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201

## LAURIE PATTON — SE REGIONAL DIRECTOR

A Note From Your Director .....

I know we are all getting ready for our Regional Awards Banquet.... This year held in Huntsville, Alabama....

Please enter the show as early as possible and please make all hotel and banquet reservations now...





If anyone would like to give gifts for the banquet, the average number is about 125 to 150... Can't wait to see everyone in their glam outfits..!!..

Let us all come together and celebrate..!!..

It's ALL About the Cats"

## **MEET YOUR NEIGHBORS**

**Drs Karen and Lowell Rogers** — "A sincere Hello to the TICA SE Region." We are both Veterinarians and have been married since 1978 and have owned Pine Belt Veterinary Hospital in Hattiesburg, MS., since 1983. It is a very mixed animal practice, including the local zoo.

Our two children are [mostly] grown now and we both still work full time, and consider ourselves very blessed that we love our careers and have a happy and mostly healthy family. We live on a small ranch and raise Gelbvieh cattle, and work them with our trained Border



Collies. Our cattery, [Havacat Havana Browns], has been ongoing for about 16 years now. Throw in some sheep and a dozen horses to round us out.

About 18 years ago when my current rescued domestic cats happened to be all aging out at about the same time, I made a decision to close that door and allow myself the privilege and opportunity to choose and work with a pure breed of cat. What could be more fun than trying to breed and promote the perfect cat, go to shows, and raise some kittens? At the time, I was not thinking about millions of miles traveled and litterboxes cleaned.

And the money pit involved -----whew!!! I do travel alone, my dear husband is my enabler. Well, I had a long list of [NO] breeds and traits that I had worked with over the years with unhappy clients. I settled on the Havana and then had to wait around two years to obtain my first three kittens. Why them? NO specific health problems. Low shed, low maintenance. Rare and striking appearance. Average size, easy going, adaptable, very social , playful, people oriented, doglike NOT: fearful, spooky, nervous, shy, aggressive, destructive, or overly athletic, nor couch potato As a bonus they love to ride in cars and take a bath. And, I love chocolate.

Per your amusement, the first thing I ever showed was Chickens!! We were both livestock judges in the past. We also have shown our Gelbvieh Cattle. One weekend we were all split up at a cat show, Border Collie competition, and Cattle show.

I started off showing in CFA. With our hospital and commitments I felt I couldn't show in two registries but would be lucky to get to enough shows in one of them to move forward. After many, many grands, a few DM's and RW's, I determined getting higher titles would be impossible for us. [Very bad area to live in and show cats, plus 5 hours just to get on a plane]. Plus work, kids, etc. This past year, I decided to try out TICA. I felt more shows might be closer to me and I liked the way they seemed to be arranged where the exhibitors have more chances to advance, per road trip. I have to say the other exhibitors have been very kind and welcoming and the Havanas seem to be evenly appreciated and considered by the judges as compared to all breeds. I have been most impressed that even some of the judges, at appropriate times, have welcomed me. I'm looking forward to more TICA shows and TICA education, and hope to make some new friends.

# BITS AND PIECES -- Rene Knapp



#### GRIEVING

When I come to the end of the road and sun has set for me, I want no rites in a gloom filled room, Why cry for a soul set free? Miss me a little, but not for too long, and not with your head bowed low.

*Remember the love that we once shared, Miss me – but let me go.* 

For this is a journey that we all must take and each must go alone.

It's all part of the master plan – a step to the road home. When you are lonely and sick of heart, go to the friends we know



And bury your sorrows in doing good deeds – miss me – but let me go.

- Anonymous

No matter what we do to prepare ourselves for the death of a beloved pet, even if we knew it was coming, the heart still breaks when that final moment arrives. If you have ever experienced the intense pain of losing one of your furry friends, then you will relate to this column. Our animals do not live long enough and I am sure that all of my readers will agree on that!

Our 18 year old Tweedle is now at the end of the winter of his life. I know he is going to leave us soon – but I will still be surprised when he is gone. The years we have shared together will always be important as he is part of my family. I do know that the painful memories will become comforting, as with the loss of any family member.

So when you lose a pet, allow yourself to mourn, much as you would mourn the death of a person. Some people who are grieving the loss of a long-time animal companion may find that the grieving is even worse than that of losing a human being. And if friends and family do not understand your grief, it somehow minimizes the loss and intensifies the feelings of being alone. So do not allow your family and friends who have never experienced a strong bond with a pet, minimize your pain. Seek out the comfort of people who understand. Grief, like death, affects us all, no matter who we are. And if you do not have anyone who you can share your feelings with, feel free to write to me, as I will always understand. There are generally five stages of grief and mourning, beginning with denial. This is our built in defense mechanism that allows us to forget the truth of the death for awhile. Although it is only the beginning, and only a temporary response, it helps us begin the grieving process.

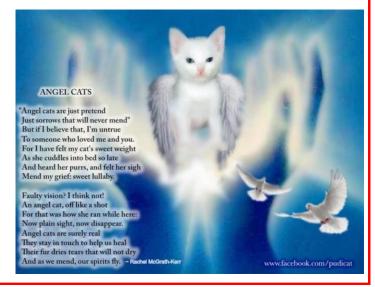
With acceptance, comes anger. It may be directed at God, at our vet, at our pet or even ourselves. We don't really know why we are angry, but it is good to get that anger out of you. And then comes what I think is the worst stage – guilt. We start with the what ifs. What if we had seen that something was wrong sooner. What if we had gotten a second opinion. What if we hadn't made the choices we made? The blame has to go somewhere – and we have to work it through because we are now suffering the intense pain of reality.

Depression – It manifests itself in different ways – some people become silent. The majority find a wave of sadness surrounding us. It can be hard to function normally, carry on conversations, laugh, or get involved with life in general. Depression can last a long time. I have a friend who ended up in the hospital after losing the battle of keeping her young cat alive. The degrees of depression depend on the person and what else they have in their lives.

Eventually most people reach stage five – acceptance. With acceptance, the anger and the sadness begin to leave us and we are comforted by the many memories we hold in our hearts, and we start to heal.



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





# RECIPES



## **BEACH IN A CUP**

#### **Ingredients**

Blue pudding or jello Crushed vanilla cookies or vanilla oreos Sour Straw Teddy grahams Paper umbrella

#### **Directions**

Awe!!! Aren't these summer snacks super cute? Uses clear plastic cup. Add blue pudding or jello, crushed vanilla cookies or oreos, ad sour straw, teddy grahams, add paper umbrella.

### EASY CHEESY PEPPERONI TWIST ROLLS

#### **Ingredients**

Frozen bread dough \*homemade is fine as well\* Pepperoni Mozzarella cheese Parmesan cheese Olive oil Italian seasoning 1/4 cup tomato sauce (Optional)



#### **Directions**

- 1. Loosely cover the frozen bread dough with plastic wrap. Allow the dough to thaw for a few hours at room temperature. When the dough is completely thawed it will be slightly puffed up.
- 2. Here's a tip: Spray the plastic wrap with cooking oil, or brush it with cooking oil and lay it, oiled side down on the bread dough. This allows the bread dough to rise and move easily under the plastic wrap without it sticking or holding back the dough.
- 3. Roll dough out to an approximately 11 x 11 inch square. One frozen dough log makes one pepperoni roll.
- 4. Brush dough with olive oil or whatever cooking oil you prefer. Lay pepperoni on the dough covering entire surface. Sprinkle with shredded mozzarella cheese.
- 5. Next, sprinkle it with shredded Parmesan cheese and lightly sprinkle it with Italian seasoning. Add a sprinkling of garlic salt (optional).
- 6. Roll up the dough starting at one edge of the square.
- 7. Place rolls on baking sheet, leaving space between them if you are making more than one roll. Brush some melted butter on top of the uncooked pepperoni roll(s).
- 8. Bake at 375 degrees F for approximately 15 to 25 minutes. Oven temperatures and times may vary. When done, the top of the rolls should be golden brown and you should be able to make a tapping sound on the crust with your fingernail (the same as when baking bread).

Make sure you allow your pepperoni roll to cool completely before slicing and serving it.

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