

# SE Region November 2011 Newsletter

What are you thankful for..??..

I am thankful that I live in the United States of America. Every time I come back from out of the country, I kiss the ground that I walk on. Let Freedom Ring!

Theresa Kempton

Whatever you want to do is fine with me, I am grateful to be able to have freedom of speech.

Thanks Lori for doing the newsletter

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The time I had my Sister this past year and My Parents :-))

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Of course Love of Friends and Family.

I think at this time of and strife in the world one of the things that we here in the US need to be most thankful for are all our Freedoms - especially religious Freedom and our Freedom to express ourselves. We have only to look a short distance to see citizens of countries being killed, tortured, and imprisoned for their religious beliefs and their expressions of what they believe in, religious or not.

I don't need to be anonymous.

What a great idea!

Barbara Ray

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I'm thankful for friends in the SE region like you. Without you there would be no Jack in our family. :-)

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I am thankful for my partner (Jackie,) family and friends! Especially my TICA Friends from all over the world...some that I have known for 25+ years. I'm also thankful for my 12 year old black Persian alter, Whozz A Little Rascal (Buckwheat) who keeps me warm on cold winter nights :)

Robby Whyte

# Recipes

## Chocolate Chip Rum Cake



**1 Yellow cake mix.....MUST be Duncan Hines  
(the one with the butter in the mix, NOT just Classic)  
1 small box instant chocolate pudding  
4 eggs  
1 Cup oil  
1 Cup sour cream  
1 tsp. vanilla  
4 Tablespoons rum  
1 Cup REAL chocolate chips.**

**Mix all ingredients together....except for the chocolate chips. Fold those in last. Pour into a Bundt pan and bake 350 degrees for 50 minutes. This is depending on your oven...you have to watch it so it doesn't burn on top and not be done in the middle. I sometimes bake a little cooler oven for a little longer....it has to be totally done in center or it will 'sag'. Dump out onto a plate...and... Dust with powdered sugar..or.. I use a glaze and drizzle over it.**

### **Glaze:**

**2 Tablespoons cocoa  
1 Tablespoon + 1 tsp. water,  
1 Tablespoon oil or butter  
1 Tablespoon white Karo syrup**

**Stir over low heat and add 1 Cup powdered sugar and stir over the heat till it is all smooth....drizzle over the cake.**

## Crabmeat Stuffing

**1 large red bell pepper (finely chopped)  
1/2 cup finely chopped onion  
1/4 cup finely chopped celery  
1/2 package 16 ounces saltine crackers (crushed)  
1/2 pound fresh crabmeat (drained and flaked)  
1 1/2 teaspoons salt  
1 1/2 teaspoons fresh ground black pepper  
2 large eggs  
1 cup Hellman's mayonnaise  
1/4 cup Worcestershire sauce  
1/4 cup French's prepared mustard  
2 tablespoons lemon juice**

**Combine first 7 ingredients in large mixing bowl set aside. Combine eggs and next 4 ingredients stir into crabmeat mixture. Yields: 5 cups**

Note: Leftover Crabmeat Stuffing may be used to stuff jumbo shrimp and baked as directed for flounder or may be shaped into croquettes and browned in hot oil.



## Quote of the Month

Thanksgiving dinners take eighteen hours to prepare.  
They are consumed in twelve minutes.  
Half-times take twelve minutes.  
This is not coincidence.  
~Erma Bombeck~

## Did You Know..??..

Some of the rules governing exhibitors follow:

All claws of each entry shall be clipped prior to benching. Failure to do so may subject entry to disqualification.

Exhibitors shall not sit in the ring holding cats prior to or during judging except with the explicit permission of the judge.

An exhibitor shall not, in any way, make known to an officiating judge which entry(ies) belong to him.

An exhibitor shall not, in any way, make it known to an officiating judge where his entry(ies) have placed in any other ring.

An exhibitor shall not request that his entry(ies) be judged separately from the regular class(es) for the entry(ies).

An exhibitor shall not take any action which might cause physical harm to come to a cat or a person, during the show.

An exhibitor shall not groom an entry while it is in the judging ring.

If a cat requires special caging in a judging ring, the exhibitor shall relay this information to the ring clerk before the cat's number is posted and in time for special arrangements to be made

without inconveniencing any other cats and/or exhibitors.

Taken from the TICA web site



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](mailto:PiratesLairMC@aol.com)

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

