



**CHERIE BARTON**

CORE Group Realty  
8665 W Emerald St. Suit 114  
Boise Id 83706

Associate Broker  
ABR, CRS, GRI, PMN, ePro  
cell: (208) 890-0211  
Cherie @Idaho-Living.com  
www.Idaho-Living.com



**Happy St. Patrick's Day**

- 3/1 Troy Passey; left unsaid at the Boise Art Museum
- 3/1 Boise Creative & Improvised Music Festival at the Visual Arts Collective
- 3/2 Les Bois 10K Trail Run at Fort Boise Park
- 3/5 Essential Idaho Exhibition at the Idaho Historical Museum
- 3/7 Wine Wise Foodies Class at A'Tavola
- 3/7 Basque Museum Free Gallery Tours
- 3/1-3/9 IWS Art at the Rotunda at the Boise City Capitol Building
- 3/17 St. Patrick's Day
- 3/22 Treefort Music Festival in Downtown Boise

**Shamrock Milkshake Cupcakes**

**Ingredients**

- 4 egg whites
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 cup buttermilk or sour milk
- ¼ cup green creme de menthe
- ½ cup shortening
- 1 ¾ cups sugar
- 1 teaspoon vanilla
- 1 recipe White Chocolate Frosting
- Green food coloring



**Directions**

Allow egg whites to stand at room temperature for 30 minutes. Meanwhile, line twenty to twenty-two 2-1/2-inch muffin cups with paper bake cups. In a medium bowl stir together flour, baking powder, baking soda, and salt. In a 2-cup glass measuring cup combine the buttermilk and the creme de menthe. Set aside. Preheat oven to 350 degrees F. In a large mixing bowl beat shortening with an electric mixer on medium to high speed for 30 seconds. Gradually add sugar, about 1/4 cup at a time, beating on medium speed until light and fluffy. Beat in vanilla. Add egg whites, one at a time, beating well after each addition. Alternately add flour mixture and buttermilk mixture to shortening mixture, beating on low speed after each addition just until mixture is combined. Spoon batter into prepared muffin cups, filling each about two-thirds full. Use the back of a spoon to smooth out batter in cups. Bake for 15 to 18 minutes or until tops spring back when lightly touched. Cool cupcakes in muffin cups on wire racks for 5 minutes. Remove cupcakes from muffin cups. Cool completely on wire racks. Divide White Chocolate Frosting between two bowls. Tint one portion with green food coloring. Spoon each frosting into a pastry bag fitted with a large star tip. Pipe white and green frostings onto tops of cupcakes to resemble four-leaf clovers. Makes 20 to 22 (2-1/2 inch) cupcakes.

**Irish #1 #2 #3 #4 #5 #6 #7 #8 #9 #10 #11 #12 #13 #14 #15 #16 #17 #18 #19 #20 #21 #22 #23 #24 #25 #26 #27 #28 #29 #30 #31 #32 #33 #34 #35 #36 #37 #38 #39 #40 #41 #42 #43 #44 #45 #46 #47 #48 #49 #50 #51 #52 #53 #54 #55 #56 #57 #58 #59 #60 #61 #62 #63 #64 #65 #66 #67 #68 #69 #70 #71 #72 #73 #74 #75 #76 #77 #78 #79 #80 #81 #82 #83 #84 #85 #86 #87 #88 #89 #90 #91 #92 #93 #94 #95 #96 #97 #98 #99 #100**

- Corned beef and cabbage is a traditional St. Patrick's Day dish. In 2009, roughly 26.1 billion pounds of beef and 2.3 billion pounds of cabbage were produced in the United States.
- Irish soda bread gets its name and distinctive character from the use of baking soda rather than yeast as a leavening agent.
- Lime green chrysanthemums are often requested for St. Patrick's Day parades and celebrations.
- The first St. Patrick's Day parade took place in the United States on March 17, 1762, when Irish soldiers serving in the English military marched through New York City.
- More than 100 St. Patrick's Day parades are held across the United States. New York City and Boston are home to the largest celebrations. #
- At the annual New York City St. Patrick's Day parade, participants march up 5th Avenue from 44th Street to 86th Street. Each year, between 150,000 and 250,000 marchers take part in the parade, which does not allow automobiles or floats. #

## ACAR Legislative Updates

There have been several economic development bills proposed and beginning their trek through the legislative process. Yesterday, the House Business Committee has voted unanimously in favor of HB 100, called the "Idaho Opportunity Fund" bill proposed through the Governor's Office and Department of Commerce. The bill creates a fund to assist in the expansion of and retention of new businesses. The money goes directly to local governments to assist with infrastructure improvements (sewer, water, high speed internet etc.) for business. In JFAC this morning, Department of Commerce Director, Jeff Sayer indicated the money for new fund would replace the "business and jobs development fund," to which several million dollars have been appropriated over the years. The new fund creates a specific purpose for the money with sideboards. The money that the Department of Commerce spends to the amount of new businesses it helps create and expand is staggering.

Last week the House Revenue & Taxation Committee voted in favor of Governor Otter's bill (H88) to revise and expand the Hire One More Employee (HOME) tax credit. The new bill adds a \$1,000 credit for veterans and removes requirements for employer-provided health insurance and modifies the wage levels making to credit much more useable.

The big issue of the legislature, the State Health Insurance Exchange (S1042), passed the Senate Commerce Committee on an 8-1 vote last Thursday after two days of hearings (the only Committee member to oppose the bill was Democratic Senator Branden Durst). It will now move to the Senate floor for what is sure to be lengthy debate.

There have not been a large number of bills printed this year, largely because of the gravity of the issues facing the legislature and in light of the large number of new members. But, there are a number of good proposals to help with economic development (as noted above) and lower taxes (eliminating the onerous personal property tax) with more issues still to come.

This is a great article given out by ACAR.



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