

SE REGION NEWSLETTER

APRIL 2013

LAURIE PATTON — SE REGIONAL DIRECTOR

A Note From Your Director

Here it is already April -- the last month of the show season. I hope the cats and their staff have had a great year. Old friendships have continued and new ones have been created.



We welcomed several new members to TICA in the SE and have been assured that they will be back for the beginning of the new show season.

Our phone tree is almost complete and put in place so we can all stay connected through rough times. Looking forward to seeing all of you at the Regional banquet in July.

“It’s ALL About the Cats”



SOUTHEAST REGION PHONE TREE

YOUR NEIGHBORS

We are family! Yes, we sure are! And as a TICA family, we share a region that often is dealing with serious bad weather. Laurie gave me the task of setting up a phone tree that will be activated in case of really bad weather. That way we can check up on our friends within our Region, to make sure everyone is ok, and jump into

action when needed. We know from the past the some of our friends have been dealing with the consequences of horrible bad weather, and it is a safe feeling to know someone will be there checking up on you if it happens.

The phone tree is not mandatory. You can volunteer to sign up. Once I have **received everyone’s information, the list will be put into groups and** distributed to the volunteers that will each have a group of people they will be checking in with in case of severe weather.

If you want to sign up and have not done so, please email me your full name, home and cell phone number, whether you can receive text messages or not, and your city and state, and you will be added to the list. Your information will not be used for any other purpose.

Judith Johnson
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APRIL SHOWERS BRING MAY FLOWERS



AmyLyn Bihrlé

CAT FACT (Cindy DeWolfe)

Cats whiskers are so sensitive, they can find their way through the narrowest crack in a **broken heart! Life isn’t about waiting for the storm to pass, it’s about learning to dance in the rain.....**

BITS AND PIECES -- *Rene Knapp*



THE MAKING OF A KITTEN

Seeing that it is now the middle of kitten season, and many of you are bringing home the newest little feline friend to your household, I thought it a good time to go over the stages of kitten development. A well socialized kitten is a plus for any household, and the main way you get that is by having a well socialized cat mother.

Kittens tend to take on a lot of their mother's personality, be it friendly and calm, or fearful of humans. Besides not taking your kitten away from its mother too early, you also want to make sure that kitten has been petted, kissed and played with. Kittens that spend their short lives in a cage, are generally not socialized.

While kittens are generally eating solid food between five and seven weeks of age, it is important to keep the kitty family together for longer than that. Kittens continue to nurse and receive warmth and security from their moms **until the mom decides it's long enough and** chases them out of the nest. Kittens removed too early, tend to have some insecurities that can include nursing on blankets, clothes, etc. They **also don't learn how to play with their siblings,** clean themselves or learn how to completely be a cat.

It is best to keep a kitten with its mom until it is about twelve weeks of age, and the following is a quick breakdown of what happens in the **developmental stages of a kitten's life.**

When kittens are first born, for the first two weeks, they concentrate on survival; i.e. eating, becoming aware of sound, and finding their order in the litter. This is the time the weakest may be shoved out of the nest and it is up to the human caretaker to make sure everyone gets a chance to nurse. This is also the time eyes open and the kittens first become aware of their world.

Between two and four weeks there are great **changes in a kitten's life. They can focus their** eyes and see their mom and their little chipmunk ears develop into kitten ears. They develop their sense of smell, get teeth and start interacting with their siblings.

There is nothing cuter than a four week old kitten trying to play with a littermate. At five weeks old, most kittens begin to eat. They step in their mushy food and by watching their mom, they figure out how to eat solid foods. As soon as a week later, they start to groom themselves and each other, run, stalk and pounce and they discover the joys of furry mice toys. They begin to grow socially as a cat and as a potential companion to humans.

The scariest time is seven to ten weeks old because that is when kittens lose the natural immunities they had with their mother. They are eating all kinds of solid food and they receive their first immunizations. This is the time they come down with upper respiratory infections and parasites. No matter how good a home the kitten comes from, parasites and colds happen with babies.

They need to be watched and it is important to keep them together at this time. They are also learning better coordination. They chase their tails, pounce, leap and do the kitten dance around things that they are unsure of. They are a bundle of energy from now until they are about fourteen weeks of age. Somewhere between twelve and fourteen weeks is the perfect time for them to go to their new homes and continue their development.

Between three and six months, kittens develop their social status and find their place in their new homes. As they continue to grow into cats it is important to remember that in mind and body, they continue to be kittens through the first two years of their lives.

So don't be upset when an organization or breeder tells you they won't let their kittens go to a home before they are twelve weeks old. That is the responsible thing to do and you will still have a long period of kitten hood to enjoy.

I would love for people to send me suggestions for [Bits and Pieces](#) on anything that is feline related.
Email: pentaclecats@sbcglobal.net





RECIPES



All Beef Chile

Ingredients

Six pounds chuck roast cut into one half inch diced
Two large onions
Six green bell peppers, chopped
Two pounds plum tomatoes, peeled, seeded and diced
Nine garlic cloves minced
12 ounce tomato paste
3/4 cup chile powder
Two tablespoons ground cumin
One tablespoon sugar
One tablespoon salt
Four teaspoons dried oregano
Four teaspoons dried basil



All Beef Chili - Clint Knapp

Directions: Brown beef in portions in large skillet or Dutch oven with some oil over medium high heat. Set aside. Lower heat to medium and cook peppers, onions, and garlic for about ten minutes. Add more oil if needed. Return meat to pan and add remaining ingredients. Cover and simmer for 1-1/2 hour or until fork tender. *(Adapted from Texas Style Cooking)*

Antipasto Salad

Ingredients

1/5 lbs of vegetable spiral pasta
3/4 olive oil
1 cup water
3/4 cup vinegar
3 tablespoons Italian seasoning
Salt and pepper
Green olives
Black olives
Mushroom caps or pieces
Marinated artichoke hearts
1 lb mozzarella cheese block
Medium sized summer sausage
Pepperoni



Stacey Asby

Directions: Cook pasta, cool with water and ice, drain in strainer and place in large bowl. In separate container mix up Italian dressing using olive oil, water and vinegar. Add Italian seasoning, salt and pepper to taste, mix or shake really well. Drain, rinse, cut and cube green olives, black olives, mushrooms, artichoke hearts, mozzarella cheese, sausage with skin removed, and pepperoni. Add to pasta, mix well, then pour dressing mix over all and mix again to coat and blend. You can serve and keep for about 1 week in refrigerator or heat up to serve warm.



ODDS AND ENDS



Yo Ho Ho a pirates life for me! MEOW!



Kiss me. I'm Irish



Pot Luck Dinner at Mystical Moon Show



Susan, sausage and chocolate



Cat overboard!

One of the winning decorated cages



The original catagator!

OUR JUNIOR EXHIBITORS



The SE Newsletter is posted monthly. Anyone wanting to submit articles, recipes, trivia, or anything you think others would enjoy, please send the information to:

shutterbug1948@gmail.com
Judith Milling

Don't forget that the SE Region is on Facebook:
<http://www.facebook.com/group.php?gid=300505338191>