



NCTA Bulletin
The Quarterly Newsletter of the
Northern California Terrier Association
2009 Winter Edition

NCTA OFFICERS

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To submit materials, questions, or suggestions for the Bulletin:

Email: NCTABulletin@watsonmcdonald.com

NEXT MEETING: WED. JAN 20, 7:30 P.M.
ROUND TABLE PIZZA, MAIN ST PLEASANTON, CA

2010 meeting schedule

January 20, 2010
March 17, 2010
July 21, 2010
October 20, 2010

All meetings 7:30 P.M. Round Table Pizza, Pleasanton, CA

CLUB BUSINESS**A NOTE FROM THE CLUB PRESIDENT**

Darlene Evans

Here's hoping all of our members had a winning year and wonderful holidays. Happy New Year to the members of the NCTA and don't forget our January Meeting!

NEXT NCTA MEETING

Our club has a lot of work ahead for our 2010 April show and it is time to start reviewing our plans for the 2010 events. Our interesting active members keep our show a top US draw year after year. Come to the next meeting to help us out as we set up the activities and the NCTA Shows and matches for the upcoming year! Be there on Wed .Jan 20, 2010, Round Table Pizza, Pleasanton, 7:30 p.m., and if you know someone new bring'em too!!

DONATIONS STILL WELCOME

One of the most popular offerings at our annual show is our wonderful trophy table, but the most popular items to win, (other than the group), are the medallions for BOB and BOS. We have given out so many of those medallions that the time has come to re-order them. They are lovely. If anyone wishes to help fund our new medallions, you are always welcome to add to the club funds for that purpose. Just contact Darlene and let her know.



Classic New Year Terrier Film

As we approach the 2010 New Year Party night, here is a great way to celebrate with your loved ones, (people and dogs). Make some dog snacks, popcorn, get a bottle something that sparkles and put in the classic New Year's film *After the Thin Man* starring William Powell, Myrna Loy, James Stewart, and the famous Fox Terrier Asta.

In this second of the six Thin Man films we find Nick and Nora returning home, planning a quiet New Year's celebration for two but that is interrupted by mystery and murder. Only the fine nose of Asta and the detecting skills of Nick Charles can solve this mystery. It is the perfect film to watch as you wait for the countdown to start at the end of the night.

Guess What the Bulletin Editor Got for Christmas?

That's right! More doggie cookbooks! So here are some recipes for party snacks for the doggies at the New Year

Happy New Year Enjoy!

(Just a little reminder, even though a lot of popular doggie cookbooks include onions in their recipes and occasionally older ones have raisins, we now know that neither of those ingredients are safe for dogs, so if your recipes include them do not use them in the recipes. I just mark though them in my cookbooks with a black marker. These recipes are onion/raisin free.)

Beef Crunchies-

“Cooking for Your Dog” by Ineborg Pils

Ingredients: 1 lb. lean beef

Dice the beef into half-inch cubes. Cover a baking sheet with baking parchment and place the cube of meat on it, close together. Put into a cold oven and heat to 300°F. Cook the meat in the oven for 1 hour.

Reduce the oven temperature to 210°F, and prop open the oven door to allow moisture to escape. *Editors note: (you might want to close off access to the kitchen for your dogs at this point.)* Dry the cubes of meat in the oven for a further 2 hours.

Allow the beef crunchies to dry overnight at room temperature.

The crunchies will keep for up to a year in an airtight container- if your dog will allow it.

Vegetable Crackers

“Cooking for Your Dog” by Ineborg Pils

Ingredients: 1 zucchini
1 carrot
2 eggs
1 tablespoon sunflower oil
1 ¼ cup whole wheat flour
1-2 tablespoons milk

Grate the zucchini and carrot very finely. Mix with the eggs and sunflower oil. Knead in the flour and add enough milk to make an easy-to-shape dough.

Preheat the oven to 345° F.

Cover a baking sheet with baking parchment. Using a teaspoon, form the dough into little balls and place them on the baking sheet. Bake for 20-25 minutes in the hot oven. Then turn off the heat and allow the crackers to dry in the oven.

Classic Dog Cookies

“Cooking for Your Dog” by Inegorg Pils

Ingredients: 3 ¾ cups whole wheat flour
 1 ¾ cups porridge oats
 2 tablespoons shortening or pork lard
 1 tablespoon safflower oil
 1 oz. grated Parmesan cheese
 1 ¾ cups unsalted chicken stock
 5 cloves of garlic
 3 carrots

Mix the flour, oats, shortening, oil, and Parmesan cheese thoroughly. Add chicken stock and mix to a dough.

Preheat the oven to 320° F.

Peel the garlic and chop finely. Finely grate the carrots. Mix them into the dough. Roll out the dough on a floured surface to a thickness of about ¼ inch. Cut with a sharp knife to make diamonds, triangles, or squares, or use a doggie bone cookie cutter.

Cover a baking sheet with baking parchment and place the dog cookies on it. Bake in the hot oven for 40-50 minutes. Turn off the heat and allow the cookies to dry out in the oven.

B.J.’s Peanuttty Pupicles

“Dog Bites Canine Cuisine” by Rick & Martha Reynolds

Ingredients: 1 ripe banana
 ½ cup peanut butter
 ¼ cup wheat germ
 ¼ cup chopped unsalted peanuts

In a small bowl, mash banana and peanut butter together using a fork. Mix in wheat germ. Place in refrigerator for about an hour until firm.

With your hands, roll rounded teaspoonfuls of mixture into balls. Roll balls in peanuts, coating them evenly. Place on cookie sheet in freezer. When completely frozen, pack into airtight containers and store in freezer.

George’s Tasty Bribes for Naughty Pups

“Dog Bites Canine Cuisine” by Rick & Martha Reynolds

Ingredients: 1 flank steak (about 2 pounds)
 ¼ cup of soy sauce
 2 teaspoons of honey
 ¼ teaspoon garlic powder
 ¼ teaspoon onion powder

Preheat the oven to 150° F or lowest setting.

Slice the steak, along the grain, into thick strips about 4" long. Slice each strip in half lengthwise, (they should be about the width of chopsticks). Combine the remaining ingredients in a medium-sized bowl and mix well. Add the meat and toss until well coated. Marinate the meat about an hour.

Cover two cookie sheets with aluminum foil and place the meat strips in a single layer without meat touching. Bake for about 7 hours until the meat is dry like jerky and dark in color. Store in an airtight container in the refrigerator or freeze for longer storage.

