

National Dog Biscuit Day

February 23, 2015

While the origins of this annual "howliday" are unknown, **February 23** pays homage to man's best friend. Yes sir, dogs really do get their day today!

The History of Doggy Treats

Canines have enjoyed treats for centuries, although earlier versions were quite a bit different than today's variety. Dog treats used to include stale, moldy bread, rotting leftovers and rock-hard biscuits made out of grain. Pretty "ruff", right? But American James Spratt changed all that on a trip to England in the mid-1800s when he saw hungry, stray dogs scavenging for leftover food. It wasn't long before he developed a cake-like biscuit comprised of meat, grains and vegetables called "Meat Fibrine Dog Cakes" and the rest, as they say, is history. Then in 1908, the F. H. Bennett Biscuit Co. of New York developed hard-baked, bone-shaped biscuits comprised of various minerals, cow's milk and meat products, the Milk-Bone.

Doggy treats have come a long way over the years. Today's treats come in a slew of flavors, shapes and sizes. Whether you buy them in a box or at a gourmet pet food store, nothing gets more tails-a-waggin' than a little treat to eat. Doggy treats not only taste good, they can help clean dogs' teeth and be used as a reward for good behavior too.

Why buy when you can make your own, healthier version of your four-legged friend's favorite snack? Check out the some homemade doggy treats on page 2, 3 & 4. Remember to always check with your veterinarian before changing your pet's diet.

Taken from: <http://www.examiner.com/article/national-dog-biscuit-day-free-treats-for-fido-10-homemade-doggy-treat-recipes>

Monthly Training Tip:

Canine Parvovirus

Is a highly contagious virus mainly affecting dogs, thought to originate in cats. The current belief is that the feline panleukopenia mutated into CPV2. Parvo is spread from dog to dog by direct or indirect contact with their feces. Vaccines can prevent this infection, but mortality can reach 91% in untreated cases. Treatment often involves veterinary hospitalization. Canine parvovirus may infect other mammals; however, it will not infect humans.

Dogs that develop the disease show symptoms of the illness within 3 to 7 days. The symptoms include lethargy, vomiting, fever, and diarrhea (usually bloody). Diarrhea and vomiting result in dehydration and secondary infections can set in. Due to dehydration, the dog's electrolyte balance can become critically affected.

Survival rate depends on how quickly it is diagnosed, the age of the dog and how aggressive the treatment is. Treatment usually involves extensive hospitalization, due to the severe dehydration.

If parvo is suspected, a CPV test should be given as soon as possible so that if the disease is found, early treatment, which increases the survival rate, can be started.

My Volunteer Story



The reason I became a volunteer is to find my purpose. I have been a bartender for 23 years but have been out of work recently. Due to an injury to my arm I have been unable to go back to my profession (yes it is a profession to many). But just because I can't pour drinks anymore doesn't mean I am completely helpless either. I was getting pretty depressed just sitting around the house, especially after my last child left for the Navy. My husband and I were now empty nesters, except for the three wonderful dogs we have.

We have a 13 year old Shepherd mix I adopted when she was four months old; a goofy loveable Boxer we got from a friend at eight weeks old, she just turned nine on Thanksgiving; and, then the newest addition, a Rat Terrier mix we adopted almost two years ago when the shelter was still on Mt. Vernon Ave. These dogs have brought so much joy, laughter and love to our family it is hard to imagine life without them. I am very much an advocate for spay and neuter programs; always telling others about

Trevor Delgadillo	2/16
Ben Neal	2/20
Vann Daugherty	2/21
Kristen Danley	2/22
Hannah Leal	2/24
Tabitha Sanchez	2/26
Patrice Stimpson	2/28
Rachael Keene	2/28

ways to do that, including volunteering at one of the shelters in town to help get the word out.

So since I live in the county area, I thought that would be the best place for me. The shelter on Fruitvale is where I am a volunteer.

I work around some amazing, caring people. I give them kudos for what they do every day. It has been such a blessing for me to spend time with the animals, and also great therapy! I do have to say it is not all happy times but all in all, it is so rewarding. I want to tell everyone at the Fruitvale shelter "thank you for letting me be part of your family." That is how I perceive the people and the animals I work with: "family." I have found my purpose and I am here as long as you will have me.

Easy Bake Dog Treats

Ingredients:

3 Cups of Whole Wheat Flour
1 Cup of Rolled Oats



1/2 Cup of Shredded Cheese
1/2 Cup of unsweetened Apple Sauce
1 Cup of any of the following:
1 can of salmon or tuna, drained; shredded beef, chicken, turkey or liver; ground meat or ground turkey or chicken
3 Eggs, beaten

Mix all ingredients together. You can roll out the mixture and using a cookie shape, cut out a size suitable for your dog. Or you can drop by spoonfuls on a baking sheet. Warm oven to 350 degrees and bake. Check after 10 minutes. You may want a softer cookie or leave in another 5-10 minutes for a crispier cookie. Cool on a rack. Put cookies in a container and refrigerate some and freeze the rest. You can take them out of the freezer as needed. They are good for 2-3 weeks in the refrigerator (if your dog doesn't finish them before that).



Coordinators Corner

Welcome to February!

I recently completed my official one year anniversary on January 24th and I am excited to know that as an anniversary goes by, not only I have done some great things for the program and the shelter, but I have found some of the best people in the world to make sure that we have great things happening for the animals.

One of the great things that I wanted to let everyone know about is the partnership between the Department and a Boy Scout from Troop 47. The Scout has contacted us about completing his Eagle Scout Award with a project for the shelter.

The Eagle Scout award is the highest award that a teenager can earn through the scouting program.

To achieve Eagle Scout status, a Scout must complete several phases of a project: first, find and accept a project from an organization; second create detailed plans of how to complete the project;

third, find donors to help provide materials for the project.

Technically, that is the easy part. One of the most important parts is to find, assign and lead a group of other scouts and adults to assist with this project. The key word is to lead. The scout must show leadership over all aspects of the project.

An Eagle Scout project can be as detailed as needed and some projects can take up to six months or more to complete, depending on the work that is involved.

I am so excited that Eagle Scout Candidate Jeff Aceves from Troop 47 will be working with his troop to build a shade structure for our play area. Hopefully by the time summer comes, our play yard will have a shade structure to help keep our dogs and our volunteers cool as they play with them.

Along with that, I am excited to have two Girls Scouts working with us for the future of our cats too.

These two girl scouts are working on the Silver Award and the most important part of this award is to make sure that they help provide a sustainable project that is

useful. So we are working with them to help make sure that the project that they want to do can be sustainable for their award.

Have a wonderful February and we will see you soon!

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Cluck a Doodle Dog Treats

- 2 cups Flour
- 1 cup cornmeal
- 1 egg lightly beaten
- 1/2 cup chicken broth
- 3 tablespoons vegetable oil
- 2 teaspoons fresh, chopped parsley
- 1 cup cooked chicken livers, chopped

Instructions

Preheat oven to 400 degrees. Combine flour and cornmeal in a bowl. In a large bowl add the egg, oil and broth and mix. Add the flour mixture about 1/3 at a time and mix well between additions.

Add chopped chicken livers until well incorporated into a stiff dough. Turn out dough onto a lightly floured work surface and kneed for about 1 minute. Roll out to a thickness of about 1/2." Cut into shapes using a cookie cutter dipped in flour. Place on greased cookie sheets. Bake treats for about 15 minutes or until firm.

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Veggie Thin Dog Biscuits

Ingredients

- 1 1/4 cups flour
- 1/4 cups dry milk powder
- 2 tablespoons dry milk powder (+ more)
- 1 vegetable cube -- or packet
- 1/4 cup boiling water
- 2 tablespoons boiling water (+ more)
- 1/4 cup safflower oil
- 1 teaspoon brown sugar not packed
- 1/4 cups carrots, shredded or - ground
- 1/2 egg or substitute
- Additional small flour for dusting
- Variation: -garlic powder

Directions

Preheat oven 300 F. Dissolve veggie cube or packet in the boiling water. Mix dry ingredients; mix wet ingredients separately, except egg. Pour wet ingredients into dry; mix lightly. Add a well in the center and add the egg. Mix.

Place dough on a lightly floured surface, sprinkle a little flour on top. Roll out to not more than 1/8". To avoid dough sticking to rolling pin, sprinkle a little flour on top of dough. The key is not to use too much flour. They will puff up otherwise.

Cut out shapes with a cookie cutter.

Place on ungreased cookie

sheet. Bake 15 minutes., turn them over and bake another 10 minutes. Cool on wire racks.

Wisconsin Dog Biscuits

Ingredients

- 2 cups barley flour
- 1/2 cup old-fashioned oatmeal
- 1/3 cup shredded cheddar
- 1/4 cup grated Parmesan cheese
- 1/3 cup unsweetened applesauce
- 2 tablespoons olive oil

Directions

Preheat oven to 350 degrees. Line a baking sheet with a nonstick baking mat or parchment paper; set aside.

In a large bowl, mix together all ingredients and about 3 tablespoons water to form a dough. Roll out mixture between two sheets of plastic wrap to 1/4-inch thick; remove plastic wrap and cut out biscuits with a 3 1/2-inch bone-shaped cookie cutter. Reroll scraps and continue cutting out biscuits.

Space biscuits 1 inch apart on prepared baking sheet. Bake for 30 minutes until nicely browned and firm.

Transfer biscuits to a wire rack. Turn off oven and place biscuits on wire rack in oven overnight. Remove from oven

and store in an airtight container up to 2 weeks.

King of Rock & Roll Biscuits

Ingredients:

- 1 banana, peeled
- 1 cup oat flour
- 2/3 cup rolled oats
- 1/2 cup dried parsley
- 3 tablespoons peanut butter
- 1 egg, beaten
- 2 teaspoon of Honey

Directions

Preheat oven to 300°F. Put banana in a large bowl and use a spoon or potato masher to mash it thoroughly. Add oat flour, oats, parsley, peanut butter, honey and egg and stir well to combine. Set aside for 5 minutes.

Roll mixture into 24 balls, using about 1 tablespoon dough for each; transfer to a large parchment paper-lined baking sheet as done. Use the back of a spoon or the heel of your hand to press each ball into a (1 1/2- to 2-inch) coin. Bake until firm and deep golden brown on the bottom, 40 to 45 minutes. Set aside to let cool completely.