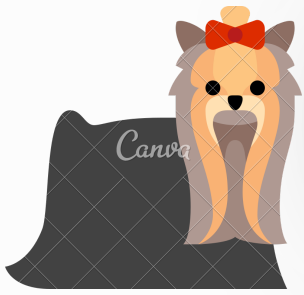


DECEMBER 2022



Yorkie Yapper

Gold Coast Yorkshire Terrier Club of South Florida Inc.

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Season's Greetings!

We hope all of you had a terrific Thanksgiving among family and friends. This year has really flown by. They say don't blink, which becomes more apparent every year.

As we reflect on 2022, we all have much to be grateful for. I'm thankful for your friendship, your stories and of course all of our four-legged family members.

We have been invited back to have a specialty show with the Jupiter Tequesta Dog Club in July 2023, in West Palm Beach. We will discuss later: what worked, what didn't, and how we can improve.

Our annual holiday luncheon grab bag gathering was great fun, as always.

Happy Holidays. Sherill & Sophie



Holiday Luncheon

more photos on page 4

Paw-li-days



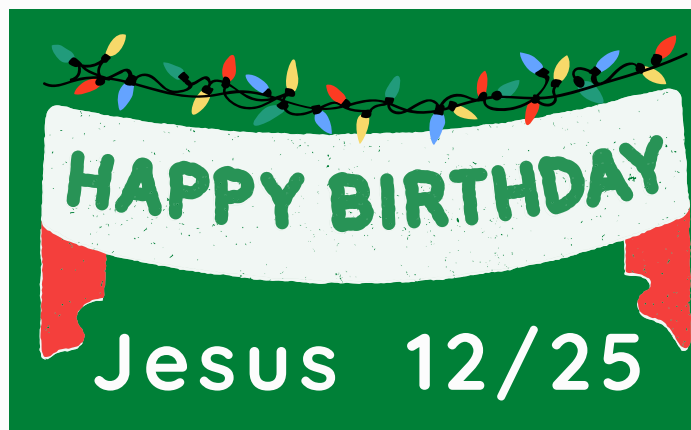
Dec 10 – Animal Rights' Day

Dec 16 – Underdog Day

Dec 18–26 – Hanukkah

Dec 24 – Christmas Eve
Dec 25 – Christmas Day

Dec 31 – NY Eve



GoldCoastYorkieClub.org



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Dog Treat Recipe

contributed by Betty Gansky

Preheat oven to 375° Mix well together:

2 lbs ground white chicken or turkey
1 cup organic unsweetened applesauce
1 cup of organic oats + 1 egg + 1 T honey

Spread on a greased, rimmed large cookie sheet or line with parchment paper. Bake 25 minutes.
Remove from oven, then flip onto another piece of parchment & bake an additional ten minutes.

Cut into 1/2" squares, refrigerate or freeze.

*Variations: use ground bison or chicken livers instead.
Shred a carrot, zucchini or add some canned pumpkin into to batter for added fiber and lower calories.*



Gingerbread Dog Cookies



3 cups gluten-free flour

1/2 t ginger

1/2 t cinnamon

1 egg

1/2 cup coconut oil

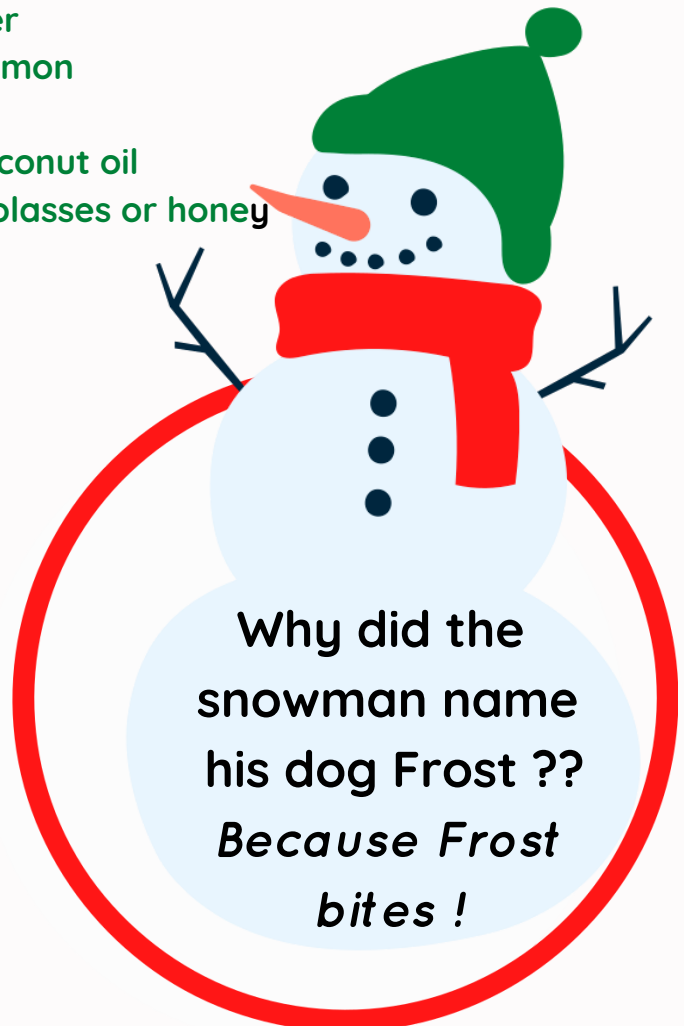
1/2 cup molasses or honey

Preheat oven to 325°. In a large bowl, stir together flour and spices. Create a well in the center and add remaining ingredients.

Mix together until you form a firm dough. If it is too crumbly add water.

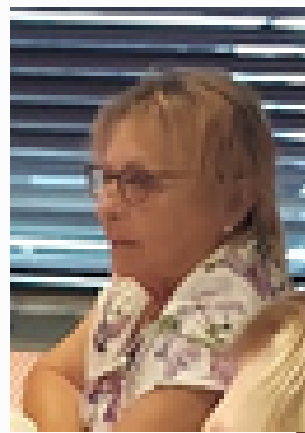
Refrigerate dough for 30 - 60 minutes. Flour your working area, and roll the dough to 1/4" thick and use your cookie cutters. Place cookies on baking sheet lined with parchment paper. Bake 15 - 20 minutes.

For crunchy treats, turn off the oven, and allow cookies to dry out. Share and enjoy! These freeze well.



Why did the
snowman name
his dog Frost ??
*Because Frost
bites !*





Ho Ho Ho



photos:
TinaKValant.com

