GION

LAURIE PATTON — SE REGIONAL DIRECTOR

A Note From Your Director

I want to wish all of our Southeast members a very happy holiday. Please stay safe in your travels during this holiday season.



The December/January 2014 issue of the Trend will be spotlighting our Region with judges, show photos, etc.



The Worldwide Cat Congress is coming up in March. Get those raffle items ready. Please contact Judith Milling at shutterbug1948@gmail.com with your contribution information.

It's ALL About the Cats"

MEET YOUR NEIGHBOR

STEVE MILES

I live in Ashville, Tennessee and have always been an animal lover. Cats became a part of my life about five years ago when I met my girlfriend.



It was through my girlfriend that

I became active in the Cat Fancy. I got my first show cat about two years ago, a Balinese named Murphy. Unfortunately, he did not take to showing and so he was retired after he received his Supreme. We then got another show cat, an American Bobtail Longhair named Cookie. I just recently started learning how to clerk and enjoy seeing all the different breeds of cats.

Cookie and Murphy share their home with Solomon, our 60 lb dog, as well as us.

I enjoy going to amusement parks (roller coasters in particular), reading, movies, horseback riding, and concerts. I'm also a big sports nut.



DECEMBER 2013

BITS AND PIECES -- Rene Knapp



CHRISTMAS Safety for Cats

It's Christmas time again and everyone is excited; the kids, the parents and our cats can sense that something is in the air. It is the

time to enjoy the holidays but also the time to take some extra precautions with our kitties because there will be many dangers facing them during the Christmas season.

Cats and Christmas trees. I know that the rules say it is better to have an artificial tree than a real one for cat safety. So the first year we were married, my husband and I invested in a very expensive fake tree. We put the tree up and decided to let the cats get used to it before we put up any decorations.

Well, the next day when we got home from work, there were very few branches left on the tree. The cats had pulled them off and ran around the house with them as toys. A few had thrown up because they had eaten some of the fake pine needles. So we tossed the tree and bought a real one. For us, the real tree works.

Our cats like to sleep under the tree and smell the out of doors. We never put any type of chemicals in the tree water though, because a few of our cats will drink from the tree stand. It has taken us eighteen years but we finally have the routine down pretty well.

We put the tree up and leave it bare for at least three days – by then the cats are bored with it – then we put up the lights and we use wooden garland with beads, rather than any type of tinselly materials. Cats will play with and eat tinsel and it is very dangerous, causing blockages which result in expensive emergency surgery.

We put non-breakable wooden and fabric ornaments on the bottom of the tree so the cats can safely bat at them. Also, when they don't get yelled at, the cats figure they are not doing anything wrong so they get bored and leave them alone. All of our breakable ornaments (yes, we do have them), are up high where they are less likely (notice I said less likely) to get knocked off the tree and broken. The lights are unplugged when we are not home and they have bitter apple lining them when they are plugged in to prevent curious kittens from chewing the wires.

We never use artificial snow (it is toxic to cats) and candles on the tree are a definite no-no. Flames are very hard for a cat to resist checking out and the cat and the house could be in serious trouble.

We are Christmas plantless in our house because holly, mistletoe and poinsettias, although beautiful, are toxic to cats, all in varying degrees. If you really feel you need to have plants to make your holiday complete, place them where your cat cannot get to them.

As you give your cats special treats of human food, it is important to remember that some foods do not belong in feline stomachs. Never give your cats chicken or turkey bones as they can splinter and become lodged in your cats throat or puncture the intestines and stomach. Chocolate is very dangerous and you need to keep your gift boxes of chocolate in the cupboards. Make sure your garbage can is not easily accessible – turkey bones wrapped in aluminum foil can be doubly dangerous if ingested.

We don't put ribbons and bows on our family presents anymore (note – we also do not have small children) but the few that we do decorate, stay in our closets on our shelves until our visitors arrive.

Speaking of visitors; that brings us how our cats react to strangers. Cats are like people, some are gregarious and friendly, others suspicious and still others shy. Be aware of your cat's feelings and give the cat the option of mingling with the guests or retiring to a nice, quiet area of their own.

When buying toys, make sure you thoroughly check them first. There should be nothing glued on that the cat can pull off and swallow, and, if the toy is small enough for a cat to swallow, don't give it to your pet.

Please ensure your cats are safe and happy, inside and warm. Have a wonderful, happy holiday.

I would love for people to end me suggestions for <u>Bits and</u> <u>Pieces</u> on anything that is feline related.

Email: pentaclecats@sbcglobal.net





RECIPES



Italian Christmas Cookies

Ingredients

- * 1 cup butter, softened
- * 2 cups sugar
- * 3 eggs
- * 1 carton (15 ounces) ricotta cheese
- * 2 teaspoons pure vanilla extract
- * 4 cups all-purpose flour
- * 1 teaspoon salt
- * 1 teaspoon baking soda

Frosting

- * 1/4 cup butter, softened
- * 3 to 4 cups confectioners' sugar
- * 1/2 teaspoon pure vanilla extract
- * 3 to 4 tablespoons milk
- * Colored sprinkles



Directions

- * In a bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Beat in ricotta and vanilla. Combine flour, salt and baking soda; gradually add to creamed mixture.
- * Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350° for 10-12 minutes or until lightly browned. Remove to wire racks to cool.
- * In a bowl, cream butter, sugar and vanilla. Add enough milk until frosting reaches spreading consistency. Frost cooled cookies and immediately decorate with sprinkles. Store in the refrigerator. Yield: 8-1/2 dozen.

Submitted by Laurie Patton

THE NEW WALDORF SALAD

Ingredients

8 cups torn mixed salad greens

2 stalks celery, thinly sliced

1 Gala apple, thinly sliced

½ cup chopped PLANTERS Walnuts, toasted

½ cup KRAFT Creamy Poppyseed Dressing

Waldorf Salad from Kraft

Directions

COMBINE ingredients.

SERVE immediately.

Kraft Kitchens Tips

VARIATION

Substitute baby spinach or arugula for the mixed salad greens and/or PLANTERS Pecans or Almonds for the walnuts.

SUBSTITUTE

Prepare using a Red Delicious apple.











Frosty the Snowman

J D JE \mathbf{E} IQUSUMJ Z XXNMW О Y Q L N Ι Α G K L М L S Y Ι 0 R В Ι О U N N Ι N F Ι S U Е Е N S Ι Е G 0 Ρ т Е 0 Y Η Η Ι F S Ι Ε Н Е CH RAF F I D

FROSTY SNOWMAN JOLLY HAPPY SOUL CORNCOB PIPE EYES COAL FAIRY TALE CHILDREN LIFE MAGIC SILK DANCE ALIVE LAUGH PLAY SUN HOT MELT

RUNNING SQUARE CATCH ME STREETS TOWN TRAFFIC COP

STOP HURRY GOODBYE CRY BACK AGAIN SOMEDAY NOSE HOLLER BROOMSTICK BUTTON HAT VILLAGE PAUSED HEAD

To find the answer to the trivia question, look for a word or phrase that is hidden in the puzzle, but not in the word list

Trivia: What is the first and last name of the songwriter who wrote "Frosty the Snowman"?

Answer: J_____ R_____

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