Envirocare expansion draws ire at hearing

by Karen Hunt

Private citizens and special interest groups protest against Envirocare at the Department of Environmental Quality Tuesday evening.

While the public hearing was held to allow the public to bring up any technical reasons why Envirocare should not be allowed to expand, comments didn’t stop there.

Comments were voiced over the lack of detailed plan made available to the public, Envirocare’s alleged misrepresentation of employees, why the waste was dumped in Utah, and the impact on future generations.

Jeff Salt, Executive Director of Great Salt Lakekeeper expressed his opinion hazardous waste should be stored where it was produced. He called for a more detailed plan made public, to keep Environment Department from bringing in higher level waste in the future.

“Then take, and when they take two inches and eventually they take a mile and they need a completely new plan for ‘Envirocare,’ be commented after.

Dick Blackbird, a Salt Lake City resident, asked why the waste must be brought to Utah.

“They don’t have any care of where it’s at, instead of take it all in they way out here to the desert?” he said after reading about the project in the paper.

“I just now see the article in the newspaper and I’m just very unnerved with them. They’ve just packed and pushed and pushed and they always want more,” Naomi Franklin, also of Salt Lake City, commented previously and asked her support.

“To me it is totally absurd to build of some kind of office building without knowing future intents of the company,” she said.

Marelynn Zipser, Secretary of Office Building without knowing future intents of the company, said.

“The expansion would be bad for future generations.

“I know there will be many future citizens of Utah and I’m hoping they won’t look back and say what were they thinking?”

Marilene Green, Secretary of the League of Women Voters of Utah, said, “It’s unfair to us why building rail lines, a compactor and shredder and an administration building requires additional land or further licensing at this time.

“We could test these activities not take place on already licensed land.”

James Greenwood, of HCL Utah, made a lengthy statement, pointing to the mistakes that have been made in similar plans in state rules and regulations and criticizing the Department of Environmental Quality for facilitating the disposal of hazardous waste in the state.

In addition, Mike Readby of Laborex International Union of North America criticized Envirocare’s treatment of work-

ers.

No consensus of Tooele City were in attendance, but it’s too late now to offer comments. Public comment will be taken at

Tent revival stirs spirits with music, gospel

by Mark Watson

Sing and preaching in the informal setting of a tent revival meeting is being offered as a gift to the community by the Tooole Bible Baptist Church, said Rev. Bobby Oliver.

“One people need is after a hard summer,” Oliver said.

While this is the first tent revival meeting held by the fledgling church formed in April of this year, Oliver said “we always try to have one a year.”

“People enjoy a tent revival,” he said. “We want everyone to come. We are not trying to preach doctrine, we are just trying to be a blessing to the community.”

“Don’t miss out on this opportunity,” said Rev. Bobby Oliver.

Work begins soon on nine new holes

by Alleen Lang

Oquirrh Hills Golf Course is made to revives a “back nine,” the city leaders believe the move will make the course more popular with chronic.

Construction of nine new holes will begin in September.

The new nine will be very similar in length and width as the “front nine,” said Jack Johnson, whose Colorado company designed the new back nine. He said the existing terrain will make for a beautiful course.

“There will be some extensive re-planning. Already there are two ponds and a new little creek running through there."

The expansion will take place part of the first time on property already owned by the city.

City Recorder Pay Dunlavy said Tooele received 10 propos-
als from companies that build golf courses and narrowed that down to seven. Those seven companies will have about two weeks to submit a proposal. Companies are now in the process of picking the highest offer and plans for the new nine holes.

Estimated cost of construction is slightly below $1.5 million.

The company will have 30 days to begin work once the contract is signed.

“Construction should begin the first part of September and we’ll seed next spring and let the grass grow for the spring of 2007,” Dunlavy said.

City council members agreed.

Gas prices hit all-time high around state

by Mike Thompson

Utah gas prices have hit a record high, jumping 53 cents during 2005, averaging at $2.20 per gallon for regular unleaded gasoline.

Don’t start off the bicycle yet, just yet there’s a little good news when fueling up in Tooele City. The average price of unleaded gas is two cents cheaper than the state average at $2.31 per gallon.

“Surprisingly average gas prices are up 53 cents since the start of the year,” said Edline Flemhigh, spokesperson for AAA Utah. “That means the cost of filling up an average sedan has gone up more than 58, even if you drive a minivan or an SUV.”

In January of 2005 the average price of regular unleaded gas was 58 cents, an annual increase.

Stansbury parks dominate meeting

by Alleen Lang

Construction of new parks dominated discussions at the Stansbury Service Agency with one park being granted approval and a second tangled in a debate over wetlands.

Joe White was given the nod to improve a mini-park in Ponderosa Estates to the tune of $65,800.

City council members agreed that the project should be a priority for the state park for the project will make for a beautiful course.

“Construction should begin the first part of September and we’ll seed next spring and let the grass grow for the spring of 2007,” Dunlavy said.

Tent revival stirs spirits with music, gospel

by Alleen Lang

Envirocare's treatment of work-

ers.

“People enjoy a tent revival,” he said. “We want everyone to come. We are not trying to preach doctrine, we are just trying to be a blessing to the community.”

Tent revival stirs spirits with music, gospel

by Alleen Lang

Sing and preaching in the informal setting of a tent revival meeting is being offered as a gift to the community by the Tooole Bible Baptist Church, said Rev. Bobby Oliver.

“One people need is after a hard summer,” Oliver said.

While this is the first tent revival meeting held by the fledgling church formed in April of this year, Oliver said “we always try to have one a year.”

“People enjoy a tent revival,” he said. “We want everyone to come. We are not trying to preach doctrine, we are just trying to be a blessing to the community.”

“Don’t miss out on this opportunity,” said Rev. Bobby Oliver.

Work begins soon on nine new holes

by Alleen Lang

Oquirrh Hills Golf Course is made to revives a “back nine,” the city leaders believe the move will make the course more popular with chronic.

Construction of nine new holes will begin in September.

The new nine will be very similar in length and width as the “front nine,” said Jack Johnson, whose Colorado company designed the new back nine. He said the existing terrain will make for a beautiful course.

“There will be some extensive re-planning. Already there are two ponds and a new little creek running through there."

The expansion will take place part of the first time on property already owned by the city.

City Recorder Pay Dunlavy said Tooele received 10 propos-
als from companies that build golf courses and narrowed that down to seven. Those seven companies will have about two weeks to submit a proposal. Companies are now in the process of picking the highest offer and plans for the new nine holes.

Estimated cost of construction is slightly below $1.5 million.

The company will have 30 days to begin work once the contract is signed.

“Construction should begin the first part of September and we’ll seed next spring and let the grass grow for the spring of 2007,” Dunlavy said.

City council members agreed.

Gas prices hit all-time high around state

by Mike Thompson

Utah gas prices have hit a record high, jumping 53 cents during 2005, averaging at $2.20 per gallon for regular unleaded gasoline.

Don’t start off the bicycle yet, just yet there’s a little good news when fueling up in Tooele City. The average price of unleaded gas is two cents cheaper than the state average at $2.31 per gallon.

“Surprisingly average gas prices are up 53 cents since the start of the year,” said Edline Flemhigh, spokesperson for AAA Utah. “That means the cost of filling up an average sedan has gone up more than 58, even if you drive a minivan or an SUV.”

In January of 2005 the average price of regular unleaded gas was 58 cents, an annual increase.

Stansbury parks dominate meeting

by Alleen Lang

Construction of new parks dominated discussions at the Stansbury Service Agency with one park being granted approval and a second tangled in a debate over wetlands.

Joe White was given the nod to improve a mini-park in Ponderosa Estates to the tune of $65,800.

City council members agreed that the project should be a priority for the state park for the project will make for a beautiful course.
Weather

Clouds.

Profile

Sun

87/62

T

I

Low

Sunshine.

M

I

and

Highs

Highs

the

S

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-

-
**Tooele County wild horse roundup coming up**

The Utah Bureau of Land Management (BLM) has announced plans to begin gathering and removing wild horses in the Tooele Herd Management Area (HMA) in three locations in Tooele County. The HMA is located on approximately 207,000 acres of public land, southeast of Denver, Colorado.

The BLM said it identified 160 or more horses will need to be gathered to ensure a healthy viable wild horse population within the HMA. The gathered horses will be returned to the Salt Lake Wild Horse and Burro Center in Herriman, Utah, to be prepared for adoption through BLM’s Adopt-a-Horse or Burro Program. For more information, visit the BLM National Wild Horse and Burro website at HYPERLINK “http://www.wildhorseandburro.blm.gov” wildhorseandburro.blm.gov.

**Gasoline**

Gasoline prices are rising partly because crude oil has nearly tripled in three years, which was trading at $56 per barrel in May. Gas prices are expected to peak in summer, when the summer driving season starts. The state average for gas in Utah as of last week was $2.50 per gallon.

Some of the county’s wild horses in the Ogasahara HMA may be rounded up in mid-August and transported to the BLM and Wildlife Services before allowing the species to breed.

---

**Desert fish to be reintroduced in county**

The Utah Department of Natural Resources has announced plans to reintroduce desert mule molas to three locations in Tooele County. The molas are expected to be reintroduced to locations in Tooele County.

---

**Gasoline prices**

Gasoline prices are rising partly because crude oil has nearly tripled in three years, which was trading at $56 per barrel in May. Gas prices are expected to peak in summer, when the summer driving season starts. The state average for gas in Utah as of last week was $2.50 per gallon.

Some of the county’s wild horses in the Ogasahara HMA may be rounded up in mid-August and transported to the BLM and Wildlife Services before allowing the species to breed.

---

**Gasoline prices**

Gasoline prices are rising partly because crude oil has nearly tripled in three years, which was trading at $56 per barrel in May. Gas prices are expected to peak in summer, when the summer driving season starts. The state average for gas in Utah as of last week was $2.50 per gallon.

Some of the county’s wild horses in the Ogasahara HMA may be rounded up in mid-August and transported to the BLM and Wildlife Services before allowing the species to breed.

---

**Gasoline prices**

Gasoline prices are rising partly because crude oil has nearly tripled in three years, which was trading at $56 per barrel in May. Gas prices are expected to peak in summer, when the summer driving season starts. The state average for gas in Utah as of last week was $2.50 per gallon.

Some of the county’s wild horses in the Ogasahara HMA may be rounded up in mid-August and transported to the BLM and Wildlife Services before allowing the species to breed.

---

**Gasoline prices**

Gasoline prices are rising partly because crude oil has nearly tripled in three years, which was trading at $56 per barrel in May. Gas prices are expected to peak in summer, when the summer driving season starts. The state average for gas in Utah as of last week was $2.50 per gallon.

Some of the county’s wild horses in the Ogasahara HMA may be rounded up in mid-August and transported to the BLM and Wildlife Services before allowing the species to breed.

---

**Gasoline prices**

Gasoline prices are rising partly because crude oil has nearly tripled in three years, which was trading at $56 per barrel in May. Gas prices are expected to peak in summer, when the summer driving season starts. The state average for gas in Utah as of last week was $2.50 per gallon.

Some of the county’s wild horses in the Ogasahara HMA may be rounded up in mid-August and transported to the BLM and Wildlife Services before allowing the species to breed.
Learn taxes. Earn seasonal income:

Enjoy doing your taxes, develop tax-saving strategies, even become a tax professional! Bilingual students encouraged to enroll.

Details at: 1-800-HRBLOCK or hrblock.com/taxcourses
Classes held in Tooele or Salt Lake.

Annual vandalism starting to annoy young gardeners

by Mark Watson

More than 100 Tooele young stem show off their gardening skills each summer by growing a wide variety of vegetables at a Tooele City 4H Youth Garden on Vine Street at about 701 East. But someone always seems to want to spoil their fun and excitement by vandalizing the garden each year.

Earlier this week, vandals went into the garden and bent up tons of watermelons, pumpkins and cantaloupes and ripped out stalks of corn.

This year’s garden, located in a Tooele City 4H Youth Garden on Vine Street and broke watermelons, pumpkins and cantaloupes and ripped out stalks of corn.

Call Express of the Tooele Boys and Girls Club scrambles as Tooele firefighters demonstrate a household fire alarm, used to notify people of emergencies. About 100 people attended the club’s “Night Out Against Crime.”

Many young people’s hard work was lost last week when vandals went into the Tooele City 4H Youth Garden on Vine Street and broke watermelons, pumpkins and cantaloupes and ripped out stalks of corn.
As you can see from the image, the document discusses "Deuce Bigalow: European Gigolo" and its reviews. The text mentions various aspects of the film, such as the cast, the plot, and the reviews received. The document also includes an advertisement for Salt Lake Valley GMC, highlighting its professional grade engines and the oil change service it offers. The advertisement includes details on the engine and the service, along with contact information for further details.
Stop aches and pains

By Andrea Binyon Wight

Q. Although I have been active for so long, I have begun to feel some strain in my back, my hip aches, and sometimes my shoulder aches. I have been assured by my doctor that I must get used to all of these aches and pains as a part of getting older. Is this true? If so, is there a different type of exercise I should do, or is this part of the aging process?

A. It is certain that you are remaining active and maintaining a healthy lifestyle. Exercise and proper nutrition will help keep your body healthy; however, one should consult a doctor or nurse to ensure or prevent all medical conditions and ailments. If certain aches and pains continue to recur, you should consult a doctor or nurse to rule out an injury or serious ailment. A doctor or nurse can help identify the possible causes of your aches and pains.

Check with your doctor and go through the correct techniques for doing your exercises or check with your doctor to create a safe, healthy exercise program for you. As you get older, you may have to exercise more safely and perhaps less intensely.

Next, evaluate your daily activities. Do you do anything at work or in the course of your daily activities that are hurting you? Are you required to lift heavy objects or do heavy work? Are you required to perform non-exercise activities that could be contributing to the aches and pains you are experiencing?

After evaluating your daily activities, monitor your postural while completing these activities. Sitting slouched in a chair or at a desk can irritate your spine without the proper muscle support. Excellent movement patterns that place your joints at rest can prevent pain. Remember when possible to maintain strong postural controls, maintain good balance, and avoid rock, flex, and rock.

Continue to monitor your daily activities by site exercising, exercizing and avoiding unnecessary exercises. Move your joints so all aches and pains are relieved, your body feels comfortable, and you are full of energy to perform the tasks you wish to perform.

(c) 2005 PrintFusion Synd., Inc.

Marilynn Walsh Payse

Dearest mother, Marilyn Walsh Payse, passed away quickly from cancer on Aug. 15, 2005, following a courageous battle with cancer caused by smoking. She was born in Farmington, Utah, on May 16, 1919, and passed away at home from cancer on May 16, 2005. Her family and friends returned home to “Mummy and Daddy.” She will be missed by family and friends on the Salt Lake City temple and temple grounds. She always loved music very much, many times she enjoyed singing solo or with friends and family. She lived in her own home. She played violins in orchestras and also the piano. She sang in church for 54 years and her death. Mom was a true mother to the end, from the time she narrating to always telling people what to do in doing the rider of the circle, Mom, and being on her own when she moved to Tooele where she was an active member of the kindred spirit friends. She has been sent to the Home in the east corner of State Street. She has been sent many times to many through- out her life. She is survived by her loving husband Morris Payse, Tiree Payse, and Brice Payse. She was preceded in death by her mother, Lou Christensen, and Leonard Payse and his friend and Neal and Heather Payse; by her brother and sister-in-law, Carl and Anne Payse, and her son and daughter-in-law, Berlinda and Bertie Walker. A viewing and celebration of her life will be held on Friday, Aug. 12, at 10 a.m. at the LDS chapel at 5th and W. Utah Ave., in Tooele, followed by funeral services at 11 a.m. and interment at the Farmington Cemetery. Donations can be sent to the Ophir Days committee for the park. Attendees are welcome to bring their own lawn chairs or blankets to sit on. For more information, call 242-0113 for venue changes. Chamber will also be open at the park. • Tuesday, Aug. 2 – Gospel Hour, West Coast crooner Heesch, popular groups, and other popular groups, 8:30 a.m. – 9:30 a.m., pitch-perfect vocals. • Tuesday, Aug. 9 – Cumberland BachFlute Quartet presenting popularfavorite harmonies in baroque music. • Friday, Aug. 12 – Peter, Paul, and Mary presenting folk amuse, guitar, and songs. • Tuesday, Aug. 16 – Pinnacle Physical Therapy, American folk music group, and Melodious Brothers, popular local groups, presenting folksinging, well-known folk music. • Tuesday, Aug. 23 – The Mormon Tabernacle Choir and Wonderful Strings, popular groups. • Friday, Aug. 26 – Pop Top Hat, Frankie and Johnny with band, and Frank Crump and Hillary Add.
Tooele County residents of all ages enjoyed the carnival at the fair last week.

A fair time

Under Secretary of Agriculture Joseph J. Jen, announced in June, in collaboration with Utah State University Extension, the release of “Growing a Nation the Story of American Agriculture,” a CD-ROM on American history teachers. The announcement was made at the Agriculture in the Classroom National Conference in Indianapolis.

The interactive multimedia CD-ROM utilizes innovative technology that links to online teacher resources and complements existing American history textbooks and high school history curricula, said Debra Spielmaker, project director and associate Extension professor at USU.

Spielmaker said the program was carefully designed to support national standards for teaching American history. Educators can use the program to teach about agricultural innovations, research and inventions that have positively changed and influenced the lives of all Americans, their culture, economy and quality of life.

The project began when Joseph J. Jen, under secretary for agriculture, economy and quality of life.

In order to make sure the immense project utilized the latest educational technologies, Spielmaker subcontracted the instructional design and multimedia development for the CD-ROM to LetterPress Software, an award-winning educational software company and technology partner located on Utah State University’s Innovation Campus.

LetterPress developers built the program using an innovative, technology-based teaching template that had previously used to create a series of American history programs called “Exploring America.”

“Trends in teaching history allows teachers to engage their students, through the use of essential historical questions, in exploring and discussing how agriculture has influenced important historical events,” said Mark Lacy, senior vice president of new product development at LetterPress Software. “As teachers present the program, they and their students gain enduring understandings of how agriculture has shaped our nation’s history.”

The “Growing a Nation” project has the potential to reach up to five million students each year, said Spielmaker. Although the historical information is designed to coincide with 9th and 10th grade history curricula, one of Jen’s goals for the project was to inform the general public about how agriculture has influenced American lives, and how agriculture has made a tremendous contribution to the quality of American life.

Jen grew the history of America through the CD program. It is taught through agriculture, and since agriculture has a relationship to nearly everything, users will also learn the history of the United States, Spielmaker said. The USDA hopes the CD might eventually end up in the Smithsonian as a history-teaching resource, she concluded.

As a CD-ROM, the program technology brings history to life, said Leston Drule, president of LetterPress Software. It uses music, dramatic audio narration, images and various sound effects. It also links to the Internet for additional information.

The CD can be obtained through state Agriculture in the Classroom representatives. State representatives are listed on the Agriculture in the Classroom Web site at http://www.agclassroom.org/state/contacts/index.htm. Debra Spielmaker is the Utah representative and can be reached for teaching and further information for Utah teachers at debras@ext.usu.edu.

Nearly 45,000 American women will die from breast and cervical cancer this year. And the real tragedy is that these deaths could have been prevented. That’s why we’re providing free mammograms and pap tests to thousands of Utah women over 50. Even women with health insurance qualify for a free breast and cervical cancer screening. To find out, call 1-800-717-1811.
GRAND OPENING

Friday & Saturday August 12-13 • 11am-2pm

The Tooele Vine & Hop Shop Inc.

Beer and Wine Making Supplies

• Wine and Beer kits
• Equipment Start-Up Kits
• Liquor & Cordial Flavorings
• Wine & Beer Making Books
• Bottling Supplies
• Beer & Wine additives
• German Beer Mugs and Steins
• And Much More

Gifts & Collectibles

Our Friendly Staff is looking forward to meeting you

TooeleMaids, Inc.

Residential Cleaning
We clean with care and love your home to your standards. The “Tooele Maids, Inc.” program includes, but is not limited to:
• Seasonal Cleaning
• Scheduled Maintenance Cleaning
• Windows
• Appliances
• Daily Mischiefs
• Shopping Service
• Post Construction
• Pre-Moving
• Emergency Cleaning
• House Sales
• Laundry and Much More

Commercial Cleaning
We clean fast and efficiently to professional quality standards:
• Office Space
• Retail
• Storage Space
• Restaurants
• Post Construction
• Pre-Moving
• Windows
• House Sales
• And Much More

The Professional, Affordable Cleaning Service

Call for your FREE estimates

435-882-6323 21 East Vine Street • Tooele 435-882-6300

While SR36 is under construction

take alternate route 2400 North

GARAGE & DIESEL

“Engine Are Our Business”

Engines • Transmission • Drive Axle Front End
As Conditioning • Power Steering
Turn-ups • Engine Diagnostics

1616 N Progress Way • Tooele • 882-0313 or 882-1273

A tent and bonnet set the stage for a revival Wednesday night in Tooele. Gracia Roemer (above) looks towards the crowd during a sermon by Dr. Terry VanBuskirk at the Baptist Bible revival. Margarita Leavitt (left) prays at the end of the sermon. Frank and Nancy Barrett (below) laugh with the minister as he explains the evils of gossip. Dr. Bobby Oliver (below, right) is preacher of Tooele’s Bible Baptist Church 286 N. Seventh St.

Revival

Baptist Bible Church in Salt Lake City, illustrated his message with two buckets. A banged up, rusty and dirty bucket represented man before accepting Christ. A second, bright, shiny new bucket symbolized Christians after conversion.

He then showed the congregation a beautiful cake, asking those assembled if they would like a piece of it. After all agreed the confection looked tasty, he put the treat into the bucket. VanBuskirk then added unpleasant objects representing bad habits, bad choices and unchristian behavior. People were offered a second chance to taste the cake, but there were no takers.

VanBuskirk said Christians need to avoid adding dirty or undesirable ingredients to their lives, so they, like the clean cake, can be attractive and desirable to the community.

The tent revival has attracted some 40 visitors a night, but Oliver said he expects attendance will grow each evening.

Although the event is sponsored by the Bible Baptist Church, he said it is non-denominational and other churches are involved in the event.

Friday night will be the climax, with a push for parents to bring their children, he said.

Although Baptist Bible Church believes in baptism by immersion, Oliver said they will not be performing baptisms or accepting converts during the revival.

“If they want to come and unite with our church afterwards, they are welcome,” he said. “That is between them and the Lord.”

Oliver had nothing but praise for Tooele City employees. “They were really helpful,” the fire chief “really worked with us,” he said, telling us exactly what we had to do (to set up the tent meeting).

Revival meetings will be held tonight and Friday at 7 p.m., in the parking lot to Quality Dodge, 200 N. Main in Tooele. Transportation and nursery are available. For more information, contact the church at 882-7183 or 882-6692.
Wednesday, August 17th
12 NOON - 7:00 pm
at the NEW Tooele City Memorial Park
Corner of Main Street & Vine Street

FOOD & FUN for EVERYONE!

★ Prizes Every Half Hour
Vacations, Hotel Stays, Cruises, Giveaways, Electronics, Gift Certificates

★ Inflatable Area for the Kids

★ Taste of Tooele Food Booths

★ Over 40 Local Business Booths

★ Live Bands & Entertainment

★ Entertainment Schedule ★
12 Noon - DJ Music & Karaoke
1:00 pm - DJ Music & Karaoke
2:00 pm - DJ Music & Karaoke
3:00 pm - Brian Bingham
4:00 pm - DJ Music & Karaoke
5:00 pm - Sticks & Stones
6:00 pm - Geraldine

Taste of Tooele $200
Sample foods from many Tooele County Restaurants.

PRESENTED BY
ZIONS BANK®

SPONSORS

Tooele County Chamber of Commerce

Presents: Dower's Pizzazz, Shellmark Entertainment, Elks, Committee to Elect Russell Winters for Mayor
Hard work pays off for Tigers Taek Do at championship

In a discovery that spanning a longstanding family of human platelets and megakaryocytes, researchers have shown that a key process in gene regulation can occur in both human platelets and megakaryocytes, unique cells that are essential because they don’t have a nucleus.

Researchers long have thought that information contained in pre-mRNA — called splicing — occurred only inside a cell nucleus. While using cells from human umbilical cord blood to demonstrate the presence of pre-mRNA, the researchers found that splicing was taking place in the cytoplasm of the cells, outside the nucleus. The researchers report their findings in the Aug. 13, 2005, issue of Cell.

Mature mRNA and then directs production of the cytokine system that plays major roles in inflammation, defense against infection, organ development, and disease. When blood platelets are activated through signals from the wall of damaged blood vessels, they release proteins that stop bleeding from small cuts, plug wounds, and direct the synthesis of pro-inflammatory proteins.

Finding that platelets can splicing the mRNA to direct the synthesis of a cytokine outside the nucleus, the researchers found evidence that pre-mRNA not needed for making proteins. In a number of other cells, such as blocking arteries by depositing fibrin, the production of IL-1β inflammatory protein sheds light on the role of platelets in both defending against injury and infection and contributing to disease, according to Zimmerman. IL-1β induces inflammatory responses in a number of other cells, in particular, some leukocytes and the endothelial cells that line blood vessels. Its production can cause the release of pro-inflammatory substances and contribute to disease, according to Zimmerman.

In a number of other cells, such as blocking arteries by depositing fibrin, the production of IL-1β inflammatory protein sheds light on the role of platelets in both defending against injury and infection and contributing to disease, according to Zimmerman. IL-1β induces inflammatory responses in a number of other cells, in particular, some leukocytes and the endothelial cells that line blood vessels. Its production can cause the release of pro-inflammatory substances and contribute to disease.
The Department of Environmental Quality (DEQ) has developed a cooperative agreement with the Utah Department of Agriculture and Food (UDAF) to study air emissions from various types of operations. The purpose of the study is to evaluate the presence of volatile organic compounds and nitrogen oxides as well as other emissions.
Tooele County is renowned for pollen counts that cause discomfort for allergy and hay fever sufferers. That’s why Mountain West Medical Center is pleased to welcome Peter G. Ventura, MD, the first Ear, Nose and Throat Specialist to open a permanent, full-service practice in the area.

Located in the Gateway Professional Center at 1244 N. Main, Tooele, Dr. Ventura’s practice, ENT Surgical Associates, opened on July 1. In addition to treating allergy sufferers, he offers 20 years of diagnostic and surgical ENT experience for infants to adults.

As part of his practice, Dr. Ventura has full privileges at Mountain West Medical Center in Tooele. He works with the hospital’s caring staff to provide patients with the best surgical and follow-up care.

Tired of those itchy, watery eyes and embarrassing bouts of sneezing? Make an appointment with Dr. Ventura today and come to know the real meaning of “Gesundheit.”

ENT treatments offered by Dr. Peter Ventura

- Allergies
- Sinus
- Ear Disease
- Hearing Loss
- Tonsils and Adenoids
- Facial Lesions
- Snoring, Sleep Apnea
- Thyroid Disease
- Deviated Septum
- Facial Plastic Surgery

ENT Surgical Associates
Peter G. Ventura, MD
1244 N. Main St., Suite 200
Tooele, Utah 84074
Phone (435) 833-9600
Fax (435) 882-4743
Hours: Monday through Friday, 9 a.m. to 5 p.m.
Dr. Ventura habla español
When the cast and crew, past and present, of the Benson Grist Mill Pageant join on Friday for a senior celebration, it won't be a typical reunion. They will be saying farewell to their dear friends and cast members, the ones who have come and gone over the years, and the people who have unexpect- edly passed away. They will be saying goodbye to an annual summer event and a community tradition. They will be saying farewell to the Benson Grist Mill Pageant.

If this local celebration of Utah’s history (that just happens to draw statewide, even national interest) has managed to escape your attention over the last ten summer seasons, this is now, officially, your last chance. The pageant runs August 12th, 13th, and 14th.

“The little pageant that could” started out as something that choreographer/performer Melisa Swan didn’t think would amount to much. “It’s amazing anyone ever came back again after that first year,” she laughed. “It was a dual interview with her husband, commu- nity/performer Gary. “It’s amazing we ever got away. They will be saying farewell to an annual summer event and community tradition. They will be saying farewell to the Benson Grist Mill Pageant.

If this local celebration of Utah’s history (that just happens to draw statewide, even national interest) has managed to escape your attention over the last ten summer seasons, this is now, officially, your last chance. The pageant runs August 12th, 13th, and 14th.

“The little pageant that could” started out as something that choreographer/performer Melisa Swan didn’t think would amount to much. “It’s amazing anyone ever came back again after that first year,” she laughed. “It was a dual interview with her husband, community/performer Gary. “It’s amazing we ever got away. They will be saying farewell to an annual summer event and community tradition. They will be saying farewell to the Benson Grist Mill Pageant.

If this local celebration of Utah’s history (that just happens to draw statewide, even national interest) has managed to escape your attention over the last ten summer seasons, this is now, officially, your last chance. The pageant runs August 12th, 13th, and 14th.

“The little pageant that could” started out as something that choreographer/performer Melisa Swan didn’t think would amount to much. “It’s amazing anyone ever came back again after that first year,” she laughed. “It was a dual interview with her husband, community/performer Gary. “It’s amazing we ever got away. They will be saying farewell to an annual summer event and community tradition. They will be saying farewell to the Benson Grist Mill Pageant.

If this local celebration of Utah’s history (that just happens to draw statewide, even national interest) has managed to escape your attention over the last ten summer seasons, this is now, officially, your last chance. The pageant runs August 12th, 13th, and 14th.

“The little pageant that could” started out as something that choreographer/performer Melisa Swan didn’t think would amount to much. “It’s amazing anyone ever came back again after that first year,” she laughed. “It was a dual interview with her husband, community/performer Gary. “It’s amazing we ever got away. They will be saying farewell to an annual summer event and community tradition. They will be saying farewell to the Benson Grist Mill Pageant.

If this local celebration of Utah’s history (that just happens to draw statewide, even national interest) has managed to escape your attention over the last ten summer seasons, this is now, officially, your last chance. The pageant runs August 12th, 13th, and 14th.

“The little pageant that could” started out as something that choreographer/performer Melisa Swan didn’t think would amount to much. “It’s amazing anyone ever came back again after that first year,” she laughed. “It was a dual interview with her husband, community/performer Gary. “It’s amazing we ever got away. They will be saying farewell to an annual summer event and community tradition. They will be saying farewell to the Benson Grist Mill Pageant.

If this local celebration of Utah’s history (that just happens to draw statewide, even national interest) has managed to escape your attention over the last ten summer seasons, this is now, officially, your last chance. The pageant runs August 12th, 13th, and 14th.

“The little pageant that could” started out as something that choreographer/performer Melisa Swan didn’t think would amount to much. “It’s amazing anyone ever came back again after that first year,” she laughed. “It was a dual interview with her husband, community/performer Gary. “It’s amazing we ever got away. They will be saying farewell to an annual summer event and community tradition. They will be saying farewell to the Benson Grist Mill Pageant.

If this local celebration of Utah’s history (that just happens to draw statewide, even national interest) has managed to escape your attention over the last ten summer seasons, this is now, officially, your last chance. The pageant runs August 12th, 13th, and 14th.

“The little pageant that could” started out as something that choreographer/performer Melisa Swan didn’t think would amount to much. “It’s amazing anyone ever came back again after that first year,” she laughed. “It was a dual interview with her husband, community/performer Gary. “It’s amazing we ever got away. They will be saying farewell to an annual summer event and community tradition. They will be saying farewell to the Benson Grist Mill Pageant.

If this local celebration of Utah’s history (that just happens to draw statewide, even national interest) has managed to escape your attention over the last ten summer seasons, this is now, officially, your last chance. The pageant runs August 12th, 13th, and 14th.

“The little pageant that could” started out as something that choreographer/performer Melisa Swan didn’t think would amount to much. “It’s amazing anyone ever came back again after that first year,” she laughed. “It was a dual interview with her husband, community/performer Gary. “It’s amazing we ever got away. They will be saying farewell to an annual summer event and community tradition. They will be saying farewell to the Benson Grist Mill Pageant.

If this local celebration of Utah’s history (that just happens to draw statewide, even national interest) has managed to escape your attention over the last ten summer seasons, this is now, officially, your last chance. The pageant runs August 12th, 13th, and 14th.

“The little pageant that could” started out as something that choreographer/performer Melisa Swan didn’t think would amount to much. “It’s amazing anyone ever came back again after that first year,” she laughed. “It was a dual interview with her husband, community/performer Gary. “It’s amazing we ever got away. They will be saying farewell to an annual summer event and community tradition. They will be saying farewell to the Benson Grist Mill Pageant.

If this local celebration of Utah’s history (that just happens to draw statewide, even national interest) has managed to escape your attention over the last ten summer seasons, this is now, officially, your last chance. The pageant runs August 12th, 13th, and 14th.

“The little pageant that could” started out as something that choreographer/performer Melisa Swan didn’t think would amount to much. “It’s amazing anyone ever came back again after that first year,” she laughed. “It was a dual interview with her husband, community/performer Gary. “It’s amazing we ever got away. They will be saying farewell to an annual summer event and community tradition. They will be saying farewell to the Benson Grist Mill Pageant.

If this local celebration of Utah’s history (that just happens to draw statewide, even national interest) has managed to escape your attention over the last ten summer seasons, this is now, officially, your last chance. The pageant runs August 12th, 13th, and 14th.

“The little pageant that could” started out as something that choreographer/performer Melisa Swan didn’t think would amount to much. “It’s amazing anyone ever came back again after that first year,” she laughed. “It was a dual interview with her husband, community/performer Gary. “It’s amazing we ever got away. They will be saying farewell to an annual summer event and community tradition. They will be saying farewell to the Benson Grist Mill Pageant.

If this local celebration of Utah’s history (that just happens to draw statewide, even national interest) has managed to escape your attention over the last ten summer seasons, this is now, officially, your last chance. The pageant runs August 12th, 13th, and 14th.

“The little pageant that could” started out as something that choreographer/performer Melisa Swan didn’t think would amount to much. “It’s amazing anyone ever came back again after that first year,” she laughed. “It was a dual interview with her husband, community/performer Gary. “It’s amazing we ever got away. They will be saying farewell to an annual summer event and community tradition. They will be saying farewell to the Benson Grist Mill Pageant.

If this local celebration of Utah’s history (that just happens to draw statewide, even national interest) has managed to escape your attention over the last ten summer seasons, this is now, officially, your last chance. The pageant runs August 12th, 13th, and 14th.

“The little pageant that could” started out as something that choreographer/performer Melisa Swan didn’t think would amount to much. “It’s amazing anyone ever came back again after that first year,” she laughed. “It was a dual interview with her husband, community/performer Gary. “It’s amazing we ever got away. They will be saying farewell to an annual summer event and community tradition. They will be saying farewell to the Benson Grist Mill Pageant.

If this local celebration of Utah’s history (that just happens to draw statewide, even national interest) has managed to escape your attention over the last ten summer seasons, this is now, officially, your last chance. The pageant runs August 12th, 13th, and 14th.

“The little pageant that could” started out as something that choreographer/performer Melisa Swan didn’t think would amount to much. “It’s amazing anyone ever came back again after that first year,” she laughed. “It was a dual interview with her husband, community/performer Gary. “It’s amazing we ever got away. They will be saying farewell to an annual summer event and community tradition. They will be saying farewell to the Benson Grist Mill Pageant.

If this local celebration of Utah’s history (that just happens to draw statewide, even national interest) has managed to escape your attention over the last ten summer seasons, this is now, officially, your last chance. The pageant runs August 12th, 13th, and 14th.
Harvest

continued from page B1

Harvest cucumbers (above) when they're bright, firm and green. They are dry and you want the plant to remain productive. Chill immediately after harvest. Ideal long-term storage method(s): Freeze or bottle.

Harvest edible varieties when the fruits are six to eight inches long, glossy, and hang for air circulation. Ideal long-term storage method(s): Freeze or common storage.

Kohlrabi

Harvest the outer leaves. The leaves are compact, firm, and white. To keep them white, the inner leaves cover the outer leaves. Harvest begins to form when the outer leaves will cover the inner leaves.理想 long-term storage method(s): Common storage, freeze, fresh, bottle.

Cabbage

Harvest when the heads are as firm as a head of lettuce. Harvest begins to form when the outer leaves cover the inner leaves. The heads will be two to four inches in diameter. Pick them when they are 6 to 10 inches long and have six to eight inches long, glossy, Watermelons:

Harvest when the fruit turns dull; the bottom of a melon may be left in the ground. Ideal long-term storage method(s): Common storage, freeze, fresh.

Kosher

Harvest when edible varieties are dry and remain productive. Chill immediately after harvest. Ideal long-term storage method(s): Freeze or bottle.

Kale

There are many kinds, including collard, turnip greens, mustard greens, and beet greens. Harvest only when leaves are dry and cool. Harvest ornamental varieties when fruits are mature and fully colored but still tender. Ideal long-term storage method(s): Freeze or common storage.

Garlic

Allow the bulbs to air dry for a few days. The bulbs will continue to grow from the center of the plant. Ideal long-term storage method(s): Freeze or common storage.

Onions

Ideal long-term storage method(s): Freeze or common storage. Harvest in late summer and fall by loosening the soil with a spading fork and pulling out the plant. Cut off the roots and all but two to three inches of the green section. Ideal long-term storage method(s): Freeze.
 Harvest

Indications of frost are:

- Yellow small petals that indicate tenderness. Scallop leaves are more tender when three to five inches long.
- Leaves are yellow at fringes, with three to five inches long.
- Flowers are small and drooping.

Ideal long-term storage method(s): Freeze, bottle or dry. • Spinach

Spinach can be frozen, dried or bottled. Harvest most spinach when full and green with tender, sweet petioles. Harvest Chinese spinach petioles, which are eaten petiole and all, when the petioles are one and a half to two inches long and the petioles are thin and pliable. The petioles are usually picked for six to seven days after harvesting.

• Radishes

Radishes can be frozen, dried or bottled. Harvest radishes just before hard freeze. Allow air curing to one inch in diameter. Large petioles. Petiole store best after harvested until the petioles die naturally or from frost. Use a packing tool. Dice from top to base beneath the petiole surface. Handle the leafy part gently before harvesting to avoid bruising. Cut damaged petioles and radish roots in garden after digging. Do not expose petioles to excessive air for any length of time. Remove adhering petiole dust by washing. Store radishes uncovered with sand or heavy soil. Allow to air dry and cure for several days before storing.

Store in cool, dark, slightly moist areas away from spices. Allow air circulation for best storage. About 40 degrees. If stored below 35 degrees, the starch in the potato metabolizes to sugar. Do not store for more than 40 degrees above freezing. Ideal long-term storage method(s): Freeze, dry or bottle. • Peppers and chilis

Peppers and chilis are best if harvested after the first hard freeze. For the best flavor, start thinning and picking when the fruit has a deep solid color and the skin is hard (no moisture on shell) and the fruit is dry. Allow air to cure for about one to two inches beneath the soil surface. Handle the pepper gently before harvesting to avoid bruising. Store in a cool, dry area. Do not harvest the fruit the first year only for two weeks the second year. Thicker, may be harvested for up to 10 weeks. To harvest, pull the fruit from the plant. Only the stem (petiole) is used, since the leaves contain large amounts of calcium and should not be eaten.

Ideal long-term storage method(s): Freeze, bottle or dry. • Squash

Squash can be frozen, dried or bottled. Harvest before a heavy frost. Light fruits can be used as damage-free fruit. Cut squash from the vine, leaving one to two inches of stem attached. Store fruits at 55 degrees F to cure for about 10 days. Store at 50 to 55 degrees F and 85 percent humidity.

Ideal long-term storage method(s): Freeze, common storage. • Peas

Peas can be frozen, dried or bottled. Harvest most peas when full and green with tender, sweet petiole. Harvest Chinese spinach petiole, which are eaten petiole and all, when the petioles are one and a half to two inches long and the petioles are small. The petioles are usually picked for six to seven days after harvesting.

• Turnips

Turnips can be left in the garden after digging. Do not harvest the first year. Harvest only for two weeks the second year. Thick, may be harvested for up to 10 weeks. To harvest, pull the fruit from the plant. Only the stem (petiole) is used, since the leaves contain large amounts of calcium and should not be eaten.

Ideal long-term storage method(s): Freeze, bottle or dry. • Radishes

Radishes can be frozen, dried or bottled. Harvest radishes just before hard freeze. Allow air curing to one inch in diameter. Large petioles. Petiole store best after harvested until the petioles die naturally or from frost. Use a packing tool. Dice from top to base beneath the petiole surface. Handle the leafy part gently before harvesting to avoid bruising. Cut damaged petioles and radish roots in garden after digging. Do not expose petioles to excessive air for any length of time. Remove adhering petiole dust by washing. Store radishes uncovered with sand or heavy soil. Allow to air dry and cure for several days before storing.

Store in cool, dark, slightly moist areas away from spices. Allow air circulation for best storage. About 40 degrees. If stored below 35 degrees, the starch in the potato metabolizes to sugar. Do not store for more than 40 degrees above freezing. Ideal long-term storage method(s): Freeze, dry or bottle. • Peppers and chilis

Peppers and chilis are best if harvested after the first hard freeze. For the best flavor, start thinning and picking when the fruit has a deep solid color and the skin is hard (no moisture on shell) and the fruit is dry. Allow air to cure for about one to two inches beneath the soil surface. Handle the pepper gently before harvesting to avoid bruising. Store in a cool, dry area. Do not harvest the fruit the first year only for two weeks the second year. Thicker, may be harvested for up to 10 weeks. To harvest, pull the fruit from the plant. Only the stem (petiole) is used, since the leaves contain large amounts of calcium and should not be eaten.

Ideal long-term storage method(s): Freeze, bottle or dry. • Squash

Squash can be frozen, dried or bottled. Harvest before a heavy frost. Light fruits can be used as damage-free fruit. Cut squash from the vine, leaving one to two inches of stem attached. Store fruits at 55 degrees F to cure for about 10 days. Store at 50 to 55 degrees F and 85 percent humidity.

Ideal long-term storage method(s): Freeze, common storage. • Peas

Peas can be frozen, dried or bottled. Harvest most peas when full and green with tender, sweet petiole. Harvest Chinese spinach petiole, which are eaten petiole and all, when the petioles are one and a half to two inches long and the petioles are small. The petioles are usually picked for six to seven days after harvesting.

• Turnips

Turnips can be left in the garden after digging. Do not harvest the first year. Harvest only for two weeks the second year. Thick, may be harvested for up to 10 weeks. To harvest, pull the fruit from the plant. Only the stem (petiole) is used, since the leaves contain large amounts of calcium and should not be eaten.

Ideal long-term storage method(s): Freeze, bottle or dry. • Squash

Squash can be frozen, dried or bottled. Harvest before a heavy frost. Light fruits can be used as damage-free fruit. Cut squash from the vine, leaving one to two inches of stem attached. Store fruits at 55 degrees F to cure for about 10 days. Store at 50 to 55 degrees F and 85 percent humidity.

Ideal long-term storage method(s): Freeze, common storage. • Peas

Peas can be frozen, dried or bottled. Harvest most peas when full and green with tender, sweet petiole. Harvest Chinese spinach petiole, which are eaten petiole and all, when the petioles are one and a half to two inches long and the petioles are small. The petioles are usually picked for six to seven days after harvesting.

• Turnips

Turnips can be left in the garden after digging. Do not harvest the first year. Harvest only for two weeks the second year. Thick, may be harvested for up to 10 weeks. To harvest, pull the fruit from the plant. Only the stem (petiole) is used, since the leaves contain large amounts of calcium and should not be eaten.

Ideal long-term storage method(s): Freeze, bottle or dry. • Squash

Squash can be frozen, dried or bottled. Harvest before a heavy frost. Light fruits can be used as damage-free fruit. Cut squash from the vine, leaving one to two inches of stem attached. Store fruits at 55 degrees F to cure for about 10 days. Store at 50 to 55 degrees F and 85 percent humidity.

Ideal long-term storage method(s): Freeze, common storage. • Peas

Peas can be frozen, dried or bottled. Harvest most peas when full and green with tender, sweet petiole. Harvest Chinese spinach petiole, which are eaten petiole and all, when the petioles are one and a half to two inches long and the petioles are small. The petioles are usually picked for six to seven days after harvesting.

• Turnips

Turnips can be left in the garden after digging. Do not harvest the first year. Harvest only for two weeks the second year. Thick, may be harvested for up to 10 weeks. To harvest, pull the fruit from the plant. Only the stem (petiole) is used, since the leaves contain large amounts of calcium and should not be eaten.

Ideal long-term storage method(s): Freeze, bottle or dry. • Squash

Squash can be frozen, dried or bottled. Harvest before a heavy frost. Light fruits can be used as damage-free fruit. Cut squash from the vine, leaving one to two inches of stem attached. Store fruits at 55 degrees F to cure for about 10 days. Store at 50 to 55 degrees F and 85 percent humidity.
**Schools**

**TABC newsspins tunes campus clinic**

If you have not registered your kin
ta Community Council will have its first meeting of the year on Thursday, Aug. 11, at 6:30 p.m. in the TABC Library. Parents are welcome to attend.

**Kindergartners register now**

If you have not explored your

**What would you like to share a story or an adventure as soon as possible?**

**DOINS policy**

**DOINS policy**

**DOINS policy**

**DOINS policy**

**DOINS policy**

**DOINS policy**
**Sanford Journal**

**For Adults Education**
76 South
Sacramento
2nd floor

8:30 a.m., Harris 10 a.m.; Northlake 9 a.m.; Middle Canyon 10 a.m.; everyday quilting

Senior groups
The Grantsville Senior Center can be called at 882-3441.
Tooele High School registration is due Aug. 12.
Apúntate y participa en las funciones. Celebrate August birth month with good health, fun and friends.
Boy Scouts will start a new four-week league is to be held each Sunday for 14 weeks.
Meet, Tuesday, Aug. 14.
For more information, call (801) 533-7205.
For more information, call (801) 571-3502 or sfh@tooele.org.

**Monday in Park**

The Utah Arts Council's annual Mondays in the Park Concert Series continues on Aug. 15, with a performance by the Tonga Singers of Utah and the Polynesian Ska Troupe. This concert explores Utah's culture of Polynesian heritage.

**Friday night dinner**

Our Big Fat Summer Bash will be on the steps of Truman, Aug. 15, at 6 p.m.; Slappy Joe, or chicken adobe野生 with baked beans, potatoes and corn. Please bring the family.

Call (801) 533-5026 or sfh@tooele.org.

**Call for New Members**

Due to the anticipated number of new students, class lists may be augmented.
To obtain the fee schedule and to register for classes, please call the school at 833-1921 from 7 a.m.-3 p.m. to set up an appointment to discuss the best one for you.

**Pesticide Free**

For more information, contact Laura Durham, (801) 533-5026 or sfh@tooele.org.

**Final General**

Thanks!

Call (801) 571-3502 or sfh@tooele.org.

**Saturday, August 20th**

8:00am: Flag Ceremony by Scoutboy Stockton 9th Avenue at 200 East and 200 South or per family of $25.

10:00am - 3:00pm: “Stockton Days”

All Activities at Alex Baker Memorial Ball Park, East on Silver Ave. in Stockton.

For more information, call John Miller at 834-4325 for info.

3:00pm: Hawaiian Dancers perform

8:10pm: DJ and Dancing.

ATTENTION VENDORS & CRAFTERS:

BOOTH SPACES available $10 each. Come sell your wares. Deadline August 178. Contact Town Hall at 834-3872 or Ron Stanley at 834-2698. DLP Museum open Saturday from 9am-3pm.

**“Stockton Days” Celebration**

Friday, August 19th & 20th

All Activities at Alex Baker Memorial Ball Park, East on Silver Ave. in Stockton.

**How Can We Help You Today?**

Also available at Desert Peak Feed (930 N Main) or call 882-1219

Alice Baker Memorial Farm Park

**Member-Owner**

Five-Year Review of Jacobs Smerfied Superfund Site

The Utah Department of Environmental Quality (DEQ) is reviewing in conjunction with the U.S. Environmental Protection Agency (EPA) a Five-Year Review of the Jacobs Smerfeld Superfund Site located in Tooele City.

The purpose of a Five-Year review is to determine whether or not the present cleanup of the Site is protective of human health and the environment.

The Five-Year Review will include community interviews, a review of site documents, and a site inspection to evaluate all remedy components. UDEQ will prepare an Executive Summary of the Five-Year Review of the Jacobs Smerfeld Superfund Site.

The Jacobs Smerfeld Superfund is one of over 125 Superfund Sites in Utah, and over 120 across the United States. By law, UDEQ is required to review Superfund Sites every five years.

In 1999, EPA's Emergency Response Branch cleaned up the former Jacobs Smerfeld site by removing contaminated materials present in the southwest part of the Site. The Site was cleaned up to a level where it is not a threat to the environment.

The Five-Year Review will include community interviews, a review of site documents, and a site inspection to evaluate all remedy components. UDEQ will prepare an Executive Summary of the Five-Year Review of the Jacobs Smerfeld Superfund Site.

The Jacobs Smerfeld Superfund Site is located in Tooele City, Utah. The purpose of a Five-Year review is to determine whether or not the present cleanup of the Site is protective of human health and the environment.
Focus factors other than market volatility

As an investor, you need to realize that the stock market will always have its ups and downs. You can’t do anything about those fluctuations, but you don’t have to let them weigh down your investment decisions. Of course, during those bear market conditions containing unwelcome results, you may be tempted to take action by selling off some “losers.”

Furthermore, if you decide to do this, you may be tempted to take action by selling off some “losers.” By investing in a wide range of stocks, bonds, government securities and other vehicles, you can increase your chances of success while reducing the impact of short-term volatility. Ideally, your investment mix should be based on your risk tolerance, time horizon and long-term goals. You may want to work with an investment professional to design an asset allocation plan that’s right for you.

Provision/volatility ratio: If the prices of your stocks have dropped, you might want to buy even more shares. Some of the world’s greatest investors, such as Warren Buffett, constantly look for high-quality stocks whose prices are temporarily depressed. By doing just a little research, you can find a stock's “provision/volatility” ratio (P/V) that is more than 10% in price performance, which may be an indication that a stock is attractively priced.

Dividends paid - Even if a stock’s price is down, it may continue to pay dividends. And if you invest these dividends into the stock, you are adding more shares, which can pay off for you if the stock’s price rises again. (Keep in mind, though, that not all stocks pay dividends, and dividends can be increased, decreased or totally eliminated at any point without notice.)

Your investment statement can give you a snapshot of your investments – but snapshotting really provides depth of control. To be a successful investor, look at the “big picture.”

(© 2005 King Features Synd., Inc.)
Liesel Nelson
Liesel Nelson has been called to serve as a missionary for The Church of Jesus Christ of Latter-day Saints in the New York New York Mission, Spanish speaking. She leaves for the mission Feb. 1, 2005. Sister Nelson will preach Sunday, Aug. 14, at 12:45 p.m. in the Willow Creek Ward Sacrament Meeting at the LDS church, 410 Shelley Lane, Grantsville.

Sister Kelly
Sister Mary Lynn Kelly, daughter of Linda Perry and Clark Perry. Parents of the groom are Marilyn and Perry and Clark Perry. Parents of the bride are Cindy Pitt/Hall and Diane Nelson.

SAFETY
WEDDINGS
News/Carley Thomas
by David Ullington
Victims of fraud fight back. You’re not alone

If you’ve been a victim of business-opportunity fraud, whether it’s a pyramid, a Ponzi scheme, or any other scam that makes you want to take flight to Spain, then you should contact the Federal Trade Commission (www.ftc.gov) or the Better Business Bureau. You may also be able to file a criminal complaint with your local police department or with the local law enforcement agency.

The FTC online complaint form (www.ftc.gov) is handy, but it’s far from the only place you can file a complaint. You can also file a complaint with the Attorney General’s office in your state. The attorney general’s office can respond to your complaint in a number of ways:
• If your complaint involves a business, you can file a complaint with the attorney general’s office. The attorney general can then refer the complaint to the appropriate government agency or to the Better Business Bureau.
• If your complaint involves a consumer, you can file a complaint with the attorney general’s office. The attorney general can then refer the complaint to the Better Business Bureau.

The Tooele County Sheriff’s Office is also available to help you with your complaint. You can contact the sheriff’s office at 801-487-7177 to find out more about what they can do for you.

The Sheriff’s Office can help you with any type of crime, whether it’s a theft, a burglary, or a scam. They can also help you with identity theft, which is a growing problem in today’s society. Identity theft occurs when someone uses your personal information to gain access to your bank account, your credit card, or your Social Security number.

If you think you may be a victim of identity theft, you should contact the Federal Trade Commission (www.ftc.gov) or the Better Business Bureau. You can also file a complaint with the Attorney General’s office in your state. The attorney general’s office can respond to your complaint in a number of ways:
• If your complaint involves a business, you can file a complaint with the Attorney General’s office. The attorney general can then refer the complaint to the appropriate government agency or to the Better Business Bureau.
• If your complaint involves a consumer, you can file a complaint with the Attorney General’s office. The attorney general can then refer the complaint to the Better Business Bureau.

The Sheriff’s Office can help you with any type of crime, whether it’s a theft, a burglary, or a scam. They can also help you with identity theft, which is a growing problem in today’s society. Identity theft occurs when someone uses your personal information to gain access to your bank account, your credit card, or your Social Security number.

If you think you may be a victim of identity theft, you should contact the Federal Trade Commission (www.ftc.gov) or the Better Business Bureau. You can also file a complaint with the Attorney General’s office in your state. The attorney general’s office can respond to your complaint in a number of ways:
• If your complaint involves a business, you can file a complaint with the Attorney General’s office. The attorney general can then refer the complaint to the appropriate government agency or to the Better Business Bureau.
• If your complaint involves a consumer, you can file a complaint with the Attorney General’s office. The attorney general can then refer the complaint to the Better Business Bureau.
None of the stops at the pageant's determined committee. They pressed forward, fueled by gain donated by businesses, the community, and other sources. But for every gain, there was an equal number of challenges—and even a few losses. When Matt Price took up with cancer in 2003, it was rough for everyone involved. Two years later, when Eddie Hughes fell ill with cancer as well, the shaken pageant performers regrouped to do something about it. Benefits were staged for both of them—Dougald Spotted Eagle came out for appearances in a pageant benefit for Price. And both nights’ ticket sales went directly to a fund for treatment.

"Both of them were young and very talented," said Gary. "So it was a surprise. Eddie and Matt were both very instrumental in moving to the next phase, the second year. They were both on our committee.

And nothing could prepare the pageant for the entirely loss of choreographer and dance director Lilly Lindquist, who died unexpectedly in 2003. She and her husband and son were performed together for several years. She was an original cast member, and her voice is featured on the pre-recorded soundtracks.

Lilly was also one of the main choreographers, and served on the executive committees. Lilly’s loss left a lot of holes.

"There’s always been turnover in the pageant, but in 2003 it was more of a surprise, and it was sad." said Gary. "It’s been a really neat thing for us.

They all have a right to claim ownership. In an all-volunteer, mostly student effort, the Swans say there’s literally no way to estimate how much time they have personally spent. But the pay-off is worth it. They’re hitting 90 shows this season, and guess that somewhere around 600 cast members have passed through the pageant. Melissa says because of the numbers, they weren’t able to track every one down for Friday’s reunion.

Gathering together is a fitting way to end the production. But Melissa Grimm, whose ownership of the story propelled the entire production, doesn’t want it to end. ‘It's her family's story,’ said Gary. ‘It’s been a really nothing for the Law extended family. ‘Grimms plays boy in the
down, and it’s not over.

They all have a right to claim ownership. In an all-volunteer, mostly student effort, the Swans say there’s literally no way to estimate how much time they have personally spent. But the pay-off is worth it. They’re hitting 90 shows this season, and guess that somewhere around 600 cast members have passed through the pageant. Melissa says because of the numbers, they weren’t able to track every one down for Friday’s reunion.

Gathering together is a fitting way to end the production. But Melissa Grimm, whose ownership of the story propelled the entire production, doesn’t want it to end. ‘It's her family's story,’ said Gary. ‘It’s been a really nothing for the Law extended family. ‘Grimms plays boy in the
down, and it’s not over.

They all have a right to claim ownership. In an all-volunteer, mostly student effort, the Swans say there’s literally no way to estimate how much time they have personally spent. But the pay-off is worth it. They’re hitting 90 shows this season, and guess that somewhere around 600 cast members have passed through the pageant. Melissa says because of the numbers, they weren’t able to track every one down for Friday’s reunion.

Gathering together is a fitting way to end the production. But Melissa Grimm, whose ownership of the story propelled the entire production, doesn’t want it to end. ‘It's her family's story,’ said Gary. ‘It’s been a really nothing for the Law extended family. ‘Grimms plays boy in the
down, and it’s not over.
**Great Dishes**
Made Right, Light and Easy

**Family Features Editorial Syndicate**

All materials courtesy of
North Carolina Milk

What qualities turn a good dish into a great dish? If a recipe has family-pleasing flavor and appearance, offers sound nutrition and lower fat, and is easy to make, it should go to the head of the list.

But relax, this is easy. Simply switching to evaporated fat-free milk is one way to increase nutritional benefits and flavor! If you need to cut down on saturated fat, using evaporated fat-free milk is a great way to increase nutritional benefits and flavor! If your favorite recipes call for refrigerated milk, using evaporated fat-free milk is, in fact, not only healthful, but tastes great! Evaporated milk is rich in calcium and vitamin D.

All materials courtesy of Nestlé Carnation Evaporated Fat-Free Milk.

**THURSDAY August 11, 2005**

**Great Dishes**

Addition of evaporated fat-free milk may not only taste better, but it also saves money and reduces your shopping list. Look for evaporated fat-free milk at your local supermarket or grocery. Evaporated fat-free milk is great for making soups, bread, casserole, main dish or dessert recipes call for refrigerated milk is a great way to increase nutritional benefits and flavor! If your favorite recipes call for refrigerated milk, using evaporated fat-free milk is a great way to increase nutritional benefits and flavor! If your favorite recipes call for refrigerated milk, using evaporated fat-free milk is, in fact, not only healthful, but tastes great! Evaporated milk is rich in calcium and vitamin D.

All materials courtesy of Nestlé Carnation Evaporated Fat-Free Milk.

## Apple-Cranberry Cobbler

Net wt. 12 oz. (340g)

1 1/2 cups (9 fluid-ounce can) tropical fruit juice mix

2 1/2 cups all-purpose flour

2/3 cup sugar

3/4 cup brown sugar

1 teaspoon baking powder

1/4 teaspoon salt

2 large eggs

1/2 cup evaporated fat-free milk

2 cups fresh or frozen cranberries

Topping:

1/4 cup all-purpose flour

3/4 cup brown sugar

1/4 cup chopped walnuts

1/4 cup butter, melted

1/2 teaspoon cinnamon

1/4 teaspoon nutmeg

1. Preheat oven to 375°F. Lightly grease a 9-inch deep baking dish. Line bottom of dish with foil. Set aside.

2. In a large bowl, combine juice mix, flour, sugar, baking powder and salt. Mix well. Stir in eggs and milk. Pour into prepared baking dish. Top with fresh or frozen cranberries. Set aside.


4. Bake for 35 minutes or until top is golden brown and center is set. Serve warm. Yields about 9 servings.

---

## Pork Tenderloin

Using evaporated fat-free milk is a great way to increase nutritional benefits and flavor! If your favorite recipes call for refrigerated milk, using evaporated fat-free milk is, in fact, not only healthful, but tastes great! Evaporated milk is rich in calcium and vitamin D.

All materials courtesy of Nestlé Carnation Evaporated Fat-Free Milk.

**Pork Tenderloin with Creamy Mustard Sauce**

Net wt. 15.25 oz. (429g)

1 1/2 cups (9 fluid-ounce can) tropical fruit juice mix

2/3 cup (5 fluid-ounce can) tropical fruit nectar

2 tablespoons Dijon mustard

2 tablespoons dry white wine or chicken broth

2 tablespoons apple juice

1 teaspoon dried thyme

1/2 teaspoon salt

1/4 teaspoon pepper

1/4 teaspoon backbone

1/8 teaspoon cayenne pepper

2 green onions, sliced

2 tablespoons chopped parsley

1 pound pork tenderloin

Sauce:

1/4 cup Dijon mustard

1/2 cup heavy cream

1/2 cup chicken broth

1/2 cup evaporated fat-free milk

2 tablespoons all-purpose flour

1/4 teaspoon salt

1/8 teaspoon black pepper

1/8 teaspoon cayenne pepper

1/4 teaspoon backbone

1. Trim fat from pork; cut into 1-inch-thick slices. Place pork between 2 pieces of plastic wrap. Flatten to 1/4-inch thickness using meat mallet or rolling pin. Season with salt and pepper.

2. Remove from skillet; set aside and keep warm. Repeat with remaining pork.

3. Reduce heat to low. Add evaporated milk; stir to loosen brown bits. Remove from skillet; set aside and keep warm. Repeat with remaining pork.

4. For sauce, add Dijon mustard, heavy cream, chicken broth and evaporated fat-free milk. Whisk until smooth. Stir in flour. Cook, stirring constantly, until thickened, turning pork to coat with sauce.

5. Serve pork with sauce. Yields about 4 servings.

---

## See Recipes on C2
**Individual Chocolate Espresso Soufflés**

- 1/2 cup powdered sugar
- 1/2 cup hot water
- 2 tablespoons granulated sugar
- Nonstick cooking spray

Makes 8 servings

**Nutritional analysis per serving:**
- 330 calories, 6% Daily Value sodium, 30% Daily Value calcium
- 115mg cholesterol, 5g fiber, 600mg carbohydrate, 3.5g fat (30 calories from fat)

**Ingredients:**
- 1/2 cup real, fresh milk that has been gently heated to remove half the water, which makes it richer.
- Fat-free evaporated milk
- 2 tablespoons instant coffee granules
- 2 tablespoons butter

**Instructions:**
1. Real, fresh milk that has been gently heated to remove half the water, which makes it richer.
2. Fat-free evaporated milk.
3. How do you substitute fat-free evaporated milk for whole milk?
4. The instructional assistant will assist in teaching Welding Technology. Must pass an FBI criminal background check. This is a part-time position of 20 hours per week at $5.13 per hour. No benefit package is offered for this position. Contact Lynette Robinson at (435) 993-2290 for an application and position announcement. Closing date: August 17, 2005.

**Recipe:**

1. Preheat oven to 350°F. Grease 13 x 9-inch baking dish. Combine apple pie filling and cranberries in baking dish.
2. Pour hot water over fruit.
3. Pack fruit mixture in center comes out moist but not wet.
4. Fold butter into remaining egg whites gently but thoroughly.
5. Egg whites and salt until small meringue form. Gradually beat in remaining granulated sugar until stiff peaks form. Fold 1/4 of mixture into egg whites gently but thoroughly.

Serve with a black coffee. Inserted in center comes out moist but not wet. Sprinkle with powdered sugar. Serve immediately.

**Nutritional analysis per serving:**
- 180 calories, 6% Daily Value sodium, 6% Daily Value calcium
- 10mg cholesterol, 1g fiber, 110mg carbohydrate, 4g protein, 3.5g fat (30 calories from fat)

**Answers:**
1. Real, fresh milk that has been gently heated to remove half the water, which makes it richer.
2. 2 tablespoons fat-free evaporated milk.
3. How many can you answer correctly?
4. A cup of Carnation’s found this thought it was an old way to make a sauce, but a great name for evaporated milk!

**Individual Chocolate Espresso Soufflés**

1. Preheat oven to 350°F. Grease 13 x 9-inch baking dish. Combine apple pie filling and cranberries in baking dish.
2. Pour hot water over fruit.
3. Pack fruit mixture in center comes out moist but not wet.
4. Fold butter into remaining egg whites gently but thoroughly.
5. Egg whites and salt until small meringue form. Gradually beat in remaining granulated sugar until stiff peaks form. Fold 1/4 of mixture into egg whites gently but thoroughly.

Serve with a black coffee. Inserted in center comes out moist but not wet. Sprinkle with powdered sugar. Serve immediately.

**Nutritional analysis per serving:**
- 180 calories, 6% Daily Value sodium, 6% Daily Value calcium
- 10mg cholesterol, 1g fiber, 110mg carbohydrate, 4g protein, 3.5g fat (30 calories from fat)

**Answers:**
1. Real, fresh milk that has been gently heated to remove half the water, which makes it richer.
2. 2 tablespoons fat-free evaporated milk.
3. How many can you answer correctly?
4. A cup of Carnation’s found this thought it was an old way to make a sauce, but a great name for evaporated milk!
Make your own sidewalk chalk!

By Samantha Weaver

The banana is in the same plant family as the lily and the orchid.

When infamous bank robbers Bonnie and Clyde were finally tracked down by authorities, there was a violent gun battle—immortalized in rather gory detail in the 1967 film "Bonnie and Clyde." The pair was killed, of course. The investigation of the scene revealed that they were collectively hit by 50 bullets—and a total of 167 rounds were found to have struck the car the robbers were in.

George Washington gave rations of rum to his troops during the American Revolutionary War.

© 2005 King Features Synd., Inc.

Detective Dog's WORDS

"ONE POLICECAT leads to another of some sort more or less, we all agree."

This is an adver-torial text. Let's use this in a 5x6 column.

Simply start with A and use a letter in each segment, maintaining letters as necessary, to form new words in the following directions:

1. Letter A in place
2. Like-er proposition
3. Which follows or Lead
4. Life of silky
5. Articulate animal
6. Police's native

Remember, leave in one word lead to another. Continue to play as long as you enjoy it!"
John Madden provides analysis when the Chicago Bears play the Miami Dolphins in the Hall of Fame Game Monday on

What's on TV?

**COVER STORY**

Well-traveled Madden parks his bus at 30 Rock

By George Dickie

"It's a rare thing for someone who lives outside of a country club to be for nearly half the year, someone who should change employers frequently."

Yes, football analyst John Madden is in the forefront, especially for the 2009 season. Following the 1979 season, Madden signed to do four games as an analyst for CBS in 1980, a stint that lasted 14 years. During this time, Madden established a reputation as an insightful and entertaining color man, and won 12 Shrine Games Outstanding Sports Announcer honors.

When Fox landed the NFC package in 1995, Madden, boothmate Pat Summerall and just about the entire CBS production team followed. Madden was Fox's only analyst in 2001, when he jumped to ABC to pair with Al Michaels on "Monday Night Football.""This Monday, Aug. 9, is the first game of the MNF" with Al Michaels and Savard

"This is something that I love," Madden said in a recent conference call with representatives of his new team. "It's the pregame show, which undoubtedly will be big, and I really enjoyed it. And I think because I enjoyed it so much, that's the reason I went back to coaching, because you know, as coaches, we always take everything we do as a challenge. A challenge, I think, is never any of this coming into the MNF."

At 69, Madden is at an age when most have been retired for several years. But his well-known passion for football remains, and that led 15 other people to sign a contract that will take him through his 30th season.

"It's a rare thing for someone who lives outside of a country club to be for nearly half the year, someone who should change employers frequently."

A: It's certainly possible if it
doesn't get too hot."

Q: Is Skeet Ulrich of "Into
the Wild" going to be a star
input? And on him, which undoubtedly will be big, and I really enjoyed it. And I think because I enjoyed it so much, that's the reason I went back to coaching, because you know, as coaches, we always take everything we do as a challenge. A challenge, I think, is never any of this coming into the MNF.""

T-R-V-I-A

Jean Cruckshank "The School of Rock" and "SpongeBob SquarePants" star in the "SpongeBob SquarePants" cartoon during the 1994-95 season.
Notices

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

fered as the result of any damages suf-

C

C6

THURSDAY August 11, 2005

Classified

HOUSING, employment, public notices

Notices

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.

To date.

Tooele Transcript-Bulletin.
Tooele and Deseret Chemical Deposits, Utah
Is seeking 1 full-time Occupational Health Physician to provide pre-employment and periodic exams, beginning 1 October 2005 through 30 September 2006 and an additional four (4) option periods, with the total performance period not exceeding five (5) years.
Employment is a benefit of the federal services firm-fixed price with performance award contract.
Applicants must be a Medical Doctor (MD) or Doctor of Osteopathy (DO). Must have a valid unrestricted state license. Must meet or exceed current recognized national standards as established by the JCAHO. Must have maintain current certification in BCLS and ACLS.

Applicants shall be rated and ranked according to the following criteria: (a) prior experience, (b) prior education, and (c) past performance. A personal interview may also be required as part of the rating process. The successful applicant must register in the Central Contractor Registration database prior to contract award. Registration information is located at http://www.ccr.gov.

Detroit Diesel

Detroit Diesel Remanufacturing—West (DDRW), a DaimlerChrysler Company located in Tooele, is seeking candidates for several skilled trades positions (sterling trucks, marine and components) and is ISO certified. Remanufacturing is the fastest growing business under the Detroit Diesel brand and employs 1,288 people at four facilities throughout the United States. DDRW is considered a core component of our business and is positioned strategically to serve customers in all the market segments.

Detroit Diesel Remanufacturing—West is a 400,000 square foot, state-of-the-art manufacturing facility located in Tooele, Utah just 30 miles southwest of Salt Lake City. The facility, which occupies more than one million square feet, employs approximately 350 people and is considered the center of excellence for Detroit Diesel Remanufacturing operations throughout the United States.

---

To order this publication or for more information contact Richard Friesen, Supervisor, Transportation, 603-759.

---

Tooele County School District

TRANSPORTATION—Substitute Drivers. Must be at 21 yrs of age, have high school equivalency, and be willing to drive a school bus on an as needed basis. Must possess a valid Utah State Driver’s License and a valid Utah Commercial Driver’s License with a school bus endorsement. For more information contact Roberta, Transportation, 830-77.

---

Applicants must have excellent skills in typing, computer literacy, accounting, mathematics, and Excel. Experience preferred. (801)508-9343

---

Children and Adults

To order this publication or for more information contact Richard Friesen, Supervisor, Transportation, 603-759.

---

Children and Adults

To order this publication or for more information contact Richard Friesen, Supervisor, Transportation, 603-759.

---

Children and Adults

To order this publication or for more information contact Richard Friesen, Supervisor, Transportation, 603-759.
Cheaper than rent, lots of square
2 bd & 1 bth, 50% finished in
Mark Martinez 830-0655 or Peggy
home, updated, fresh paint. Call
PRICE REDUCED! Great Starter
427 So. Coleman, $105,000
519 W. Sunset Ave, $99,900

Cheaper than rent Starter home
456 N. 100 East     $89,900
386 Century Dr. $83,900
Zoned Multi use on South Main
This cottage/bungalow is full of
bench with Fantastic views. This
$130,000
71 Benchmark Village
Sandy 830-5545. #508001
details. 830-5545. #518536

STAIRS! Full landscaping, formal
potential! Call Sandy 830-5545.
JUST REDUCED!  $100,000
#519890

1768 sq ft - 85% fin. bsmt - 3'
dryer, ready to move into. Call
Sandy Covello 830-5545. #516375

Located in great neighborhood
with full basement partially finished.
and back yard. Call Jean Draper
pick your own carpet. Private patio

1541 S. 700 East     $74,900
1396 W. Hwy 199 $112,900
4 bdrm, 3 1/2 bath, 3 car grg plus
units plus amazing views! Call Pam

421 N. 200 West, $119,900
607 Haylie Lane    $59,900
#512073

Big secluded yard - very nice
neighborhood! Call Jay Kirk 830-2091.
PRICE REDUCED    $115,000
160 West 480 South, Tooele

355 E. Angus Cove
#494511

4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

607 S. 400 West, $48,900
#541220

3 bdrm, 2.5 bath. Just move in,
condition. New deck - More! Call
TOOELE,              $190,000

324 N. 200 West, $119,900
4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

355 E. Angus Cove
#494511

4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

607 S. 400 West, $48,900
#541220

3 bdrm, 2.5 bath. Just move in,
condition. New deck - More! Call
TOOELE,              $190,000

324 N. 200 West, $119,900
4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

355 E. Angus Cove
#494511

4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

607 S. 400 West, $48,900
#541220

3 bdrm, 2.5 bath. Just move in,
condition. New deck - More! Call
TOOELE,              $190,000

324 N. 200 West, $119,900
4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

355 E. Angus Cove
#494511

4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

607 S. 400 West, $48,900
#541220

3 bdrm, 2.5 bath. Just move in,
condition. New deck - More! Call
TOOELE,              $190,000

324 N. 200 West, $119,900
4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

355 E. Angus Cove
#494511

4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

607 S. 400 West, $48,900
#541220

3 bdrm, 2.5 bath. Just move in,
condition. New deck - More! Call
TOOELE,              $190,000

324 N. 200 West, $119,900
4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

355 E. Angus Cove
#494511

4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

607 S. 400 West, $48,900
#541220

3 bdrm, 2.5 bath. Just move in,
condition. New deck - More! Call
TOOELE,              $190,000

324 N. 200 West, $119,900
4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

355 E. Angus Cove
#494511

4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

607 S. 400 West, $48,900
#541220

3 bdrm, 2.5 bath. Just move in,
condition. New deck - More! Call
TOOELE,              $190,000

324 N. 200 West, $119,900
4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

355 E. Angus Cove
#494511

4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

607 S. 400 West, $48,900
#541220

3 bdrm, 2.5 bath. Just move in,
condition. New deck - More! Call
TOOELE,              $190,000

324 N. 200 West, $119,900
4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

355 E. Angus Cove
#494511

4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

607 S. 400 West, $48,900
#541220

3 bdrm, 2.5 bath. Just move in,
condition. New deck - More! Call
TOOELE,              $190,000

324 N. 200 West, $119,900
4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

355 E. Angus Cove
#494511

4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

607 S. 400 West, $48,900
#541220

3 bdrm, 2.5 bath. Just move in,
condition. New deck - More! Call
TOOELE,              $190,000

324 N. 200 West, $119,900
4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

355 E. Angus Cove
#494511

4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

607 S. 400 West, $48,900
#541220

3 bdrm, 2.5 bath. Just move in,
condition. New deck - More! Call
TOOELE,              $190,000

324 N. 200 West, $119,900
4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

355 E. Angus Cove
#494511

4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

607 S. 400 West, $48,900
#541220

3 bdrm, 2.5 bath. Just move in,
condition. New deck - More! Call
TOOELE,              $190,000

324 N. 200 West, $119,900
4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

355 E. Angus Cove
#494511

4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

607 S. 400 West, $48,900
#541220

3 bdrm, 2.5 bath. Just move in,
condition. New deck - More! Call
TOOELE,              $190,000

324 N. 200 West, $119,900
4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

355 E. Angus Cove
#494511

4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.

607 S. 400 West, $48,900
#541220

3 bdrm, 2.5 bath. Just move in,
condition. New deck - More! Call
TOOELE,              $190,000

324 N. 200 West, $119,900
4 bdrm, 2 baths, .20 acres with
WOW! Grantsville fenced home.