



Irish Games 2010 Flyer

March 9, 2010

The Countdown is on ~ three more weeks until the Games!

3-on-3 Basketball Tournament

15th Annual



3-on-3 Basketball sign-ups have begun! Tournament registration forms are available in the Parish & School Offices, as well as on the Irish Games website ~ www.irishgames.org.

Registrations received after March 16, 2010 will be subject to an additional \$20. The final deadline for registration is March 18, 2010.

Raffle Tickets!

First Drawing is on Saturday, March 20th! It's not too late to turn in your sold raffle tickets!

Did you know even winning tickets go back into the pool for future drawings?! This increases the odds of winning and is a great selling point.....spread the word!

Questions? Contact Roxanne VanHoudt, 948-4656.

Davis Shows NW Carnival

The CARNIVAL is back!

Pre-sale wristbands will be available at the school soon (an order form is enclosed). Wristbands will be \$17 in advance at the school and \$21 at the event.

Murphy's Café

Katie Thornhill is looking for volunteers to make Shamrock Cut-Out Cookies, Chocolate Chip cookies, Irish Cream Brownies, and Grasshopper Brownies for Murphy's Sidewalk Cafe booth for Irish Games 2010. Recipes are in this week's family envelope for those who volunteer. Please telephone Katie by Friday, 3/12/10 at 544-0755 to let her know what you will make. Please leave a message. She has several shamrock cookie cutters for those who need to borrow one.

Please call her if you need one or have any questions. Thank you in advance for all of your help! Everyone at Irish Games looks forward to these treats each year.



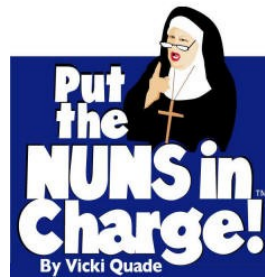
Yard Signs & Posters

Irish Games, the school's biggest and most important fundraiser, is just around the corner! If you have yard signs at home, please bring them in to the school so that new "date stickers" can be added.

Solicit or own a local business? Stop by the School Office to pick up an Irish Games Poster to display! Thank you!

Entertainment

Tickets are on sale now!



Friday, March 19th, 8:00 p.m.

Comedy— Tickets are \$20

PUT THE NUNS IN CHARGE!

Featuring Mother Superior, the Donald Trump of her order, this comedy receives kudos wherever it goes!

Saturday, March 20th, 8:00 p.m.

Concert—\$10 Cover Charge

Randy Linder with opening band Dance Maxx
Randy Linder is widely recognized as one of the nation's premier tributes to John Fogerty, the voice behind the unmistakable and popular sound of Creedence Clearwater Revival.

Tickets are available at the Parish Office, TRAC box office, Kennewick Ranch and Home, and are also available on

www.traconline.com

Volunteers

Help! We are in desperate need of 10 awesome people to volunteer for a transition position. The position is from 10:00pm-1:30am. We need five people for Friday and five people on Sat. So if you can commit to this please call Mary Valencia 302-5735 or Amy Almaraz 545-1792. Thanks so much for helping make Irish Games a success!!

****PLEASE BRING TO TRAC ATRIUM BETWEEN 8 & 11 AM FRIDAY, MARCH 19TH. THANK YOU FOR ALL OF YOUR HELP! PLEASE MARK YOUR CONTAINERS IF YOU WANT THEM BACK!**

SHAMROCK CUT-OUT BUTTER COOKIES

(MUST USE REAL BUTTER!!)

1 cup Butter	3 cups Flour
1 ½ cups Powdered Sugar	1 tsp. Baking Soda
1 Egg	1 tsp. Cream of Tartar
1 tsp. Vanilla	1 ½ tsp. Salt

Cream butter. Add powdered sugar. Mix until fluffy. Add egg and vanilla. Mix well. Mix dry ingredients together in a bowl. Add dry ingredients to butter mixture (half at a time and mix.) Roll into a ball. Roll out onto floured board to desired thickness. Cut w/ cookie cutters. Bake on ungreased cookie sheets 10 - 12 minutes at 375 degrees. Frost and decorate when cool.

FROSTING

2 Cups Powdered Sugar	1 tsp. Vanilla
¾ cube Butter	dash of Salt
Milk	

Cream butter. Add powdered sugar and mix. Add vanilla and salt and mix. Add milk to desired consistency. I make mine kind of thick and spread it pretty generously on the cookies. I have always had a little bit of frosting left over. Add green food coloring to the frosting and frost the cookies. Let frosting dry before stacking cookies. I usually freeze mine on the cookie sheet for about an hour to harden the frosting and then I stack them in a plastic square container with a layer of waxed paper between each layer. This recipe should make about 2-3 dozen 3" cookies. **Can be made today and frozen for several weeks.**

Grasshopper Brownies

****Please DO NOT CUT the brownies!!**

<u>Brownies</u>	<u>Frosting</u>
One package brownie mix	3 cups powdered sugar
½ cup water	1/3 cup butter, softened
½ cup oil	2-3 drops green food coloring
1 egg	2-3 Tablespoons milk
	¼ teaspoon peppermint extract

Heat oven to 350 degrees. Grease bottom only of 13" x 9" pan. Prepare and bake mix according to package. Cool. Mix powdered sugar and butter on low speed. Beat in milk, one tablespoon at a time, until spreading consistency. Beat in peppermint extract and food color. Spread over cooled brownies.

Irish Cream Brownies

<u>Brownies</u>	<u>Frosting</u>	<u>Glaze</u>
One package brownie mix	½ cup butter	1 oz. (1 square) semi-sweet chocolate, chopped
½ cup Irish Cream liqueur	2 cups powdered sugar	1 teaspoon butter
½ cup oil	½ teaspoon vanilla	
2 eggs	2 Tablespoons Irish Cream liqueur	
	2-3 teaspoons milk	

Heat oven to 350 degrees. Grease bottom only of 13" x 9" pan. In large bowl, combine all brownie ingredients. Beat 50 strokes. Spread in pan. Bake 30 minutes. Cool.

In a small bowl, beat ½ cup butter until fluffy. Beat in remaining frosting ingredients, adding enough milk for desired spreading consistency. Spread over cooled brownies.

In small saucepan over low heat, melt glaze ingredients, stirring occasionally. Drizzle over frosted brownies. Refrigerate until firm.