

Like its counterpart the American Shorthair, the **American Wirehair** is one of the most adaptable breeds for any type of household-from being the lap cat curled up with the senior citizen to the energetic cat joining in to play with the children. One of the natural breeds, the American Wirehair is a medium size cat, muscular with a firm, well-balanced body. The wirehair gene originated as a spontaneous coat mutation in upstate New York and changes the hard coat of the American Shorthair to the hard, dense, springy coat of the American Wirehair.

While the **Maine Coon** does not have the word American in its name this breed is one of the oldest natural breeds in North America, the Maine Coon is generally regarded as a native of the state of Maine (in fact, the Maine Coon is the official Maine State Cat). America's native longhair, Maine Coons were well established over a century ago as a hardy, handsome breed of domestic cat, well equipped to survive the hostile New England winters. Breeders have sought to preserve the Maine Coon's "natural," rugged qualities. Maine Coon owners enjoy the breed's characteristic clown-like personality, affectionate nature, amusing habits and tricks and willingness to 'help' with any activity. They make excellent companions for large, active families that also enjoy having dogs and other animals. For owners wishing to show, the Maine Coon has reclaimed its original glory in the show ring. First recorded in cat literature in 1861 with a mention of a black and white cat named 'Captain Jenks of the Horse Marines,' Maine Coons were popular competitors at early cat shows in Boston and New York. A brown tabby female named 'Cosie' won Best Cat at the 1895 Madison Square Garden Show.

(Taken from the TICA championship breed pages.) Laurie Patton



Quote Of The Month

May the sun in his course visit no land more free,
more happy, more lovely, than this our own country!

Daniel Webster



Southeast Regional

Rolling Out The Red Carpet The A “cat” emy Awards



July 30 & 31, 2011
Columbia, SC

“Show premier” party on Friday Night at the hotel – Including hors d'oeuvres & BYOB.

Parade of Breeds – We will have a special area with as many breeds present as possible for the public to see. Columbia has wonderful cat lovers and they flock to the show. Please contact Judith Johnson - johnsondj@comcast.net

Star Wall of Fame and Remembrance – We will have a wall of stars that will be personalized remembering a friend that is now gone or celebrating a win. Cost is only \$5.00 per star. This is a foil gold star with your personalization and you get to take it home after the show...!!..
Get your stars today contact Laurie Patton – Pirateslairmc@aol.com

Goodie bags will be available for dinner guests courtesy of Kitt Flicks Productions. You are welcome to mail your gifts to me so they can be included in the bags ahead of time. I would estimate 100 –125 gifts for the banquet. Get your thinking caps on now!

VIP Treatment Package also available - \$100.00 Gets you premiere benching, lunch and no waiting in line for check in...!!.. Very Limited...!!..

Best Celebrity Look A Like Contest – Winner gets \$25.00 Gift Card – **Need a Sponsor**

Best Hollywood/A”cat”emy Awards decorated cage - Winner gets \$25.00 Gift Card – **Need a Sponsor**

<http://www.seregiontica.org/Shows/KittFlicks/kittflicksflyer.htm>



Laurie Patton, Show Manager
PiratesLairMC@aol.com



You’re Invited...!!..



Did You Know..??..

ARTICLE FOUR: Breed Section Membership

14.1 Breed Section. A Breed Section(s) shall be established for each breed or breed group and one or more sections for household pets. Each member shall automatically be eligible to apply to belong to one Breed/Breed Group Section as a part of his or her membership.

Taken from TICA Show Rules



Did you know that fish isn't a "natural" food for cats? Cats origins are in the desert where you don't find too many fish, but more rodents and birds and insects. One supposition of why cats have become such happy fish eaters is that during World War II, meat was expensive, hard to get and carefully rationed. Leave it to the cat food manufacturers to find a cheap source of protein. They started to use fish in cat food. In the wild, cats still won't hunt for fish. (Except for one cat breed in India).

Some common causes of stress in cats are:

The introduction of a new cat, dog or person to the household.

The loss of a companion cat, dog or person.

A move to a new home.

Too crowded.

Construction activity in or near the home.

A stay in a cattery while an owner is away (or even a cat's return home after a stay in a cattery).

A change in the owner's routine (for example, an owner returns to a school-year job after being home for the summer).

A change in diet. Many cats would rather eat the same food each day than be "treated" to new tastes and textures in their diet.



Recipes Of The Month

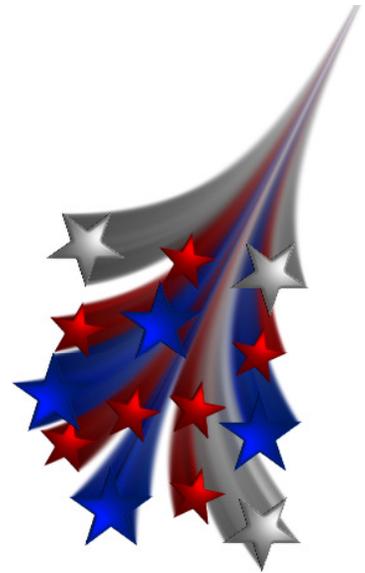
July 4th Recipes

Crispy Buttermilk Fried Chicken

3 cup(s) buttermilk
2 tablespoon(s) kosher salt
1 tablespoon(s) freshly ground black pepper
2 teaspoon(s) cayenne pepper
4 pound(s) medium chicken wings, thighs and drumsticks
2 cup(s) all-purpose flour
1 teaspoon(s) onion powder
1 teaspoon(s) garlic powder
1 teaspoon(s) kosher salt
1 teaspoon(s) freshly ground black pepper
1/2 teaspoon(s) cayenne pepper
Vegetable oil, for frying

Directions

1. Make the Buttermilk Soak: In a large bowl, combine the buttermilk with the salt, black pepper and cayenne. Add the chicken and stir to coat. Let stand at room temperature for 2 hours or refrigerate for 4 hours.
2. Make the Flour Dredge: In a large, resealable plastic bag, mix the flour with the onion powder, garlic powder, salt, black pepper and cayenne and shake to combine.
3. Set a rack on a baking sheet. Working with one piece at a time, remove the chicken from the buttermilk soak, letting the excess drip back into the bowl. Dredge the chicken in the flour mixture, pressing so it adheres all over. Transfer the coated chicken to the rack and let stand for 30 minutes.
4. In a deep skillet, heat 1 inch of oil to 350°. Set another rack over a baking sheet; line with paper towels. Fry the chicken in batches at 315°, turning once, until golden and an instant-read thermometer inserted in the thickest part of each piece registers 160°, 15 to 18 minutes. Transfer the chicken to the paper-lined rack and let stand for 5 minutes before serving.



Corn on a Stick

1 3/4 pounds corn cobs
4 tablespoons butter, melted
chives, finely chopped for sprinkling

For the sauce, mix together:

1/2 cup cream cheese
6 tablespoons cream

Directions

Place the corn cobs in a saucepan just large enough to take them in a single layer. Pour in enough water to cover (don't add salt as this will toughen the corn). Bring to a boil then simmer for 3 minutes, or until tender. Drain and spike with short skewers. Brush with melted butter and dab with the sauce. Sprinkle with chopped chive.

Peach Shortcake with Vanilla Whipped Cream

- 2 stick(s) unsalted butter, melted and cooled slightly plus more for buttering the dish
- 6 large eggs, at room temperature
- 2 tablespoon(s) milk, at room temperature
- 1 1/3 cup(s) plus 1/4 cup granulated sugar
- 2 cup(s) all-purpose flour
- 2 teaspoon(s) baking powder
- 1/4 teaspoon(s) salt
- 1/2 cup(s) peach schnapps
- 8 peaches, peeled and cut into wedges
- 1 cup(s) heavy cream
- 1/2 cup(s) confectioners' sugar
- 1 teaspoon(s) pure vanilla extract



Directions

1. Preheat the oven to 375°. Generously butter a 9-by-13-inch glass baking dish. In a large bowl, using an electric mixer, beat the eggs with the milk until frothy. Add the 1 1/3 cups of granulated sugar and beat at high speed until the mixture is thick and pale, about 7 minutes.
2. In a medium bowl, sift the flour with the baking powder and salt. Fold the dry ingredients into the beaten egg mixture, then fold in the melted butter until incorporated. Spread the batter in the prepared dish and bake in the center of the oven for about 30 minutes, until the cake is golden. Transfer to a rack and let cool.
3. Meanwhile, in a medium bowl, mix the remaining 1/4 cup of granulated sugar with the peach schnapps. Stir in the peaches and let stand at room temperature for at least 15 minutes, stirring occasionally.
4. In a bowl, whip the cream with the confectioners' sugar and vanilla until firm. Cut the shortcake into squares and serve with the peaches and whipped cream.



Anyone wanting to submit articles, recipes, trivia or anything you think others would like to read can send me the info at PiratesLairMC@aol.com

I am in need of some Meet Your Neighbors...

Thanks to all who contributed this month..!!..

Laurie

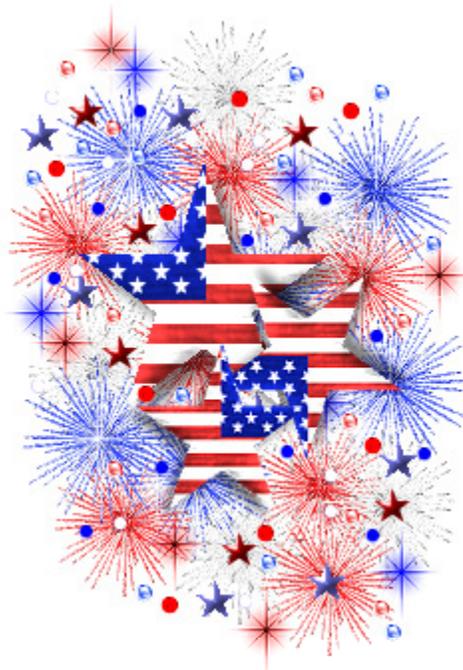
Don't forget that the SE Region is on Facebook

<http://www.facebook.com/group.php?gid=300505338191>

Until next month!



**No matter what you do this summer...
Have fun with your family, friends and hug your cats..!!..**



Happy 4th of July..!!..