Dear Grandma Kerry, Mummy, Daddy & all the Kerris Havanese

So I am a grown up dog now that I am one year old.

I had a special Birthday Tea with Arabella (she is the youngest girl) because we have our Birthday's nearly at the same time. It was a Halloween Birthday Tea. Poppy, Ed & Arabella like Halloween because they did Trick or Treating in America when they were little & they said it was super good fun. Ed is very clever he can make pictures on pumpkins. You put a light inside the pumpkin & it looks all spooky in the dark. He made me one for my birthday.



Mum made some yummy biscuits. She has her own special recipes that she invented for Shadow & Scramble & she invented a new one specially for me. Arabella made some human biscuits & some cupcakes. I wanted to have burning sticks in the cupcakes but Mum said that it was too dangerous for me. I was a bit upset until I saw the pumpkin Ed made & all the special lights & decorations that the family have for Halloween.

Look at my Pumpkin!!

I got some nice new toys, a bouncy ball, a rope zebra, a food puzzle toy & best of all a new Pinky. Mum says that new Pinky is much stronger that poor old Pinky so hopefully we won't pull him to pieces if we have another tug-o-war. Mum also gave

Shadow & Scramble a new toy each so that they wouldn't feel left out & try to take mine.....Shadow still took my new Zebra so Mum had to tell him off! I had a lovely Birthday, I hope all my brothers & sisters had wonderful Birthdays as well. I'm sorry that this is a short letter but it has been such an exciting weekend I think I need to go to bed early tonight.

Lots of Love

#### Kipper

Me & my new toys





# Copernicus's Carrot & Kipper Crunchies

1 cup shredded carrot

1/2 cup rolled oats
1 egg

2 106g tins Sardines in water
1 ½ cups Gluten free flour
¼ cup goats milk

Mash the Sardines & mix with carrot. Mix in the egg & milk. Add the flour & rolled oats & stir well to combine.

Rollout to desired thickness. Use oatmeal on your surface to keep dough from sticking. Cut using cookie

Bake slowly at 120C until fairly hard & crunchy



### Shadow & Scramble's Excellent Dog treats

#### Low Gluten Banana & Peanut Butter

1 Banana peeled

1 cup Gluten free flour

1/3 cup oatmeal

1/3 cup rolled oats

½ cup parsley

3 tablespoons Peanut butter (Salt & Sugar free)

Thoroughly mash the banana & mix in the peanut butter &egg. Add the rest of the ingredients and stir well to combine. Rest for 5 -10 minutes.

Rollout to desired thickness. Use oatmeal & rolled oats on your surface to keep dough from sticking. Cut using cookie cutter.

Bake slowly at 120 C until fairly hard & crunchy.



## Shadow & Scramble's Excellent Dog Treats

### Low Gluten Pumpkin & Peanut Butter

1 ½- 2 cups cooked mashed pumpkin 2 cups Gluten free flour

½ cup oatmeal

3 Tbsp Peanut butter (salt & sugar free) ½ tsp Cinnamon.

Mix all the ingredients together. The dough can be quite soft so you may need to add more flour & oatmeal. Shape into a log, wrap in glad wrap & leave to firm up for approximately ½ hour.

When firm enough, roll out to desired thickness. Use oatmeal and rolled oats on your surface to keep dough from sticking. Cut using a cookie

Bake slowly at 120 C until fairly hard and crunchy.