

### LAURIE PATTON — SE REGIONAL DIRECTOR

*A Note From Your Director .....*

Members,

As we get ready to put another year in history books I hope we all look back at our year and say it was a great year... If it was not a great year then I hope you commit to making the new year a great year...



Remember to help our shelter cats (and dogs), volunteer, send a few dollars, send some food, and even send slightly used towels and blankets... I am sure all will be welcome...

Remember our neighbors as well... There maybe some that are also in need of food and dollars... If you know someone in need, please let me know... This past year was filled with "pay it forward"... Let's end the year with many more "pay it forwards"....!!..

**Merry Christmas and  
a Happy New Year**

**"It's ALL About the Cats"**



### MEET YOUR NEIGHBOR



## BITS AND PIECES -- *Rene Knapp*



### BITS AND PIECES PLAY NICE

Despite the wonderful television and magazine ads to the contrary, kittens and children do not go hand in hand naturally. It takes a lot of work on the part of the parents to teach their children how to properly and safely interact with their kitten. There are no instant friends in this scenario, especially when the kitten is playing and climbing up your six year olds pant leg and the child is not able to control the situation. The result is usually a crying and stressed out child who ends up yelling at or even hurting the kitten, whose only crime is acting like a kitten.

Christmas is just around the corner, which means parents start thinking about the Christmas kitten being the perfect gift for their young child. They expect that a kitten and their kids will get along immediately and be best friends. Unfortunately for mom and dad, when the teething begins or the sharp kitten nails start to scratch, the kids get frustrated and there are lots of problems.

Toddlers and kits should only be together with supervision. This is a hard and fast rule. Young children should sit on one of their parent's laps, which will make them feel more secure around an active kitten. Setting up structured playtimes and elevating the children, makes them less accessible to playful, climbing kittens. And if kitty does get overly active, a parent is there to intervene.



Interactive play can also be encouraged if there is an adult around. Attaching a toy to a long string and letting your child drag it around for the kitten to chase, is a great game for both players, and will also help to tire them both out! Remember, while the kitten is chasing the toy, the toy is the target, and not the human.

It really is much better to wait until your child is around eight years old before you get that kitten. At that point they are big enough to understand they can't chase the kitten or grab it out of the litter. However, if you are going to go ahead and get that kitten no matter how young your children are, there are a few basic rules you should cover with the family before bringing the kitten home.

Teach your children to not hit, kick, squeeze or tease the kitten. No yanking on his tail or pulling at his ears. If the kitten gets hurt, he could lash out and retaliate and it would be the child's fault, not the kittens. Kids are no

more than siblings in a kittens eyes and they do not consider them a force that must be obeyed.

Teach your children that they should never yell or scream in the kitten's face. Also, do not bother the kitten when it is eating, using the litter or sleeping. These times belong to your pet and they should not be pestered during those times.

If the kitten walks away from the children, no-one should follow him. It means the baby is tired and wants to rest. It is very important to teach the children to respect the kitten's resting area.

Also, when there are multiple children in the home, there should be only two hands on the kitten at any one time. Kids can overwhelm a cat if they all try to pet him at once.



There are things different age groups can handle to learn responsibility and instill a feeling of being able to help take care of the family pet. What tasks a child can do, really depends on his or her maturity level and the cat's age, size and temperament. For instance, a three year old can groom a kitty with a soft brush and pick out toys, and treats. They should not be left to do grooming by themselves, but an adult should be nearby supervising.

Four to Six to year olds can feed and give water to the kitten. Just make sure they have a no spill container or a half full plastic water pitcher that can easily be poured into the dish on the floor.

And if your child is eight to twelve years old, have them do all of the above and clan out the litterbox. Having a pet means doing all of the work, whether it's fun or not.

If you think you, as a parent, can handle the responsibility of getting a kitten and your child in a safe and harmonious way, then it is time to welcome that new pet into the home.



I would love for people to end me suggestions for [\*Bits and Pieces\*](#) on anything that is feline related.

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# RECIPES



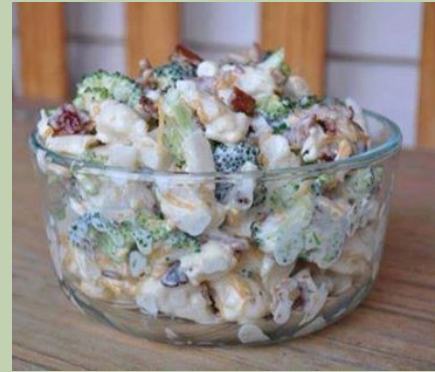
## Amish Broccoli Salad... This is to die for...

### Ingredients

- 1 head broccoli, chopped
- 1 head cauliflower, chopped
- 1 cup mayonnaise
- 1 cup sour cream
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1/2 pound bacon, fried and crumbled
- 1 cup shredded Cheddar cheese

### Directions

Mix all together, chill and enjoy



## CARAMEL CAKE

- 1 cup whole milk
- 4 large egg whites, at room temperature
- 2 1/4 teaspoons pure vanilla extract
- 3 cups sifted cake flour
- 1 1/2 cups sugar
- 4 teaspoons baking powder
- 3/4 teaspoon salt
- 1 1/2 sticks unsalted butter, cut into tablespoons, softened
- 3/4 cup heavy cream
- Icing
- 3 cups sugar
- 3 tablespoons light corn syrup
- 1 1/2 cups whole milk
- 1 stick unsalted butter, softened
- 1 teaspoon pure vanilla extract
- 1/2 cup heavy cream



Preheat the oven to 350°. Butter three 8-inch cake pans; line the bottoms with parchment paper. Butter the parchment and flour the pans, tapping out the excess.

In a bowl, mix 1/4 cup of the milk with the egg whites and vanilla extract. In the bowl of a standing mixer fitted with the paddle, mix the flour with the sugar, baking powder and salt. Add the butter and the remaining 3/4 cup of milk. Beat at low speed until blended, then beat at medium speed until smooth, 1 minute. Beat in the egg white mixture in 3 batches.

In another bowl, using an electric mixer, beat the cream until soft peaks form. Stir one-third of the whipped cream into the batter, then fold in the rest. Divide the batter between the pans and smooth the tops. Bake for 25 minutes, until a toothpick inserted in the centers comes out clean. Let the cakes cool on a rack for 10 minutes. Unmold the cakes and peel off the parchment. Invert the cakes and let cool completely.

In a saucepan, stir 2 1/2 cups of the sugar with the corn syrup and milk. Cook over moderate heat, stirring until the sugar dissolves. Keep warm.

Sprinkle the remaining 1/2 cup of sugar in a deep, heavy saucepan. Cook the sugar over moderate heat, swirling occasionally, until an amber caramel forms. Carefully pour the warm milk mixture over the caramel. Cook over moderately high heat, stirring, until the caramel dissolves. Stop stirring and cook until the caramel registers 235° on a candy thermometer. Remove from the heat. Stir in the butter, vanilla and 1/4 cup of the heavy cream. Strain the caramel into the bowl of a standing mixer. Let cool for 15 minutes.

Beat the caramel at medium speed, gradually adding the remaining 1/4 cup of cream, until creamy, about 15 minutes. Set 1 cake layer on a plate. Pour enough icing over the layer to cover the top. Top with a second cake layer and cover it with icing. Add the final cake layer and pour the rest of the icing over the top of the cake, letting it run down the sides. Working quickly, use an offset spatula to spread the icing gently around the cake. Let the cake stand for 2 hours to set the icing before serving.

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:

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Judith Milling

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