



Shelley Myres spikes the ball during the game against Weimar on Friday.



Pictured above is Brian Michalak making a run for the finish line at the cross country meet in Weimar.



Pictured above is Kayli Kallina making a run for it at a cross country meet in Weimar.



Marquis Toliver looks for room to run as Duryel Stevenson blocks for him.



Taylor Cook delivers a pass as Trent Popp blocks for him.



Pictured above is Terrance Shorter trying to make a run for it while Steven Lafferman backing him up at the game that was held recently against Weimar.

## Babyback Ribs With Smoky Barbecue Sauce

When it comes to dining out, few restaurants are guaranteed to provide you with food that will stick to your ribs and possibly bust your belt.

One type of restaurant that never fails in either of those departments is the diner.

Kings for their heaping helpings, diners are always a popular choice for anyone looking for an affordable meal that will fill them up.

In her new book titled "Diner" (Ryland, Peters & Small), veteran food writer Jennifer Joyce offers a host of recipes as varied as that of your typical diner menu.

Inspired by the American diner, Joyce allows readers and diner enthusiasts to take the diner home with them. Be it the section titled "Early-Bird's Breakfast" or a selection from "Sandwiches," prospective chefs will learn how to make their kitchen into their own little diner.

Those looking to do just that might want to take a crack at this recipe for "Sugar-Rubbed Babyback Ribs with Smoky Barbecue Sauce."

### Sugar-Rubbed Babyback Ribs with Smoky Barbecue Sauce

- Serves 4
- 1 1/2 teaspoons chili powder
  - 1 teaspoon garlic salt
  - 1 tablespoon sugar
  - 1 teaspoon salt
  - 1 teaspoon freshly ground pepper

### Water

Continued from front page civic clubs and organizations. They mentioned that early voting in the election will start on Oct. 22.

There was also discussion of purchasing newspaper and radio advertising. The directors noted that they had approximately \$1,600 that could be used for that purpose.

During the discussion, directors noted that if a district is created, it will have the ability to regulate any wells operated by the Lower Colorado River Authority.

They also noted that state law gives a district the power to prohibit exporting of groundwater from a county if it can show sci-

3 large racks of pork spare-ribs, preferably baby ones

To make the Smoky BBQ Sauce:

- 1 tablespoon olive oil
- 1 small yellow onion, diced
- 2 garlic cloves, chopped
- 2 onion slices, chopped
- 14 ounce can of peeled plum tomatoes, pureed
- 1/4 cup tomato paste
- 3/4 cup cider vinegar
- 1/2 cup packed brown sugar

- 2 tablespoons chili powder
- 2 teaspoons celery salt
- 3 tablespoons Worcestershire sauce
- 1 tablespoon yellow mustard
- 2 teaspoons Spanish paprika (pimenton)

- 1 tablespoon chopped chipotle chiles in adobo, or Tabasco Sauce

Preheat the oven to 350 F.

In a small bowl, mix together the chili powder, garlic salt, sugar, salt, and pepper. Sprinkle the racks of pork on both sides with

the mixture, put on a baking sheet, and cook for 1 1/2 hours.

In the meantime, make the smoky barbecue sauce.

Heat the olive oil in a medium saucepan.

Saute the onion, garlic and bacon for 5 minutes, or until soft.

Add the remaining ingredients and cook for 10 minutes.

If you are not using it straight-away, let cool and refrigerate in a sealed container.

Just before you are ready to serve the ribs, light your barbecue or preheat a gas grill.

Brush the ribs on both sides with the fresh barbecue sauce.

Grill for 5 minutes on each side or until crispy around the edges.

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## Raiders

Continued from front page

He also indicated that Edna as a whole has great team speed as well as large offensive and defensive lines.

Dumont said that this game could very well have district championship implications.

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