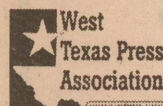


THE ELDORADO SUCCESS



"The Voice of Eldorado and Schleicher County Since 1901"



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Jeffs' flip-flop coincides with lights-out at YFZ Temple

Warren Jeffs reportedly told his brother Nephi Jeffs that he is not the prophet of the Fundamentalist Church of Jesus Christ of Latter Day Saints, according to a story Tuesday in the *Deseret Morning News*.

In the story reporter Ben Winslow quotes a law enforcement source as saying, "He said he is the greatest of all sinners and, in so many words, worked his way to be ladder and prophet when he knew he wasn't called of God to be a prophet."

Jeffs' conversation with his brother happened when the younger sibling visited the FLDS leader in the Purgatory Correctional Facility in Hurricane, Utah, where he awaits trial on charges of Rape as an Accomplice.

Jail officials reportedly tape Jeffs' visits and phone calls.

Jeffs asked his brother to inform his followers of the conversation, but later contacted Nephi Jeffs to say that he had changed his mind.

The Success has learned that Jeffs denial of his prophet status, and his subsequent retraction of that denial, occurred in early February of this year,

which coincides with an unusual occurrence at the YFZ Ranch, when the lights at the ranch, including those on the FLDS temple were turned out for a period of about two weeks.

The temple lights, which illuminated the massive white limestone structure since its completion, were turned back on and have remained on ever since the two week outage.

Local observers were puzzled when the lights were turned out, but made little of the event until the news reached Eldorado that Warren Jeffs had temporarily denied his standing as prophet during that period.

The news has led some FLDS watchers to speculate that Jeffs' brief repudiation of his prophet title might have caused his followers at the YFZ Ranch questioned the legitimacy of the village and the temple he had ordered them to build.

Meanwhile, Jeffs appeared before Utah Judge James Shumate on Tuesday as his attorneys petitioned the court to dismiss the charges against their client on the grounds that they are unconstitu-

SEE JEFFS ON PAGE 8



PHOTO BY KATHY MANKIN

EMS volunteers Christina Prater, Wade Shirley and Deputy Jason Chatham loaded Angel Rodriguez Jr. of San Angelo into an ambulance for transport to Schleicher County Medical Center. Rodriguez and three other men were injured Tuesday morning when the driver of a 1997 Ford F-250 pickup fell asleep some 8 miles north of Eldorado. The truck left the roadway then struck an embankment in a drainage ditch before coming to rest near the roadway. The driver, John Raymond Gonzalez, 22, of San Angelo, Rodriguez and two other male passengers were taken by ambulance to SCMC where they were all treated and released. The men were reportedly on their way home from work on a drilling rig when the wreck occurred.

Fifth annual Elgoatarod slated for weekend

by Jim Runge

Final preparations are being made for the fifth annual Elgoatarod to be held in Eldorado this weekend, March 31 and April 1. As always the Saturday activities center around goat races spoofing the Alaskan Iditarod, along with other goat related contests such as goat pill flipping, goat kissing and the best dressed goats. Whenever the event falls on an April Fools weekend, a themed parade is held with wild and crazy entries, and this is one of those lucky years, since April Fools falls on Sunday. This year, for the first time, helicopter rides will be offered both days to view the city, the festival and the surrounding areas from the air.

Another special feature of this year's festival will be the appearance of the New Austin Polka Band, which will play both Saturday and Sunday afternoons. This group has appeared at EOBOC festivals in the past and a mutual admiration society has developed between them and the festival attendees. They are a unique group and always add to the festive atmosphere on the Schleicher County courthouse lawn. And any event sponsored by the Eldorado Olympic Bid Organizing Committee would not be complete without an abundance of cloggers. The Lone Star Cloggers from San Angelo will perform Saturday morning and the West Texas Cloggers from Eldorado and surrounding towns, will perform Sunday afternoon.

As always, inflatable entertainment will be available on the grounds along with the numerous arts, crafts and food vendors. A wide variety of foods entice many residents to look forward to the weekend in order to partake of the wide range of food offerings. The children always enjoy the bounce houses, obstacle course, bungee run, Velcro wall, rock climbing wall, jousting ring and the many other inflatables set up under the giant pecan trees.

As always, admission is free and there are no parking fees. The event begins at 10 a.m. on Saturday and high noon on Sunday, ending at 5 p.m. both days. Attendees are encouraged to enter the contests and dress accordingly for April Fools Day. The parade will

begin at 3:30 p.m. on Sunday from the Hysterical District and proceed down Main Street to the festival grounds. There is no entry fee and all are invited to prepare a "foolish" entry. Handsome trophies are awarded to the best entries and parade watchers always get a big kick out of the many humorous entries. Several April Fools contests will be

held on Sunday to commemorate this special fun day. Often, surprise entertainers appear such as Elvis or other memorable singers.

This annual event is just another attempt by the EOBOC to provide cheap, wholesome entertainment, not only to Eldorado residents but to anyone liv-

SEE ELGOATAROD ON PAGE 8



COURTESY PHOTO

Eldorado-Divide Soil & Water Conservation District director Roy Gene Lloyd (L) presented the Outstanding Conservation Ranchers Award to Bobby and Sandra Helmers on March 22, 2007 at the San Angelo area awards banquet held in Wall.

Helmers receive Outstanding Conservation Ranchers Award

The Eldorado-Divide SWCD awarded Bobby and Sandra Helmers with the 2007 Outstanding Conservation Ranchers Award for Schleicher County. They participated in the San Angelo Area Conservation Awards Banquet in Wall on March 22, 2007 where the district directors presented them with their plaque. The directors present for the

awards ceremony included Roy Gene Lloyd, Mary Leigh Dunagan, and Jim Chancellor.

The Helmers will also be honored for outstanding Conservation Rancher at the Conservation Awards Banquet for Area II on May 8th. The banquet will be held at 7:00 pm in Wall at St. Ambrose Catholic Church Parish Hall.



SUCCESS FILE PHOTO

Janelle Pechacek and Rhapsody Swyter

Pechacek and Swyter advance to State Solo & Ensemble contest

On Saturday, February 10, 2007 at UIL Solo & Ensemble Contest held at Brownwood at Howard Payne University. Rhapsody Swyter and Janelle Pechacek each received a first division rating and are advancing to State.

For solo and ensemble contest, band members play prepared music for a judge. The judge evaluates the performance and awards a rating of one to five with one being the highest. Ratings of "One" receive med-

als. Memorized prepared music that receives a Class One qualifies the student for a First Division Rating and a trip to the state contest.

State Solo Ensemble will be held in San Marcus on Monday, May 28th.

Liana Danford received a first division but opted to use her music and will not advance to state. Tanja Hibbs received a first division on a class two solo and Timothy Cuevas received a second division.

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COURTESY PHOTO

Eldorado Youth Basketball 3rd & 4th Girls' Team #1: (Front L-R) Mika Key, Abby Nolen, Melissa Hernandez, Evelyn Martinez, (Back L-R) Elizabeth Guerrero, Jessica Gonzales, Maritzza Villanueva and Coach Craig Nolen.



COURTESY PHOTO

Eldorado Youth Basketball 3rd & 4th Girls' Team #2: (Front L-R) Breana Crofoot & Julissa Martinez, (Back L-R) Coach Traci Teaff, (not pictured) Coach Gail Stevens, Whitney Perez, Jessica Gandar, Tori Guerrero, Abbi Spradley and Kiarra Trevino.



COURTESY PHOTO

Eldorado Youth Basketball 3rd & 4th Girls' Team #3: (Front L-R) Heather Moreno, McKenzie McAngus & Katelyn Lindsey, (Back L-R) Coach Nancy McAngus, (not pictured) Coach Michael Mertz, Arden Mertz, Brittney McCulloch, Esmeralda Ruezga and Jacqueline Castro.



COURTESY PHOTO

Eldorado Youth Basketball 3rd & 4th Boys' Team #1: (Front L-R) Danny Pechacek, Jimmy Miller, Deonn Fuentes, Rafael Ruezga, (Back L-R) Coach Donny Fuentes, Jr. Gonzales, TonyRey Martinez, Tres Whitten, Justin Whitten and Coach Shawn Edwards.



COURTESY PHOTO

Eldorado Youth Basketball 3rd & 4th Boys' Team #2: (Front L-R) Jacob Sanchez, Michael Rios, Strait Pridemore, Lucas Santellano, (Back L-R) Coach Mason Vaughan, Eli Hulseley, Jose Guerra, Dylan Willis, Byron Aycock and (not pictured) Christian Martinez.



COURTESY PHOTO

Eldorado Youth Basketball 3rd & 4th Boys' Team #3: (Front L-R) Cade Ledbetter, Aaron Santellano, Jesse Ramon, Fabian Gomez, (Back L-R) Coach Jeff Chancellor, Martin Iglesias, Jerry Pina, Jaime Chancellor, Jaxon Sheppard and Cody McCormack.

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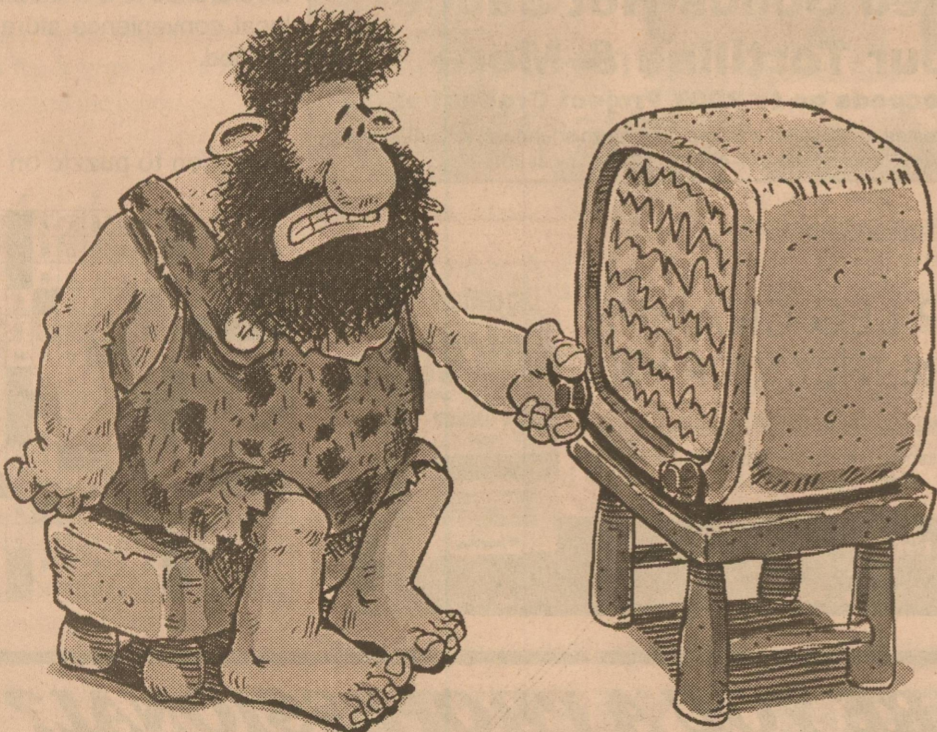
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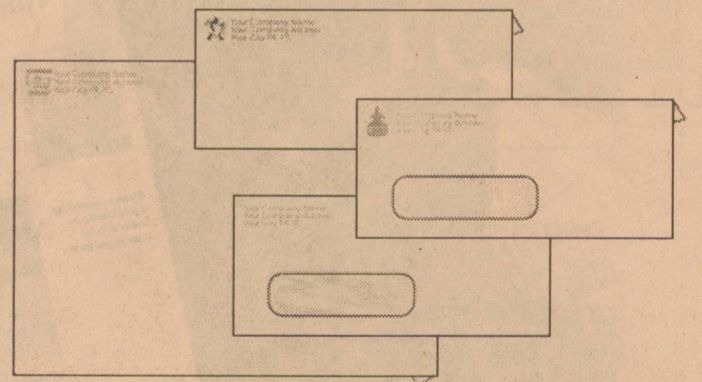
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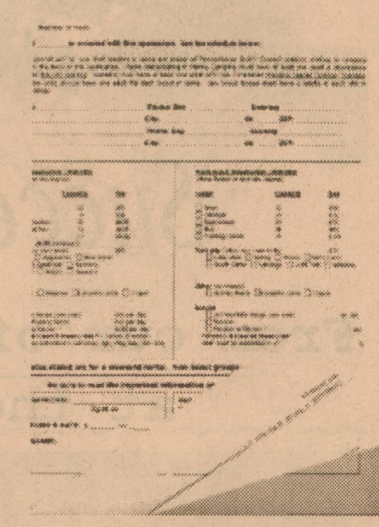
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PHOTO BY KATHY MANKIN

The cast and crew of EHS One Act Play "Dearly Departed" poses with their Zone Champion plaque. (Front L-R): Brittany Jennings, Darcy Graves, Director Luann Shipman, JC Rodriguez, April Porras; (Second L-R): Tanja Hibbs, Cindy Sanchez, Kaleb Murr, Ridge Ann Sudduth; (Third L-R): Macy Chatham, Kristin Mittel, Corie Williams and Jorge Chavez; Back L-R: Abel Montalvo, Timothy Maskill, Chris Minor and Neal Higgins. The Zone contest was held March 22nd in Menard against plays from Christoval, Irion County, and Menard. Eldorado advance from Zone and will compete at District in Forsan. Tim Maskill received Honor Crew, Kristin Mittel, Brittany Jennings and Abel Montalvo received Honorable Mention and Neal Higgins and Macy Chatham All-Star Cast.

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Braised Chicken With Fennel and Dried Figs
Fig Heaven (William Morrow, 2004) by Marie Simmons

Serves 4

- 1 fennel bulb, about 12 ounces
- 8 ounces Blue Ribbon Orchard Choice or Sun-Maid Figs, stemmed
- 1 whole chicken, about 3 1/2 pounds, cut into 8 serving pieces
- Kosher salt and freshly ground black pepper
- 1 tablespoon unsalted butter*
- 1 tablespoon extra-virgin olive oil
- 2 medium or 1 large leek, roots and green tops trimmed, soaked in warm water, rinsed thoroughly, cut into 1-inch lengths
- 2 medium carrots, cut into 1-inch lengths
- 1 teaspoon fennel seeds, bruised with a mortar and pestle or a large knife
- 1 garlic clove, minced
- 1 cup chicken broth
- 1 cup dry white wine

figs in small bowl and cover with boiling water; let stand 10 minutes; drain and cut in half.

Sprinkle chicken with salt and pepper. Heat butter and olive oil in large deep skillet until sizzling. Add chicken, a few pieces at a time and cook until lightly browned, about 5 minutes per side. Remove chicken to a side dish as it browns. Leave a thin film of oil in bottom of pan; discard remaining oil. Add fennel, leeks and carrots to pan. Cook, stirring, until vegetables are softened, about 5 minutes. Add figs and fennel seeds to pan. Cook, stirring, until cut sides of figs are lightly browned, about 5 minutes. Add garlic; cook, stirring, 1 minute. Add chicken broth and wine. Heat to boil; boil, uncovered, until reduced by half, about 5 minutes. Add chicken and juices to pan. Cover and cook over medium-low heat until chicken juices run clear when pierced with a fork, about 15 minutes.

With slotted spoon transfer chicken, vegetables and figs to warmed serving platter; cover to keep warm. Boil juices over high heat until reduced and slightly thickened, 1 to 2 minutes. Pour juices over chicken; garnish with fennel fronds and serve.

*Can omit butter and increase olive oil to 2 tablespoons, if desired.

Make Spring Festive

Figs for Easter and Passover Meals



Pistachio-Fig Macaroons
Makes 20 cookies

- 1 1/2 cups raw, unsalted, shelled pistachio nuts or slivered almonds, divided
- 3/4 cup plus 2 tablespoons granulated sugar
- 1 large egg white
- 1/4 teaspoon vanilla extract (or almond extract with almonds)
- 1 cup Blue Ribbon Orchard Choice or Sun-Maid Figs, stemmed and finely chopped
- 2 ounces chopped semisweet or bittersweet chocolate (optional)

Adjust oven rack to middle position and preheat oven to 325°F. Finely chop 1/2 cup nuts; set aside. In food processor, combine remaining 1 cup nuts and sugar. Process until nuts are finely ground. Add egg white and extract. Process until dough forms a ball. Remove dough to a separate bowl (dough will be a little sticky). With lightly oiled hands, mix in figs. Form dough into 20 (about 1-inch) balls. Roll balls in chopped nuts. Place on large greased baking sheet. Flatten balls to 1 1/2-inch rounds. Bake 15 to 18 minutes, just until edges and bottoms of cookies are light golden brown; do not overbake. Cool on sheet 5 minutes. Remove from sheet to wire rack to cool completely. For chocolate drizzle, melt chocolate in double boiler over simmering water, stirring often. (Or melt in small microwave-safe bowl in microwave oven on 50 percent power 2 to 3 minutes or until smooth, stirring every 30 seconds.) Drizzle over cookies.

Roasted Salmon With Caramelized Onions, Figs and Wine
Serves 4

- 2 tablespoon olive oil
- 1 pound yellow onions, halved and thinly sliced (4 cups)
- 1/2 teaspoon salt, plus more to taste, if desired
- 1 cup Blue Ribbon Orchard Choice or Sun-Maid Figs, stemmed and quartered
- 1/2 cup red or white wine
- 1/2 cup chicken broth
- 1 tablespoon balsamic vinegar
- 1 tablespoon chopped fresh rosemary or 1 teaspoon dried rosemary
- Freshly ground black pepper
- 1 to 1 1/3 pounds salmon fillet, skinned and cut into 4 portions
- Chopped parsley

Preheat oven to 450°F. Swirl olive oil in bottom of medium nonstick skillet. Add onions and sprinkle 1/2 teaspoon salt. Cover and cook over medium-low heat, stirring occasionally, until onions are soft, about 10 minutes. Remove cover; cook, stirring often, until onions are golden, 15 to 20 minutes. Stir in figs, wine, broth, vinegar and rosemary. Increase heat to high; simmer until sauce thickens, about 5 minutes. Add salt and pepper to taste. Keep warm.

Sprinkle salmon with salt and pepper to taste. Place on lightly oiled heavy baking sheet. Roast in oven 7 to 10 minutes or until fish flakes. Sprinkle salmon with parsley. Serve with fig sauce.

FAMILY FEATURES

Rich family traditions of fun and laughter shared around the Easter and Passover dinner table beckon for a fresh holiday spread. Try one that captures awe with new, inventive and delicious recipes. Greet your family and guests' fancy for flavor with the sweet and satisfying savor of figs. Figs add pizzazz and texture to salads; a hearty richness to whole-grain side dishes; and a pleasant, subtle contrast to such savory entrees as lamb, beef, pork, chicken or fish. Follow the featured recipes for simple, yet elegant holiday dishes.

Besides the sweet and full flavor that figs bring to the table, they are a healthy ingredient with dietary fiber, rich complex carbohydrates and such essential minerals as potassium, iron and calcium.

While shopping, look for Mission figs, which are sweet and dark purple, or the lighter Golden figs with their firm texture and nutty flavor. Both varieties work equally well in recipes.

Explore many more delicious fig recipes by visiting www.valleyfig.com.

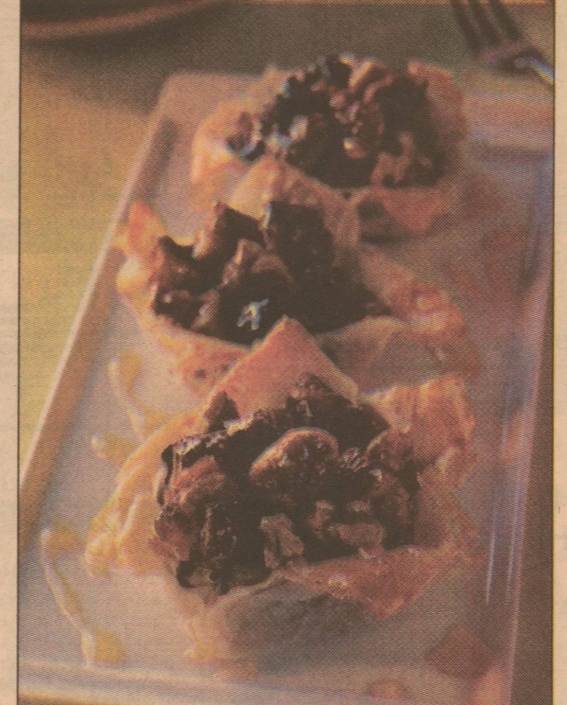


Fig-Honey Nests
Makes 12 nests

- 8 ounces Blue Ribbon Orchard Choice or Sun-Maid Figs, stemmed and coarsely chopped
- 1/2 cup finely chopped walnuts
- 1 tablespoon sugar
- 1/2 teaspoon cinnamon
- 4 sheets phyllo dough, thawed
- 3 tablespoons melted butter
- Honey syrup
- 1/4 cup honey
- 1/4 cup sugar
- 1 tablespoon water
- 1 1/2 teaspoons lemon juice

Heat oven to 375°F. Combine figs, walnuts, sugar and cinnamon; set aside. Lightly brush 1 phyllo sheet with butter; keep remaining phyllo dough covered with a damp towel. Place another sheet on top and brush with butter, repeat with remaining sheets. Cut into 12 equal squares. Place 2 tablespoons fig mixture in center of each square. Gather and crimp edges of phyllo dough around filling to form the "nest." Place on baking sheet coated with cooking spray. Bake 8 to 10 minutes or until edges are lightly browned. Remove.

For honey syrup, combine all ingredients. Bring to boil; reduce heat and simmer 3 minutes. Drizzle 1 teaspoon over each nest.

Gov. Perry signs law allowing Texans to protect themselves

Bill permits use deadly force in self-defense

AUSTIN – Gov. Rick Perry today signed into law Senate Bill 378, extending Texans' rights to use deadly force for means of self-defense, without retreat, in their home, vehicle or workplace. The law takes effect Sept. 1, 2007.

"The right to defend oneself from an imminent act of harm should not only be clearly defined in Texas law, but is intuitive to human nature," said Gov. Perry. "Today, I am proud to sign the Castle Law which allows Texans to not only protect themselves from criminals, but to receive the protection of state law when circumstances dictate that they use deadly force."

"I thank Senator Jeff Wentworth, Representative Joe Driver and the Texas Legislature for their dedication to ensuring Texans' rights to self-defense."

In 1995, the Texas Legislature created an exception to a 1973 statute, which required a person to retreat in the face of a criminal attack. The exception allowed a person to use force without retreat when an intruder unlawfully entered their home. Senate Bill 378 extends a person's right to stand their ground beyond the home to vehicles and workplaces, allowing the reasonable use of deadly force when an intruder is:

- Committing certain violent crimes, such as murder or sexual assault, or is attempting to commit such crimes;
- Unlawfully trying to enter a protected place; or
- Unlawfully trying to remove a person from a protected place.

The law also provides civil immunity for a person who lawfully uses deadly force in the above circumstances. The use of deadly force is not lawful when it is used to provoke or if a crime other than a Class C misdemeanor is committed by the victim.

For more information, please visit www.governor.state.tx.us.

Stop deadly oak wilt disease

AUSTIN – Now that warmer spring weather is here, Texas Forest Service wants Texans to be aware that this is the prime season for new oak wilt infections to start. Though not harmful to people, oak wilt is one of the major causes of live oak mortality in nearly 65 Central and West Texas counties.

"In spring, spores of this fungal disease may be transported by sap-feeding beetles from infected oaks to fresh wounds on any species of oak, especially live and red oak," said Texas Forest Service Oak Wilt Coordinator, Jim Houser.

Once the fungal spores are introduced into the wounded tree, the fungus invades the tree and a new oak wilt infection is created. "There are a few simple ac-

tions tree owners can take to help prevent the spread of this deadly disease," said Houser.

- Avoid any action that may cause new wounds to oak trees from February through June, such as those produced by pruning, construction activities, livestock, land or "cedar" clearing, lawnmowers, string trimmers and stumps.
- To decrease the attractiveness of fresh wounds to the sap-feeding beetles, always cover any wound on an oak tree no matter what the time of year. Any paint is acceptable and may easily be applied in aerosol form.

Additional information on oak wilt can be found at Texas Oak Wilt Web site at www.texasoak-wilt.org.

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