



January 2006

MKC Newsletter



Fun had by all at the RMKC Christmas Party



Approximately 30 members attended the annual RMKC Christmas Party on December 12 at the home of Jeff & Julie Prentice. The evening began with a short meeting, followed by a delicious potluck meal. After the meal, members participated in a gift exchange, with the usual supply of great dog-related gifts & good-natured fun as some popular gifts experienced several owners. **Thank you** to the Prentice's for the use of their home, & to Diane Whipple & Pat Campbell for coordinating the event.



Reminder - January Meeting Program...

The January meeting will include a program on scrapbooking. In contrast to past programs, we will hold the General Membership meeting first (at 7:00), then follow with the program, so that those who want to stay for some scrapbooking ideas can do so.

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Letter from the Editor:

January tends to be a light month for RMKC news due to the holidays, etc, so I decided to take a suggestion from some members who were at the Christmas party. Since once again there was a plethora of delicious dishes at this year's party, members were asked if they would share their "secret" recipes. Thank you to the members who contributed recipes. For those of you who could not attend, trust me, this stuff is **good** - Enjoy!

On a different note, I have a personal request for the membership. I recently found out that the pregnant bitch who is residing at our house for a while has a tick-borne disease called Ehrlichiosis, which she probably picked up at her previous home in Tennessee. This particular affliction is not real common up this way, so I have been doing a lot of web surfing to find information, especially in reference to her being pregnant. If any of you have had any experience with Canine Ehrlichiosis - or have known a fellow breeder who has, I would appreciate any information you can share. She is currently otherwise healthy & showing no symptoms of the more progressive forms of the disease, so we are taking that as a good sign. You can email me at the address below. Thanks!

Diana Mann

Email me at: murphyman88@yahoo.com

The Deadline for the January issue is January 20, 2006

RMKC General Membership meeting – Monday, December 12, 2005

Members present: Julie Prentice, Steph Meyer, Diana & Mackenzie Mann, Duane Pulford, Renee McGovern, Julie Davies, Art & Caroline Baihly, Diane & Ron Whipple, Paul Howe, Carole Sorenson, Kris & Paul Henning, Pat Campbell, Lenny Gremminger, Marie Christianson, Patti Wiebe, Nicole Wiebusch, Amy & Jeremy Stern, Linda Cornick, Betsy Hadac, Jerry Simon, Katie & Monte Bruesewitz, Linda & John Limpert.

Meeting was called to order at 7:35 pm by President Julie Prentice.

Two items were brought up for discussion/mention.

Item 1: Julie & Steph are working on the Conformation Seminar to be given by the Lamms. They are looking at the dates of either February 11 & 12 or a date in May. Possible sites closer to the Twin Cities were discussed. A motion was made by Duane P., seconded by Carole S, to allow Julie & Steph to make the final decision as to the place & date of the seminar; motion passed.

Item 2: We still need a place to hold our February meeting, which includes watching the Westminster Kennel Club show telecast. Members should bring their suggestions to the January meeting &/or email Julie.

Motion to adjourn the meeting was made by Carolyn B., seconded Renee M.; motion passed. Meeting was adjourned.

Respectfully submitted,
Diana Mann

Location Needed:

If anyone has an idea of a place where we can hold the February RMKC meeting, which includes watching the Westminster Kennel Club telecast, please bring your suggestions to the January meeting or contact Julie Prentice. We would need access to a TV that gets USA Network (Cable Channel 53)

Diamond Food Recall

N.C. testing causes expansion of pet food recall

The Associated Press

RALEIGH, N.C. -- A multistate recall of Diamond brand pet food has been expanded after testing by North Carolina agriculture department officials found high aflatoxin levels in a batch of dog food not included in the previous recall.

Diamond Pet Foods Inc., based in Meta, Mo., expanded its voluntary recall to include 40-pound bags of Diamond Pet Foods Professional for Adult Dogs with the "best by" code of "Best By 29-Jan-07," officials with the N.C. Department of Agriculture and Consumer Services said in a news release Friday.

In total, 19 varieties of Diamond brand pet food produced at the company's facility in Gaston, S.C., have been recalled.

Aflatoxin is a naturally occurring toxic chemical produced by a fungus that grows on corn and other small grains. Aflatoxin poisoning, which primarily affects the liver, can be fatal.

Symptoms include lethargy or sluggishness, anorexia, vomiting, bloody diarrhea and yellowing of the eyes.

The recalled varieties of dog and cat food were made by Diamond Pet Foods and sold in New York and 22 other states and under the brand names Diamond, Country Value, and Professional.

The earlier recalled batches have date codes of March 1, 2007 through June 10, 2007.

(more information on this recall can be found online at www.diamondpetrecall.com; currently MN is not one of the states affected)

off the mark by Mark Parisi
www.offthemark.com



Pumpkin Gingerbread Trifle (submitted by Patti Wiebe)

2 pkgs (14 oz) gingerbread mix
1 pkg (5.1 oz) cook & serve vanilla pudding mix
1 can (30 oz) pumpkin pie filling
1/2 cup packed brown sugar
1/3 teaspoon ground cardamon or cinnamon or pumpkin pie spice
1 container (12 oz) French vanilla frozen whipped topping
1/2 cup gingersnaps (optional)

Bake the gingerbread according to the pkg directions; cool completely. Meanwhile, prepare the pudding & set aside to cool. Stir the pumpkin pie filling, sugar, & cardamon into the pudding. Crumble 1 batch of gingerbread into the bottom of a large, pretty bowl. Pour 1/2 of the pudding mixture over the gingerbread, then add a layer of whipped topping. Repeat with the remaining gingerbread, pudding, & whipped topping. Sprinkle of the top with crushed gingersnaps, if desired. Refrigerate overnight.

Trifle can be layered in a punch bowl.

Duane's Stuffing (submitted by Duane Pulford)

2 sticks of butter
One large onion (chopped)
8-10 celery stalks (chopped)
8 oz mushrooms
2 cans sliced water chestnuts
4 oz pecans
2 tsp salt
1/2 tsp pepper
Dash of cayenne pepper
2 tsp sage
1/2 tsp thyme
14 oz pkg Brownberry sage & onion stuffing
2 (14 oz each) cans chicken broth

In a sauce pan, melt 2 sticks of butter; add one chopped large onion and the 8 to 10 chopped celery stalks.

While the onion and celery are being sauteed, add the salt, pepper, cayenne pepper, sage, & thyme; finish cooking the onion and celery until they are cooked through. Add the above mixture to the stuffing & mix. Add the chicken broth, water chestnuts & pecans; mix.

Bake for one hour at 350 degrees.

Variation - you can also add 8 oz of fresh mushrooms while you are sauteeing the onion

Duane's Ham & Cheese Chowder (a bonus recipe from Duane)

(This is a Christmas family tradition for the Pulford family. We got this from my sister-in-law Annette)

4 large potatoes	1 tsp pepper
3 tsp flour	dash of cayenne pepper
3 tsp butter or margerine	3 cups milk
1 large onion	2 cups chopped ham
1 lb Kraft American cheese, chopped into 1/2 inch cubes	

Boil potatoes (save 2 cups of potato water) and set aside. Cook onion in butter or margarine; add the pepper, cayenne pepper, flour and mix. Stir in potato water and then stir in the milk and put on low medium heat till creamy. Add the cheese slowly and stir, not boiling mixture. Add the potatoes and ham and heat through.

Chocolate Mint Éclair Dessert (submitted by Diana Mann)

23 whole chocolate graham crackers
3 cups cold milk
2 pkgs (3.4 oz each) instant white chocolate or vanilla pudding mix
1/2 tsp mint or peppermint extract
3-4 drops green food coloring
1 carton (8 oz) cool-whip topping, thawed

Frosting:

2 tbsp butter or stick margerine
4 tbsp baking cocoa
4 tbsp plus 2 tsp milk
2 tsp vanilla extract
2 cups confectioners sugar

Coat a 13x9x2 inch dish with non-stick cooking spray. Break 5 whole graham crackers in half; line the bottom of the pan with three half cracers and six whole crackers. In a bowl, whisk milk and pudding mix for 2 minutes. Whisk in extract and food coloring; fold in whipped topping. Spread half over graham crackers. Top with another layer of three half & six whole crackers. Top with remaining pudding mixture and graham crackers. Cover and refrigerate for 2 hours.

For frosting, melt butter in saucepan. Stir in cocoa and milk until blended. Remove from heat; stir in vanilla and confectioner's sugar. Spread over dessert. Cover and refrigerate overnight



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Rochester Minnesota Kennel Club 2004-2005

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Monthly Meeting

Date: January 9, 2006

Time: 7:00 pm

Location: Good Shepherd Lutheran Church ~ 559 20th St SW

Directions from downtown Rochester: South on Broadway to 20th St SW (Kwik Trip) - turn right (W) - go approx 5 blocks to top of hill - Church is on the right, set back from the street