

SE Region May 2011 Newsletter



Observation at a Cat Show

At the Atlanta show on April 14-15th this year, I witnessed something that I will never forget.

The Bengal Congress was the last ring on Saturday. When our cat did not final, I was not jealous at those whose cats did final, but I was happy to see their success. As I watched the awards/finals I had a feeling who would be the Best Cat in the Bengal Congress, when it came down to the top two cats and my friend's cat, Avenir Mardi Gras of Belrouge was awarded the "Best Cat", I could only feel joy and excitement for my friends Madison, Morgan, and Alisa Coffey at Belrouge Bengals because their cat supremed at the congress. I wish I could have gotten a picture of my friend's, Madison, face when she saw Judge Kim Tomlin hang the "Best Cat" ribbon on Mardi's cage. Her expression was priceless. I am so happy that Mardi supremed because I have watched him grow both in the show hall and outside of the show hall. I've played with Mardi at his house before; I am happy for my friends. Mardi is the first Belrouge cat to supreme, so this is extra special for his family. Madison and I have been friends for a while and met through cats, so we have a hobby we can both do together including the Junior Exhibitor Program. Madison wants to advance beyond the Junior Exhibitor Program and become a judge and so this completed one of the requirements. I am so proud of Mardi, Madison, Morgan, and Alisa that all I want to do is wish them the best of luck as we continue to show our Bengals together! Congratulations SGC Avenir Mardi Gras of Belrouge.

Written by:
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Atlanta FantasTICAts

Meet the Bengal

<http://www.tica.org/public/breeds/bg/intro.php>

(Taken from the TICA breed pages.) Laurie Patton



Recipe Of The Month

Cinco de Mayo

Go Go Guacamole



Ingredients

- 3 avocados - peeled, pitted, and mashed
- 1 lime, juiced
- 1 teaspoon salt
- 1/2 cup diced onion
- 3 tablespoons chopped fresh cilantro
- 2 roma (plum) tomatoes, diced
- 1 teaspoon minced garlic
- 1 pinch ground cayenne pepper (optional)

Directions

1. In a medium bowl, mash together the avocados, lime juice, and salt. Mix in onion, cilantro, tomatoes, and garlic. Stir in cayenne pepper. Refrigerate 1 hour for best flavor, or serve immediately.

Submitted by Laurie Patton



Quote of the Month

Be more concerned with your character than your reputation,
because your character is what you really are,
while your reputation is merely what others think you are

John Wooden.



Interesting Cat Links



<http://stuffonmycat.com/>

<http://www.kittypicz.com/>

<http://www.catscenterstage.com/index.shtml>

<http://diabellalovescats.com/links.htm>

Happy Mother's Day to all..!!..

Did You Know..??..

Article Nine – Responsibilities of Show Management

29.1.1.5 The show management shall not permit caging to be dismantled during advertised show hours.

Taken from TICA Show Rules



The 2011-2012 Show Season Is A Wrap

Wow what a season..!!..

I hope for you all the very best in the coming show season and the best for your kittens, cats, alters, HHP kittens, and HHP adults.

We have the very best that TICA has to offer right here in our own region!

Laurie Patton

Please donate to our own SE Disaster Fund ..!!..

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!

