

SE REGION NEWSLETTER

MAY 2015

LAURIE PATTON — SE REGIONAL DIRECTOR

A Note From Your Director

Members,

I know you are all excited about the official show season results and they should be sent to me for verification by June 10... All the cats that were shown in the show season at every show have to be verified and any corrections have to go back to the EO... This is close to 200 cats... It is a very tedious job but a very important one for our Region...!!.. This year Tanya Walbrun has graciously taken on this job... Vanadis Crawford is doing the awards



show power point so she needs your pictures now... Please send to vanadis@nc.rr.com... We also need you to make your banquet reservations as soon as possible... Please visit the web page for more information... <http://vanadis.cnc.net/APC/2015SERflyer.html>

Congrats to all your hard work and always remember, **"It's ALL About the Cats"**



Too Many Cats?

By Kathie Freeman

Cats are becoming increasingly popular as pets these days, and a big question is, how many cats should a family have? For some people, one is more than enough, others have half a dozen or more. Here are some sure-fire ways to know when you've reached your limit. You know you have too many cats when:

- Your annual cat food bill is more than the combined Gross National Product of Liechtenstein, Andorra, and San Marino.
- Your last three cats are named Puss, Kitty-cat, and Hey You.
- You and your spouse are sleeping on the floor because there's no more room in the bed.
- The cleaning lady at the vet's office calls you by your first name.
- All your windowsills are occupied.
- Your neighbors forget your last name and start referring to you as "you know, the cat people".
- You have to change the vacuum cleaner bags every week.
- You're running out of corners to put litter boxes in.
- Even your coffee table has a slip cover.
- The most important crop in your garden every year is catnip.
- You can't remember what a house plant looks like.
- Flea collars smell good to you.
- You actually understand what your cats are saying.
- More than half your mail comes from Purina and Friskies.
- Every year you get a personally autographed Christmas card from Morris.
- Your cat door has been replaced three times.
- For Mothers Day last year the kids pooled their money and bought you an electric cat brush.
You thought it was the perfect gift.



A STAR IS BORN

**Here is a neat idea for
recycling your
winners ribbons!**





RECIPES



MASHED POTATO BACON CHEESE BALLS

INGREDIENTS

- 1 pouch Betty Crocker™ roasted garlic mashed potatoes
- 2 tablespoons butter
- 1/2 cup milk
- 3 slices bacon
- 3/4 cup shredded cheddar cheese
- 1 large egg
- 2 tablespoons snipped chives
- 1 1/2 cup Progresso™ panko bread crumbs
- 4 cups vegetable oil

DIRECTIONS

- 1. Cook the Betty Crocker™ mashed potatoes according to package directions. You'll use the butter and milk for this. Once the potatoes are made, let cool to room temperature.
- 2. Render your bacon until crispy. Set aside on paper towels; crumble into bacon bits.
- 3. In a large bowl, combine the potatoes, cheese, egg, chives and bacon bits. Mix until thoroughly combined. Using your hands, roll mixture into 1-inch balls. Toss in the panko until covered all over. Set aside on a plate to rest 15 minutes.
- 4. Heat the oil in a large, wide pot. Once hot enough, gently lower the balls into the hot oil, and fry until golden all over. Continue in batches, and set aside on paper towels to drain.
- 5. Garnish with chives and serve immediately.



LADY BUG CAPRESE SALAD

INGREDIENTS

- Cherry tomatoes
- Black olives
- Basil leaves
- Mozzarella
- Balsamic glaze

DIRECTIONS

- 1. Slice small round thin mozzarella
- 2. Place basil leaves on top
- 3. 1/2 cherry tomatoes and split on end to about the middle of the tomato.
- 4. 1/2 black olive against end of tomato—olive is facing the stem of the basil leaf
- 5. Balsamic glaze dropped by squeeze bottle for dots



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:

shutterbug1948@gmail.com
Judith Milling

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