

SE REGION NEWSLETTER

APRIL 2014

Laurie Patton — SE Regional Director

A Note From Your Director

Hi Members,

I just wanted to touch base with all... Springtime brings many kittens. If you need help yourself or know of anybody that needs help with placing cats please contact me and I will do my best to help...



We also have to get ready for hurricane season... Please make sure you have extra crates, litter, and food on hand in case of bad weather... Keep eyes on the weather and use the phone tree to keep everyone safe...

It's ALL About the Cats™

MEET YOUR NEIGHBORS

Our names are Kathie and Doug von Aswege. We breed American Shorthair (ASH) under the name DOVON and breed British Shorthair (BSH) under the name KLA.



Doug's speciality is red tabbies and brown tabbies and white. He has been working with the ASH since the 1980s. I work with lilac and with white BSH. I had my first BSH in 1972. They are the love of my life - next to Doug.

We like to show but do not do a lot of breeding and really enjoy our cats. They are family. Most of our cats are elderly and they are the greatest. We love them.

We are glad to become part of TICA. The shows are what we enjoy. The people are friendly and the cats are most important.

Thank you all





RECIPES



BUG DRINK PROTECTORS

- Colorful cupcake liners
- Canning jars and rings
- Colorful straws

Add your favorite drink, place cupcake liner on top and screw on canning jar ring. Gently punch hole in the middle and add your straw.

Enjoy your drinks outside with no added protein (with wings).



HOMEMADE ICE PACKS

Ingredients

- Rubbing alcohol
- Water
- Plastic freezer bags

Directions

1 part rubbing alcohol to 3 parts water into a plastic freezer bag. It gets really cold, but never hardens so you can manipulate it.



LEMONY LEMON BROWNIES

Ingredients

- 3/4 cup all-purpose flour {King Arthur All-Purpose Flour}
- 3/4 cup granulated sugar
- 1/4 teaspoon salt {Sea Salt}
- 1/2 cup (1 stick) unsalted butter, softened
- 2 large eggs
- 8 tsps lemon zest
- 2 tablespoons lemon juice

Lemon Glaze

- 4 tbsps lemon juice
- 2 tablespoons lemon zest
- 1 cup icing sugar



Directions

Preheat the oven to 350 degrees. Grease an 8x8 inch baking dish with butter and set aside. Zest and juice two lemons and set aside. In the bowl of an electric mixture fitted with the paddle attachment, beat the flour, sugar, salt, and softened butter until combined. In a separate bowl, whisk together the eggs, lemon zest, and lemon juice until combined. Pour it into the flour mixture and beat for 2 mins at medium speed until smooth and creamy. Pour into baking dish and bake for 23-25 mins, should turn golden around the edges. Allow to cool completely before glazing. Do not overbake, or the bars will dry. Filter the powdered sugar and whisk with lemon zest and juice. Spread the glaze over the brownies with a rubber spatula and let glaze set. Cut into bars and serve.

The SE Newsletter is posted monthly. Anyone wanting to submit articles, recipes, trivia, or anything you think others would enjoy, please send the information (Subject Line: SE Newsletter) to:

shutterbug1948@gmail.com
Judith Milling

Don't forget that the SE Region is on Facebook:
<http://www.facebook.com/group.php?gid=300505338191>