

HILLCREST VETERINARY CLINIC

E-NEWS LETTER NOV 2009



Hello everybody! Hope everyone is doing well and staying warm; the cooler months are upon us! I hope you learned something last month about some dangers to your pet. If you have any questions, please call and talk to one of our friendly staff.

Speaking of our friendly staff, the next 2 months we are going to let you know what our pets are thankful for. This will give our clients a look at our pets. We anticipate that you will enjoy reading this!

WHAT OUR PETS ARE THANKFUL FOR:



My name is Ellie Mae Vapner (my owner is Val) and I am thankful for my owner because she gives the best "pet"icures and always takes me to work to hang out with all of my friends 😊



My name is Kosmo (my owner is Vanessa) and I am thankful for naps that last all day, the stuffing in toys, hiding things in bed, and being adopted from the pound.



I'm (Scamp the Lab) thankful for my mom (Shannon) because she takes me to the beach, the dog park, rides, and work! She brings me toys all the time so I can shred them and share the stuffing with my sister Molly! She loves me so much! And I (Silvia the cat) am thankful for her because she saved me! She brought me into a loving family and won't ever let me go!



Otto is thankful for me (Michelle) because he gets lots of treats, gets to come hang out with his friends every day, and we play fetch.



I am Leo, my owner is Brandi, and I am thankful for all my friends and also for cookies and toys.



Hi, my name is Cherokee and I am thankful for 21 years (and still going) with my friend and trail-mate Jeneane. When I was 2 she decided that even though I was blind, I could still do everything that all the other horses could. Here you see me with my pasture mate Shadow, a 12-year-old Shepherd mix; we've had some good times!



I am Amanda and I'm thankful that my patient mom, Emily, adopted me from the shelter. I was a very wild girl with no manners, and someone even adopted me and brought me back before I found my forever home. But, that was a long time ago! I just turned 3 on October 11th and it's been a very happy couple of years with my Mom and our family.

Stay tuned next month for the rest of the gang!

We would like pictures of your pet! Please e-mail a picture of your pet to us and we will put it in our computer program. Your pet will then appear on your invoices!

UPCOMING EVENTS:

Mountaineer Spay Neuter Assistance Program aka M-SNAP and Mylan Park are hosting their first ever "WOOFSTOCK" in Morgantown on Saturday November 21st. It will be a fun-filled day of furry pet activities- contests, vendors, demonstrations, music, raffles, auction items, a special kids' area and more! It all happens at Mylan Park from 10:00-5:00. Come out and support a good cause while having fun with your pet!

ADOPTIONS:

I am happy to report our kitten from last month got adopted. I want to give a special thanks to Mike and Marie De Prospero for opening their home and hearts to this kitten. She is sure going to like her new owners and her brothers and sisters. 😊

This month we have a cute black longhaired female kitten. She very sadly saw her sibling get hit by a car, so she is a little scared but coming around nicely. She has been tested, vaccinated, dewormed and spayed and she is ready to start a new, better life than one on the streets.

RECIPE:

Here is a good pet recipe to use for your pet's Thanksgiving meal!

MUTTLOAF RECIPE:

- $\frac{1}{2}$ c amaranth
- 1- $\frac{1}{2}$ c chicken broth
- 1- $\frac{1}{2}$ pounds ground turkey
- $\frac{1}{2}$ c cottage cheese
- 2 whole eggs
- $\frac{1}{2}$ c wheat germ
- $\frac{1}{4}$ c carrot- finely chopped
- $\frac{1}{4}$ c spinach- finely chopped

$\frac{1}{4}$ c zucchini- finely chopped

2 cloves garlic

1 T olive oil

Add amaranth and chicken broth to sauce pan and bring to a boil; reduce heat and simmer for 20 minutes. Set aside and let cool.

Preheat oven to 350°

In a large mixing bowl add meat, cottage cheese, veggies, and eggs. Mix thoroughly. Add wheat germ, cooled amaranth and olive oil; mix well.

Add mixture to loaf pan, bake at 350° for 1 hour or until done.

Note: Amaranth can be found in a health food store; if not, use barley. Barley will need 4 cups of broth and 50 min to cook.