

Anderson grabs first at site of 2018 Olympics

By USSA

BOKWANG, South Korea – Americans dominated at the official Olympic snowboarding slopestyle test event for the 2018 PyeongChang Winter Games, where Brock Crouch (Mammoth Lakes) took the win for his first career World Cup podium and Jamie Anderson (Meyers) won for the women. Karly Shorr (Milford, Mich.) earned her third World Cup podium with second place.

Crouch is a 16-year-old member of the slopestyle rookie team. He battled windy conditions at the site of the 2018 Winter Olympics to top the competitive field.

“The last two competitors were Brandon (Davis) and Chris (Corning) and they’re both from the U.S.,” Crouch said. “That’s when I was in first and I didn’t even care – I was so excited that I was going to podium when they were about to drop, I just wanted them to land their runs so it could’ve been a U.S. sweep.”

Olympic champion Anderson didn’t land her first two runs, but finally put it down her third time.

“It was definitely a safety (run),” Anderson said of the run that secured the victory. “I was hoping to put that down on my first run so that I could try some different runs and (things) just didn’t go my way today.”

Shorr put her first run to her feet and sat in the top spot until Anderson pulled it out on the second-to-last run of the competition. She was happy to make the podium saying, “Anytime that you do well, especially in a place that’s so far away from where I’m from and knowing that the Olympics are here and this environment is kind of like the Olympics...it’s a huge

confidence boost to know that I can hang with all the top girls and be able to put down a run that will get me on the podium.”

Top qualifier Brandon Davis (Mammoth Lakes) finished just off the podium in fourth, while points leader Chris Corning (Arvada, Colo.) was sixth and Ryan Stassel (Anchorage) was eighth.

Then and now: A 156-year-old hairpin turn



A handwritten note on the back of this photo has an illegible name and says “At ‘U’ turn near Kingsbury Grade Look-Out Point on way to Minden, Nevada 8/1/51.” Photo/Del Laine Collection Lake Tahoe Historical Society

Kingsbury Grade in 1951 was barely one lane wide and entirely

unpaved, with treacherous turns. It was closed in winter.



That hairpin turn in the black and white photo has been removed, with its remnants today seen here. Photo/Bill Kingman

Kingsbury Grade on the Carson Valley side was paved and mostly rerouted by the early 1970s.



The original Kingsbury route also has this special history. Photo/Bill Kingman

– Bill Kingman

Park City cuisine – from ordinary to exquisite

Publisher's note: *This is one in a series of stories about Park City, Utah.*

By Kathryn Reed

PARK CITY – With a ski-in distillery, food as satisfying as high-end big city restaurants, along with casual hangouts, it would be hard to be hungry or thirsty in Park City. It's also easy to leave with a larger waistline and much thinner wallet.

The Farm at the Canyons Village is all about locally sourced food (within 200 miles) that has been raised sustainably and is prepared from scratch.

The open kitchen allows diners to see the organized chaos in motion – with sous chefs keeping an eye on multiple pans, taking pinches of herbs to season the dishes and churning out savory meals to eager diners. Manual Rozehmal took over executive chef duties last fall.



Sous chef Jackie Assaad at The Farm plates an entree.
Photo/Kathryn Reed

The menu is divided into small and large plates, with two of the large plates being vegetarian.

Sharing a variety of small plates did not leave enough room to finish the entrees.

The cheese is made in house with cows milk and the honey is local. It's so soft and light it almost seems whipped. The apple and Brussels sprouts come with toasted pine nuts, Gold Creek Parmesan, kale and a lemon mustard dressing. Fortunately the dressing was not overbearing, but instead added a delectable tanginess. The roasted beets and honey is refreshing. It includes whipped honey ricotta, toasted walnuts, frisée, and pickled mustard seeds. The ricotta is spread on the bottom, is light and not overpowering.

JT, the waiter, is delightful and patient with answering

questions about the menu and the area – as well as keeping the wine glasses full.

The herbed Spätzle pays homage to the chef's German roots. In many ways it is like a fancy mac and cheese. This ensemble had Emmenthaler, truffle, caramelized onions, crispy shallots and black chanterelles. It was so incredibly rich and satisfying; fabulous comfort food on a winter night.

The Sugar House herb brined tomahawk pork chop comes from a farm outside of Salt Lake City. It is served with savoy cabbage, cannellini beans, tomato concasse and basil. Seasoned perfectly, pieces sliced easily off the bone.

Choices for wine are plentiful, with selections from throughout the world. The Honig Cabernet was a nice pairing with all the food on the table.



Part of The Farm restaurant is in an umbrella bar.

Photo/Kathryn Reed

While eating in the umbrella section is unique and it allows diners to see the snowcats on the hill after dark, it is chilly, at least sitting right next to the window. Being uncomfortable with cold toes throughout a meal should be reserved for true outdoor dining.

Vail Resorts operates this eatery, so those who've skied where there are umbrella bars will understand what this was like. There is interior seating, which walking through had an ideal temperature.

Finding the Farm was also a bit difficult even for the Uber driver. No signs point to it in the dark. It's behind the Grand Summit in Canyons Village, less than a 15-minute drive from the heart of Park City. When skiing this side of Park City it's easy to find it as it sits almost directly across from the Red Pine Gondola.



Doughnuts for dessert at Troll Hallen at Stein Eriksen Lodge are delightful. Photo/Kathryn Reed

Stein Eriksen Lodge has two choices for dining – Glitretind is more high-end and described as being like a three-hour experience, whereas Troll Hallen is more casual, with what the establishment calls lighter choices. Troll Hallen's "lighter choice" for a vegetarian was mac and cheese. Fortunately it was possible to order the mushroom risotto (also not light) off the Glitretind menu. It was rich and cooked exquisitely, but a salad or soup should have been ordered first because it wasn't enough to be an entrée.

The scallops, perfectly tender in the middle, were some of the best ever, according to an aficionado of this shellfish delicacy.

The extensive wine list on the one hand is a connoisseur's dream; on the other hand it's a bit overwhelming. And it's pricey – with a half bottle of Cab running about \$100.

Dessert was a delightful twist on breakfast – doughnuts. Only these are Korean sweet potato doughnuts with sesame chocolate sauce, pickled Asian pear, and miso-shiso ice cream. They are worth saving room for.

Breakfast at Stein comes in two forms. For those staying the night, the buffet is included. It is much more robust than most "free" breakfasts, as well as a higher quality – like the maple encrusted bacon. It's also possible to order off the menu.

Sitting at a window looking out onto the slopes of Deer Valley one doesn't want to linger too long because the corduroy is getting skied off.



Ryan Burnham, chef at Goldener Hirsch, has no trouble catering to diner's food preferences.
Photo/Kathryn Reed

The mountains call to Ryan Burnham, chef at Goldener Hirsch. He worked at Sunnyside in Tahoe City from 1999-2000, left for the flatlands, and is now in his fourth winter at this restaurant in Park City.

"You have to cook in the vein of the restaurant and listen to the clientele. The owners here are awesome. It's a beautiful location, family run, and I have a ton of leeway," Burnham told *Lake Tahoe News*.

While the restaurant has overtones of its Austrian roots,

Burnham has flexibility with some of the dishes, while the classics like wiener schnitzel are not to be altered. Even though offerings for a vegetarian are limited, Burnham welcomes the challenge to please diners with different diets. He didn't disappoint. He assembled a plate full of the accompaniments for the meat-fish entrees that became an entrée for a vegetarian.



The mushroom salad is the perfect start to dinner at Goldener Hirsch. Photo/Kathryn Reed

Starting the dinner was incredible – warm mushroom salad with Humboldt fog chevre, hazelnuts and Solara sherry. It was out of this world. The pungent cheese, sliced nearly paper thin and placed at the bottom blended well with the wild mushrooms and frisée greens. It was hard to share it. This with a soup would be an ideal meal for those not wanting meat.

The steelhead trout with potato-leek rosti, Swiss chard and

preserved tomato nage was perfectly stacked so a bit of the fish and potato could be put on the fork together. While the trout isn't local, it was fresh.

The Prisoner's red blend was a fantastic complement to all the dishes, but the \$160 for the bottle is about four times what it retails for.

Sticking with tradition, apple strudel is available. It's not too sweet, which was great. But even better was the chef's recommendation of the sticky toffee pudding. Don't leave without having it.



A soft pretzel with mustard is a satisfying after ski snack. Photo/Kathryn Reed

Goldener offers an après ski menu – ranging from a Bavarian soft pretzel (yummy) to cheese fondue. Several European beers are available on tap and in bottles.

Breakfast is complementary for guests. An array of cold items – homemade pastries and fruit are on the bar. Hot items are made to order, including eggs, pancakes and oatmeal.

Most of the hotels in Park City have a restaurant associated with it, which makes it nice so travelers don't have to leave. But they are also destinations for others. At the Goldener

Hirsch, with only 20 rooms, the restaurant survives because of people dining there who are not guests.

Even the Park City Marriott has a restaurant and bar. What was nice about coming back to the hotel after a day on the slopes, though, were the hot cocoa and fresh baked cookies available on the first floor by the cushy couches and fireplace. The day started with breakfast upstairs – the choice of hot (eggs and meat) or cold (cereal, fruit, yogurt).



Miners Camp is Park City ski resort's newest dining option.
Photo/Kathryn Reed

Skiers are presented with several food options at Park City and Deer Valley. Miner's Camp is Park City's newest edition. A vegetarian even has choices from the soups to grilled skewers to pizzas. Utah lamb Miner's pie, part of the Mediterranean station, isn't something any California resort is going to offer. The three cheese Miner's potatoes are worth the threat

of clogged arteries. The vegetable Moroccan stew is seasoned so well it's hard to believe this is ski resort food.

Park City (including the former Canyons resort) has eateries scattered about the mountain.



Empire Canyon Lodge offers upscale dining choices.
Photo/Kathryn Reed

Deer Valley's choices are at several base lodges. The prices are comparable to the Vail Resorts' owned Park City or slightly less. A main difference is the lodges all seem like a lodge and not a fancy cafeteria. Wood is everywhere. It feels authentic.

The smell of a wood fire fills the Empire Canyon Lodge at Deer Valley. A pint of beer is only \$6.50, and most on tap are from the Wasatch mountains. From the specialty grill people may order items like grilled venison, catfish tacos, and fresh

made fettuccine. Burgers and fries are at the traditional grill.



Chips, salsa and margarita
are the perfect apres ski
mix at Baja Cantina.
Photo/Kathryn Reed

A 42-year local recommended Baja Cantina for margaritas after the ski day. Situated at the base of Park City ski resort, it was a good choice. The restaurant has been around for 31 years. The margaritas – especially with Grand Marnier – are tasty, and the perfect libation with a basket of chips and salsa.



Lights beckon people to Main Street Pizza and Noodle. Photo/Kathryn Reed

A plethora of dining choices are available along Main Street in Park City. Music spills forth from some, others offer windows for passersby to get a peak inside, and most have menus out front. Casual and simple were on order this particular night. Main Street Pizza and Noodle fit that description.

It has a super casual ambiance – with diners placing their orders at a counter and then having servers bring it to the table. The openness allows for conversations to carry and loudness to create a bit of a party atmosphere.

Being able to get half orders of pasta – all of those dishes sounded wonderful – and various size pizzas make sharing easy. “Noodle” in the name of the restaurant is a bit of a misnomer if one is thinking an Asian influence.

What left a sour taste was the automatic 12 percent tip, especially for two people, in an era when restaurants are starting to do away with tipping and the fact a server didn’t even take our order. The food was good, but the price was a

little more than casual dining.

Another night of low key dining was take-out from Park City Chinese and Thai. Fortunately Dave, the concierge from Goldener Hirsch Inn, did the driving so it was more like delivery.

Menu offerings were pretty standard fare – but the flavor and spiciness – especially on the kung pao tofu – was fabulous. It was great to have leftovers – especially when the vegetable entrees are only \$10.

The Salt Lake City 2002 Olympics, Park City officials told *Lake Tahoe News*, might have been the only time in Utah's history that state officials didn't enforce the state's liquor laws. The need for a membership or to pay a cover charge to get an alcoholic drink in Utah disappeared in 2009.

However, some quirky regulations still exist. Bars-restaurants cannot have a happy hour price for drinks. All prices must be the same throughout the day and be posted.



Royal Street Cafe won awards for these drinks. Photo/Kathryn Reed

At the Royal Street Café adjacent to the Silver Lake Lodge at Deer Valley the waiter warns that a second round of drinks will require ordering food – even if it’s the cheapest thing on the menu. He smiled as he said this was the state law, acknowledging it was a bit quirky in 2016.

And while the RSC St. Germain Cocktail – winner of the 2009 Park City Cocktail Contest, and RSC Blueberry Mojito – winner in 2007, were both delightful concoctions, one was plenty to wind down with after a day of skiing. They were equally as pretty as they were delicious.

This eating while drinking law might also have had something to do with the St. Regis serving rosemary oil infused popcorn and a crunchy trail mix like bowl of goodies along with cocktails. It meant a second round could be ordered without the need to look at the food menu.



The 7452 Bloody Mary at St. Regis
is worth the ride to the top.
Photo/Kathryn Reed

The **St. Regis in New York** is the birthplace of the bloody Mary, so it was essential to have one overlooking the slopes of Deer Valley. The 7452 Mary (named for the elevation) is only available at Deer Valley, whereas the others are available at every St. Regis. The base for the bloodies is the same throughout the world. This one is topped off with a wasabi and celery espuma, cayenne pepper and black lava salt. It also comes with a stick filled with Worcestershire sauce and Tabasco for the imbiber to regulate the heat. The vodka comes from the High West Distillery in town.

It is definitely the way to start the ski day or a good reason to take a break. Sitting in a chair with a modern gas fireplace directly behind and the slopes of Deer Valley in the front, it was hard not to be relaxed. Outdoor seating is available, but flurries and 20-degree temps didn't make that

appealing.

A funicular whisks people to the on-mountain hotel. Skiers and riders can have staff at the bottom take their equipment to the top, which is then waiting outside ready for them to hit the slopes which are just steps from the restaurant.

While staying at the high-priced resorts might be out of reach for many people, their bars and restaurants are open to those who are sleeping elsewhere. And the eateries don't all come with prices that correspond to what a room night costs.



Marshmallows for s'mores at the Montage come in an assortment of flavors. Photo/Kathryn Reed

The Montage is like a classic mountain lodge, the interior grandeur reminiscent of the Ahwahnee at Yosemite. Comfy seating surrounds a fireplace. Farther down is a bar, but the best views of the mountains are reserved for those in the

dining room or sitting outside.

Those outside are bundled up, surrounding the fire pit as they roast marshmallows for s'mores. No signs said this was for guests only. The flavored marshmallows – in particular the peppermint – are quite tasty.

Down the hall is the much more casual Burgers and Bourbon restaurant. A wall of windows at least 12-feet high look out on the area near the base of the Empire lift at Deer Valley. A structure left over from when this was a bustling mining town in the 1800s sits on its side, not far up the slope. It toppled over in spring 2015 and officials have yet to be able to do anything with it.

As with most places, plenty of outside seating is available. But when the wind chill makes it feel like single digits, the inside warmth is the logical choice.

It would be surprising if a bourbon-Scotch-whiskey drinker couldn't be satisfied here. Several varietals of whiskey from the local distillery are available.



High West Distillery makes a variety of whiskeys and vodkas. Photo/Kathryn Reed

High West Distillery is on Park Avenue in the heart of Park City. At the end of the day it's possible to come down Park City's Quittin Time run and be right at the watering hole.

Opened in 2007, it has garnered quite a following based on the lines – one for the bar, the other for the restaurant. Built in 1914, the building is listed on the National Historic Register. Upstairs is the bar and off to the side is the aptly named parlor, ideal for sampling a flight of the high-octane liquid.

The quick-talking Chris Dorsey explains how bourbon has nothing to do with Kentucky, a bit of history, the aging process and other subtleties.

The flight consists of American Prairie, Double Rye, Rendezvous Rye and Campfire. A sip of water is recommended in between the alcohol. It's an experience to enjoy even if this isn't your usual drink of choice. And it's a wonderful way to warm the insides before wandering off to further explore Park City.

Opinion: Students need more screen time

By Joe Mathews

California teachers, you should be showing your students more movies.

And not for babysitting purposes. As our state considers new frameworks for how history and social science are taught, now is the time to incorporate that signature California art-film—into classes at every grade level. Movies should be placed at the center of our efforts to teach history—especially the history of California.



Joe Mathews

Have a problem with that? I could quote a former mayor of Carmel and suggest you “Go ahead, make my day.” Or I could utter a single word: Rosebud.

You’d be surprised how many people have no idea where those references come from. As someone whose life revolves around dealing with young Californians—as father, coach, and journalistic colleague of several millennials with fancy college degrees—I’m struck by how little they know of films, and thus of California’s history. The film critic and historian Neal Gabler has warned that movies that once united the generations now divide us, “leaving us with an endless stream of the very latest with no regard for what came before. Old movies are now like dinosaurs, and like dinosaurs, they are threatened with extinction.”

This is not a trivial matter; it is the loss of the essence of our state’s history. Our greatest films are California monuments. To be ignorant of them is akin to being Chinese without knowing of Confucius , or to being German without having read Goethe.

So let the education begin now. “Rosebud” is the signature word of the 1941 film “Citizen Kane”, ranked No. 1 on the American Film Institute’s list of the 100 greatest films of all time. Citizen Kane is a fictionalization of the life of a towering figure of American and California history: the newspaper publisher William Randolph Hearst. His story remains relevant today, in a state of new media titans with outsized appetites. And his mansion, the Hearst Castle in San Simeon,

is a landmark every Californian should visit.

But when you look through the state standards for class content— what all California children are supposed to learn—you won't find one word about Hearst or "Citizen Kane". Indeed, in the 68 pages of standards for history and social science classes, there are only brief mentions of the entertainment industry.

The good news: California is drafting a new history framework—long outlines of what California student should be taught in each grade and subject. The bad news: the current draft on California history says nothing about film, movies, or Hollywood.

To this inexcusable omission of film from California history, my reaction is the memorable line from "Network": "I'm mad as hell and I'm not going to take this anymore!" (This line has been a staple of California political discourse, from Proposition 13 through the 2003 recall of Gov. Gray Davis.) California content guidelines must include films that shaped America's very conception of itself, from "Casablanca" to "The Searchers". (They also should require California history in high school, not just elementary school, so more mature themes can be taught.)

No one should get a degree from a California high school without seeing the classics that are signatures of our state's history. These should start with Alfred Hitchcock's "Vertigo"—the essential film of Northern California —and "Chinatown"—which still explains, better than any other document, Southern California's dark view of itself. Other California movies that should be in the cannon include "Sunset Boulevard", "The Graduate", "Some Like It Hot" (shot at the Hotel Del Coronado), "The Grapes of Wrath", "The Maltese Falcon", "Annie Hall" (to understand why New Yorkers are so dismissive of us), and "Blade Runner". I'd also add, for cultural relevance, "El Norte", "Stand and Deliver", "Pulp

Fiction", and "The Joy Luck Club".

Incorporating film into class is not a new idea. My own quick search found electives in film—taught in both art and history departments—in dozens of California high schools. Films illuminate historian Kevin Starr's juxtaposition of "the California of fact and the California of imagination." For example, you could teach California's water history by comparing the fictions of "Chinatown" with historical accounts.

Of course, basing California history in films will require overcoming the prejudice that movies are entertainment, not educational tools. I'd point out that, if you look for places showing classic films, you'll find yourself near our finest institutions of higher education. I was glad to see "Laura", the 1944 film noir, and "The Philadelphia Story", the 1940 romantic comedy, playing at the Stanford on University Avenue in Palo Alto last weekend.

Let's also keep in mind the words of Audrey Hepburn: "Everything I learned I learned from the movies." And if you've never heard of her, get yourself to the next classic movie night at the Vine Cinema in Livermore. They'll be showing "Breakfast at Tiffany's".

Joe Mathews writes the Connecting California column for Zócalo Public Square.

Parmesan cheese may really be

wood pulp

By Lydia Mulvany, BloombergBusiness

The cheese police are on the case.

Acting on a tip, agents of the U.S. Food and Drug Administration paid a surprise visit to a cheese factory in rural Pennsylvania on a cold November day in 2012.

They found what they were looking for: evidence that Castle Cheese Inc. was doctoring its 100 percent real parmesan with cut-rate substitutes and such fillers as wood pulp and distributing it to some of the country's biggest grocery chains.

One might be tempted to think of this as a ripped-from-the-headlines episode of "NYPD Bleu," except that the FDA wasn't playing. Some grated Parmesan suppliers have been mislabeling products by filling them with too much cellulose, a common anti-clumping agent made from wood pulp, or using cheaper cheddar, instead of real Romano.

Read the whole story

Letter: Friend honored at Bread & Broth

To the community,

A group of family members and friends of Agi Gaura hosted a Bread & Broth Adopt A Day of Nourishment in her memory on Feb. 15.

Gaura, a longtime resident of South Lake Tahoe, passed away several months ago and her former co-workers from Harrah's-Harveys casinos wanted to honor her memory by helping feed those who struggle with hunger.

"We all came here today to honor our dear friend Agi Gaura who had the kindness heart and would have loved to be here with us," commented Patricia Frega. "We love and miss her but our memories will prevail."

An Adopt A Day in February was chosen for Agi's memorial dinner because Valentine's Day was one of her favorite days to celebrate.

Over 20 friends and family members donated to Gaura's AAD Memorial dinner and in addition to Frega, Stephanie Bartholomew, Ann Marie Rose, Roxanne McKool and Pat Frega represented all of Gaura's friends by volunteering at the dinner. B&B is very grateful for this thoughtful and generous memorial gift which provided the funds to serve hungry, at risk people a hot, nutritious dinner at St. Theresa Church Grace Hall.

For more B&B information, go **online** or find us on Facebook.

Carol Gerard, Bread & Broth

Widespread controlled burns planned for Tahoe

California State Parks, Nevada Division of Forestry and U.S Forest Service may continue prescribed fire operations beginning Feb. 22.

On the East Shore, operations may take place near Logan Shoals Vista Point, Spooner Summit and Sand Harbor. On the South Shore, operations may take place near Eagle Point Campground, Spring Creek and Panther Road. On the West Shore, operations may take place near Sugar Pine Point and D.L. Bliss state parks and on the North Shore near Burton Creek State Park.

To view a map with project locations and details, go **online**. Residual smoke may be seen in locations where operations have taken place over the last several weeks.

SLT Library creating Lego Robotics Club

The South Lake Tahoe Library is starting a Lego Robotics Club where children ages 10-14 can build and program robots.

This program will run for five sessions. Each session will build from the previous one so its important to attend all of them. They will be March 19, March 26, April 9, April 16 and April 30 from 10-11:30am.

Space is limited and registration is required by March 16 by going to the library or calling 530.573.3185.

The Lego Robotics Club is sponsored by the El Dorado Community Foundation and the Friends of the Library, and is not associated with the official Lego Club.

Clinton edges out Sanders to win Nev. caucuses



Precinct No. 35, representing Glenbrook, caucuses on Feb. 20 at Whittell High School. Photo/LTN

By Lisa Lerer and Ken Thomas, AP

Hillary Clinton edged out Bernie Sanders on Saturday in Nevada's caucuses, capitalizing on a more diverse Democratic electorate to propel her to a crucial win in her presidential bid.

In Nevada, thousands packed schools, casinos and hotels to vote, including scores of first-time caucus-goers who favored Sanders. The state party said more than 31,000 registered online to participate.

A Whittell High School in Stateline more than 200 people

showed up to caucus. They were then broken up into precincts.

"It was especially crazy because they didn't have a computer system to check in," one Tahoe participant told *Lake Tahoe News*. "We had 21 people in our precinct No. 36 that is Skyland, Cave Rock, Hidden Woods. Bernie supporters needed at least six to be viable in our group, but there were only four or five supporters after the first alignment, so our two precinct votes went for Hillary."

Clinton on Twitter said, "To everyone who turned out in every corner of Nevada with determination and heart: This is your win. Thank you."

Sanders, who called to congratulate Clinton, said he was proud of his campaign, which turned a 25-point polling deficit into a close election.

"I am also proud of the fact that we have brought many working people and young people into the political process and believe that we have the wind at our back as we head toward Super Tuesday," he said.

Clinton prevailed in the third contest of the primary campaign with the backing of women, union workers, minorities, moderates and voters who are certain that the former secretary of state will have a better shot at winning in November, according to entrance polls.

Marvin Teske, a 53-year-old security guard at a Reno casino, said he worried that Sanders would have trouble beating the Republican nominee in the fall. The Vermont senator largely appeals to white liberals, a relatively narrow swath of the Democratic Party.

"As far as being too far left, I agree with a lot of the stuff he has to say. But the problem I have is that all the stuff he is promising is never going to happen," Teske said. "I've always liked Hillary."

The Clinton victory in Nevada underscored the challenge for Sanders as the campaign shifts to Southern states, including South Carolina on Feb. 27. Polling shows minority voters, a crucial bloc of the Democratic electorate, heavily favoring Clinton.

After three contests, Clinton has a narrow win in Iowa, a double-digit loss in New Hampshire and now momentum from Nevada that should attract the support of many of the Democratic superdelegates. She has won over a number of the 714 superdelegates as both candidates push toward the 2,383 needed to win the party nod.

Clinton's win in Nevada means she will pick up most of the state's delegates. With 35 at stake, Clinton will gain at least 18. Sanders will pick up at least 14.

Three delegates remain to be allocated, based on votes in the congressional districts.

Clinton installed staff on the ground last spring, but Sanders' message of combating income inequality appeared to resonate in a state where many voters are still struggling to rebound after years of double-digit unemployment.

Entrance polls of voters found that a third said the economy was their major concern, while a quarter cited income inequality – the centerpiece of the Sanders' campaign.

"If Ronald Reagan can smash the American Dream from right field, then Bernie can build it back up from left field," said Dale Quale, a 60-year-old unemployed former slot machine technician who estimated that he had made 800 phone calls for the Vermont senator before the caucus.

Whites were split between the two candidates. Sanders did well with self-identified independents and two-thirds of those participating in a caucus for the first time.

The candidates spent their final hours before the caucuses furiously trying to drive up turnout among their supporters.

Clinton almost crossed paths with Sanders at Harrah's casino Saturday morning less than an hour before the caucuses began. Sanders slipped into an employee cafeteria to shake hands with workers. About 10 minutes later, Clinton came in to do the same.

The polling survey was conducted for AP and the television networks by Edison Research.

Lake Tahoe News contributed to this report as did Associated Press writer Nicholas Riccardi.

Vehicle of missing Zephyr Cove woman found

Search and rescue crews are working in the Inspiration Point area by Emerald Bay looking for a woman from Zephyr Cove who has been missing since Feb. 15.

The vehicle belonging to Carolyn Batchelor was found by the California Highway Patrol on Friday. No one was in the vehicle.

Highway 89 was closed for a few hours on Saturday during the search.

"It was closed because we were running K-9s in there. We didn't want a lot of scent disruption," Greg Almos, who heads the El Dorado County sheriff's search and rescue, told *Lake Tahoe News*.

The dogs, their handlers and others were continuing to search the area the afternoon of Feb. 20.

The vehicle was parked right on the highway and was in full view of Caltrans crews working in the area and people walking up there.

– *Lake Tahoe News staff report*