

Taste of TK

Important Tax Season Updates

Hello Clients and Friends,

Tax season is here, and we want to share important due dates and changes to some of our processes at TKCPA to help tax season run smoothly for everyone.

As you likely know, the Tax Cuts and Jobs Act (TCJA) has significantly changed many tax laws and tax forms. As a result, this tax season will be more complicated than most. So that we may complete your tax returns before the due dates, please have your personal and/or business documents to us by the dates listed below.

• **Tax Information needs to be to TKCPA by:**

- Partnership and S Corporation documents are **due immediately**
- Individual and C Corporation documents are due **March 20**

It is very important that we have your documents as soon as possible to help avoid an extension.

The Partnership and S Corporations tax returns are due on March 15. Individual and C Corporation tax returns are due on April 15.

Sending sensitive information via email is no longer considered secure. For confidentiality of your information, please use one of the following options when sending your information to our firm:

- **Client Center** – Access your Client Login from the Client Center on our website at **tkcpa.com**. If you have forgotten your password, please click the “Forgot Password” link. Remember, your login is your email address.

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TKCPA Wine & Food Pairing

This month, we are featuring the 2015 The Stones Speak Syrah by Saviah Cellars, a winery located in the Walla Walla Valley that is committed to crafting rich, artfully balanced wines that highlight the varietal characteristics brought about by the unique soils and climate of the region. Wholly crafted from the Syrah grapes grown in the winery’s Funk Estate Vineyard, located in the “The Rocks District,” this captivating Syrah can be experienced firsthand in Saviah Cellars’ tasting room, which is open daily to visitors.



WHAT TO EXPECT

A rich and savory Syrah with complex aromas of green olive, wet stone, tarragon, mountain blueberry and spices, this wine envelopes the palate with roasted coffee, clove and anise flavors. With a lingering finish that’s spicy with a bright acidity, the 2015 The Stones Speak Syrah will leave you longing for that next sip.

PAIR IT WITH

Washington Syrahs pair well with rich roasted foods and grilled meats. While often featured alongside braised, roasted or grilled beef and lamb dishes, Syrah goes equally well with duck and chicken, especially chicken that’s barbecued or braised. For vegetarians, consider pairing this wine with a hearty wild mushroom dish.

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TKCPA Wine & Food Pairing

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Wild Mushroom Risotto

YIELD: 6 servings

TOTAL TIME: 1 hour

Ingredients

- 9 1/2 tablespoons butter, divided
- 1 1/2 pounds fresh wild mushrooms (such as porcini, hen of the woods, chanterelle, or stemmed shiitake); large mushrooms sliced, small mushrooms halved or quartered
- 7 cups (about) low-salt chicken broth
- 1 tablespoon extra-virgin olive oil
- 3/4 cup finely chopped leek (white and pale green parts only)
- 1 1/4 cups Arborio rice (8 to 9 ounces)
- 1/4 cup dry white wine
- 1/4 cup dry white vermouth
- 1/4 cup grated Parmesan cheese plus additional for serving (optional)

Directions

Melt 2 tablespoons butter in heavy large skillet over medium-high heat. Add 1/4 of mushrooms and sprinkle with salt. Sauté mushrooms until tender and beginning to brown, 3 to 4 minutes. Transfer mushrooms to medium bowl. Working in 3 more batches, repeat with 6 tablespoons butter, remaining mushrooms, and salt and pepper.

Bring 7 cups chicken broth to simmer in medium saucepan; keep warm. Melt remaining 1 1/2 tablespoons butter with olive oil in heavy large saucepan over medium-low heat.

Add leek, sprinkle with salt, and sauté until tender, 4 to 5 minutes. Add rice and increase heat to medium. Stir until edges of rice begin to look translucent, 3 to 4 minutes. Add white wine and vermouth and stir until liquid is absorbed, about 1 minute.

Add 3/4 cup warm chicken broth; stir until almost all broth is absorbed, about 1 minute. Continue adding broth by 3/4 cupfuls, stirring until almost all broth is absorbed before adding more, until rice is halfway cooked, about 10 minutes. Stir in sautéed mushrooms. Continue adding broth by 3/4 cupfuls, stirring until almost all broth is absorbed before adding more, until rice is tender but still firm to bite and risotto is creamy, about 10 minutes.

Stir in 1/4 cup grated Parmesan cheese, if using. Transfer risotto to warm serving bowl. Pass additional Parmesan cheese alongside, if desired. ■

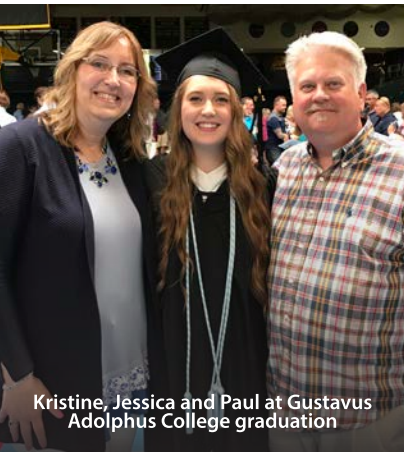
Recipe courtesy of Lori De Mori, Bon Appétit October 2010, All Rights Reserved. Photo credit to Nigel Cox.





Employee Spotlight

Kristine Huntsman is the Firm Administrator for TKCPA and assists our team with client services, payroll, bookkeeping and administrative duties. Earning her BA in Accounting from Gustavus Adolphus College in St. Peter, Minnesota, Kristine brings over 15 years of experience to our firm in accounting, underwriting, customer service and human resources. She also serves as our office notary. With a husband, four children and two dogs, Kristine manages to keep very busy when not working in the office with her children's sports and music activities. In the future, she would love to enjoy more scrapbooking in her downtime.



Kristine, Jessica and Paul at Gustavus Adolphus College graduation

What do you like best about working for TKCPA?

TKCPA is like my second family. Everyone is so caring and willing to help one another. I also appreciate the flexibility here, which is another example of how the firm cares for its team members.

If you could do another job just for one day, what would it be?

As much as I enjoy what I do, it would have to be training dolphins.

What is your favorite vacation spot?

My absolute favorite vacation spot is Dawn Beach, located just south of the Dutch/French border on the island of St. Maarten in the Caribbean.



Do you have a motto or personal mantra?

Treat others as you would like to be treated.

What is one thing you couldn't live without?

That's easy—chocolate in any form.

What would you most like to tell yourself at age 13?

Don't sweat the small stuff.

What are the top three highlights of your life?

Marrying my husband, Paul— we're going on 28 years! And the births of my four children: Jessica, William, Jenna and JP. I'm also extremely proud that my oldest daughter, Jessica, graduated from my alma mater this past June (see photos).

What would people be surprised to know about you?

People would probably be surprised to know that I'm able to speak Spanish. ■

Important Tax Season Updates

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• Hand Deliver to TKCPA –

We are open 8am-5pm Monday through Friday. In addition, please note:

• **Preparation Fees:** If your tax returns include business income and deductions, including rental properties, the time we will spend

preparing your return may increase significantly to implement the changes required by the TCJA, resulting in higher tax return preparation fees.

Please contact our team with any questions or concerns you may have. ■

TKCPA Continuing Education

Our team attended the UltraTax year-end update and productivity training at the end of January. This training focused on software changes that have been implemented to the software that is used to prepare tax returns for our clients. Additionally, our staff recently participated in the WSCPA webinar, which focused on the new qualified business deduction and educated our team on the new tax law changes. ■

TKCPA Team Celebration



Taco 'bout fun

Our TKCPA team celebrated our first tax season deadline at the Worm Ranch Mexican Restaurant—such a fun atmosphere and delicious food. Cheers! ■