

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



The Beauty Part to Cat shows

Written by Laurie Patton

Getting ready for a cat show can sometimes be exhausting... One has to pack for the cat, pack for the show hall, and of course pack for yourself..!!.. Oops what about the cat..??.. Well whether you have a long or shorthaired cat a bath is still in order... Sure a long hair bath is more time consuming but when you finish blow drying your cat aren't you proud of your work..??.. Shorthaired cats still shed and you have to make sure you get out as much dead hair as possible... Can you see Miss America with bed hair..??..

Condition is another area... Our cats depend on us for their health... Regular vet visits, good food, and of course playtime are part of conditioning... A cat that is too thin or too fat is not in optimal condition... A cat that is flabby is also not in condition... Just because you have a big cat it doesn't mean they can't be rock solid and full of muscle... Could Jack Sprat's wife win the Miss America title..??..

Dirty ears, dirty noses, dirty eyes, unclipped nails (Can be a DQ) are all things judges should not see on any cat... Unfortunately they do see it many times at a cat show... Don't let your cat come to the show being Jack Sprat's wife or Miss America without a manicure, with bed hair, 30 pounds over weight, and a face full of zits...

Present your cat as the winners they should be..!!..

Jo Parris, Interim RD wants to remind you that July 31 is the deadline to file if you intend to run for Regional Director. July 31 is the last date to file for Regional Director.

July 28-29, 2012
Florida Sun Cats (SE Regional)
Showhall: Renaissance Resort at World Golf Village
500 South Legacy Trail
St. Augustine, FL 32092

Judges: Dombroskie(AB), Yow(AB), Sherer(AB), Ray(AB), Bailey(AB),
Walbrun(AB), R.Knapp(AB), Seliskar(AB), Manning(AB), Tomlin(AB),
Scarboro(SP), C.Knapp(SP), Patton(SP), C.Lawson(SP)

Entry Clerk: Laura Heineck
145 Bear Mountain Pass, Mineral Bluff, GA 30559
706-374-4216 (before 9 p.m. EST)
Fax: 706-374-4216
coonslady@aol.com

Other: 14 rings.
Photographer: Larry Johnson

Info: Suzanne Hansen, 904-641-1809, Alchemycats@yahoo.com
or (vendors) Judy Williams, 904-377-2569, mainiaccats@comcast.net

Flyer: http://www.seregiontica.org/Shows/FLSunCats/fscflyer_regional.htm



See You on Vacation..!!..



Recipes Of The Month

Patriotic Gelatin Salad



Ingredients

- 2 packages (3 ounces each) berry blue gelatin
- 2 packages (3 ounces each) strawberry gelatin
- 4 cups boiling water, divided
- 2-1/2 cups cold water, divided
- 2 envelopes unflavored gelatin
- 2 cups milk
- 1 cup sugar
- 2 cups (16 ounces) sour cream
- 2 teaspoons vanilla extract

Directions

- In four separate bowls, dissolve each package of gelatin in 1 cup boiling water. Add 1/2 cup cold water to each and stir. Pour one bowl of blue gelatin into a 10-in. fluted tube pan coated with cooking spray; chill until almost set, about 30 minutes.
 - Set other three bowls of gelatin aside at room temperature. Soften unflavored gelatin in remaining cold water; let stand 5 minutes.
 - Heat milk in a saucepan over medium heat just below boiling. Stir in softened gelatin and sugar until sugar is dissolved. Remove from heat; stir in sour cream and vanilla until smooth. When blue gelatin in pan is almost set, carefully spoon 1-1/2 cups sour cream mixture over it. Chill until almost set, about 30 minutes.
 - Carefully spoon one bowl of strawberry gelatin over cream layer. Chill until almost set. Carefully spoon 1-1/2 cups cream mixture over the strawberry layer. Chill until almost set. Repeat, adding layers of blue gelatin, cream mixture and strawberry gelatin, chilling in between each. Chill several hours or overnight. Yield: 16 servings.
- Editor's Note: This recipe takes time to prepare since each layer must be set before the next layer is added.



Dipped Ice Cream Sandwiches Recipe



Dipped Ice Cream Sandwiches Recipe photo by Taste of Home Dipped Ice

Dipped Ice Cream Sandwiches Recipe

Prep: 20 min. + freezing

Ingredients

- 6 ounces semisweet chocolate, chopped
- 1 tablespoon shortening
- 4 ice cream sandwiches
- Red, white and blue sprinkles

Directions

•Line a baking sheet with waxed paper; set aside. In a microwave or heavy saucepan, melt chocolate and shortening; stir until smooth. Quickly dip ice cream sandwiches partway in melted chocolate; coat chocolate with sprinkles. Place on prepared baking sheet and freeze. Yield: 4 servings.

Taken from www.TasteofHome.com

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...!!..