

Autumn 2017 Newsletter

North Bend Animal Clinic

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As the leaves begin to change and the temperatures start to cool, many of us get excited for football, cozy nights and Pumpkin-spiced everything. As we look forward to the coming season of holidays and celebration, don't forget to create healthy space for our four-legged family members.

- ◆ Frequent visitors in the form of trick-or-treaters can be anxiety inducing to pets. Provide a safe space for them to be comfortable or if needed, use a ThunderShirt or even an anti-anxiety medication.
- ◆ Halloween candy should always be kept out of reach of pets. This includes wrappers.
- ◆ Our loving friends and family members that come visit during Thanksgiving should be directed to NOT feed the turkey to the dog or cat. Veterinary visits for dietary indiscretion increase over the holidays.
- ◆ Holiday decorations can be enticing to cats and dogs to chew on and play with. Monitor pets carefully and remove any items that could create a hazard for the pet.

CATNIP TEA FOR KITTIES

1 cup warm water

- 3 tablespoons dried catnip or 3 tablespoons fresh catnip
- 1/4 teaspoon instant chicken broth, powdered

Directions

1. Place the warm water in a container with a tight-fitting lid.
2. Add the catnip and chicken broth.
3. Shake vigorously for a couple minutes or until the bouillon is dissolved and the catnip has given the tea a greenish tinge.
4. Serve 1/4 cup of the tea to your cat in a shallow bowl. Store the remainder in the refrigerator. Warm before serving.



PUMPKIN DOG TREATS

2 eggs
1/2 cup canned pumpkin
1/2 teaspoon salt
2 tablespoons dry milk

2 1/2 cups flour (wheat is probably better!)
water

Directions

1. Preheat oven to 350 degrees F.
2. Blend eggs and pumpkin together; add salt, dry milk, and flour.
3. Add water as needed to make the dough somewhat workable.
4. The dough should be dry and stiff, don't be concerned with crumbs being left in the bowl.
5. You will need to mix this with your hands because it is too stiff for an electric mixer.
6. Roll to 1/2-inch thick.
7. Cut into shapes.
8. Place 1" apart on ungreased cookie sheet. Bake for 20 minutes on one side, then turn over and bake another 20 minutes.

FINALLY!

The weather is going to be cool enough for long walks again, so get out there and enjoy the great outdoors!

