

SE REGION NEWSLETTER

JUNE 2013

Laurie Patton — SE Regional Director

A Note From Your Director

First let me congratulate all of our regional winners...!!.. YAY EVERYBODY...!!.. Thank you to the clubs, club members, show managers, judges, and of course the exhibitors who make all this possible...!!..



We will have a new Regional Show Reporter. All clubs send Judith your marked show catalogs. johnsondj@comcast.net or



mail to: johnsondj@comcast.net. Don't forget that the Regional will be held in Spartanburg, SC on July 27 & 28, 2013 and don't forget our sponsorships. Lots of great things going on that weekend.

It's ALL About the Cats"

MEET YOUR NEIGHBOR

SAM UNDERWOOD



I live in Sarasota, Florida and Jesse Bradford and I own the Bluewater Bengals and Savannahs. Our cattery was established in 2003. We have loved Bengals for years. We also love being part of the ever-changing breed with both the Bengals and Savannahs.

Bluewater Bengals was founded in 2003 by Jesse Bradford and Sam Underwood. Bluewater is a small, in home cattery in Sarasota, Florida. Our focus is producing the Bengal that resembles the breed standard as much as possible. We strive to produce cutting edge cats with fantastic personalities. We place kittens in both pet and breeder homes.

Bluewater cattery was closed for a short while, in 2011. Our love of the cats and also missing our Bengal friends and other "Cat Friends on the show circuit", moved us to re-open Bluewater again. Our focus is on the brown spotted (rosetted) color, and silvers. We have done a extensive search to "re-start" Bluewater with the best Bengals possible. Bluewater produces beautiful brown spotted and silver SBT kittens. We also produce F-2 Bengal babies.

Our Savannah program includes F-2 and F-3 savannah kittens.

We show actively and very much enjoy the show circuit, visiting with friends in the cat fancy and competing with our fellow Bengal breeders. Our most memorable win was having the FIRST silver cat to win "On Safari".

Our animals are our hobby. We also have dogs and birds. Our dogs are a five pound red female toy poodle and an 13 week old standard cream show boy. Our birds are Indian Ringneck parakeets. We specialize in new colors, like blue, violets, and violet clear tails.

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 17 year old Tweedle is now at the end of the winter of his life. I know he is going to leave us very soon – but I will still be surprised when he is gone. The years we have shared together will always be a 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 send me suggestions for [Bits and Pieces](#) on anything that is feline related.

Email:
pentaclecats@sbcglobal.net





RECIPES



Marinated Cucumbers, Onions, and Tomatoes

Ingredients

- 3 medium cucumbers, peeled and sliced 1/4 inch thick
- 1 medium onion, sliced and separated into rings
- 3 medium tomatoes, cut into wedges
- 1/2 cup vinegar
- 1/4 cup sugar
- 1 cup water
- 2 teaspoons salt
- 1 teaspoon fresh coarse ground black pepper
- 1/4 cup oil
- 1 teaspoon chopped fresh mint (optional)



*Marinated Cucumbers, Onions
and Tomatoes*

Directions

1. Combine all ingredients in a large bowl.
2. Toss well to mix.
3. Refrigerate at least 2 hours before serving.

Potato Bacon Casserole

Ingredients

- 4 cups frozen shredded hash brown potatoes
- 1/2 cup finely chopped onion
- 8 ounces bacon or turkey bacon, cooked and crumbled
- 1 cup (4 oz.) shredded cheddar cheese
- 1 can (12 fl. oz.) evaporated milk
- 1 large egg, lightly beaten or 1/4 cup egg substitute
- 1 1/2 teaspoons seasoned salt



Potato Bacon Casserole

Directions

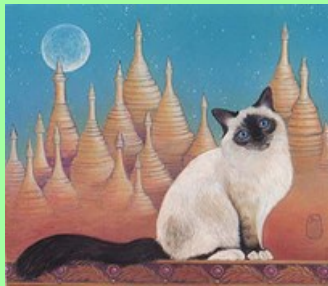
PREHEAT oven to 350° F. Grease 8-inch-square baking dish.

LAYER 1/2 potatoes, 1/2 onion, 1/2 bacon and 1/2 cheese in prepared baking dish; repeat layers. Combine evaporated milk, egg and seasoned salt in small bowl. Pour evenly over potato mixture; cover.

BAKE for 55 to 60 minutes. Uncover; bake for an additional 5 minutes. Let stand for 10 to 15 minutes before serving.



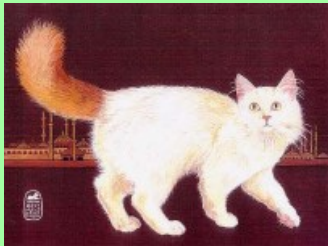
ODDS AND ENDS



Leslie Newcomer has always lived with and loved cats. She has also been fascinated with myth, mysticism, and ancient cultures since her teen years. The spontaneous blending of these two passions resulted in her unique creative style.

She studied art at Northern Illinois University, graduating in 1974 with a Bachelor of Fine Arts in painting and drawing (where painting cats was mostly frowned upon)! She moved to the Pacific Northwest shortly thereafter and after working in commercial art for several years she followed her heart and went freelance.

When asked about painting other subjects her usual reply is "when I'm done with cats." (i.e. never??) Leslie lives on about 3 wooded acres just outside of Eugene Oregon with a large garden and usually about 14 assorted felines. To see other samples of her artwork on cats, visit: FantasyCatArt.com



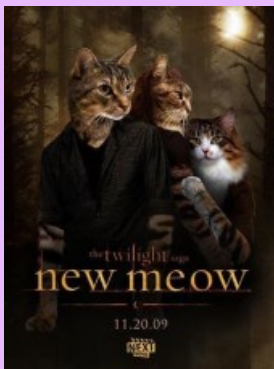
LaBerge



Make sure you got it right!



Too cute for words!



For you movie goers, hope you didn't miss this Twilight movie

The SE Newsletter is posted monthly. Anyone wanting to submit articles, recipes, trivia, or anything you think others would enjoy, please send the information to:

shutterbug1948@gmail.com
Judith Milling

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