diorama. The presentations match the needs and attention level of each group.”

The high-voltage demonstration board, for example, is a miniature version of a city block, replete with streetlights and electrical lines. Once energized, the lines circulate 15,000 volts of electricity. Observers will see what happens when an irrigation pipe is raised into an overhead line—arcing, sparking, and a power outage.

“The board is very popular with the middle and high school-aged groups,” said Compton, “but all the groups enjoy it and learn from it. It’s a very valuable tool for emphasizing electrical safety and demonstrating how electricity works.”

A typical presentation for kindergarten and first-graders is a puppet show titled “Ouch the Outlet.” The two-and-a-half-foot-tall puppet, shaped like an electrical outlet, was brought back by popular demand this year to teach young students about electricity and its safe use in the home. “I receive wonderful thank you notes written by school children,” Tremelling said. “One of my favorites still hangs in my office:”

Dear Claudia,

Thank you for coming to my class to teach about being safe with electricity.

My dad needs to know about that stuff, too. He did not pay attention in school, I guess!

Sincerely, Kelsi



PHOTO BY LON VAN WYCK







- Architectural Services
- Property Entitlement Applications
- Zoning Analysis + Code Review
- Master Planning
- Interior Design Services
- Building Evaluation Studies

- Feasibility Studies
- Value Management
- Space Planning
- Facility Programming
- Branding Development
- 3-D Graphics / Renderings



erstad
ARCHITECTS

420 main street, suite 202 boise, idaho 83702
phone 208.331.9031 • fax 208.331.9035
email: mail@erstadarchitects.com • www.erstadarchitects.com

Retail • Office • Commercial • Government • Schools



Subscribe today!

336.0653 or
800.655.0653
www.idahomagazine.com

Designing Idaho's Homes



- Custom Structure Design
- Full Construction Plan Sets



Scott Clark
Design Consultant



ABC
Drafting & Design Services

208-870-6551
Toll Free: 888-889-2442
www.abcdrafting-design.com

Eagle, Idaho

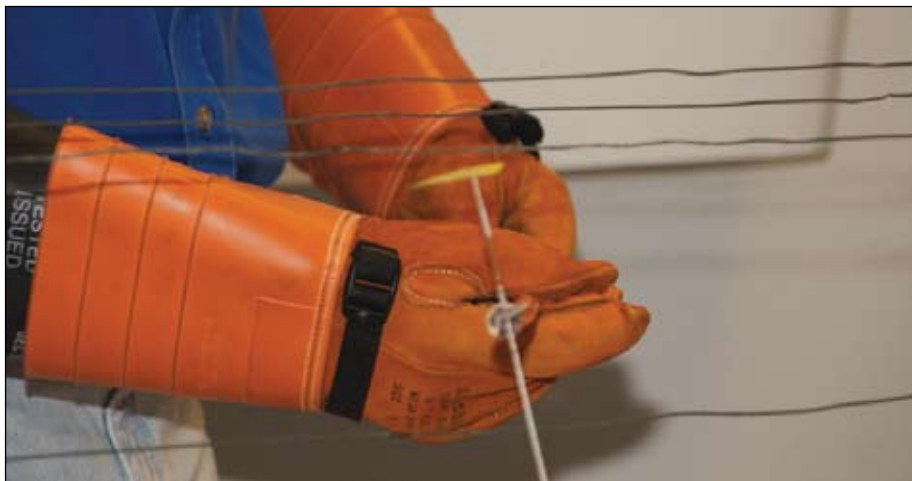


PHOTO BY ION IAN WYCK

ABOVE: **Safety first**—The power lines on the demonstration board generate 15,000 volts of electricity.

BELOW: **The board** also emphasizes electrical safety on land or water, as a mast on a sailboat could make contact with overhead power lines, or as the image below portrays, a power line falls across a vehicle.

Content for the other grade-level presentations builds on the previous lessons, and introduces more information on energy conservation and the environment.

In second grade, “Louie the Lightning Bug” further explains electrical safety—indoor and outdoor—emphasizing such things as not flying kites or climbing trees near power lines, not overloading electrical outlets or unplugging things by pulling on the electrical cord, and keeping appliances that are plugged in away from water in bathrooms and kitchens.

The third-grade program, “Saving a World Full of Energy,” uses animated characters to identify natural resources and how they are used to produce energy.

“Project FINS” is often used for

fourth and fifth grade. This program explains Idaho Power’s efforts to preserve Chinook salmon and steelhead, including the use and importance of fish hatcheries and fish ladders.

“The Shocking Truth About Electricity,” designed primarily for fifth-graders, builds upon the concepts taught in earlier grades—but with much more in-depth explanations.

“Sources of Electricity” represents Idaho Power’s sixth-grade program, explaining the natural resources available for generating heat and electricity. Emphasis is on the increasing availability and use of renewable energies: hydropower, wind, solar, geothermal, biomass, and tidal.

“We get asked a lot of questions, but without a doubt, the most common question asked by school children is how birds can sit on power lines without being electrocuted,” Weedon said. “This often leads to the challenging task of explaining to them that electricity seeks the easiest path to the ground, using conductors such as metal, wood, and any-

thing containing water. A bird on a power line, although being a conductor of sorts, isn’t giving the electricity the path to the ground that it is always seeking. And so, it doesn’t get electrocuted.”

Idaho Power also maintains a lending library from which teachers and others can check out videos and teaching kits. The materials are available at no cost. The *Educational Resource Guide* lists the available resource materials, and can be viewed and ordered at www.idahopower.com/aboutus/community. The guide also can be requested by e-mailing idaed@idahopower.com, or by calling one of the community education representatives. The guide has a calendar of events, and lists safety and energy conservation tips, as well as presentation topics the community education representatives offer.

When the community education reps aren’t making presentations at school or at the local Rotary Club, they can be found volunteering and leading activities in their own communities. Tremelling said they’ll rake, paint, judge contests, and disburse funds, such as heating assistance and scholarships.

“Several years ago, a lovely young lady from Blackfoot was a recipient of an Idaho Power Company Academic Excellence Scholarship,” recalled



PHOTO BY ION IAN WYCK

For more info:

To schedule a presentation or for more information, contact your nearest Idaho Power representative:

Chris Bell

208-736-3292

Grandview, Glenns Ferry, Bruneau, Magic Valley, Wood River Valley

Pam Compton

208-642-6291

Idaho City, Marsing, Western Treasure Valley, Eastern Oregon, McCall

Linda Garcia

208-465-8619

Kuna, Caldwell, Nampa, Middleton, Melba, Greenleaf, Mountain Home

Claudia Tremelling

208-236-7733

Pocatello, Blackfoot, Snake River, Aberdeen, American Falls, Leadore, Salmon

Russ Weedon

208-388-5087

Boise, Meridian, Eagle, Star

Tremelling. "When this young woman graduated from college, she sent me a wonderful thank you letter to explain how much this scholarship grant had meant to her as she attended school. At the end of the letter, she added a 'P.S.' just for me: she wanted me to know that she remembered when the lady from Idaho Power came to her elementary classroom. She paid me the ultimate thank you by remembering me and what I had taught her many years before."

"There's no shortage of opportunities for us to serve our customers. In addition to our more formal role, we have a tremendous group of volunteers at Idaho Power who respond to needs in their communities," Weedon said. "Whether we're doing Paint the Town or presenting to preschoolers, it's something different and rewarding every day."

Lynette Berriochoa is a corporate communications specialist with Idaho Power.

DICK LEE

802 N. GARDEN

BOISE, ID 83706

342-5578

EMAIL:

DICKLEEARTIST

@AOL.COM



**CAL, ERLICK & MERRICK
ADVERTISING, D.C.**
ILLUSTRATION

E.S. DRAKE, BOISE
ILLUSTRATION

**GALLAUDET COLLEGE,
NATIONAL DEAF MUTE
COLLEGE, D.C.**
ILLUSTRATION

**MARINE TECHNOLOGY
SOCIETY, D.C.**
EXHIBIT DESIGN

**STEELE, STOLTZ &
ASSOCIATES, BOISE**
ILLUSTRATION

WASHINGTON POST, D.C.
LAYOUT DESIGN



ILLUSTRATION + DESIGN

Before his death in 2001, country music legend Chet Atkins gave his good friend Mike Clair one last piece of advice: "Share what you've been given. When you get help, you have to give it away, too." Clair took his mentor and friend's parting words seriously. "He's the reason I decided to start Western States College of Performing Arts and Humanities here in Gooding," Clair said. "I will always be thankful to Chet for everything he's taught me." Now, four years after embarking on the most heart-breaking, the most challenging, and yet the most rewarding endeavor of his life, Clair is more enthusiastic than ever to be giving away his hard-earned knowledge.

"Originally, when I started Western States College (WSC), I wanted to have all sorts of classes, including instruction on new-age ideas such as Reiki. Instead, the col-

lege has turned into a film, music, and broadcasting school. In the beginning years, we tried a lot of different ideas, but these have been the ones that took with the community and with our students," he said. "It's been great because most of my personal experience is in these areas."

Clair began playing the piano at age three. At six, he was playing the guitar, and by nine, he was performing at county fairs, honkytonks, and other venues.

"By the time I was thirteen, I was touring around the U.S., playing in roadhouses and ballrooms, mostly in Texas, Montana, Wyoming, and Nebraska," he recalled.


"In 1978, I began working at Stars, Inc., in Nashville, where I managed celebrities. In 1985, I went to work for Silver Loomis Productions, where I worked as a concert promoter and music director for Nashville acts, including Charlie Walker and Faron Young. I was also the lead guitarist for the Nashville All Star Band. In 1986, I took four years out of my

music career to pursue a career in pro wrestling. I wrestled as 'Dr. Squash' in the WCW band, Living in Sanity, with Maxx Payne, Kid Ego, The Road Dogg, and Nick Patrick."

Clair said that following his wrestling career, he started Maestro Design Group, a high-end audio company in Sun Valley. During his years there, he scored several films, created more than two hundred commercials, and worked on *Breakfast of Champions*, with Bruce Willis.

"It was during this time that I began formulating an idea for a film college," he recalled. "My wife, Darcie, and I heard the Schubert Theater in Gooding was for sale, so we came to have a look in 2002. We fell in love with the 'Mayberry-style' look of Gooding's Main Street and with the overall feel of the town."

Clair decided that because his own training in music, production, and filming had been learned "hands-on from industry insiders," he should open a school based on the same concept.



*Western States College
founder and filmmaker,
Mike Clair.*

PHOTO BY KELLY KAST

S C R E E N D R E A M S

By Kelly Kast

***Musician and former pro wrestler
creates Idaho's first film college***



... a chance to write, produce, and edit their work.

"You can go to any school and learn out of a book, but it's the hands-on experience that makes the difference. Western States College is different from other schools because the students are doing to learn instead of learning to do," he said. "We've had a lot of success with this technique."

"In 2004 and 2005, Hollywood cinematographer Vito Giambalvo, who has been in the television and motion picture business for over thirty years, came to Gooding to teach a one-week intensive film camp," Clair said. "During the camp, students wrote, filmed, and edited film shorts, which we have since sent to several film festivals. We're hoping these films will be successful and win the students some awards."

"This truly was a unique opportunity for the students," Giambalvo said. "It gave them a jump-start in the film industry by giving them an over-

view of what the industry is all about, and a chance to write, produce, and edit their work."

Clair said that in 2005, WSC students produced their first feature-length film, *Countdown to Destruction*, written by Idaho native Lois Glenn.

"We had such awesome support for *Countdown* from the city of Gooding and from the people of Gooding and Gooding County," Clair said. "The businesses in the city let us film wherever we wanted, and we had people audition for the film in numbers that were shockingly wonderful. At tryouts, we had about eighty locals show up. We decided if that many people were interested in being in our films, we had to use them all. It was such a fun experience, and the community really had a great time. In November, we premiered *Countdown to Destruction* at our first WSC Film Festival. It was amazing and wonderful to see the sup-

port from the community, and to see local talent on the big screen. Like our short films, *Countdown* has been sent to several film festivals, and we're hoping it will win a few awards."

In 2005, the college also filmed its second feature-length film, *Surviving Old Fruitcake*, written by Bliss native Kelly Kast.

"In this film, we used talent from Gooding and from throughout the state," Clair said. "The female lead in the film is played by a very talented Gooding resident, Donna Morton. The male lead is played by a very talented young man from Pocatello named Justin Sands. *Surviving Old Fruitcake* will be the feature film at this year's film festival."

Clair said although the college seems to be getting on firmer ground, there are still obstacles to overcome before it meets his vision of being "a leading film college in Idaho and the



Pacific Northwest.”

“As wonderful as the support from our local community has been, we need support from throughout the state,” he said. “Both *Countdown* and *Fruitcake* were filmed on a zero budget. I don’t know how we managed it, but we did. Unfortunately, we can’t keep going without support, and I truly believe if we had support, we could easily become a leading college in the entertainment industry.

“The students who attend the classes we’re offering have a passion for this kind of work, and several of our students have used the experience they’ve gained at WSC to find jobs in the industry. Brad Hill, a resident of Burley, is working at Disney Studios while pursuing a film major at [the] University of Southern California. Dustin Martin, one of our students from Bellevue, got an apprenticeship from Alligator Records, and now has his own recording and publishing company. Andrew Malkasian,

one of our very first students, recently turned down a job at NFL Films so he could stay in film school and get his degree. These students prove that investing in the desires of our youth pays off.”

WSC has also become an alternative opportunity for children on probation. “My wife and I are believers in the power of love tempered with reason,” Clair said. “When we decided to offer a program for juvenile justice offenders, we thought we would have some financial help from the state and other resources. We didn’t get it, and ended up having to fund the kids ourselves. It was tough, but we decided we were going to wake up in the morning whether we had money in the bank or not. I can tell you, 150 kids later, we don’t regret it. We have a very large, extended family now.”

Because of his work with juveniles on probation, Clair was nominated for the third annual Volvo for Life Award. He finished 22nd out of 4,500 nominees

ABOVE, LEFT TO RIGHT: **Students edit shots during film camp;** *Shelton Dickerson (foreground) stars in the short film 7-17 while Brian Sparks and Mike Shehan operate the cameras; Hollywood cinematographers Vito Giambalvo and Donald Morgan at a WSC film camp; Donna Morton and Jason Berg act in Surviving Old Fruitcake.*

in the United States.

Clair said despite obvious obstacles, he is nowhere near ready to give up. “My ultimate goal is to train a new workforce to handle the coming influx of new cinema-related jobs,” he said. “Western States College can help make sure that money generated by these new productions gets to stay in Idaho’s economy. All you have to do is look at Vancouver, B.C. to see how filmmaking can change things for a community. Filmmaking is now a \$3 billion-a-year industry there. We want to be on the cutting edge of that growth. With proper training and the crews to



“I think this is an exciting time for filmmaking in Idaho. ...”

handle entertainment work, we can be. Can you imagine Idaho with that kind of money in its economy? I promise you, no one in Vancouver thought it would happen there, except the few brave souls who decided to make it happen.”

With the hit film *Napoleon Dynamite*, Clair said Idaho is on the radar, and independent filmmaking is becoming more popular than ever.

“By holding on to our vision and creating films in Idaho, we are making a brand—the Idaho brand—and that’s required if we are to have the business come here. There are a lot of really good films being made in Idaho. These films will get bigger and better if we stay the course. For every production that comes to Idaho, we see money in the communities that host them,” he said. “I think this is an exciting time for filmmaking in Idaho. I also think state leaders will embrace what we’re doing when they see resi-

dents of Idaho gain in income from productions that come here.”

Clair said until that time, he will continue to do what he can with WSC and its students.

“We are making another six to eight short films this year and will be offering the film camp again this summer,” he said. “In five years, I see us having the best sound stage and studio around. Our goal is to be the first team that filmmakers use to create their vision. Gooding will always be a huge part in this because it’s our base of operations, but we do hope to expand the college to other communities. In ten years, who knows! Our hope is to be making films on whatever the newest technology is, and training kids to connect with their vision.”

WSC held its first film festival November 16-20, 2005. Clair said the event drew about three hundred people from the local community and sur-

rounding areas.

“At the festival, we showed all of the finished films, documentaries, and commercials that WSC had produced in 2005. It was amazing to see how excited everyone who participated in the different projects felt about seeing their work for the first time. Some of the people who participated did it just as an opportunity to do something different, and to have a good time. For others, the entertainment industry is what they see in their future, and these finished pieces will become part of their portfolio.”

Clair said the festival was also a way for the college to raise funds for future projects and to purchase needed equipment for students.

“As I said before, the feature films were done on a zero budget. We did get a grant for our documentary, *Meth in the Valley*, which is an emotional journey into the dark world of methamphetamine addiction. The goal of this docu-



mentary was to show the damage meth addiction has on people and communities, from the perspective of the user, law enforcement officials, judges, and family services. Our other goal was to give DVDs of the film to as many people as we could. To date, we've given away over 2,000 copies, with the request people make more copies and share them."

The 2006 film festival will be held November 17-19.

WSC has several filmmaking and other classes to offer this year. For a list, visit the college website at www.westernstatescollege.com, or call Clair at (208) 731.2923 or (208) 733.7695. He can also handle requests for DVDs of any of the college's films.

"We have a film class under way right now and will be offering [it] again in the spring. We also have a creative writing class scheduled, which will include a block of instruction on writing screenplays,

and we have the film camp coming in June. I encourage anyone who's interested in learning more about the college, or who's interested in participating in some of our courses, to please give me a call. We have a long way to go before this college is what it can be, and should be, but we've come an awful long way, too. I really did take what Chet said to heart. I've been given a lot of help in this industry, and I would like nothing more than to help someone else realize their vision."

Kelly Kast lives in Bliss. She is editor of the Gooding County Leader.

ABOVE, LEFT TO RIGHT: *Bethany Muffley, Tony Mannen, and Rafael Lewis in Countdown to Destruction; Mark Goodman and Tony Davis play bad boys in Countdown to Destruction; Ian Kast, Justin Sands, and Preston Heath in Surviving Old Fruitcake.*

Artfully Divine, LLC

Café • Gift Shoppe • Tea Room

● Open ~ Tues-Sat 7am-7pm

Announcements Invitations
Bridal Showers & Teas
Cakes & Catering, and much more!

- ◆ American & British Cuisine
Breakfast ~ Lunch ~ Dinners to Go
- ◆ Traditional British Afternoon Tea
Served at 4pm
- ◆ Balloon Bouquets &
Unique Custom Gift Baskets
Specializing in British Foods
& Idaho Products
- ◆ Offering Unique Gifts
including Bridge Cards & Tallies
- ◆ Gourmet Cooking Classes
Tea Tasting & Wine Tasting

*Located in the Historic Ustick Merc
South Side of Ustick Between
Clarendale & Five Mile*

www.artfullydivine.com

208-376-1338

The Four Seasons Farm

A farm for all seasons

By Cecil Hicks

Tucked against the forested foothills of the Selkirk Mountains of north Idaho is a small piece of land with an older house, barn, and outbuildings. This place might have been considered just another small farm at one time, but after nearly seven years of hard work, Toni and Ron Carey and their four children (Ashley, 20; Amanda, 16; Alex, 9; and Alyssa, 7-1/2) have transformed Four Seasons Farm into an agricultural haven.

The house and garage sit on a fairly level bench. Below the farmhouse, the land gently slopes downhill past a fenced garden, an older, over-mature orchard, and barnyard. Below the barn, the land fans out into flatter pastureland.

At the farmhouse, a vine-covered trellis, a scattering of shade trees, and a variety of well-cared-for flowerbeds greet farm visitors. Some mornings and evenings, deer, elk, and turkeys come out of the surrounding forests to graze or seek water.

Four Seasons Farm is located a few air miles east of Priest River, not too far off Highway 2 via rural roads. While the farm is just ten acres, don't let the size fool you. It's appropriately named, as it produces a wide variety of healthful and

chemical-free agricultural products throughout the year.

The Carey family markets its products locally: flower and vegetable starts, farm-fresh eggs, cut flowers, fruits and vegetables, custom-raised pork, weaner pigs, goats, chicken fryers, turkeys, and seasonal crafts. At the start of the season, at the local farmers market, they sell garden signs, painted pots, and similar items. They recently began custom-raising several grass-fattened steers.

Toni is the farm's chief manager, scheduling and organizing the daily farm chores and work routines. She grew up

on a family farm in northern California from the age of ten, when her parents left San Francisco for the country, joining the "back to the earth" movement of the 1970s. Ron has lived in Idaho most of his life, but had some farm experience as a teenager bucking hay bales for farmers in the Newport, Washington area.

On Toni's childhood California
BELOW: *The Carey family on a garden gate in front of their barn (left to right): Alex, Amanda, Ron, Ashley, Alyssa, and Toni.*

OPPOSITE: *Toni Carey checks out a row of cabbages at her garden. The Careys sell produce at the local farmers market during the growing season.*



PHOTO BY CECIL HICKS

farm, they raised turkeys, ducks, geese, and chickens, had a huge vegetable garden, and her mother canned. Toni laughs when she talks about her farm experiences. "There was always a ton of chores, and when I left the farm, I thought I'd never do it again, and now look at me. As you get older and start raising your own family, you realize it's a much better way to raise your children. Now I tell them that I love them enough to raise their own food."

Farming is a way of life that Toni relishes. She wouldn't recommend it for everyone, however, because it's a "huge commitment and involves a lot of hard work and time. Everything you do has to be scheduled around the chores and animals. You can't even take in a local sporting event unless the goats have been milked early and the animals fed and watered."

Farm life isn't a nine-to-five job. You're on call almost 24/7, Toni explained. She and Amanda were recently up most of the night, until three in the morning, when one of their sows gave birth to a litter of piglets for the first time. Sometimes a first-time mother sow will abandon the litter, or roll on top of and smother several piglets. They did lose some, but ended with a litter of seven. Toni finally made it back to bed, only to wake up a short time later, at 4:30 a.m., to start her workday.

When Toni moved to Idaho in 1990 with her first husband and their two children, her dream was to run a bed and breakfast, which she did for five years on a farm near Laclede. She often served guests meals made with food grown on the

How Toni Carey spends a summer day

By Cecil Hicks

4:30 AM:

Toni wakes up, showers, starts the laundry, and discusses the day with Ron. She makes him breakfast and fixes his lunch before he leaves for work at 5:30.

5:30-7:00 AM:

Toni does farm paperwork and planning.

7:00-8:00 AM:

With a cup of hot tea in hand, she heads to the barn with Amanda for chores:

- Feeding and watering the animals (fifty laying hens, fifty young chickens, ten turkeys, six goats and their kids, one billy goat, three steers, Amanda's horse, five hogs, a litter of seven piglets, and a large, white great Pyrenees named Snowy, who stays in the barn to protect the domestic animals from wild predators)
- Making sure the animals are OK
- Checking the electric fences
- Moving the enclosed portable pasture pen for the pullets
- Watering the plants and vegetables in the greenhouse
- Starting the garden watering
- Milking the goats (they usually produce one to one-and-a-half gallons per milking)

8:00-9:00 AM:

They go back to the house and make sure the rest of the family is up. Ashley starts breakfast.



PHOTO BY CECIL HICKS

9:00 AM-12:00 PM:

After breakfast the whole family heads out for projects: weeding the garden, building fence, repair work, cleaning out pens, moving animals, rotating electric fences in the pasture.

12:00-5:00 PM:

The family takes a break during the hottest part of the day. Amanda makes lunch. Toni might do a little canning, weed a flowerbed in the shade, do paperwork, farm planning or computer work, or—a real luxury—take a catnap.

5:00-7:00 PM:

Time for the evening chores: watering, feeding, and checking the animals, milking the goats, and gathering eggs. The family works on planned farm projects. Ron does the weed-whacking and tractor work, turning the manure pile to be used as compost the next year. This is also dinner prep and baking time.

7:00-8:00 PM:

Toni finishes cooking dinner, the family eats, clears the table, and washes dishes. The kids take baths and head to bed.

8:00-9:00 PM:

Toni relaxes, reads a little.

9:00 PM:

Time for bed.

farm, including pork, chicken, and garden vegetables, and apples and pears from the orchard.

When she and Ron married in October 1996, the family lived in a home they were remodeling in Priest River. They moved to their rural farm in May 1999. They still own the Priest River house and earn some income from it as a rental.

"Things just kind of evolved slowly," Toni said. "When we moved in, there was no fencing at all on the place, and the only water hydrant was at the house. Then we started selling surplus animals and vegetables we'd grown and raised, and things just kind of snowballed."

Operating a farm successfully is a family effort, with everybody assuming some responsibility, whether it be housework, daily chores, weeding the garden, driving to town on an errand, feeding animals, or milking the goats.

Amanda and Toni sell at the local farmers' market in Newport, Washington, about ten miles away, each Saturday during the growing season (May to October). They offer eggs, produce, cut flowers, bedding plants, perennials, and some garden seasonal crafts.

Ron works off the farm, driving a bus for the West Bonner County School District during the school year. During the summer he works construction. He's also a volunteer for the local fire department. He helps with farm projects when he can in the evenings and on weekends. Toni admits it would be nice to have Ron stay on the farm during the peak summer months

to help, but he says he enjoys working off the farm.

Their goal is to become self-sufficient. They also want to produce the best quality, chemical-free products during all four seasons, while maintaining a family farm environment. Income from the products they sell goes back into feed, materials, garden supplies, seed, animal supplies, maintenance, and repair.

Toni is on the board of directors for Rural Roots, a nonprofit organization that promotes



sustainable small-time farming. She readily hands out an Inland Northwest Rural Roots booklet, which includes a small farm membership list along with a food and farm products buying guide. In the past, the Careys have conducted tours of



PHOTO BY CELIA HICKS

ABOVE: *Alyssa visits the goats in their pen. They milk three goats daily.*

LEFT INSET: *This friendly sign greets visitors at the lane of Four Seasons Farm.*

OPPOSITE: *The ten-acre Four Seasons Farm, tucked in the forested foothills of the Selkirk Mountains in north Idaho.*

their farm for members and guests of Rural Roots.

Each year the family schedules a major farm project. In 2006, they plan to build a larger chicken coop, plant more fruit trees, and expand their packing shed, where Toni readies plants and other items for sale at the farmers' market. Other projects have included running water lines and hydrants to the

northern exposure



PHOTO BY CECIL HICKS

back of the barn, and installing watering tanks with electrical outlets, to plug in heaters that keep the water from freezing. A couple of years ago they fenced the garden. Before that, they drilled a new well.

They heat their house with firewood but have an oil furnace as a backup. Before the cold weather sets in, they either cut their own firewood from friends' timberlands on weekends and lay in about eight to ten cords, or order a truck of logs delivered. They cut the logs into wood-stove lengths, and split and stack them.

Farm life isn't all work. Sometimes on a hot summer day in the late afternoon, they'll take the kids to cool off at the local swimming hole on the Pend Oreille River. They also enjoy having barbecues and visiting with friends and family.

Things do slow down at the end of the growing season. The canning and garden harvest is finished, the firewood is in, and the farmers' market closes. Of course, there are still the chores twice a day, 365 days a year, including gathering eggs in the evening and making weekly deliveries to their customers.

January is probably the only down month, Toni said. By February, however, the cycle begins again. The sows begin to farrow, and it's time to start the bedding plants in the basement with grow lights. By the first of April the bedding plants are in the greenhouse, and are transplanted to the garden in May.

Life at the Four Seasons Farm is busy any time of year, and the Carey family knows they must work together for the farm—and their rural lifestyle—to succeed.

Cecil Hicks lives in Sandpoint.

WORKING FOR A BETTER BOISE,
FOR A BETTER IDAHO



CONVENTION & VISITORS BUREAU

www.boise.org

Do you belong to an association, organization or sports group? We want to help bring your meeting or event to Boise. Planning a visit? Call us. We're here to help! 800-635-5240

IDAHO
www.visitid.org

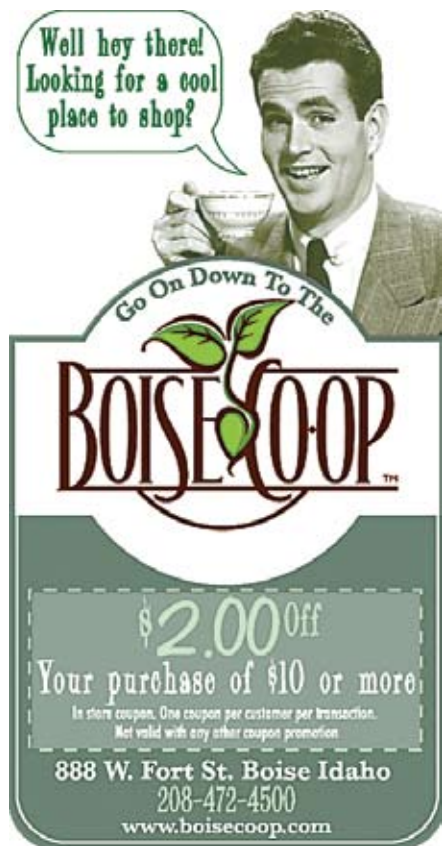
Every story you read in
IDAHO magazine was written
by someone like **YOU**,
someone who loves living,
working and playing in Idaho!

Grab a cup of coffee, find your favorite seat, and enjoy *IDAHO* magazine. Then take a moment to consider your life in Idaho and write a story! We're always eager for new articles. Do you have an amazing family history, a humorous tale for our One Spud Short department or an outdoor adventure? Check out our website www.idahomagazine.com or call us for questions ...and encouragement (208) 336.0653 or (800) 655.0653.

Send story submissions
and contest entries to:

Write²

IDAHO magazine
1412 W. Idaho, Suite 240
Boise, Idaho 83702



2005 IDAHO magazine recipe contest

Irish potato soup

(or Vichyssoise—if you
happen to be French)

First Place, General recipe

By Tom Kelley

INGREDIENTS

3 cups sliced potatoes
3 cups water
3-4 chicken boullion cubes
1 tbsp finely diced onion
1/4 tsp white pepper
1 cup light cream
1 cup milk
1/2 cup finely diced celery
3 tbsp butter
chives

PREPARATION

- > Wash, peel, and slice potatoes (about 2-3 large potatoes). Rinse several times until water runs clear. Add the 3 cups of water and chicken boullion. Bring to a boil and cook until potatoes are very tender. Purée in a blender (or force through a sieve, or use a potato masher). Combine with all remaining ingredients except the chives. Heat 10 minutes, but do not boil.
- > Traditional Vichyssoise is served cold. After the Vichyssoise has been chilled, bowls may be placed in crushed ice. Top with chives whether served hot or cold.

Tom Kelley lives in Boise.

2006

the annual IDAHO magazine Recipe Contest

Categories:	Prizes:
Overall Grand Prize	\$100
Main Course	\$25
Dessert	\$25
General	\$25

Entry fee:

\$10 first entry, \$5 each additional entry

Send contest entries to:

IDAHO magazine
1412 W. Idaho, Suite 240
Boise, Idaho 83702

Full rules and guidelines
can be found online at
idahomagazine.com
or call

(208) 336.0653
or (800) 655.0653

2006 contest
Deadline:
**OCTOBER
15**

Cook!



Refrigerator rolls

(without eggs)

By Kay Kelley

This is a great, basic recipe that can be used to make different kinds of rolls—but, perhaps best of all, the dough can be refrigerated up to ten days and used as needed.

INGREDIENTS

1 quart sweet milk
1 cup sugar
1 cup shortening
1 cake quick acting yeast
1/4 cup lukewarm water
8 cups all-purpose flour + 1 cup, sifted before
1 tbsp salt
1 tsp soda
2 tsp baking powder

PREPARATION

> Scald milk with sugar and shortening. Cool to lukewarm, pour into largest mixing bowl, then add yeast dissolved thoroughly in the 1/2 cup lukewarm water. Add the 8 cups of flour. Beat thoroughly. Let rise until double in bulk, then add salt, soda, and baking powder. Add enough flour (about 1 cup) to make soft dough. Place in clean bowl, oil surface of the dough, cover, and place in refrigerator. Makes about four dozen.

DIRECTIONS FOR SHAPING ROLLS

> All rolls are brushed lightly with butter or margarine as soon as shaped.

> Cloverleaf rolls: Take small chunks of dough (using sharp knife, or just breaking off). Size depends somewhat upon muffin cup, but each chunk should be roughly the size of a walnut. Shape in balls using fingertips, tucking the ends under and brushing melted butter between chunks. Let rise until double in size. Bake in preheated oven at 400° F for 15 minutes, or until the rolls are lightly browned. Remove from pan at once.

> Butterhorns: Divide the dough into 4 equal portions and roll out each (or just one portion, if you prefer) into a 9-inch circle. Spread with melted butter. Cut each circle into 8 pie-shaped wedges and roll each one from the outside into the pointed end. Shape into a curve when placing on baking sheet, keeping point-end under. Let rise until double in bulk. Brush lightly with butter. Bake in preheated oven 425° F for 15-20 minutes or until the rolls are lightly browned. Remove from pan at once.

This is a multipurpose dough. It makes a good pizza crust as well as dinner rolls.

Kay Kelley lives in Boise.



mar 1 - apr 12/2006 idaho calendar of events

march

- 1-4/1 Gerry Milligan drawings, UI Prichard Art Gallery, Moscow
- 4 Money Wi\$e Women's Forum, BSU, Boise
- 4-10/7 Eagle Saturday Market by Eagle Arts Commission, Eagle
- 9-11 CDT in Concert, Contemporary Dance Theatre, Rexburg
- 9-11 Idaho Aviation Festival, Boise
- 9-12 "Home on the Range" Musical Revue, Wallace
- 10 Coeur d'Alene Symphony Orchestra Young Artists Competition, Coeur d'Alene
- 10 Leahy, Fiery Fiddling, Step Dancing & Vocals, Idaho Falls
- 10-11 Freestyle Motor Cross, Caldwell
- 10-11, 13 "Singing in the Rain," Blackfoot Community Players, Blackfoot
- 11 Reader's Theater, Lake City Playhouse, Coeur d'Alene
- 11 Tri-State Spring Sprint Duathlon & 10K Run, Lewiston
- 11 St. Patrick's Day Run & Walk, Hagerman
- 11 Leahy Ensemble, Fiddle & Step Dancing, Music, Nampa
- 11 Free Ski School Graduation & BBQ, Mullan
- 11 Symphony Orchestra, Meridian
- 11-12 32nd Annual Northwest Youth Summit, Lewiston
- 11-12 Local Legends Concert, Caldwell
- 11-12 32nd Annual Home & Garden Expo, Lewiston
- 11-14 Blackfoot Community Players presents "Oliver," Blackfoot
- 12 2006 Slammer Road Race, Kuna
- 12 Boise State Orchestra Concert, Boise
- 12 Annual Snowboard Rally, Pebble Creek, Inkorn
- 14 Idaho Historical Museum Brown Bag Lectures: The History of Baseball & The Boise Hawks, Boise
- 15 KPND Ski & Board Party, Sandpoint
- 15-18 Dodge National Circuit Finals Rodeo, Pocatello
- 16 Spring Home & Garden Show, Boise
- 16 Big Band Night, Wallace
- 16-17 2006 Annual Northwest Youth Summit, Lewiston
- 17 St. Patty's Day Dinner, Mullan
- 17 St. Patrick's Day Dinner, Cascade
- 17 Mothers Weekend Extravadance, Rexburg
- 17 A String of Pearls Auction & Dessert, Lewiston
- 17-18 Special Olympics Games, Cascade
- 17-19 "Home on the Range" Musical Revue, Wallace
- 17-19 "Picnic," Lake City Playhouse, Coeur d'Alene
- 18 Albertson Park Volksmarch Walk, Boise
- 18 The Basic Five, 5K Run/Walk, Boise
- 18 "Elvis Returns," Mike Albert, Impressionist, Rexburg
- 18 "An Evening of Broadway", Idaho Falls
- 18 Lewis & Clark Banquet, Lava Hot Springs
- 18-19 Annual Silver Cup/Alpine Giant Slalom, Kellogg
- 18-19 Vintage Motorcycle Rally & Show
- 18 Indoor Tomahawk Competition, Lava Hot Springs
- 19 1st Annual Tandem Ski Races, Mullan
- 19 Zoo Boise's Easter "Egg" Stravaganza, Boise
- 20-4/8 ISU Women's Studies "Women Celebrating" features Various Media, Artwork, Ceramics, Glasswork, Pocatello
- 22-26 North Valley/Galena Express Shuttle, Ketchum
- 23-26 "Picnic," Lake City Playhouse, Coeur d'Alene
- 24 US Bank Boise Flower & Garden Show, Boise
- 24-26 Lewiston Boat Dealers Boat Show, Lewiston

- 24-26 Boise Baroque Orchestra, Albertson College, Caldwell
- 24-26 Boise Baroque Orchestra, Cathedral of the Rockies, Boise
- 25 Annual Spring Fling, Pomerelle, Twin Falls
- 25 Kathy Mattea, singer & songwriter, Idaho Falls
- 29 Galena Spring Loppett (30K Tour of Trail System), Ketchum
- 29 Quartetto Gelato Concert, Albertson College, Caldwell
- 30-4/15 Eagle Rock Art Guild Exhibit, Idaho Falls
- 30-4/1 "Picnic," Lake City Playhouse, Coeur d'Alene
- 30-4/1 "Sound of Music," Idaho Falls
- 31 Quartetto Gelato, Sandpoint

april

- 1 American Heart Association Walk & Run, Boise
- 1 NP Railroad Depot Museum Opens, Wallace
- 1 Onstage Dance Classic Competition, Idaho Falls
- 1-2 Spring Carnival Sun Snow & Suds, Kellogg
- 2 Hawaiian Shirt Day & Slush Cup, Mullan
- 5-26 Adult Drawing Class, Idaho Falls
- 6 Scholarship Winner's Concert, IF Music Club, Idaho Falls
- 6-5/27 Annual Willowtree Miniature Show, Idaho Falls
- 7 Annual Teen Film Festival, Idaho Falls
- 7 YMCA Spring Sprint Triathlon, Boise
- 7 Collegiate Singers Tour Concert, Rexburg
- 7-8 Children's Series presents "Tap Kids," Boise
- 7-9 "What the Butler Saw," comedy, Idaho Falls
- 7-9 RMSHA Snowmobile Hill Climb, Pebble Creek, Inkorn
- 8 Poetry Slam, Art Museum, Idaho Falls
- 8 Magic Valley Fun Run/Duathlon, Twin Falls
- 8 American Legion Oyster & Fish Fry, Meridian
- 8 Spring Art Gallery Walk, IFAC, Idaho Falls
- 8 KPND Ski & Board Party, Sandpoint
- 8-9 Caribbean Carnival, BBQ & Contests, Sandpoint
- 9 2006 Blacks Creek Race, Boise
- 9 Barking Spider Bash Run, Nampa
- 10 Easter Egg Hunt, Preston
- 10 Preston High School Rodeo Queen Contest, Preston
- 10 Downey Easter Egg Hunt, Downey
- 10 Last Ski Day, Kellogg
- 10-12 Bonneville High School Musical, Idaho Falls

Do you have a special event in your town? Send us the vital information, and we'll make sure friends and neighbors across the street and across the state know about it. All functions must be free to the public, or darn cheap. Events charging admission fees are welcome to purchase ad space.

DEADLINE FOR SUBMISSIONS: The first of the month, one month prior to date of publication. Example: Deadline for the May 2006 issue is April 1st.

WRITE TO:

IDAHO magazine Calendar of Events

1412 W. Idaho, Suite 240

Boise, ID 83702

Fax: (208) 336.3098

e-mail: rtanner@idahomagazine.com



(800) 348-8097 www.greyhouseinn.com



General Store • Motel • RV Park
Full Service Restaurant
Breakfast • Lunch
Fine Dining Dinners
(208) 865-2412

CERTIFIED
PUBLIC
ACCOUNTANT

B.J. SMITH CPA, P.A.
INTEGRITY/EXPERTISE/SERVICE

CERTIFIED
FINANCIAL
PLANNER

208-336-2444
910 MAIN ST. SUITE 350 - BOISE
BJSIDAO@AOL.COM

**GALE M.
MERRICK**
ATTORNEY AT LAW

TEL: 208.343.2437
FAX: 208.336.3371
P.O. BOX 2696
BOISE, ID 83701
merricklaw@msn.com



Let's talk about

IDAHO!

JOYCE P. STRONG
GRI, BROKER

*Specializing in **quality service**
for out-of-state buyers looking for
good Idaho properties*

1-800-421-4775

eves: 208-549-0109 c: 208-739-1467

e: jpsrealtor@yahoo.com

IDAHO HOMES & LAND



700 E. Commercial St.
Weiser, Id 83672



MOVING?

You won't miss an issue of IDAHO magazine!
Simply send your change of address information to:
1412 W. Idaho, Suite 240 • Boise, Idaho • 83702
or e-mail: emartin@idahomagazine.com

**Your audience is here.
Where is your ad?**

Kitty Fleischman 336.0653 or (800) 655.0653
kfleisch@idahomagazine.com

IDAHO links - Visit our friends and your neighbors! - IDAHO magazine



Back



Forward



Reload



Stop

<http://www.idahomagazine.com/>

Go

Search



www.abcdrafting-design.com
email: bjsidaho@aol.com
mc.boisestate.edu
www.cableone.net
www.ennisfurniture.com
www.georgescycles.com
www.hiddlestondrilling.com
www.idahobankingco.com
www.idahostampede.com
www.intgas.com
www.logcabinlit.org
www.micron.com/scholars
www.ritzfamilypublishing.com
www.salmonbyway.com
www.theashleyinn.com

www.agedwards.com/fc/jerry.beto
www.boise.org
www.buyidaho.org
www.cobbys.com
www.erstadarchitects.com
www.greyhouseinn.com
www.history.net
www.idahomagazine.com
www.imagesofidaho.com
www.itsjustlunch.com
www.losthorsepress.org
www.realestatestrategiesbykay.com
www.sarmc.org
www.simplot.com
www.theflicksboise.com

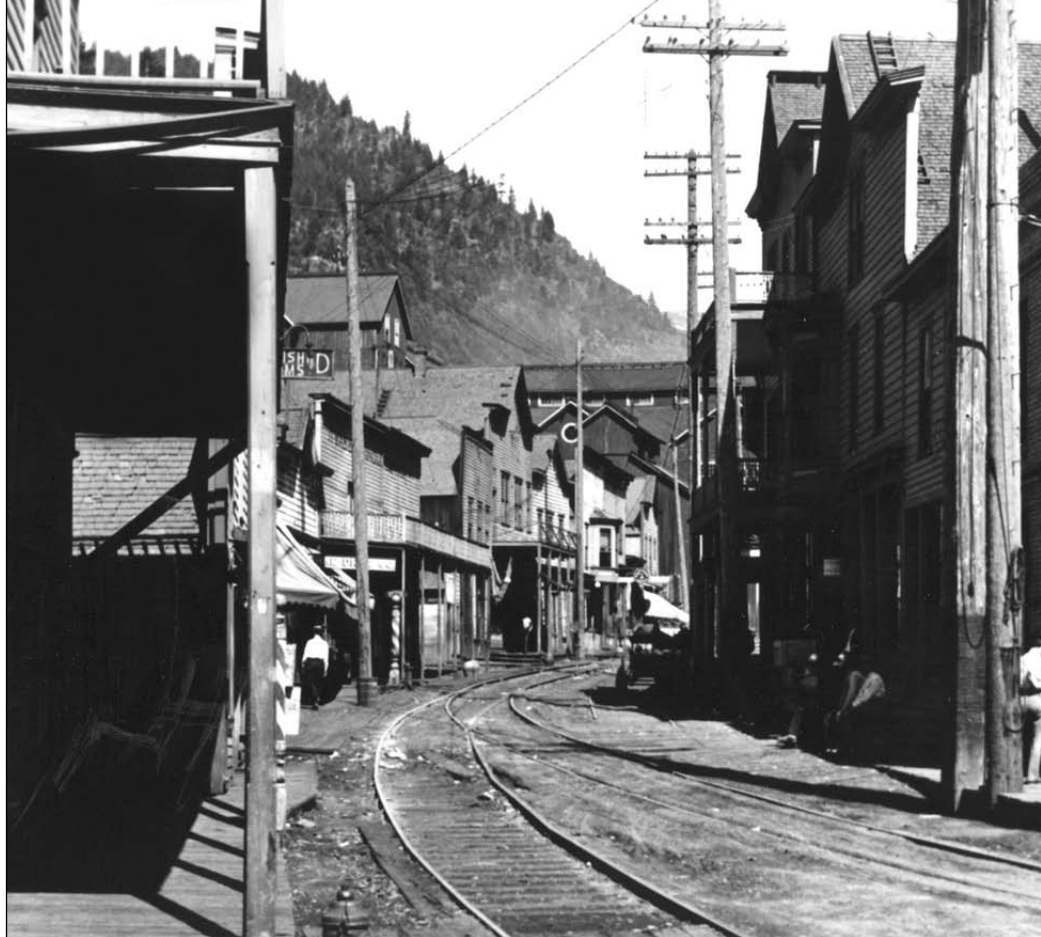
www.artfullydivine.com
www.boisecoop.com
email: cjmiscott@carreramotors.com
www.ecpower.com
www.firstam.com
www.gymoutfitters.com
www.idfbins.com
www.idahoptv.org
www.inl.gov
email: jbsrealtor@yahoo.com
email: merricklaw@msn.com
www.renewableworks.com
www.saintalphonsus.org
www.suzannesfoods.com
www.visitidaho.org

Please visit us at www.idahomagazine.com

A narrow town

By Arthur Hart

PHOTO COURTESY OF IDAHO STATE HISTORICAL SOCIETY



Few Idaho towns were ever crammed into as little space as Burke. Silver was discovered in this narrow canyon in 1883. Mines were developed, and a town soon sprang up. In 1885, the miners voted to name the place after J.M. Burke, described as “a miner and politician.” In 1887, Burke got a post office, and by 1890 was hailed as “a wide awake town” with the best machinery for concentrating ore in the world at the Poor Man’s Mine—“a veritable bonanza for the lucky owners.”

By 1890, this town, in its deep gulch, had railroad connections to the Northern Pacific and the Union Pacific, despite the rugged mountain terrain. Railroads were built where there was business, and Burke was booming. This month’s historical

snapshot shows one of Burke’s claims to fame: it was a town with only one street. The legend is, and it just might be true, that when a train was on its way up the canyon, the merchants ran out and pulled up their awnings so it could pass. Our photo shows that as many commercial and industrial buildings were crammed into the narrow space as possible, and that the dirt street was the only passageway for horses, wagons, buggies, pedestrians, and railroad trains.

When an avalanche buried the town in February 1890, the *Helena Daily Herald* reported that half the businesses in town were in ruins and that three men were killed. “The terror stricken inhabitants have fled to the towns of Gem and Wallace, fearing a repetition of the disaster.” A later

report said there had been no loss of life; the men feared killed had been dug out of the snow. Not so lucky were six men in a boarding house at the Custer Mine, just five miles up the canyon from Burke. They died in another avalanche that same week.

None of the buildings in this photograph still exist, but a few impressive stone and brick structures from the glory days of the town’s mining prosperity still stand as lonely reminders of a time and place that once produced millions, and employed thousands. Burke is still worth a visit, especially if you are a photographer. It is only a short drive from Interstate 90 at Wallace.

Arthur Hart is director emeritus of the Idaho State Historical Society.

The Nucleus of Research Excellence

From development of revolutionary new nuclear energy systems capable of generating hydrogen and electricity while emitting no greenhouse gases, to production of critically important medical and industrial isotopes and space-based power systems, Idaho National Laboratory nuclear researchers are hard at work on your behalf – seeking to dramatically boost U.S. energy and national security, advance science and improve cancer patients' quality of life.

Advanced nuclear
energy systems



Medical & industrial
isotope production



Space power systems



Nuclear safety



Idaho National Laboratory

INL is the nation's leading center for nuclear energy research, development and demonstration. For more information on INL Nuclear Programs, go to nuclear.inl.gov or call (866) 495-7440.

Furniture as grand
as your lifestyle...



N. 8313 Division St 23rd & Fairview
Spokane 467-6707 Boise 342-3664

IDAHO
magazine

1412 W. Idaho, Suite 240
Boise, ID 83702

CHANGE SERVICE REQUESTED

\$3.50 US



8 22944156668 4 03

www.idahomagazine.com