

Recipes for Your Dog's Diet and Care



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**The following recipes have been compiled from fellow dog lovers like yourself.
Have fun and Bone Appetite!**

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Appetizers

Puppy Party Appetizers Beef-Based

Yield: 25 servings

- 1/2 lb Ground beef
- 1 Carrot, finely grated
- 1 ts Grated cheese
- 1/2 ts Garlic powder
- 1/2 c Whole wheat bread crumbs
- 1 Egg, beaten
- 1 ts Tomato paste

Preheat oven to 350 F. Combine all ingredients, mix well. Roll into meat balls. Place on a greased cookie sheet. Bake 15 min. or until brown and firm. Cool and store in fridge in airtight container or freeze.

Pet Party Mix

Yield: 20 servings

- 2 c Cheerios
- 2 c Spoon size shredded wheat
- 2 c Crispix
- 1/2 c Melted butter/margarine
- 2 tb Dry gravy mix
- 1/2 c Kraft grated American cheese powder
- 1/2 c Bacon bits
- 1 c Dog jerky/pupperoni/sausages

Preheat oven to 250. Pour melted butter into 13 x 9 baking pan. Stir in cheese powder, bacon bits and gravy mix. Add cereals and stir well until all pieces are coated. Heat in oven for 45 min. Meanwhile cut doggie meat treats into 1/2 inch pieces. Remove cereal from oven, add doggie treats. Store in airtight containers. May be frozen and keeps well.

Muttzoh Balls

- 1 cup Any natural dry dog food
- 2 Eggs, beaten lightly
- 1 tsp. Polyunsaturated oil
- 1/3 cup Cold water
- Sprinkle of garlic powder
- 1/2 cup Chicken soup OR 2 chicken bouillon cubes

Grind dry dog food smooth in a food processor or blender. Lightly beat egg and add oil. Mix all moist ingredients together except soup. Add to dry ingredients. Form into 1/2" balls. In large pan, bring 1 quart water to boiling to which you have added 1/2 cup chicken soup or the 2 bouillon cubes. Drop balls into boiling water. Boil for 3 minutes. Remove from water, drain and cool. Refrigerate.

Puppy Party Appetizers

- 1/2 lb. Ground beef
- 1/2 cup Whole wheat bread crumbs
- 1 Carrot, finely grated
- 1 Egg; beaten
- 1 tsp. Grated cheese
- 1 tsp. Tomato paste
- 1/2 tsp. Garlic powder

Preheat oven to 350F. Combine all ingredients, mix well. Roll into meat balls. Place on a greased cookie sheet. Bake 15 minutes or until brown and firm. Cool and store in refrigerator in airtight container or freeze.

FAT BALLS

2 C Tomatoes-puree in blender, 2 C Green Beans-puree in blender, 1 pound Liver-puree in blender, and cook: 3 C Cooked Elbow Macaroni, 4 C Cooked Rice, 4 Egg Yolks, 1/3 Jar of Honey, 1 C Corn Oil, 1/3 jar Wheat Germ, 2-3 pounds Raw Hamburger. Mix all ingredients and add Chex Cereal or Oatmeal to bind together. Make "meatballs" out of mixture and freeze. Thaw and microwave individual meatballs as needed.

Satin Balls

- Cheap hamburger meat [high fat content]
- Lg box of Total Cereal
- Lg box of uncooked oatmeal
- 1 jar of Wheat Germ
- 1 1/4 cup of veg oil
- 1 1/4 cup of unflavored molasses
- 10 eggs
- 10 pks of unflavored gelatin
- Garlic to Taste
- 1 cup of flaxseed...ground up.
- 2 scoops of Source/Kelp

Take all dry ingredients and place in a bowl. I crunch up the total while still in the box, and then pour all the other dry ingredients over it In a another large bowl put the hamburger meat and the wet ingredients. Mix each bowl well, then half each so that it is easier to mix. Mix just like you would a meatloaf I then take it raw, and place in freezer bags and put in the freezer, thaw out a bag as needed. feed raw. I use this not only as a quick weight gain, but as a everyday supplement for my dogs this recipe has been tested and analyzed by several universities and was found to be a total canine diet a dog could live on this without added kibble or any other supplements...this was before I added the Garlic and the Flaxseed and Kelp I have long hair black dogs, and this recipe really keeps their coat black/soft/long since I have...the past 6 months I have had no vet bills...and my dogs coats are wonderful, you need to watch how much you feed it will put weight on a slim dog in a matter of a few days. It will also make an easy keeper fat in just a short period of time. Try it, your dogs will love it!!! One other thing, I have just started to add Kelp to it also, just for the added Iodine, may be good for those dogs that have a lower normal thyroid function. You can make this recipe in what ever amount you need/want by just halving the recipe down to what you want.

Magic Meatballs

- 1 lb. Hamburger

- 2 cups Dry Kibble
- 1/4 cup Honey
- 1/4 cup Wheat germ oil
- 1/4 cup Linatone or other

Grind Kibble in food processor or blender. Mix all ingredients together & freeze.

Doggie Liver Dip

- 1 lb. beef liver
- 2 cups beef bouillon
- 1 tsp. garlic powder
- 1 16-oz. container plain yogurt

Cut liver into chunks. Cover with bouillon and simmer until completely cooked; drain. Put liver and remaining ingredients in food processor. Blend until smooth. If necessary, add reserved bouillon or water to achieve desired consistency. Refrigerate immediately. Use within 3-4 days.

Serve with raw carrots, celery, or pieces of dog biscuits. Alternately, use to stuff cooked marrow bones.

Meals

German Shepherd Dog Pie

- 6 oz broth
- 8 oz meat scraps
- 1 cup whole wheat flour
- 8 oz dog meal

Grease a pan and spread half the meat in it. Sprinkle the meat generously with whole wheat flour. Spread remaining half of meat into pan. Sprinkle again with whole wheat flour. Cover with dog meal and pour broth over. Bake at 150C for 45 minutes and then allow to cool. Feed warm. Vegetables and cheese can be added depending on your dogs taste.

German Shepherd Casserole

- 500gms of any meat
- 1 carrot finely chopped
- 1 small potato finely chopped
- 1 stick celery finely chopped
- 1/2 cup sliced green beans (string less)
- 1 tbsn Gravox

Place all ingredients into a large casserole dish. Cover with water and mix. Place lid on casserole. Microwave on High for 10 minutes and then Medium for 10 minutes. This should be cooked at least an hour before feeding so that it is well cooled.

Scrambled Eggs Doggie Style

- 1 cup dry dog food
- 3 eggs
- 1/2 cup ground hamburger
- any other ingredients your dog may fancy.

Mix eggs, hamburger, and any other ingredients. Scramble. Pour over dry dog food.

Akita Style Lamb & Rice

- 1lb ground lamb (beef if you wish)
- 1 1/2 cups brown rice
- 2 stalks Broccoli
- 2 or 3 medium potatoes
- 3 medium carrots
- 4 cloves garlic
- 1 sheet kombu, Sea Kelp (optional)

Brown lamb in a fry pan. After it gets going, put on the chopped garlic to brown. Boil water, put about 4-5 cups into a crock pot, so it is already hot while you are fixing the rest of the ingredients. Add cubed potatoes to the frypan. Cut broccoli and add this to the crock. Put the rest of the works in the pot, add enough hot water to cover. Add pepper to taste. Throw in 1/2 cup brown rice and mix.

Katie Cudlin's Dog Food

A bit about the following recipe...Katie is a friend of mine with two very gorgeous and healthy German Shepherds. Katie follows the idea that your dog's diet should be composed of about 30% fresh and raw (i.e., unprocessed) foods because processed food has had the enzymes and micro-nutrients cooked out. Katie cooks this up about once a month.

- 8 cups oats
- 2 cups brown rice
- 6 Cups barley
- 2 lbs. carrots finely grated
- 3-4 bunches broccoli - grate stems, chop flowerets
- 6 zucchini grated or 1 lb. green beans chopped
- 1/2 bunch parsley, chopped
- 4-5 cloves garlic, minced

Use 8 quart stock pots. Cook oats. In another pot, cook brown rice and barley. Cool (to save time, cook in evening and cool overnight). Next day: Cut vegetables - use food processor. Using rubber gloves, combine all ingredients in a 25 quart stock pot. Shape into balls about 1/4 lb. each. Wrap and freeze.

This recipe can be easily scaled down for smaller batches.

Home Cooking

This is a bulk recipe for those with more than one dog who want to feed well balanced home cooked food.

- approx. 5 lbs of ground beef or chicken
- 3/4 cup canola oil
- 4-5 cloves garlic
- 32 cups water
- 8-10 cups processed veggies (various)
- (carrots, celery, broccoli, cauliflower, bean sprouts, potatoes, sweet potatoes, red peppers, spinach, beets, lettuce, tomatoes, etc.)
- NO ONIONS (not good for dogs)
- 2-3 cans kidney beans
- 1/2 molasses (optional)
- 42-45 oz oatmeal (quick cooking oats)
- eggs can be added to boost protein

In a large 24qt pot brown ground meat, add canola oil and garlic. When well cooked, add water. Bring to boil, then add veggies that have been processed, (frozen or canned veggies will work too). I use dried kidney beans and soak them the night before preparing a batch of food. While I am cooking the meat I have the beans in another pot cooking them. Once cooked, they are added to the above mixture. Next, the oatmeal is added. Frequent stirring is necessary at this point as the mixture will stick. Remove from heat, cool and put into containers. The above mixture feeds 3 Boxers for 1 week. I occasionally add pumpernickel bread and some times substitute brown rice for some of the oatmeal. This recipe is very flexible. I also add a mixture called Healthy powder to each meal. I feed twice daily and add 1 tsp of healthy powder to each meal for each dog.

Auggie's Wolfdown

- 16-qt stew pot with cover
- enough olive oil to coat bottom of pot
- 5-6 lbs. ground beef
- 2 50-oz cans chicken broth
- 4 cups water
- 1 3-lb bag frozen corn
- 1 3-lb bag brown rice

Brown ground beef in olive oil. When beef is cooked, add broth, water, and corn. (Note that broth and water amount to just over a gallon of liquid; you can also just dump in a gallon jug of water and add a bunch of bouillon cubes.) Bring to a boil. Add brown rice, stir well, cover, and bring to a boil again. Reduce heat to low and simmer, covered, for 1 hour. Remove from heat and let cool overnight. Makes approximately 40-45 cups of food.

I divide the yield into generous 2-cup portions and freeze most of it (it freezes well). I always have some thawed in the fridge and microwave it for a minute or so to get it to room temperature. I then serve it as follows:

Breakfast

- 1 portion (2 cups) Wolfdown
- 1 cup high-quality all-natural kibble

Dinner

- 1 portion (2 cups) Wolfdown
- 1 cup fresh shredded veggies
- 2-3 times a week: a little nonfat plain yogurt and an egg yolk

Auggie was a reluctant eater with commercial foods; now he's a tail-waggin', dish-movin', food inhalation machine. Bon appetite!

Leftovers Stew

- Any dog safe leftovers
- 2 eggs
- milk (as much as your dog prefers)
- dog food (you won't need too much)

Cut up leftovers into pieces. Be sure there are no tiny bones. Use as much as you want. Mix in two raw eggs. Poor in milk. Use as much as you want. Mix together, and heat in microwave for 20-30 sec. (or serve cold) Poor over dog food.

Grrrrisotto

- olive oil
- sesame oil
- 1 potato, peeled and finely chopped
- 3-4 button mushrooms, cut into quarters or sliced
- 50g/2 oz cooked whole grain rice
- 50g/2 oz canned sweet corn
- 75 g/3 oz cooked chicken, in strips or chunks
- 39 g/2 tbsp plain yogurt

Heat the oil, throw in the potato pieces, and sauté until translucent. Add the mushrooms, and keep stirring while adding the rice and the sweet corn. Next add the chicken, stirring a little longer; reduce the heat to low. Keep stirring for a further 2-3 minutes. Lastly stir in the yogurt, reduce the heat to very low. Continue to stir for 1 more minute. Cover and leave for 5 minutes, lifting off the lid and stirring briefly every minute or so. Allow to cool completely. Sprinkle sesame oil on top of food (optional).

Snobben´s Chili

- chunks of meat
- chili beans
- can of crushed tomatoes
- garlic
- chili pepper
- jalapeno peppers
- bell peppers
- beer

Soak the beans in water overnight. Fry the meat in oil with peppers and spices. Pour in some beer. Put in the beans and fill up with water and a can crushed tomatoes. Leave to slowly boil until meat and beans are almost dissolved.

Serve with corn chips.

CANINE/HUMAN CORN BREAD

- 1 cup Cornmeal
- 1 cup All-Purpose flour
- 4 tsps. Baking powder
- 1 cup Milk
- 1 Egg, beaten
- 1/2 cup Bacon grease or corn oil

Combine dry ingredients. Add liquids and beat until smooth. Pour into a greased, 8" square baking pan. Bake in a preheated 425F. oven 15-20 minutes. Yield: 16 (2") squares.

LIVER CORNBREAD

Substitute pureed beef liver for milk in an otherwise standard packet of corn bread. Follow packet directions, except that it takes less time to bake. Variations: use chicken liver or ground turkey or chicken instead of beef liver; use up to 1 lb of beef liver instead of 2/3 cup; add an egg; add garlic; add extra oil. Highly perishable, so cut into pieces and freeze. Very rich, a little goes a long way.

Mint Rice Hamburger

- 5 cups of uncooked rice
- 10 cups of water
- 2 pounds low fat hamburger
- 5 tbs dried mint

Bring rice to a boil. Add hamburger and mint. Bring back to boil. Mix well. Reduce heat to low. Cook until all water is absorbed. My golden retriever loves this meal and the mint gets rid of bad breath!

Pasta Hash Supreme

This is a bulk recipe for those with more than one dog who want to feed well balanced home cooked food.

- 2 lbs pasta (The shapely kind has more texture)
- 2 lbs brown rice
- 32 oz Cottage cheese
- 1 package chicken leg quarters
- 1 lb chicken liver
- 1 lb Mixed veggies (No corn, it just comes out the other end undigested so why waste the money)
- Garlic
- Italian seasoning

Place liver and rice in pot with 2-3 cloves of garlic add water in a 2-1 ratio (2 cups water to 1 cup rice). bring to a boil. Turn down heat and cook for 40 min.
Season chicken with spices and bake in oven at 400 degrees for 1 1/2-2 hours. Or till a little crispy.

After chicken is done. Boil water in a large pot add pasta. Cook 8-10 Min.
Dump rice and liver mix into a large container(it will need to be big enough to mix all the ingredients together. Large tupperware works great).

Place frozen veggies in colander. Drain pasta over veggies.

Debone chicken add to rice mix. Add pasta mix. Add cottage cheese. Stir well.
Serve mixed with a little kibble or just by itself.

Caution this can be a little messy with the rice kernels and cottage cheese. serve in a place that can be easily cleaned up after the pig out session.
Save chicken bones and boil with a pot full of water until 1/4 of the water remains. This makes a great broth for the next time you make the rice mix just substitute 1/2 the water for this rich broth. The dogs really love it.

Minced Veggies & Rice

- 500g low grade mince (but not pet mince)
- 1 kg Mixed frozen veggies (no onion)
- 2 Cups rice
- water (to cover ingredients)
- Beef stock or gravox

Break up mince into a large saucepan, cover with water and bring to boil. Add veggies, rice and more water if necessary (to cover) and beef stock, gravox or other seasoning to taste.

Simmer until rice is cooked, adding more water if necessary. Allow to cool and serve.

NUTTY BUDDY DOG FOOD

- 1 lb. shell pasta, cooked according to package directions
- 16 oz. spaghetti sauce
- 2 (12 oz.) cans chickpeas
- 6 eggs
- 1 (16 oz.) bag peas and carrots, thawed
- 8 oz. cheese, cut into cubes (optional)

Cook the pasta and let it cool.

Mix all the ingredients in a large bowl. Divide the mixture and put 2-cup portions into zip-lock bags. One zip-lock bag is a meal for a very large dog. It freezes well.

Loosey-Goosey Chicken Fix (For dogs with upset tummies)

- 3 boneless, skinless chicken breasts
- 1 cup cooked plain white rice
- 1 cup cooked plain carrots
- 1 cup non- or low-fat cottage cheese

For dogs that have had a bit too much 'stuff' that they're a little bit 'loose.' (Get it?)

Boil chicken breasts in a small amount of water until done; chop.

Cook carrots in a small amount of water until tender but not mushy.

Mix both with the rice and cottage cheese. You may want to add some broth from the meat or carrots if it seems too dry.

A nice plain meal to get your baby 'firmed up.' Keep any leftovers in the fridge.

Optional flavorings (add 1 if desired): 1/4 cup mashed banana; 1/4 cup mashed or chopped plain potatoes; 1/4 cup low-fat cheddar cheese.

Remember to go easy since you're trying to get their little tummies back to normal!

Yummy Chihuahua's Stew

- 2/3 cup- turkey, liver, hamburger
- 1/2 cup rice
- 1/4 cup potato
- 1/4 tsp.garlic powder
- 1/2 carrot
- 1 cup water

Cut meat into tiny bite size pieces, slice the potato, and cut the carrot. Put all into a pot, add 1/2 cup water, then garlic powder. Turn on stove to high, let bowl.

Cook the rice. While cooking add a little of the water every so often to the stew.

Add rice to pot, stir, keep at bowl for 2 more minutes. take from heat. Strain juice into separate pot. Let food cool. Once done, add a little juice. ((if wanted))

Rice & Meat Mania

1/2 cup of either hamburger, ground pork (cooked all the way through), ground chicken, ground turkey, or liver
4 cups rice
1 cup vegetables-- choose 1 or more of either sweet potato, regular potato, green beans, carrots, or spinach
1 tablespoon vegetable oil
2 cloves garlic

Boil all ingredients together in a large pot. Be sure that if you used pork, it is cooked all the way through.

OPTIONAL INGREDIENT FOR VARIETY

Noodles

Use all the ingredients above, except you boil 1 pound of noodles separately. Mix noodles in with all other ingredients when the ingredients are ready to serve.

NOTE

Italian and Chinese noodles work best. BONE appetite!!

Rrrruvery Rrrrisotto

- 3-4 cloves garlic mashed
- 500gms/1pound minced meat
- 1 1/2 cups rice
- 4 cups finely chopped veggies (NO onions! they're toxic to dogs)
- 1 stock/bullion cube
- 5 cups water

Gently fry the garlic. Add meat & brown it through. Add rice & mix well. Add 3 cups water (with stock cube dissolved). Bring to boil & simmer gently for 5 minutes. Add veggies & remaining water, simmer very gently for about 20 minutes, till water is absorbed. Add more water if it gets dry!

Cool & serve, or freeze for later.

ENJOY!!!!

This is very good for "high-energy" dogs like terriers, who do a lot of racing around, burning up calories! Or dogs who are a bit fat, and don't need too much protein in their diet!

Dog Cook Ease Meal

- 6 chicken thighs
- 4 cups frozen vegetables (NO onions)
- 3 tsp. garlic minced
- 3 cups oatmeal
- 3 cups flour
- 3 eggs

Boil chicken pieces, de-bone, puree w/food processor, set aside (use broth from chicken as needed)

Puree vegetables add with chicken (use broth from chicken as needed)

Preheat oven 350

Add garlic, eggs, and hand mix well

Add oatmeal, flour hand mix well

Coat baking pan with non-stick oil (Pam) (first coating only, not needed for next batch)

Drop by large heaping tablespoon on cookie sheet (Flatten the dough out a little with spoon)

Bake for 15 min. for chewy 20 min. for brown bottom (they are not made to be real hard)

Dietary Meals

Weight-On Meatballs

- 1 1/2 lbs fatty raw hamburger mince
- 1/2 cup wheat germ oil or wheat germ
- 3 eggs
- 3 cups oatmeal

Form into meatballs. Place on cookie sheet, put in freezer. After frozen, put in containers. Microwave about 30 seconds per meatball, depending on size. Give 2-3 per day. Also excellent for the finicky eater.

Healthy Powder

- 2 cups nutritional (tortula) yeast
 - 1 cup lecithin granules
 - 1/4 cup kelp powder
 - 1/4 cup bone meal (or 9,000 milligrams calcium or 5 tsp eggshell powder)
Must be for human consumption NOT gardeners bone meal.
 - 1,000 milligrams vitamin C (ground) or 1/4 tsp sodium ascorbate (optional)
-

Heidi & Braxx's Natural Food

- 1-2 cups rolled oats
- 1/4-3/4 lb of raw organ meat
- 1 tblsp honey
- 1 tblsp rosemary powder
- 1 tsp bran
- 1 tsp wheat germ
- 1 tsp cod liver oil
- 1 tsp cold pressed safflower oil
- 1 teaspoon bone meal powder
- 1 tsp angivida yeast
- 1 tsp kelp powder
- 1 tsp apple cider vinegar
- 1/4 tsp of Vitamin c powder
- 1 vitamin capsule of Biotin
- 1 vitamin capsule of Vitamin E
- handful of finely chopped raisins
- handful of alfalfa leaves
- 1 heaping tablespoon of veggie mix

Veggie Mix:

- 6-8 carrots
- 1/4 bag of spinach
- 6-10 garlic individual cloves
- 1 container alfalfa sprouts

Finely puree in a food processor. This mixture keeps well up to 2 weeks.

Soak oats approximately 2 hours with enough water to cover; the amount of oats depends on the size and activity level of the dog. Add raw meat; again the amount of meat will depend on the dog. Add all ingredients; mix well.

This recipe is to be daily 2x. It seems like a lot of work but I prepare the food 2 weeks in advance using Ziploc bags. I used to be an avid commercial food user but I've been cured!! The dogs' all Rotties have nicer coats, smell better, no fleas, love their food and are not finicky eaters as before. It takes a little longer daily but well worth it!

Tessa's Tasty Kangaroo Casserole & Curried Pasta Casserole

(Weight Reducing in Brackets)

- 500g kangaroo chunks or beef (*Use lean meat*)
- 150g liver - diced (*Leave out*)
- 1-2 carrots - diced
- 1 stalk celery - diced
- 1 can kidney beans
- 100-200g peas or beans
- 5 cloves garlic - sliced
- 3/4 cup oats (*1/2 cup bran*)
- 3 tbl oil (*Leave out*)
- 1 cup water
- 5 tbl brewers yeast
- 3 tbl gravox (*Leave out*)
- (*1- 1 1/2 cups low fat cottage cheese*)
- **Curried Pasta**
- 500g pasta (*200g*)
- 3 tbl chilly paste or tomato paste (*2 tbl*)
- 2 tbl margarine (*Leave out*)
- Parsley (optional) (*3 - 5 tbl kelp*)

Casserole Preheat oven to 180 degrees Celsius Dissolve yeast & gravox in a little oil. Place all ingredients for casserole in a casserole dish. Mix well. Put on lid & place in oven for around 40 minutes.

Curried Pasta Cook pasta & drain well. Mix in other ingredients. Mix casserole & pasta together. Cool. Separate into equal portions and freeze. Defrost to room temperature when needed and serve!

Makes about 2 1/2 kilo's.

TESTERS NOTE: Tessa is a 19 kilo, 6 month old Kelpie cross pup & she loves it! She gobbles down half a kilo in one go every morning. I made up this recipe because I think that she deserves nothing but the best. I made up the weight reducing equivalent for any one with an overweight dog who wants to treat their dog and make them a very yummy, yet healthy meal. This recipe is cheap and easy to make.

Ghoulsh

- 1 lb meat - ground beef, ground turkey, ground venison, etc.
- 2c cooked BROWN rice
- 2 cans veggies, or fresh veggies (about 3 cups)- broccoli, asparagus, sweet
- potatoes, green beans, carrots, spinach, kale
- 2 hardboiled eggs chopped and shells crushed
- 1 can of mackerel
- 2 cloves of garlic, minced
- chicken livers or gizzards, chopped (about \$1.00 worth)

Pulverize veggies, either in a blender, processor, grinder, etc. Mix all ingredients together in a big pot. Add enough water to cover, mix well. if you feed raw, which we do, place into containers, enough for one feeding in each, and freeze. We use plastic baggies. If you don't feed raw, cover the pot and simmer for about 2 hrs, stirring occasionally. When it is done cooking, cool, and place into containers or baggies, enough for one feeding in each and freeze. Simply get out in the morning to thaw in the fridge.

Dogs get this every evening for dinner, with 1/4-1/2c kibble mixed in, depending on size of dog. **feed 1c per 15 lb body weight**

Gravies

Doggie Gravy for Dry Food

- 1 Boneless/skinless Chicken Breast
- 4 Cups Water
- 1 Cup Flour
- 2 Whole Eggs
- (all items approx.)

Boil chicken breast for about 1/2 an hour, remove to cool. Add flour to chicken water. Beat out lumps. Add pre-beaten eggs. Cook on low heat until it's done thickening. Pulverize chicken in food processor. Add to flour/egg gravy. May need to add more water. Unfortunately it won't freeze. But using a few tablespoons daily, it should be used up before it sours.

Gravy Galore

- 1/2 Tin of pedigree chum
- 3 small potatoes
- few chopped carrots
- plenty of gravy so that the food is very moist.

Put your chum in then add the potatoes and carrots and mash them all together then add the gravy stirring it in as you pour. My boxer cassie has this every sunday and she absolutely loves it she cant get enough.

Microwave Meals & Treats

Microwave Minced Lamb with Pasta, Carrot & Parsley

- 1-1.5 kg of lean lamb mince (can use veal, chicken, beef or hamburger (lean) or combination)
- 1 bag of vermicelli egg noodles (Nanda/Maggi is better than Vetta)
- 250 g bag of grated carrot (eg from Woollies/Big Fresh) or do your own
- Half a bunch of parsley
- 1 clove of garlic (if very small, use 2), finely chopped or crushed
- 250 mL lactose-free milk (e.g. Pets Own) or water to make a veggie puree
- Half a cup of Meat-Bix (from pet shops, they get it in bulk and sell by weight).

Puree the carrot and parsley with milk or water. Use a hand held blender in a beaker tall, narrow bowl, and use as much milk or water as you need to puree with. I usually end up with 500 mL of carrot and parsley smoothie.

Boil some water to cook the egg noodles in.

Put the mince into a covered microwave-safe dish large enough to hold all these ingredients and mix in the garlic. Cook on high for two minutes then remove and stir. Cook a further minute and stir - repeat this process until meat is cooked evenly (approx 8 minutes total).

Break up egg noodles (it is easier to do this now than after they are cooked!) and cook for 3 minutes, then drain. If you use the Vetta noodles, you will definitely need to add oil to the water first, with the Nanda it doesn't seem to matter).

While you are cooking the noodles, add the Meat-Bix to the cooked mince and mix well. It will absorb any liquid from the meat.

Add the drained noodles to the meat mixture and mix well - if you think it needs more cooking do so now, before adding the pureed vegetables.

Mix in the pureed vegetables. Divide into portions and freeze until needed.

COMMENTS

These quantities, if mixed half and half with dry kibble at feeding time, are enough to feed two 5-month-old maltese puppies for about two weeks.

Rastus' Microwaved Casserole

For a small dog, but is basically one third each of meat, veggies and rice, so quantities and cooking times can easily be adjusted for larger dogs.

- 1-1.5 kg meat (can use bite sized chunks of steak and kidney, chicken or lamb off the bone, or mince)
- 1 soup mix fresh veggie pack (carrot, celery, potato, turnip, parsnip, parsley, etc)
- Several leaves of silverbeet or spinach (optional)
- 2 cups uncooked Sungold rice (or about 4 cups cooked rice)
- Pearled barley (about one-third of a cup)
- 1 teaspoon crushed or chopped garlic
- 1 teaspoon crushed or grated ginger
- Dash of soy sauce
- Dash of red wine (optional!)
- Small squeeze of tomato paste
- Few pinches of mixed herbs

Cook rice by steam method. (I do this in a microwave steamer - takes 20 minutes for the Sungold rice). Place all other ingredients (except veggies) into large covered microwave-safe dish. Mix and cook on high for 2 minutes. Repeat last step until meat is mostly cooked. (about 10 minutes if using meat chunks) Chop veggies, add to meat mix and stir well. Cook 10 minutes and stir. Repeat last step twice or until barley is swollen. Add cooked rice and mix well. Divide into portions and freeze.

If you prefer to feed raw veggies, you could puree the veggies and not add them until after the cooking is finished.

NB: (for you guys outside of Australia). "Sungold" rice is just a brand of quick-cooking brown rice

Cheese Hotdog

- 1 Hot Dog
- 1 Slice Cheese

Method:

Cut hotdog in to pieces. Put pieces of cheese on top.

Microwave it until the cheese is runny let it cool. Then give it to your dog.

Nuked Hot Dogs

- 1lb low fat Hot Dogs

Slice hot dogs into thin lengths. Place on 3 layers of paper towel on a microwave safe plate. Microwave on High for 5 minutes. Remove from microwave let stand for 5 minutes. Return to microwave and cook for a further 5 minutes then remove and allow to cool. The Nuked Hot Dogs are done when they are of a Jerky state when cool. Keep them in the fridge, great for tidbits.

Microwave Doggie Doughnuts

- 2 cups Whole wheat flour
- 3 tbs. Oatmeal
- 1 Egg; lightly beaten
- 1 tsp. Garlic powder
- 2/3 cup Beef or chicken broth

Place flour in a bowl, add egg and broth, mix well. Blend in oatmeal and garlic powder. Roll dough into a ball, roll out on a lightly floured surface to 1/2" thick. Cut with small doughnut cutters. Reroll scraps and repeat. Shape last bits by hand. Arrange rings on a shallow baking dish or on a sheet of parchment paper in a single layer. Cook on high 10 minutes or until firm. Let cool until hardened. Store in covered container when doggies not looking.

Microwave Easy Treat for Dogs

- 3 Jars baby food, meat or vegetable
- 1/2 cup Cream of wheat

Drop by teaspoon on wax paper covered paper plate, flatten with fork, cover with second paper plate. Microwave on high 4-5 min., cool, store in refrigerator.

Microwavable Dog Treats--With Variations

Yield: Yield: 1 1/2 dozen cut outs OR 5 1/2 dozen nuggets.

- 1 c Whole wheat flour
- 1/2 c All-purpose flour
- 3/4 c Non-fat dry milk powder
- 1/2 c Quick cooking rolled oats
- 1/4 c Yellow cornmeal
- 1 ts Sugar
- 1/3 c Shortening
- 1 Egg, slightly beaten
- 1 tb Instant chicken OR beef bouillon granules
- 1/2 c Hot water

VARIATION/CHEESE DOG BISCUIT:

Omit bouillon granules and add 1/4 c Canned grated American cheese food to dry ingredients. Combine flours, milk powder, rolled oats, cornmeal and sugar in medium bowl. Cut in shortening until mixture resembles coarse crumbs. Stir in egg. Stir instant bouillon granules into hot water until dissolved. Slowly pour into the flour mixture, stirring with a fork to moisten.

Form dough into ball and knead on floured board 4 minutes, or until smooth and elastic. Divide dough in half and roll out each 1/2 inch thick. Make cut outs with cookie cutter. OR make nuggets by rolling dough into 1 inch diameter log; cut off 1/2 inch pieces. Arrange six cut out shapes or 24 nuggets on 10 inch plate. Microwave at 50% (medium) 5 to 10 minutes, or until firm and dry to the touch. Rotate plate every 2 minutes and turn shapes over after half the time. Cool on wire rack. Shapes will crisp as they cool.

For Cheese Dog Biscuits omit bouillon and add the American cheese food to dry ingredients and continue with recipe.

Microwavable Doggie Doughnuts--Garlic Flavored

Yield: 30 servings

- 2 c Whole wheat flour
- 1 Egg, lightly beaten
- 2/3 c Beef or chicken broth
- 3 tb Oatmeal
- 1 ts Garlic powder

Place flour in a bowl, add egg and broth, mix well. Blend in oatmeal and garlic powder. Roll dough into a ball, roll out on a lightly floured surface to 1/2" thick. Cut with small doughnut cutters. Reroll scraps and repeat. Shape last bits by hand. Arrange rings on a shallow baking dish or on a sheet of parchment paper in a single layer. Cook on high 10 min. or until firm. Let cool until hardened. Store in covered container when dog is not looking.

Frozen Treats

Beardie Coolers

Ingredients:

- 2 fresh beef (or other species) marrow bones, each at least 1 in long
- water
- 1 beer

In about a 2 qt pan, put the bones, and add enough water to cover the bones. Bring water to a boil; continue to boil for at least 10 min. (More time is ok, for a richer broth.)

Remove bones, and return any beef marrow to the liquid, along with any meat that you can get off the bones. Cool the broth to room temperature. Pour liquid only into 2-4 ice cube trays. Chop up the marrow/meat/gristle into little bits, and put them into each

section of the tray. Freeze solid. Serve 2-3 cubes to your beardie on a very hot day. (Not too many if you made the broth very rich with extra bones or lots of marrow.)

Drink the beer yourself, while your dog enjoys the beardie coolers.

FROSTY CUBES

Mix large container of Yogurt (with live acidophilus cultures and no sugar) with ground Carrots, Apples (raw or cooked) or lightly cooked ground Liver. Ladle into ice-cube trays and freeze.

ICY PAWS

2 (32 oz) plain or vanilla Yogurts, 1 6 oz can of Tuna in water, 2 tsp Garlic Powder, 24 3 oz plastic (not paper) bathroom cups. Mix all and scoop into bathroom cups. Place on tray and freeze overnight. Can add veggies, mashed bananas or substitute canned chicken for tuna.

FROSTY PAWS ICE CREAM

- 32 oz. vanilla yogurt
- 1 mashed banana or one large jar of baby fruit
- 2 T. peanut butter
- 2 T. honey

Blend all together and freeze in either 3 ounce paper cups or ice cube trays. Microwave just a few seconds before serving.

NOTE: This can also be made with baby meat instead of the fruit and peanut butter.

PUMPKIN/YOGURT TREATS

Mix 16 oz non fat Yogurt with 2 cans (1 lb) of Pumpkin (not pumpkin pie filling). Spoon over dry kibble or freeze in mini muffin cups.

Cool Me Down Baby

- 1 can of chicken or beef broth
- 1/2 can water (use broth can)

Mix the broth of your choice with the water, pour into ice cube trays, freeze, and serve frozen. This great for dogs in hot climates.

Yoghurt Pups

- 32oz plain non-fat yoghurt
- 3/4 oz water
- 1 tsp chicken boullion (powdered or granules or 1 cube)

Method:

1. Dissolve boullion in water
2. Combine water and yogurt in blender and blend thoroughly
3. Pour into small plastic containers, cover with tin foil and freeze

You can recycle the little plastic tubs that come with vanilla ice cream in them that hold about 1/2 cup

Dogs love these.

You can make them with fruit instead of boullion to eat yourself.

BJ'S Peanuty Pupicles

- 1 banana
- 1/2 cup peanut butter
- 1/4 cup wheat germ
- 1/4 cup chopped peanuts

Mash banana's and peanut butter, stir in wheat germ. Chill 1 hour. With wet hands, solid. Place in container, store in refrigerator or freezer.

Cakes, Pies, Deserts!

Panda's Party Cake

- 2/3 cup ripe mashed bananas
- 1/2 cup softened butter
- 3 large eggs
- 3/4 cup water
- 2 cups unbleached white flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 2 teaspoons cinnamon
- 1/2 cup chopped pecans
- 1/2 cup raisins

In mixing bowl, beat together mashed banana and butter until creamy. Add eggs and water. Beat well. Stir in dry ingredients. Beat until smooth. Add nuts and raisins. Spoon batter evenly into oiled and floured bundt pan. Bake at 350 degrees for about 35 minutes. Cool on wire rack 5 minutes, remove from pan, replace on rack and cool.

Optional Frosting

- 2 cup mashed banana
- 1 Tblsp butter
- 6 Tblsp carob powder
- 2 tsp vanilla
- 3 Tblsp unbleached flour
- 1 tsp. cinnamon

Blend thoroughly and spread on cool cake. Sprinkle with chopped pecans. The frosting contains carob, which is a safe (almost tastes like) chocolate substitute.

Snickerpoodles

- 1/2 cup vegetable oil
- 1/2 cup shortening
- 1 cup honey
- 2 eggs
- 3 ¾ cups white flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- ½ cup cornmeal
- 2 teaspoons cinnamon

Mix vegetable oil, shortening , honey with eggs. Beat well. Add flour, soda and cream of tartar. Knead dough until mixed well. Shape dough by rounded teaspoons into balls. Mix the cornmeal and cinnamon together in a bowl and roll balls in mixture. Place 2 inches apart on a greased cookie sheet . Press the balls down with a fork. Bake for 8-10 minutes at 400F. Cool on a rack. Store in airtight container/

Rudy's Pet Frosting

- 1/2 stick of butter
- 1/4 c dry cat or dog food
- 1/2 c sugar
- 1-2 T milk or water
- 1 T flour if needed for thickening

Put everything in a food processor and mix well until desired thickness. Spread on pet's favorite cake or cookies. This is for occasion treating only. Store in airtight container in refrigerator.

Easy Banana Pudding

- 1/2 cup low fat cottage cheese
- 1 over ripe banana

Method:

Mash the banana directly in the dog's bowl, then mix with the cottage cheese. Easy as that, and uses up over ripe bananas.

Banana Biscotti

- 5 cups flour
- 1/4 cup peanuts, chopped
- 1/2 teaspoon baking soda
- 1 egg
- 1/4 cup vegetable oil
- 1 1/2 cups banana, pureed
- 2 teaspoons vanilla
- water

Preheat oven to 325F. Place dry ingredients in a large bowl. Make a well in the center. Blend egg, oil and banana together. Add into the dry ingredients in well. Start combining together. Add water, one teaspoon at a time as needed. Knead by hand on table until mixed thoroughly. Form into logs approximately 2" - 2 1/2" high. Flatten so that log is 6" - 7" wide by 1" high. Place on non-stick baking sheets or lightly greased ones. Bake 30 - 40 minutes. Remove and cool for 10 minutes. Slice into 1/2" - 3/4" slices. Place on baking sheets and bake for about 20 minutes or until golden brown. Cool. Store in airtight container.

BREAD PUDDING

Preheat oven to 325 degrees. Grease baking dish with LOTS of Butter or Margarine. Cube 4 slices of White Bread and put in baking dish. In a bowl, mix 3 Eggs, 1/2 C Sugar, 1/2 tsp Salt and 1/2 tsp Vanilla. Add 2 C Scalded Milk and beat with wire whisk. Pour mixture into baking dish on top of cubed bread. Place baking dish in pan of water and bake (uncovered) for about 1 hour. Feed dog 1/2 a "pudding" at each meal.

GREAT DANE-ISH

Light Dough

- 4 C. whole wheat flour
- 1/2 C. cornmeal
- 1 egg
- 1/4 C. peanut butter
- 1 1/2 C. water

Dark Dough

- 4 C. whole wheat flour
- 1/2 C. cornmeal
- 1 egg
- 1/4 C. molasses
- 1/2 tsp. cinnamon
- 1 T. canola oil
- 1 1/2 C. water

Stir each color dough separately. Knead each color, adding flour as necessary, until it is bread dough consistency, only a little stiffer.

Roll light dough on floured surface into a 1/2-inch thick rectangle. Roll the dark dough to the same dimensions. Spritz the top of the light dough with water. Lay dark dough on top. Fold tightly from the long edge like a jellyroll. Wrap in plastic wrap and freeze for 1 hour.

Cut 1/2-inch thick. Bake at 350°F for 1 hour, then turn oven off, crack oven door and leave in until very hard, about 8 hours.

Health Muffins

Preheat oven to 425. Line muffin tins with foil/paper muffin forms.

- 1 1/2 cups oat flour
- 1 cup rolled oats
- 1 cup oat bran
- 2 tsp. baking soda
- 1 tsp. cinnamon
- 1 egg lightly beaten
- 1/4 cup honey
- 3 Table. vegetable oil
- 3/4 cup milk
- "optional ingredients" : apples/banana's blended together shredded zucchini and carrots nuts/raisins shredded cheddar/jack cheese cooked chicken

Mix dry ingredients. In a separate bowl, mix the egg, honey and oil. Mix the milk in with the dry ingredients, blending well. At this point mix your "optional" ingredients into the honey mixture, then mix the honey mixture into the flour/milk batter. Put in muffin tins and bake for 15 - 20 minutes. These muffins freeze well.

Apple Crunch Pup cakes

- 2 3/4 cups water
- 1/4 cup applesauce, unsweetened
- 1/4 teaspoon vanilla
- 4 cups whole wheat flour
- 1 cup dried apple chips (you can also use fresh fruit)
- 1 tablespoon baking powder
- 1 egg, beaten slightly
- 4 tablespoons honey

Preheat oven to 350 degrees. Spray muffin tin with cooling spray.

Mix all wet ingredients thoroughly. Combine dry ingredients in separate bowl. Add wet to dry slowly , scraping well to make sure no dry mixture is left. Pour into muffin tins. Bake for 1 1/4 hours or until a toothpick inserted into center comes out dry. Store in a sealed container. Makes around 12-14 pupcakes.

Doggie Kesh

- 4 eggs
- 2/3 tbsp cream
- 2/3 cup skim milk
- 3 tbsp meat[whatever kind it likes]
- 3 tbsp cheese
- 9 inch pie crust/shell
- fresh parsley

Pre-heat oven to 375F degrees mix all ingredients together then pour into pie crust/shell put into oven for 35-45 min.

Let it cool for 5 min.

Add on fresh parsley dogs,chow down!

Carob Loaf Cake

- 1 1/2 c. all purpose flour
- 3/4 c. of milk
- 1/4 c. of margarine softened
- 4 egg yolks
- 2 tsp. baking powder
- 1 tsp. vanilla extract
- 1/2 tsp. of salt
- 2 ounces of melted carob

Heat oven to 350 degrees. Grease and flour loaf pan, 9x5x3. Beat all ingredients in a large mixing bowl. Pour into pan. Bake 65-70 minutes. Let cool. Frost with cream cheese or plain yogurt.

Birthday Cakes

- 1 1/2 cups All-Purpose flour
- 1 1/2 tsp. Baking powder
- 1/2 cup Margarine, softened
- 1/2 cup Corn oil
- 1 Jar strained beef or liver baby food (2 1/2-ounce)
- 4 Eggs
- 3 Strips dog beef jerky, crumbled (optional)
- Plain yogurt (for dogs) or cottage cheese (for dogs or cats), for icing

Sift flour and baking powder together; set aside. In large bowl, with electric mixer at medium speed, cream margarine until smooth. Add corn oil, baby food and eggs; mix until smooth. At low speed, gradually beat flour mixture into beef mixture until batter is smooth. Fold in beef jerky. Pour batter into well-greased and floured 8"x5"x3" loaf pan. Bake in a preheated 325F. oven 70 minutes. Let cool on wire rack a few minutes before removing from pan to cool completely. Ice each slice with yogurt or cottage cheese for dogs, or with cottage cheese for cats. Yield: 1 (8") loaf cake.

Rusty's Birthday Cake

- 1lb ground beef-extra lean
- 8 eggs
- 1 cup oat meal
- 1/2 cup cracker crumbs

Using electric mixer, blend all items together until completely blended. Pour into an oblong cake pan sprayed with non-stick spray. Bake in oven at 350 for 25- 35 minutes. Allow to cool. Carefully invert on to plate and frost with non-fat sour cream or imitation potato topping. Store left overs in refrigerator. We served this to our Irish Setter Rusty for his second birthday. Our yellow lab, Jed, devoured his piece in less than 10 seconds.

Biscuits, Cookies, Brownies, Treats!

No-Flea Dog Biscuits

- 2 cups unbleached flour
- 1/2 cup wheat germ
- 1/2 cup brewers yeast
- 2 ea. cloves garlic, minced
- 3 tbs. vegetable oil
- 1 cup chicken stock

Preheat the oven to 400F. and oil two or three baking sheets. Combine first four ingredients. In a large mixing bowl, combine garlic and oil. Slowly stir flour mixture and stock alternately into oil and garlic, beating well, until the dough is well-mixed. Shape dough into a ball. On lightly floured surface, roll out dough 12" thick. Using a 2" biscuit cutter or knife, cut dough into rounds. Transfer biscuits to prepared baking sheets. Bake 20-25 minutes or until well-browned. Turn off heat and allow biscuits to dry in oven for several hours. Store in refrigerator or freeze. Makes about 26 biscuits.

Bad Breath Banishers

- 2 cups brown rice flour
- 1 Tablespoon activated charcoal (find this at drugstores, not the briquets!)
- 3 Tablespoons canola oil
- 1 egg
- 1/2 cup chopped fresh mint
- 1/2 cup chopped fresh parsley
- 2/3 cup low fat milk

Preheat oven to 400F. Lightly oil a cookie sheet. Combine flour and charcoal. Add all the other ingredients. Drop teaspoonfuls on oiled sheet, about 1 inch apart. Bake 15-20 minutes. Store in airtight container in the refrigerator.

Breath Biscuits

- 2 cups brown rice flour
- 1 Tbl. charcoal
- 1 large egg slightly beaten
- 3 Tbl. vegetable oil
- 1/2 cup chopped parsley
- 1/3 cup chopped fresh mint
- 2/3 cup milk

Preheat oven to 400. Combine flour, salt and charcoal. In a medium bowl, combine egg, oil, parsley and mint; mix well. Slowly stir in flour mixture, then add enough milk to make a dough the consistency of drop biscuits. Drop heaping tablespoons of dough about 1 in. apart onto greased baking sheets. Bake 15 min., or until firm. Store cooled biscuits in tightly covered container in refrigerator.

Dog Biscuit - Cheese Flavored

- 1 c Rolled oats
- 1/3 c Margarine
- 1 c Boiling water
- 3/4 c Cornmeal
- 1 tb Sugar
- 1 To 2 tsp. chicken or beef flavored instant bouillon
- 1/2 c Milk
- 4 oz (1 cup) shredded cheddar cheese
- 1 ea Egg, beaten
- 2 c To 3 cups all-purpose OR whole wheat flour.

Heat oven to 325 degrees. Grease cookie sheets. In large bowl, combine rolled oats, margarine and boiling water; let stand 10 minutes. Stir in cornmeal, sugar, bouillon, milk, cheese and egg; mix well. Lightly spoon flour into measuring cup; level off. Add flour 1 cup at a time, mixing well after each addition to form a stiff dough.

On floured surface, knead in remaining flour until dough is smooth and no longer sticky, 3 to 4 minutes. Roll or pat out dough to 1/2 inch thickness, cut with bone shaped cookie cutter. Place 1 inch apart on greased cookie sheets. Bake at 325 degrees for 35 to 45 minutes on until golden brown. Cool completely. Store loosely covered. Makes 3 1/2 dozen large dog biscuits or 8 dozen small dog biscuits.

Cheese Biscuits #2

Yield: 35 servings

- 1/2 lb Cheddar cheese, grated
- 1/4 lb Margarine, softened
- 1 Egg
- 1 cl Garlic, minced
- 1 1/2 c Whole wheat flour
- 1/2 c Wheat germ
- 1/2 ts Salt

- 1/8 c Milk

Cream room temp. cheese and margarine, add egg & garlic, mix well. Add flour, wheat germ & salt, mix well until it forms a dough, add milk and mix again. Chill 1 hour. Preheat oven to 375 F. Roll dough on floured surface to 1/4", cut into shapes. Bake on un-greased cookie sheet 15 to 18 minutes.

Wheat-Free Scotty Biscuits

- 1 cup oatmeal
- 1 cup rye flour
- 2 tablespoons sugar
- 1 tablespoon melted butter or margarine
- 1/2 cup milk

Combine oatmeal, 3/4 cup of the rye flour, sugar and butter together. Slowly add the milk till a firm but slightly sticky dough forms. Scrape out dough onto a wooden board or counter. Knead in the rest of the rye flour till the dough stiffens a little. Wrap in saran wrap and chill for one hour.

Preheat oven to 350 degrees. Roll out dough till 1/4 inch thickness. Cut into shapes (I like to use scotty dog cutters). Place on lightly greased cookie sheets. Bake for 15 minutes. Turn off oven and let biscuits rest till cool in oven with the door closed. Store in air-tight container for up to 2 weeks.

IVY'S FAVOURITE BISCUITS

- cups whole wheat flour
- 1/2 cup rye or buckwheat flour
- 1/2 cup brewer's yeast (health food stores havethis)
- 1 cup bulgur
- 1/2 cup cornmeal
- 1/4 cup parsley flakes
- 1/4 cup dry milk
- 1 teaspoon dry yeast (like you use for bread)
- 1/4 cup warm water
- 1 cup chicken broth
- egg beaten with 1 tablespoon milk

Combine flours, brewer's yeast, bulgur, cornmeal, parsley, and dry milk in a large bowl. In a small bowl, combine dry yeast and warm water. Stir until yeast dissolved. Add chicken broth. Stir liquids into dry ingredients, mixing well with hands. Dough will be very stiff! If necessary, add more water. Roll out dough to 1/4" thickness onto well-floured surface. Cut into shapes. Place on cookie sheets and brush lightly with egg glaze. Bake at 300 for 45 mins. Turn off heat and let dry in oven overnight [I don't do the overnight bit].

Milk Bone Dog Biscuits

- 3/4 cup hot water
- 1/3 cup margarine
- 1/2 cup powdered milk
- 1 teaspoon salt
- 1 egg, beaten
- 3 cups whole wheat flour

Variation: increase margarine to 1/2 cup and add 2 teaspoons sugar

In large bowl pour hot water over the margarine. Stir in powdered milk, salt, and egg. Add flour, 1/2 cup at a time. Knead for a few minutes to form stiff dough. Pat or roll to 1/2 inch thickness. Cut into bone shapes. Bake at 325 degrees for 50 minutes. Cool. They will dry out quite hard. Makes about 1 1/4 pounds of biscuits. Costs around 30 cents per pound.

Veggie Bones

- 3 cups minced parsley
- 1/4 cup carrots, chopped very fine
- 1/4 cup shredded mozzarella or parmesan cheese
- 2 tablespoons olive oil
- 2 3/4 cups whole wheat flour
- 2 tablespoons bran
- 2 teaspoons baking powder
- 1/2 to 1 cup of water

Preheat oven to 350 degrees, rack on middle level. Lightly grease a large baking sheet.

Stir together parsley, carrots, cheese, and oil. combine all the dry ingredients and add to veggies. Gradually add 1/2 cup of water, mixing well. Make a moist but not wet dough. If needed, add a little more water. Knead for one minute.

Roll dough out to 1/2 inch thickness. Using cookie cutter or a glass, cut out the shapes and transfer them to the baking sheet. Gather the scraps and re-roll and cut.

Bake for 20-30 minutes until biscuits have browned and hardened slightly. (They will harden more as they cool.) Speed cooling by placing them on wire racks. Store in airtight tin.

Vegetarian Dog Biscuits

- 2 1/2 cups flour
- 3/4 cup dry milk powder
- 1/2 cup vegetable oil
- 2 tbs. brown sugar
- 2 vegetable bouillon cubes; dissolved in
- 3/4 cup boiling water
- 1/2 cup carrots (optional)
- 1 egg

Preheat oven to 300F. Mix all ingredients into a ball and roll out to about 1/4" thick. Cut with bone-shaped cookie cutter, or strips, or a cutter shape of your own choice. Place on ungreased cookie sheet and bake 30 minutes at 300F.

Surprise Snacks

- 1/4 cup hot water
- 8 each chicken or beef bouillon -- cubes
- 1 package dry yeast
- 1 1/2 cups tomato juice
- 2 cups flour , divided
- 2 cups wheat germ
- 1 1/2 cups whole wheat flour

Place the hot water and bouillon cubes in a large mixing bowl and mash with a fork. Sprinkle yeast over this mixture and let stand about 5 minutes, until yeast is dissolved. Add the tomato juice, half the flour and the wheat germ and stir to form a smooth batter. Gradually work in the remaining flour and the whole wheat flour with your hands. Divide the dough into 4 balls. Roll each ball out on a floured board to about 1/4" thick. Cut into shapes and place on ungreased cookie sheets about an inch apart. Bake in a 3250F. oven for 1 hour, then turn off the heat and let biscuits dry in oven for about 4 hours or overnight with the door propped open slightly. Store in airtight container.

Boo's Biscuits

- 3 1/2 cup whole wheat flour
- 2 cup Quaker oats
- 1 cup milk
- 1/2 cup hot water
- 2 beef or chicken bouillon cubes
- 1/2 cup meat drippings

Dissolve bouillon cubes in hot water. Add milk and drippings and beat. In a separate bowl, mix flour and oatmeal. Pour liquid ingredients into dry ingredients and mix well. Press onto an ungreased cookie sheet and cut into shapes desired. Bake at 300 for 1 hour. Turn off heat and leave in the oven to harden. Refrigerate after baking.

Fox Run Dog Biscuits

- 2 1/2 cup whole wheat flour
- 1/2 cup nonfat dry milk powder
- 1 tsp. sugar
- 1 tsp. salt
- 6 Tbsp. margarine or oil
- 1 egg
- 2/3 cup cold water

Combine dry ingredients and mix well. Add the remaining ingredients and stir with a wooden spoon to form a stiff dough. Alternately, combine all ingredients in a food processor and process until dough forms.

Roll out to a thickness of about 1/2 inch; cut into dog bone shapes with dog bone cutters or into sticks about three inches long and 3/4 inch wide.

Bake on an ungreased baking sheet for 25 minutes in a 350 oven. Cool on a rack, then store in an airtight container. Yield: approximately 20 biscuits

Cheese Multi-Grain Dog Biscuits

- 1 cup uncooked Oatmeal
- 1/4 cup butter or bacon drippings
- 1 egg, beaten
- 1 1/2 cups hot water
- 1 cup cornmeal
- 1/2 cup powdered Milk
- 1 cup wheat germ
- 4 oz (1 cup) grated cheese
- 3 cups whole wheat flour

In large bowl pour hot water over oatmeal and butter/bacon drippings; let stand for 5 minutes. Stir in powdered milk, grated cheese, egg. Add cornmeal and wheat germ. Mix well. Add flour, 1/3 cup at a time, mixing well after each addition. Knead 3-4 minutes, adding more flour if necessary to make a very stiff dough. Pat or roll dough to 1/2" thickness. Cut into shapes and place on a greased baking sheet. Bake for 1 hour at 300F. Turn off heat and dry in oven for 1 1/2 hours or longer. Makes approximately 2 1/4 pounds.

Marion's Dog Bone Biscuits

- 2 eggs
- 2 Tbsp. soy flour
- 2 Tbsp. wheat germ
- 1/2 tsp. salt
- 4 Tbsp. cold water
- 2 cup whole-wheat flour
- 2 Tbsp. nonfat dry milk powder

In a large bowl, beat the eggs, then add the next four ingredients. Combine the wheat flour and milk powder and mix into the dough. Beat with a wooden spoon or work into a stiff dough with your hands, leaving any dry bits and crumbs in the bowl.

Pat the dough into a rectangle about 1/2 inch thick, then cut into bones with a cookie cutter or sticks 3" x 3/4".

Place on ungreased baking sheet and bake at 350 for 25 minutes. Remove from oven; flip the bones over and bake for another 25 minutes. Cool on racks, then store in an airtight container.

Yield: about 16 biscuits

Dog Biscuits

- 2 1/2 cups whole wheat flour
- 1/2 cup nonfat powdered milk
- 1 tsp. sugar (or less)
- 1 tsp. salt (or less)
- 1 egg
- 1 tsp. beef or chicken bouillon granules
- 1/2 cup hot water

In a large bowl, dissolve bouillon in hot water. Cool to room temperature. Add remaining ingredients. Knead for three minutes or until dough forms a ball.

Roll dough until 1/2" thick; cut into dog bone shapes. Bake on lightly greased cookie sheet for 30 minutes at 350.

Bulgar Biscuits

- 3 cups flour
- 3 cups whole wheat flour
- 2 cups bulgur wheat
- 1 cup corn meal
- 1 1/2 instant non-fat milk
- 3 cups chicken broth
- milk

Mix flours, bulgur wheat, corn meal, and instant milk. Add 2 cups broth; mix well with hands until dough gets stiff. Add more broth as necessary. On lightly floured surface with floured rolling pin, roll dough to 1/4" thickness. Cut out biscuits. Place on un-greased baking sheet. Brush each lightly with milk. Bake at 300 for 45 minutes. Turn off oven; leave biscuits in oven overnight.

Wheatless Tuna Biscuits

- 1 cup yellow cornmeal
- 1 cup oatmeal
- 1/4 tsp. baking powder
- 1/2 tsp. garlic powder
- 1 small can tuna in oil , undrained
- 1/3 cup water

Grind oatmeal in processor to make a coarse flour. Set aside in small bowl. In food processor, whirr tuna with the oil, and water then add all the rest of ingredient. Pulse until mixture forms a ball, Pulse to knead for 2-3 minutes. Knead on floured surface till it forms a soft ball of dough. Roll out to a 1/8"-1/4" thickness. Cut into shapes. Bake on lightly greased cookie sheet, at 350 for 20-25 minutes. Cool completely.

Peanut Butter Dog Biscuits

- 1 ½ cups water
- ½ cup oil
- 2 eggs
- 3 tablespoons peanut butter
- 2 tsp. vanilla
- 2 cups flour
- ½ cup cornmeal
- ½ cup oats

Blend wet ingredients together. Whisk dry ingredients together and mix into wet mixture to form a ball of dough. Roll out and shape. Put onto a non-stick cookie tray or lightly greased one. Cook 20 minutes at 400 F. Turn off oven and allow the biscuits to cool in oven until crisp and hard. Store in airtight container.

Peanut Butter Biscuits

- 1 cup flour
- 1/2 cup milk
- 2 Tbs peanut butter
- ¼ cup grated parmesan cheese
- 1 tsp baking powder
- 1 egg white
- 1 Tbs chicken broth

Mix flour and milk until lumpy. Add peanut butter and broth. Mix parmesan cheese with first 4 ingredients. Add egg white. Mix well or until it has the consistency of pancake

batter. Add baking powder. Pour onto greased cookie sheet, making 2" drops. Bake at 400F for 15-20 minutes until golden brown. Cool.

Gourmet Dog Biscuits

- 12-16 ozs. raw liver
- 1 1/2 lbs. white flour
- 8 ozs. Quaker Oats
- 3 bouillon cubes, (meat or chicken flavored)
- Approx. 1 cup water
- 2 eggs, beaten

Preheat oven to 350F. Grease 3 baking sheets. Chop the liver finely, by hand or in food processor. Mix flour and oats, crumble in the bouillon cubes, add eggs and the chopped liver. Add enough water to make a firm but slightly sticky dough. Spread evenly on the sheets about 1/2" thick. Dip a small dog-biscuit cutter in flour before cutting out each portion. Remove uncut parts. Spread out on another cookie sheet and repeat. Bake 1 hour. Store in airtight container in fridge for 2 weeks.

Cheesie Bacon Biscuits

- 3/4 cup whole wheat flour
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1 stick margarine, softened
- 2/3 cup brown sugar
- 1 egg, slightly beaten
- 1 1/2 tsp. vanilla
- 1 1/2 cups regular oats, uncooked
- 1 cup (4 oz.) shredded cheddar cheese
- 2/3 cup wheat germ
- 1/2 lb. bacon, cooked crisp, drained, and crumbled

Combine flour, soda and salt; mix well and set aside. Cream butter and sugar; beat in egg and vanilla. Add flour mixture, mixing well. Stir in remaining ingredients.

Drop dough by rounded teaspoons onto un-greased baking sheets. Bake at 350 for 16 minutes. Cool on baking sheet for a minute or so before removing to cooling rack.

Bowser Biscuits

- 1 pkg. dry yeast
- 1/2 cup warm water
- 2 cups flour
- 2 cups warm chicken or beef broth
- 1 cup cornmeal
- 1/2 cup powdered milk
- 1 cup wheat germ
- 1/4 cup margarine or butter
- 2 cups cracked wheat
- 1/4 cup honey
- 4 cups whole wheat flour
- 1 Egg; Beaten

In small bowl, dissolve yeast in warm water. In large bowl combine broth, powdered milk, margarine, honey, egg. Add yeast/water and mix well. Stir in flour, cornmeal, wheat germ and cracked wheat. Mix well. Add whole wheat flour, 1/2 cup at a time, mixing well after each addition. Knead in the final amounts of flour by hand and continue kneading for 4-5 minutes until dough is not sticky. Pat or roll dough to 1/2" thickness and cut into bone shapes. Place on a greased cookie sheet, cover lightly and let set for 20 minutes. Bake in a 350F. oven for 45 minutes. Turn off heat and leave in oven several hours or over night. Makes approximately 3 1/2 pounds.

Traildog Biscuits

- 1 1/2 cups flour
- 1 1/2 cups whole wheat flour
- 1 tsp. garlic powder
- 1 cup rye flour
- 1 egg, beaten
- 1 cup oats
- 1/2 cup vegetable oil
- 1 cup cornmeal
- 1 3/4 cups beef or chicken broth
- 1/4 cup liver powder; available in health food stores

Preheat oven to 300F. Mix all dry ingredients in a large bowl. Add egg, oil, and beef broth. Mix the dough, adding enough additional flour to make a dough that can be rolled. On a floured surface, roll to 1/2" thickness, then cut into shapes or squares. Prick with a fork. Bake for 2 hours. Turn the oven off, and let biscuits stand in oven overnight to harden. Store in airtight container.

Lamb's Dog Biscuits

- 2 1/2 cups all-purpose flour
- 1/2 cup vegetable oil
- 2 veg. bouillon cubes dissolved in 3/4 cup boiling water
- 3/4 cup dry milk
- 1 egg
- 1/2 cup carrots
- 1/4 cup shredded celery

Preheat oven 300 degrees. Mix everything into a workable dough and roll out to about 1/4 " thick. Cut with bone-shaped cookie cutter - or into strips - or use cutter shape or your choice. Place on ungreased cookie sheet and bake for 30 minutes.

Bacon Flavored

Yield: 40 servings

- 5 c Whole wheat flour
- 1 c Milk
- 2 Eggs
- 10 tb Vegetable oil or bacon fat
- 1 pn Onion or garlic powder
- 1 ts Salt
- 1/2 c Cold water
- 1 tb Vegetable oil or bacon fat***

Original recipe didn't say why this was listed but I suspect this last tbsp. is to grease cookie sheet with.

Mix all ingredients well. Pinch off pieces of the dough and roll them into two-inch balls.

***SEE NOTE. Put them on a greased cookie sheet. Bake them at 350 degrees for 35 to 40 minutes. Let them cool, then store in an airtight container.

Bowser Biscuits--Beef Flavored

Yield: 3 1/2 lbs.

- 1 pk Dry Yeast
- 1/2 c Warm Water
- 2 c Warm Chicken or Beef Broth
- 1/2 c Powdered Milk
- 1/4 c Margarine or Hamburger Grease
- 1/4 c Honey
- 1 Egg, Beaten
- 1/4 ts Salt
- 2 c All Purpose Flour
- 1 c Cornmeal
- 1 c Wheat Germ
- 2 c Cracked Wheat
- 4 c Whole Wheat Flour

In small bowl, dissolve yeast in warm water. In large bowl combine broth, powdered milk, margarine, honey, egg and salt. Add yeast/water and mix well. Stir in flour, cornmeal, wheat germ and cracked wheat. Mix well. Add whole wheat flour, 1/2 cup at a time, mixing well after each addition. Knead in the final amounts of flour by hand and continue kneading for 4 or 5 minutes until dough is not sticky. Pat or roll dough to 1/2 inch thickness and cut into bone shapes. Place on a greased cookie sheet, cover lightly and let set for 20 minutes. Bake in a 350 degree oven for 45 minutes. Turn off heat and leave in oven several hours or over night. Makes approximately 3 1/2 pounds.

Canine Cookies Dog Biscuits--Beef Flavored

Yield: Makes 74 two inch cookies with a total weight of 1 lb. 11 oz.

- 2 c All-purpose white flour
- 1 c Whole wheat flour
- 1 c Cornmeal
- 3/4 c Regular wheat germ
- 1/2 c Nonfat dry milk powder
- 2 ts Iodized salt
- 1 pk Active dry yeast
- 1/4 c Warm water
- 1 cn (10 3/4 oz.) beef broth
- 1 Egg, slightly beaten
- 1 tb Milk

Combine the flours, cornmeal, wheat germ, dry milk powder, and salt in a very large bowl. Soften the yeast in the warm water and add it along with the beef broth to the dry ingredients. Mix well with hands, for the dough will be very stiff. Divide dough into halves and roll each half out on a floured board to a thickness of 1/4 inch. Cut into shapes with a cookie cutter. Place fairly close together on an un-greased baking sheet. Combine beaten egg and milk; brush over surface of each cookie. Bake in a 300degree oven for 45 minutes. Turn off oven heat but leave baking sheet with cookies in the oven to harden overnight. If you lack room in the oven for all of them, then just place them in a dry spot until they are quite hard.

DOG BISCUITS

Preheat oven to 300 degrees. You'll need 3 C Whole Wheat Flour, 2 C Bulgur or Cracked Wheat, 1/2 C instant non-fat Milk Powder, 2-3 C Chicken Broth or Water, 3 C all purpose Flour, 1 C Corn Meal, 4 tsp Salt, Milk. In a large bowl mix flours, bulgur, cornmeal, dry powdered milk and salt. Add 2 C broth; mix well with hands. Continue adding broth if necessary until the mixture is consistency of bread dough. Roll to 1/4 inch thickness on lightly floured surface. Cut with cookie cutter. Place on ungreased baking sheet. Brush each biscuit lightly with milk. Bake 45 minutes then turn oven off and leave biscuits there overnight. Makes about 3 1/2 dozen biscuits.

Misty's Treats Dog Biscuits--Cheese Flavored

Yield: 1 batch

- 1 c Oats, rolled
- 1/3 c Butter
- 1 c Water
- 3/4 c Cornmeal
- 1 tb Sugar
- 1 ts Bouillon, beef
- 1/2 c Milk
- 4 oz Cheese, cheddar; shredded
- 1 Egg, beaten
- 3 c Flour, whole wheat

Boil water. Combine oats, butter and water. Let stand ten minutes. Stir in cornmeal, sugar, bouillon, milk, cheese and egg. Mix well. Add flour, a cup at a time, mixing well after each addition to form a stiff dough. On floured surface, knead in remaining flour until dough is smooth and no longer sticky, 3 to 4 minutes. Roll or pat out dough to 1/2-inch thickness. Cut with bone shaped cookie cutter. Place 1-inch apart on greased cookie sheets. Bake in preheated 325 degree oven 35 to 45 minutes or until golden brown. Cool completely.

Cheese Multi-Grain Dog Biscuits/Fido's Cheese Nuggets

Yield: 2 1/4 lbs.

- 1 c Uncooked Oatmeal
- 1/4 c Margarine
- 1 1/2 c Hot Water or Meat Juices
- 1/2 c Powdered Milk
- 4 oz (1 cup) Grated Cheese such as cheddar, jack, swiss, colby or any other hard one
- 1/4 ts Salt
- 1 Egg, Beaten
- 1 c Cornmeal
- 1 c Wheat Germ
- 3 c Whole Wheat Flour

In large bowl pour hot water over oatmeal and margarine: let stand for 5 minutes. Stir in powdered milk, grated cheese, salt and egg. Add cornmeal and wheat germ. Mix well. Add flour, 1/3 cup at a time, mixing well after each addition. Knead 3 or 4 minutes, adding more flour if necessary to make a very stiff dough. Pat or roll dough to 1/2 inch thickness. Cut into bone shaped biscuits and place on a greased baking sheet. Bake for 1 hour at 300 degrees. Turn off heat and leave in oven for 1 1/2 hours or longer. Makes approximately 2 1/4 pounds.

Dog Biscuits Cheddar Cheese Cookies

Yield: 35 servings

- 1/2 lb Cheddar cheese, grated
- 1/4 lb Margarine, softened
- 1 Egg
- 1 cl Garlic, minced
- 1 1/2 c Whole wheat flour
- 1/2 c Wheat germ
- 1/2 ts Salt
- 1/8 c Milk

Cream room temp. cheese and margarine, add egg & garlic, mix well. Add flour, wheat germ & salt, mix well until it forms a dough, add milk and mix again. Chill 1 hour. Preheat oven to 375 F. Roll dough on floured surface to 1/4", cut into shapes. Bake on ungreased cookie sheet 15 to 18 minutes.

Fido's Favorite Treats Dog Biscuits--Cheese Flavored

Yield: 1 batch

- 1 c Rolled oats
- 1/3 c Margarine
- 1 c Boiling water
- 3/4 c Cornmeal
- 1 tb Sugar
- 1 To 2 tsp. chicken or beef flavored instant bouillon
- 1/2 c Milk
- 4 oz (1 cup) shredded cheddar cheese
- 1 ea Egg, beaten
- 2 c To 3 cups all-purpose OR whole wheat flour.

Heat oven to 325 degrees. Grease cookie sheets. In large bowl, combine rolled oats, margarine and boiling water; let stand 10 minutes. Stir in cornmeal, sugar, bouillon, milk, cheese and egg; mix well. Lightly spoon flour into measuring cup; level off. Add flour 1 cup at a time, mixing well after each addition to form a stiff dough.

On floured surface, knead in remaining flour until dough is smooth and no longer sticky, 3 to 4 minutes. Roll or pat out dough to 1/2 inch thickness, cut with bone shaped cookie cutter. Place 1 inch apart on greased cookie sheets. Bake at 325 degrees for 35 to 45 minutes on until golden brown. Cool completely. Store loosely covered. Makes 3 1/2 dozen large dog biscuits or 8 dozen small dog biscuits. High Altitude: Above 3500 feet: No change.

Dog Biscuits--Chicken Flavored

Yield: Makes 4 to 5 dozen bars.

- 1 pk Dry yeast
- 1/4 c Warm water
- 1 pt Chicken stock
- 3 1/2 c Unbleached flour
- 2 c Whole-wheat flour
- 1 c Rye flour
- 2 c Cracked wheat or wheat germ
- 1/2 c Dry milk
- 1 ts Salt, optional
- 1 Egg
- 1 tb Milk

Beat egg with 1 Tb milk. Dissolve yeast in 1/4 cup warm water. Add to chicken stock. Combine all dry ingredients. Add chicken stock mixture. Knead on a floured surface for about 3 minutes, working into a stiff dough. Roll out to a thickness of 1/4 inch. Cut into bars or with a cookie cutter. Brush with egg/milk wash and place on cookie sheets. Bake in 300 degree oven for about 45 minutes. Turn off heat and leave biscuits in oven overnight.

Dog Biscuits--Chicken Liver-Based Cookies

Yield: 24 servings

- 2 c Flour
- 1 c Wheat germ
- 1/2 c Chicken broth
- 1 c Cooked, chopped chick. liver
- 3 tb Vegetable oil
- 1 Egg, lightly beaten
- 2 ts Chopped parsley

Preheat oven to 400 F. Combine flour and cornmeal. In separate bowl, beat egg with oil, then add broth & parsley, mix well. Add dry ingredients. to bowl a little at a time, stirring well. Fold in chicken livers and mix well. Dough will be firm. Turn dough out on lightly floured surface and knead briefly. Roll out 1/2" thick and cut into shapes. Place on greased cookie sheet 1" apart. Bake 15 min. or until firm. Store in refrigerator.

Note** You'll notice that in the ingredients wheat germ is listed, however, in the directions it says cornmeal - so I suggest trying it with either of them--but perhaps with the wheat germ first.)

Homemade Dog Biscuits--Garlic Flavored

Yield: Makes about 7 dozen cookie size biscuits.

- 3 1/2 c All-purpose flour
- 2 c Whole wheat flour
- 2 c Bran
- 1 c Rye flour
- 1 c Grits OR cornmeal
- 1/2 c Nonfat dry milk
- 1 tb Dehydrated minced OR powdered garlic
- 4 ts Salt - Optional (salt subs. may be used)*
- 1 pk Dry yeast
- 1/4 c Warm water
- 2 c Tomato juice (suggest salt free)

Note from Ursula: *This is an awful lot of salt - why not cut it down to 1 tsp. Paragraph just above the recipe says that these are excellent nutritious treats for you family dog and won't hurt small kids in the family if they happen to eat one. Combine all dry ingredients. Dissolve yeast in warm water and add tomato juice. Mix with dry ingredients. Dough should be very stiff. Knead dough for about 3 minutes. Roll out on floured board to 1/4 to 1/2 inch thickness. Cut to desired size with knife or cookie cutters. Place on un-greased cookie sheet and bake at 300 degrees for 1 hour. Turn off oven. Leave biscuits overnight or at least 4 hours to harden.

Alfie and Archie's Dog Biscuits--Garlic Flavored

Yield: 1 batch

- 2 1/2 c Flour, whole wheat
- 1/2 c Powdered milk
- 1/2 ts Salt
- 1/2 ts Garlic powder
- 1 ts Sugar, brown
- 6 tb Meat drippings or margarine
- 1 Eggs, beaten
- 1/2 c Ice water

Preheat oven to 350. Lightly oil a cookie sheet. Combine flour, powdered milk, salt, garlic powder and sugar. Cut in meat drippings until mixture resembles corn meal. Mix in egg. Add enough water so that mixture forms a ball. Using your fingers, pat out dough onto cookie sheet to half inch thick. Cut with cookie cutter or knife and remove scraps. Scraps can be formed again and baked. Bake 25 to 30 minutes. Remove from tray and cool on rack.

Beggar Biscuit--Garlic Flavored

Yield: 20 servings

- 2 1/2 c Whole wheat flour
- 1/2 c Powdered dry milk
- 1/2 ts Salt
- 1/2 ts Garlic powder
- 1 ts Brown sugar
- 6 tb Meat drippings
- 1 Beaten egg
- 1/2 c Ice water

Preheat oven to 350. Lightly oil a cookie sheet. Combine flour, dry milk, salt, garlic powder and sugar. Cut in meat drippings until mixture resembles corn meal. Mix in egg. Add enough water so that mixture forms a ball. Using your fingers, pat out dough onto cookie sheet to half inch thick. Cut with cookie cutter or knife and remove scraps. Scraps can be formed again and baked. Bake 25 to 30 minutes. Remove from tray and cool on rack.

Magic Doggie Cookies

Read the whole recipe before beginning.

Preheat oven to 350 degrees F.

Line 2 jellyroll pans (these are larger than cookie sheets and have 1 inch sides) with wax paper, cut to fit the bottom only. Place the wax paper in the pan & then spray the wax paper with a cooking spray. Set aside & prepare dough.

Ingredients:

- 4 pounds raw liver (I use chicken liver)
- 7 cups of regular flour
- 4 cups oatmeal (grind to a fine crumble in a food processor)
- 8 Teaspoons of chicken bouillon
- 1/2 to 1 cup of HOT water (to dissolve bouillon)
- 8 eggs, beaten
- 6 Teaspoons of garlic POWDER (not salt)

Dissolve the bouillon in the hot water & set aside.

In a LARGE bowl combine the following:

Process the liver until it is mush (or chop very, very finely).

Add the beaten eggs

Add the garlic powder

Add the dissolved bouillon

Stir this mixture until well blended.

Add to the wet mixture a little at a time:

1. Flour
2. Finely ground oatmeal

If you add the flour/oatmeal all at once, the mixture may ball up into a lump!

After the whole glop is thoroughly mixed, spread it out evenly into the prepared jelly roll pans.

Bake for 25 to 30 minutes or till baked clear through to the center.

Let the baked goodies cool in the pan a bit, then loosen the dough around the edges, turn the pan upside down onto a bread board, remove the wax paper, and cut into bait-sized squares. I then place the cookies into zip-lock storage bags and put them in the refrigerator for up to 2 weeks. These cookies freeze very well also.

Hints:

It is not necessary to food process the oatmeal, but I like it fine so the cookies are less crumbly.

This recipe is easily adjusted to fit your needs...I just happen to make enough for 6 dogs so I designed this recipe to fit my needs.

Play around with the amount of garlic and bouillon (my Beards like lots of both), but be careful of the liquids--you don't want the mix to be soupy.

Dog Biscuits Garlic Cookies

Yield: 75 servings

- 1 c Uncooked oatmeal
- 3/4 c Cornmeal
- 3 c Whole wheat flour
- 3/4 c Powdered milk
- 4 Cloves garlic, minced
- 1/2 c Margarine
- 1 ts Bouillon granules
- 1 1/2 c Meat broth
- 1 Egg, beaten

Preheat oven to 325 F. Dissolve bouillon in meat broth, while still hot, put some of the broth into a blender with the garlic and blend on high. Pour all broth into large bowl, add margarine & oatmeal & stir. Let sit 5 min. to cool Stir in powdered milk, cornmeal & egg. Add flour, 1/2 cup at a time, mixing well after each addition. Knead by hand, adding more flour if needed. Roll on floured surface to 1/2" thick, cut into shapes. Place on greased cookie sheet. Bake 50 to 60 min., allow to cool & dry out until hard. Variations: you can use plain flour, and or add shredded cheese. Or add hamburger grease or bacon grease instead of margarine. Or add 1 pkg. dry yeast and 1/4 cup honey to make biscuits instead of cookies. This is 1/1 the usual recipe. They can be frozen, BUT DRY extremely well before freezing.

Glazed Dog Biscuits--Chicken Flavored

Yield: Several dozen.

- 3 1/2 c Flour
- 2 c Whole wheat flour
- 1 c Rye flour
- 1 c Cornmeal
- 2 c Cracked wheat
- 4 ts Salt
- 1/2 c Dry milk
- 1 pk Dry yeast (1 T)
- 1 pt Chicken stock

-----**GARNISH**-----

- 1 ea Egg
- 1 tb Milk

Ingredients not generally available may be found at health food stores. Dissolve yeast in 1/4 c warm water. Combine in big bowl, the flours, cornmeal, milk powder and salt. In a separate bowl, dissolve yeast in about 1/4 cup lukewarm water; let it sit for a few minutes, until it bubbles. Add the chicken stock to the yeast mixture. Mix well. Add the liquid to the dry ingredients. Knead about 3 minutes. The dough should be stiff Flour a board with cornmeal and roll dough to a thickness of about 1/4 inch. Cut out biscuits with cookie cutters in appropriate shapes, and place on un-greased cookie sheets. Mix the egg and milk and use to brush tops of biscuits for shine, then bake the biscuits for about 45 minutes. Turn oven off and leave biscuits in oven overnight. In the morning the biscuits will be bone hard. Note: This dough is extremely stiff to work with, but the end product is excellent.

Glazed Dog Biscuits

Yield: 24 servings

- 1 Envelope dry yeast
- 1/4 c Warm water
- 1 pn Sugar
- 3 1/2 c All-purpose flour
- 2 c Whole wheat flour
- 2 c Cracked wheat; --OR--1 c -Cornmeal
- 1 c Rye flour
- 1/2 c Nonfat dry milk
- 4 ts Kelp powder
- 4 c Beef or chicken broth

-----**GLAZE**-----

- 1 lg Egg
- 2 tb Milk

Place 2 oven racks in the upper & lower thirds of the oven. Preheat oven to 300F. Sprinkle the dry yeast or crumble the compressed yeast over the water (110F if dry, 100F if compressed). Add the pinch of sugar & allow yeast to sit in a draft-free spot for 10 to 20 minute.

The mixture should be full of bubbles. If not, the yeast is too old to be useful. Stir well to dissolve the yeast. In a large bowl, place all the dry ingredients & stir well to blend them. Add the yeast mixture & 3 c broth. Using your hands, in the bowl, mix to form the dough, adding more broth if needed to make the dough smooth & supple. Half a batch at a time, knead the dough briefly on a lightly floured counter. (Keep the 2nd batch of dough covered with a moist towel while shaping and cutting the first.) Roll out the dough into 18 x 13 x 1/4-inch rectangle. Cut into desired shapes using 3 1/2 inch bone cutter or 2 1/2 inch cookie cutter. Reroll the scraps. Repeat procedure with remaining dough. For an attractive shine, lightly beat together the egg and the milk.

Brush the glaze on the cookies. Bake for 45 to 60 minutes or until brown & firm. For even baking, rotate the cookie sheets from top to bottom 3/4 of the way through the baking period. Use a small, angled metal spatula to transfer the cookies to wire racks to cool completely. Store in an airtight container at room temperature-cracked wheat & kelp are available at most health food stores-Use 2 cups of bran cereal (not flakes) in place of the cracked wheat, if desired. If your dog is large, make larger cookies. Allow the cookie sheets to cool completely before using for the next batch. Distribute cookies evenly around sheet; avoid crowding or overlapping.

Dog Biscuits--Liver-Based

Yield: Makes about 4 1/2 dozen 3 1/2 inch long bones.

- 1 Batch
- 1 lb Beef liver
- 2 lg Eggs; shells washed
- 1 c Cottage cheese, low fat
- 1 1/2 c Wheat germ
- 3 1/4 c Whole-wheat flour

Rinse liver and cut into 1-inch chunks. Put in a 2-quart pan with 1 cup water, and bring to a boil on high heat. Reduce heat, cover and simmer gently until liver is no longer pink, about 5 minutes. Put liver in a blender, saving the liquid from previous step. Break in eggs, including shells. Whirl to puree, adding reserved liquid as needed. Scrape mixture into bowl, adding remaining cooking liquid, cottage cheese, wheat germ and 3 cups flour. Stir until evenly moistened. Knead until dough no longer feels sticky, adding more flour as required. Roll out dough onto a floured board until 1/2 inch thick. Cut dough with floured bone-shaped cookie cutter. Bake in 300 degree oven until bones are tinged darker brown and feel firm to touch, about 1 hour. Cool on racks. Once cool, bones should be hard when pressed; if not, bake 10 minutes more at 300 degrees and cool.

Nutritional Information: Per bone: 41 cal.; 3.2 g protein; 0.7 g fat (0.2 g sta); 5.5 g carbo.; 19 mg sodium; 28 mg chol.

Dog Biscuits--Liver Flavored

Yield: Makes about 24 - 3 1/2" hearts.

- 1 1/2 c Flour
- 1 1/2 c Whole wheat flour
- 1 c Rye flour
- 1 c Oats
- 1 c Cornmeal
- 1/4 c Liver powder (available in health food stores)
- 1 ts Salt
- 1 ts Garlic powder
- 1 Egg
- 1/2 c Vegetable oil
- 1 3/4 c Beef broth

Place oven rack in upper third of oven. Heat oven to 300 degrees. Line a cookie sheet with foil. Mix flours and all other dry ingredients in a large bowl. Add egg, oil, and beef broth. Mix the dough, adding enough additional flour to make a dough that can be rolled. On a floured surface, roll to 1/2 inch thickness, then cut into heart shapes with floured heart cookie cutter or pattern cut from cardboard (2" diam for small dog; 3 1/2" for large). If using pattern, flour top of dough first. Place hearts 1" apart on foil-covered cookie sheet. Reroll scraps. With a skewer print a line of dots halfway through dough 1/4" from sides and down centers. Bake for 2 hours.

Turn the oven off, and let biscuits stand in oven overnight to harden. Can be stored in plastic bags at room temperature up to 3 months.

Per biscuit: 31 cal, 6 g pro, 23 g car, 5 g fat, 21 mg chol, and 142 mg sod.

Dog Biscuits--Liver Flavored

Yield: About 4 doz. depending on size of cutter.

- 2 1/4 c Whole wheat flour
- 1 ea Egg
- 1/2 c Vegetable oil
- 1 tb Brown sugar
- 1/2 c Nonfat dry milk powder
- 1/4 c Liver powder get at Health Food stores
- 1 ea Beef bouillon cube dissolved in 1/2 c Hot water

Mix all ingredients well. Knead for 2 minutes. Roll to 1/4 inch thick and cut with cutters of desired shapes. Bake on ungreased cookie sheet for 30 minutes at 300 degrees. Cool on rack. Paulinda stores these in baggies in the cupboard.

Dog Biscuits--Meat Flavored

Yield: 1 batch

- 2 ea Eggs
- 1/2 c Milk
- 2 c Beef OR chicken broth
- 2 ts Salt
- 1 tb Yeast
- 3 1/2 c All-purpose flour
- 2 c Whole wheat flour
- 1 c Rye flour
- 2 c Cracked wheat
- 1 tb Gravy Master

Mix all dry ingredients together. Stir in broth, Gravy Master, milk and eggs. Knead mixture until dough forms, then roll out to 1/2 inch thickness. Cut into 1/2-inch squares. Place pieces on a cookie sheet, and bake in pre-heated 325 degrees oven for 45 minutes. Turn oven off, and leave biscuits in oven for 8 hours. Remove from oven and cook well before storing them.

Rover's Rewards Dog Biscuits--Meat Flavored

Yield: 1 batch

- 1/3 c Margarine, softened
- 1/2 c Powdered milk
- 1 Egg, beaten
- 3/4 c Hot water or meat juices
- 1/2 ts Salt or instant bouillon - optional
- 3 c Whole wheat flour

In a large bowl pour hot water over margarine. Stir in powdered milk, salt and egg. Add flour, 1/2 cup at a time mixing well after each addition. Knead 3 to 4 minutes, adding more flour if necessary to make a very stiff dough. Pat or roll to 1/2 inch thickness and cut out with a biscuit cutter. Place on a greased baking sheet and bake at 325 degrees for 50 minutes. Allow to cool and dry out until hard. Note: ** Ovens cook differently my oven only took 30 minutes, and they were done.

Dog Biscuits--With Variations

Yield: 12 servings

- 2 1/4 c Flour, whole wheat up to 2 1/2 cups
- 1/2 c Powdered milk
- 1/2 ts Salt
- 6 tb Margarine, bacon drippings or shortening
- 1 Egg; beaten
- 1 tb Brown sugar
- 1/2 c Ice water

Preheat oven to 350 degrees. Mix flour, milk powder and sugar. Cut in shortening until mixture looks like cornmeal. Add egg. Add ice water. Form into ball. Pat out to 1/2 inch thickness on oiled (I used Pam) cookie sheet. Use doggie biscuit cutter to cut out shapes, or make your own shapes. Cook 25 to 30 minutes. Hope your puppy likes the biscuits!

VARIATIONS:

To vary flavor and texture add one of the following:

1 cup pureed cooked green vegetables OR carrots.

6 tbsp. whole wheat or rye kernels (available at health food stores).

2 to 3 tbsp. dried soup greens

3 tbsp. liver powder - available at health food stores

Mix in the ingredient of your choice when you add the egg - then proceed with the basic directions.

Z-Dog's Biscuits

- 1 cup all purpose flour
- 1 ½ cups oats (uncooked oatmeal)
- 1 ½ cups whole wheat flour
- 1 ½ cups corn meal
- 4 T garlic powder
- ½ cup oat bran
- 1/3 cup olive oil
- 3 T honey
- egg
- 1 ¼ cups chicken, beef or vegetable broth

Preheat oven to 300° F. Grease (or line with parchment paper) 2 large cookie sheets. Mix dry ingredients in a large bowl. Add the egg, oil and stock. Mix well to form a soft dough that is firm enough to roll out. On a floured surface roll out dough to about 1/2 inch in thickness. Cut into desired shapes and place about 1 inch apart on the prepared cookie sheet. Bake for two hours, then turn the oven off and let the biscuits sit for several hours until oven is completely cool in order to dry and harden them. Store at room temperature for several months.

Dog Biscuits--With Variations

Yield: 1 Batch

- 2 1/2 c Whole-wheat flour
- 1/2 c Nonfat dry powdered milk
- 1 ts Sugar
- 1 ts Salt
- 6 tb Margarine
- 1 Egg

Mix ingredients with about 1/2 cup of cold water. Knead for 3 minutes. Dough should form a ball. Roll to 1/2" thick and cut with dog bone cookie cutters (or whatever you prefer). Bake on a lightly greased cookie sheet for 30 minutes at 350 degrees F.

Optional ingredients:

Add powdered chicken or beef bouillon or dried soup greens or dried soup mix. If you add these, I would eliminate the 1 teas. of salt.

Doggie Delights Dog Biscuits--Veggie-Based/Cheese Flavored

Yield: 30 servings

- 1 c Whole wheat flour
- 1/2 c Grated cheese
- 1/2 c Cooked peas or carrots
- 1/4 lb Margarine
- 1 cl Crushed garlic
- Milk

Mix room temperature cheese and margarine together, adding peas/carrots, garlic and flour. Add enough milk to help form into a ball. Chill 1 hour, roll onto floured surface and cut into shapes. Preheat oven to 375 F. Bake for 15 min. or until slightly brown.

Vegetarian Dog Biscuits

Yield: 24 servings

- 2 1/2 c All purpose flour
- 1/2 c Vegetable oil
- 2 Veg. bouillon cubes dissolved in 3/4 cup boiling water
- 3/4 c Dry milk powder
- 2 tb Brown sugar
- 1 Egg
- 1/2 c Carrots

Preheat oven to 300 F. Mix everything into a workable dough and roll out to about 1/4" thick. Cut with bone-shaped cookie cutter - or into strips - or use cutter shape of your own choice. Place on un-greased cookie sheet and bake 30 minutes at 300 degrees.

Doggie Biscuits Veggie-Based

Yield: Makes about 2 dozen biscuits.

- 1 c Flour - reg. white
- 1 c Wheat flour
- 1/2 c Powdered dry milk
- 1/2 c Wheat germ
- 1/2 ts Salt
- 6 tb Margarine or shortening -low fat kind
- 1 Egg
- 1 ts Brown sugar
- 3/4 To 1 cup mashed or pureed Cooked veggies//carrots or other pureed veggies

Combine flours, wheat germ, powdered milk, and salt in large bowl. Cut in shortening until resembles corn meal. Beat sugar with egg with whipping fork well. Stir egg mixture and add mashed veggie, should make stiff dough when all added together. Mix with hands like 'Playdoh' until mixed. Knead and roll out kind of thick. Cut with doggie bone biscuit cutter or small cutter shapes for various seasons. Bake at 325 degrees until lightly browned.

Personal note: ** I've made these for my Poms using carrots and they loved them - so did my vet who also suggested that as an added treat that I add some raisins to them.

Basic Biscuit Recipe for Dogs

Yield: 30 servings

- 1/2 c Powdered milk
- 1 Egg, beaten
- 2 1/2 c Flour of choice
- 1/2 ts Salt
- 1/2 ts Onion or garlic powder
- 1/2 c Cold water
- 6 tb Meat drippings or margarine

Preheat oven to 350 F. Mix, forming into a ball. Roll out to 1/2" thick, cut into shapes, reroll scraps and repeat. Bake 25 to 30 min.

Dog Treats-Hush Puppy Corn Pone

Yield: 18 servings

- 2 c Cornmeal
- 1/2 ts Salt
- 3 tb Corn oil
- 1 c Water

Preheat oven to 375 F. Place cornmeal, oil & salt in a bowl. In a saucepan, bring water to a boil over high heat and pour over cornmeal mixture, stirring well. Allow mixture to cool 10 minutes. Form mush into 2" patties with your hands. It helps to moisten your hands with oil or water. Place pones on prepared baking sheet. Bake 30 minutes, or until firm. Makes about 18 patties. NOTE: If 2" patties aren't sized to fit your dog - adjust size to fit your dog.

Doggie Biscuits

Yield: 1 batch

- 3/4 c Hot water or meat juice
- 1/3 c Margarine
- 1/2 c Powdered milk
- 1/2 ts Salt
- 1 ea Egg - beaten
- 3 c Whole wheat flour

Mix well - roll in to small logs in your hands and bake at 325 degrees for about 50 minutes.

PERSONAL NOTE - this was all there was to the directions - but I see no reason why you can't roll the dough out and then cut with cookie cutters and bake or after making them into logs cutting them into 1/2 inch pieces and then baking. Also found it in a file on the Internet and one of the categories was bread maker - so I suppose you could use the dough cycle in your bread maker and then take it out and proceed.

Dog Biscuits

Yield: 24 servings

- 3/4 c Hot water or meat juices
- 1/3 c Margarine
- 1/2 c Powdered milk
- 1/2 ts Salt
- 2 ts Sugar
- 1 Egg; beaten
- 3 c Whole wheat flour

Pour hot water or juice over margarine. Add powdered milk, salt, sugar, and egg.

Gradually add flour, about 1/2 C. at a time till you have a stiff dough. Knead 3-4 minutes. Roll out 1/2" thick and cut into shapes. Bake in 325 degree oven for 50 minutes. P.S. I use a food processor with plastic blade.

Rovers Rewards Dog Biscuits

Yield: 1 servings

- 3/4 c Hot water or meat juices
- 1/2 c Margarine
- 1/2 c Powdered milk
- 1/2 ts Salt
- 2 ts Sugar
- 1 Egg; beaten
- 3 c Whole wheat flour

In a large bowl, pour hot water over margarine. Stir in powdered milk, salt, sugar and egg. Add flour, 1/2 cup at a time, mixing well after each addition. Knead 3 to 4 minutes, adding more flour if necessary to make a very stiff dough. Pat or roll to 1/2 inch thickness and cut out with a dog biscuit cutter. Place on a greased baking sheet and bake at 325 degrees for 50 minutes. Allow to cool and dry out till hard. I bake these on an un-greased 14 x 15 1/2 inch air bake pan which it *fills* using both large and small cookie cutters. They can be placed side by side since there is no rising. They slide right off onto an opened brown bag and cool and harden in no time.

I was advised in DOGHOUSE by a learned fellow that it might not be a bad idea to cut the sugar and salt quantities. Gotta watch their health too! Considering what's in the treats to be bought, these are considerably better for them.

Milk Bone Dog Biscuits

Yield: 1 1/4 lbs.

- 3/4 c Hot Water or Meat Juices
- 1/3 c Margarine
- 1/2 c Powdered Milk
- 1/2 ts Salt (optional)
- 1 Egg, Beaten
- 3 c Whole Wheat Flour

****VARIATION****

- Increase Margarine to -1/2 cup and add 2 ts Sugar

In a large bowl pour hot water over margarine. Stir in powdered milk, salt and egg. Add flour 1/2 cup at a time mixing well after each addition. Knead 3 to 4 minutes, adding more flour if necessary to make a very stiff dough. Pat or roll to 1/2 inch thickness and cut into bone shapes. Place on a greased baking sheet and bake at 325 degrees for 50 minutes. Allow to cool and dry out until hard. Makes approximately 1 1/4 pounds. Costs approximately \$.25 per pound.

Doggie Delites Dog Biscuits

Yield: 1 batch

- 2 c Whole wheat flour
- 1/2 c Cornmeal
- 2/3 c Water
- 6 tb Oil

Mix all ingredients. Roll out to 1/4" thick and cut into desired shapes. Bake at 350 degrees for 35 to 40 minutes. Remove to wire rack and cool thoroughly. Keep in airtight container.

Fido's Favorite Treats--Dog Biscuits

Yield: Makes approximately 1 3/4 pounds

- 1 c Uncooked Oatmeal
- 1/3 c Margarine
- 1 ts Bouillon Granules - can use up to 1 tbsp.
- 1 1/2 c Hot Water
- 3/4 c Powdered milk
- 3/4 c Cornmeal
- 1 Egg, Beaten
- 3 c Whole Wheat Flour

In a large bowl pour hot water over oatmeal, margarine, and bouillon granules: let stand 5 minutes. Stir in powdered milk, cornmeal and egg. Add flour, 1/2 cup at a time, mixing well after each addition. Knead 3 to 4 minutes, adding more flour if necessary to make a very stiff dough. Pat or roll dough to 1/2 inch thickness. Cut into bone shapes and place on a greased baking sheet. Bake in a 325 degree oven for 50 minutes. Allow to cool and dry out until hard.

Little River Clinic Biscuits

Yield: 30 servings

- 1 c All purpose flour
- 1 tb Margarine
- 1 c Wheat flour
- 1 ts Brown sugar
- 1/2 c Wheat germ
- 1/2 c Powdered milk
- 1/2 ts Salt
- Water
- 1 Egg

Preheat oven to 325 F. Combine flours, powdered milk and salt in a bowl, Cut in margarine until mixture resembles corn meal. Stir sugar with eggs and then stir into dry ingredients. Add water gradually (approximately 1/2 c) to make a stiff dough. Knead on floured surface until dough is smooth. Roll to 1/2" thick and cut into desired shapes. Bake for 30 min.

Multi-Grain Dog Biscuits

Yield: 1 batch

- 3 1/2 c All purpose flour
- 2 c Whole wheat flour
- 1 c Rye flour
- 1 c Corn meal
- 2 c Cracked wheat
- 1/2 c Nonfat dry milk
- 1 tb Salt - or less
- 1 pk Dry yeast
- 1 c Boiling water
- 1 pt Chicken or beef broth
- 1 Egg, beaten w/1 tbsp. milk

Combine dry ingredients in large bowl. Add yeast and broth, mix thoroughly. Knead until you have a stiff dough. Roll dough into 1/4" sheets, cut biscuits into desired shapes. Place on baking sheet. Bake in a 300 degrees oven for 45 minutes. Turn off oven and leave in oven overnight. You can alter recipe by adding molasses or honey, delete salt, add vitamins, add fat or margarine and adding more eggs.

Peanut Butter Biscuits

- 1 1/2 cup oat flour
- 1/2 cup soy flour
- 1 Tbl. baking powder
- 1-1/4 cup peanut butter
- 3/4 cup milk

Preheat oven to 400. In a mixing bowl, combine oat flour, soy flour and baking powder. In a blender, blend peanut butter and milk. Pour peanut butter mixture into dry ingredients and mix well. Turn dough out onto a lightly floured surface and knead lightly.

Roll out dough 1/4 in. thick and cut into squares or use a cookie cutter. Place biscuits on baking sheet about 1/2 in. apart and bake for 15 min., or until lightly browned. Biscuits should be refrigerated or frozen.

Dog Biscuits--Bacon Flavored

Yield: 40 servings

- 5 c Whole wheat flour
- 1 c Milk
- 2 Eggs
- 10 tb Vegetable oil or bacon fat
- 1 pn Onion or garlic powder
- 1 ts Salt
- 1/2 c Cold water
- 1 tb Vegetable oil or bacon fat***

Original recipe didn't say why this was listed but I suspect this last tbsp. is to grease cookie sheet with.

Mix all ingredients well. Pinch off pieces of the dough and roll them into two-inch balls. ***SEE NOTE. Put them on a greased cookie sheet. Bake them at 350 degrees for 35 to 40 minutes. Let them cool, then store in an airtight container.

Misty's Treats Dog Biscuits--Cheese Flavored

Yield: 1 batch

- 1 c Oats, rolled
- 1/3 c Butter
- 1 c Water
- 3/4 c Cornmeal
- 1 tb Sugar
- 1 ts Bouillon, beef
- 1/2 c Milk
- 4 oz Cheese, cheddar; shredded
- 1 Egg, beaten
- 3 c Flour, whole wheat
-

Boil water. Combine oats, butter and water. Let stand ten minutes. Stir in cornmeal, sugar, bouillon, milk, cheese and egg. Mix well. Add flour, a cup at a time, mixing well after each addition to form a stiff dough. On floured surface, knead in remaining flour until dough is smooth and no longer sticky, 3 to 4 minutes. Roll or pat out dough to 1/2-inch thickness. Cut with bone shaped cookie cutter. Place 1-inch apart on greased cookie sheets. Bake in preheated 325degree oven 35 to 45 minutes or until golden brown. Cool completely.

Pogo's Light Biscuit for Belly Draggers

- 2 cups Whole wheat flour
- 1/2 cup Soy flour
- 1/2 cup Cornmeal
- 1/4 cup Brewer's yeast
- 1/4 cup Dry milk powder
- 1 tsp. Garlic powder
- 1 tbs. Parsley - finely chopped
- 1 pkg. Dry active yeast
- 1/4 cup Warm water
- 1 cup Chicken stock
- **GLAZE** 1 Egg beaten + 1 tbs. Milk

Preheat oven to 300F. Combine the flours, cornmeal, brewer's yeast, dry milk powder, garlic powder and parsley in large bowl. In a small bowl, dissolve the yeast in warm water and stir well. Then add the chicken stock. Pour the liquid mixture into dry ingredients. Working with your hands, combine all ingredients completely. Knead for several minutes. Sprinkle a board with additional cornmeal and roll dough out to 1/4" thickness. Cut into shapes and place on un-greased cookie sheet. Brush lightly with egg glaze (beaten egg and milk added together) and bake 45 minutes. Turn heat off and let biscuits dry out in oven for several hours or overnight. Store in airtight container.

Garlic Bites for Dogs

- 1 cup flour
- 4-6 cloves garlic
- 1/4 cup hot water
- 1/8 cup chopped nuts or seeds
- 1 tbs. vegetable oil
- 1 egg, beaten
- dry milk powder

Mix all ingredients in bowl (or food processor) and add enough milk powder to make firm dough. Roll out dough to thin sheet, put flour on sheet and cut dough with cookie cutter of your choice. Place on oiled cookie sheet. Bake at 300F. For about 45 minutes, for hard lightly toasted biscuits. Let sit in turned off oven to finish drying if you like.

Darlene's Favorite Dog "Cookie"

My favorite dog "cookie" (low-fat, low-calorie, about 20 calories per 4" cookie).

- 2 cups rye flour
- 1/2 cup vegetable oil
- 2/3 cup warm water
- 1/2 cup white flour
- 1/4 cup cornmeal

Mix well. I usually add about 1/4 tsp either vanilla or mint flavor.

Roll out to 1/4" thick. Cut into shapes (I usually use about a 3-4" bone-shape cutter). Bake on lightly greased cookie sheet for 30 minutes at 350 degrees.

Chicken Liver Cookies

- 2 cups Flour
- 3 tbs. Vegetable oil
- 1 cup wheat germ or cornmeal if wheat allergies are a problem
- 1 egg, lightly beaten
- 1/2 cup chicken broth
- 2 tsp. parsley
- 1 cup cooked chicken liver, chopped

Combine flour and wheat germ. In separate bowl, beat egg with oil, then add broth & parsley, mix well. Add the dry ingredients to bowl a little at a time, stirring well. Fold in chicken livers and mix well. Dough will be firm. Turn dough out on lightly floured surface and knead briefly. Roll out 1/2" thick and cut into shapes. Place on greased cookie sheet 1" apart. Bake at 400F for 15 minutes or until firm. Store in refrigerator.

Sunshine Liver Brownies

These brownies may be cut to any size and will not crumble in your pocket. They also freeze well.

- 1 lb. of calf or pork liver
- 1 cup of flour
- 1/2 cup corn meal
- 2 Tbsp garlic salt
- 1 Tbsp garlic powder

Puree all of the above in a food processor. Pour onto a cookie sheet lined with aluminum foil which has been oiled. Mixture will be thick. Press flat and even. Bake at 350 degrees for 20 minutes. Brownies are done when the pink is gone. Do not over bake or the brownies will crumble. Recipe may be doubled.

You can also use fresh garlic instead of the garlic powder, and/or add parsley flakes for color.

Liver Bow-wownies

- 2 lbs chicken livers
- 2 C corn meal
- 2 C wheat germ
- 2 eggs
- 2 1/2 tsp. granulated garlic (not salt)
- 1/2 C dried parsley
-

Liquefy livers in food processor, pour into mixing bowl and add other ingredients. Mix until smooth like a brownie batter. Spread on a cookie sheet (1/2 sheet cake size) (I use parchment paper to line the pan) until it's evenly spread about 1/3 inch thick. Bake at 350 F for about 35 minutes. When cool cut into squares, or whatever shapes you prefer. I keep them in a ziplock bag in the refrigerator.

Bacon Bits for Dogs (not for humans)

- 6 slices cooked bacon, crumbled
- 4 eggs, well beaten
- 1/8 cup bacon fat
- 1 cup water
- 1/2 cup non-fat dry milk powder
- 2 cup graham flour
- 2 cup wheat germ
- 1/2 cup cornmeal

Mix ingredients with a strong spoon; drop heaping tablespoonfuls onto a greased baking sheet. Bake in a 350 oven for 15 minutes. Turn off oven and leave cookies on baking sheet in the oven overnight to dry out. Yield: about 4 dozen dog cookies.

Bait Snacks

- ½ cup warm water
- 1/2 cup powdered dry milk
- 1 pound liver, chopped
- ½ cup wheat germ
- 1 teaspoon garlic powder
- 1 cup corn meal
- 1 cup whole wheat flour

Liquefy liver and water in food processor. Pour into a mixing bowl and add all the other ingredients. Mix well and pour onto greased cookie sheet. Spread evenly. Bake at 350 degrees for 30 minutes. Cut quickly into squares while hot (or use cookie cutter) . Store in freezer.

Variation: You can substitute ½ cup peanut butter instead of the liver and garlic.

"Good Dog" Cookies

- 1/2 cup powdered milk
- 1 egg, well beaten
- 2 1/2 cups flour
- 1/2 tsp garlic salt
- 1 1/2 tsp brown sugar
- 1/2 cup water
- 6 tblsp gravy
- Baby food meat

Mix all ingredients well. Roll out on a floured board about 1/2" thick. Cut out cookie shapes with floured cutters.

Bake at 350F for 25-30 minutes. Cool, maybe leaving them in the oven to dry. Cookies should be hard. Store in an airtight container.

Johanne's Liver Treats

- 1 lb. beef liver
- 1 cup whole wheat flour
- 1 cup cornmeal
- 12 - 14 cloves garlic
- 2 eggs

Puree liver and garlic in food processor. Add eggs, whole wheat flour and cornmeal. Grease cookie sheet and pour mixture onto cookie sheet. Bake in 350 oven for 20 minutes, flipping over halfway through baking. Cut into desired sized squares.

I usually place 1/2 of this recipe in a tupperware and keep in the fridge. The other half I freeze.....these freeze well.

Peanut Butter Puppy Poppers

- 2 cups whole-wheat flour
- 1 tbsp. baking powder
- 1 cup peanut butter (chunky or smooth)
- 1 cup milk

Preheat oven to 375°F. In a bowl, combine flour and baking powder. In another bowl, mix peanut butter and milk, then add to dry ingredients and mix well. Place dough on a lightly floured surface and knead. Roll dough to 1/4 inch thickness and use a cookie cutter to cut out shapes. Bake for 20 minutes on a greased baking sheet until lightly brown. Cool on a rack, then store in an airtight container. --- This is the original recipe, but I have found the cookies burn easily.

Nutty Bones

- 1 3/4 cups flour
- 1/4 cup sesame seeds
- 1/2 cup brown sugar
- 12 tbs. butter
- 1/2 cup ground walnuts
- 1 egg yolk
- 1/2 cup vanilla extract
- 2 tbs. toasted wheat germ

Combine ingredients, knead until thoroughly blended. Roll out till 1/2" thick. Cut into shapes or just squares. Bake at 375F on un-greased cookie sheet for 12-15minutes. Cool. Store in airtight container. Keeps 2 weeks.

Liver Treats (for dogs)

- 1 lb. pureed liver
- 2 cups corn meal
- 1 cup flour
- dash garlic salt or powder

Spread out on cookie sheet in a thin layer. Bake at 350 for about 20 minutes. Cool and cut into small pieces.

Dog-Gone Good Snacks

- 3 1/2oz Jar liver or beef baby food
- 1/3 cup Wheat germ
- 2/3 cup Non-fat dry milk

Mix all ingredients well. Drop by the tablespoons onto a greased cookie sheet. Bake in a preheated 350F oven for 12-15 minutes. Cool. Store in the refrigerator.

Fowl Weather Treats

- 2 large jars chicken-flavored junior baby food
- 4 cups cooked ground turkey
- 1 cup grated cheddar cheese
- 1 cup cheddar cheese cracker crumbs
- 1 tsp. poultry seasoning
- 1 tsp. garlic powder
- 1 medium onion, minced
- 1 1/2 tsp. salt
- crushed cracker crumbs

Mix all ingredients and roll into balls (sized to suit your dog). Roll balls into additional cracker crumbs. Place on wax paper lined baking sheet and freeze until solid. Transfer to freezer bags and store until ready to use.

When it is treat time, take out as many as needed, place on ungreased baking sheet. Bake at 350 for 5-7 minutes or until cheese melts. If you want to serve only a few, heat in microwave until cheese is melted.

Puppy Treats

Yield: 10 servings

- 2 1/2 cups flour
- 1/2 cup powdered milk
- 1 tsp. garlic powder
- 1 tsp. granulated bouillon (fish)
- 6 tbsp. meat drippings
- 1 egg beaten
- ice water

My dogs prefer fish flavored granulated bouillon, but you can use any flavor you wish. Combine it and the rest of the dry ingredients. Cut in drippings until mixture resembles cornmeal. Mix in egg. Add just enough water to make mixture form a ball. Pat (or roll) dough to 1/2" thick and cut into desired shapes. Small dogs (like mine) like bite sized pieces like stars about the size of a quarter. The general rule is the bigger the dog, the bigger the 'cookie'. The '10 servings' are for 6" bones. Place on a lightly greased cookie sheet. Bake at 350 degrees, 25 to 30 minutes, until hard and dry. Cool before serving.

Cleo's Turkey Cookies

- 3/4 cup butter or margarine
- 1/4 cup honey
- 2 eggs
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking soda
- 2 cups rolled oats
- 1 cup whole wheat flour
- 1 cup raisins
- 1 cup chopped turkey bacon
- 2 cups coarsely crushed bran flakes cereal

In a large bowl, cream together the butter and honey. Beat in the eggs, vanilla, and baking soda. Add the oats and flour; mix well. Fold in the raisins and bacon. Gently fold in the cereal. Drop by a tablespoon, about 2 inches apart, onto greased baking sheets. Bake in a preheated 350 degree oven until lightly browned, 15-20 minutes. Let the cookies stand on the sheets 10 minutes before removing to wire racks to cool completely.

The Garlic and Parmesan Cookie Treats:

Using a food processor or a stand mixer, mix together:

- 2 cups flour (white, whole wheat or both in combination)
- 1/3 cup safflower oil
- 1/3 cup parmesan cheese
- 1 tsp. garlic powder
- 1 egg
- 1/3 cup powdered milk
- Enough water to form a stiff dough

Roll out dough and place on ungreased cookie sheet. Score the dough with pizza cutter or other crimping tool into any size or pattern you like. For morning cookies, make them bigger. For training treats, make them really small. Bake in 350 degree oven for 15 to 20

minutes or until nicely browned. Turn off oven, and allow the cookies to remain on the tray in the oven for one hour to overnight. The longer you leave them in the oven the harder and crisper they will become. Break cookies apart and store tightly covered. Put them in plastic zip bags and place in freezer. Pull out as many as you want when needed.

If you want to serve them to human company, cut them into match stick sized pieces, and bake only until lightly brown. Sprinkle them with coarse salt as they come out of the oven.

LIVER TREATS

Preheat oven to 250 degrees. Boil liver until done. Rinse and place on cookie sheet. Sprinkle generously with garlic powder (not salt) and bake for 1 hour. When cool, break into bite-size chunks and store in fridge.

PEANUT BUTTER TREATS

Preheat oven to 350 degrees. 1 1/2 C Flour, 1/2 C Water, 3/4 C Uncooked Oatmeal, 1/4 C Honey Crunch Wheat Germ, 1/4 C Peanut Butter, 1/4 C Salad Oil, 1/4 C Honey, 1 tsp Baking Powder. Mix 1 C flour and 1/2 C water with remaining ingredients until well blended. Stir in remaining 1/2 C flour. Knead on well-floured surface until dough holds together. Roll out to 1/4" thick. Cut. Bake on large ungreased cookie sheet for 20 minutes. Turn off oven but leave cookie sheet in for 1 hour. Remove cookies.

DOGGIE DELIGHTS

Preheat oven to 375 degrees. 2 C Whole Wheat Flour, 6 Tbsp Margarine or Bacon Fat, 1/4 C Wheat Germ, 1 Egg (beaten), 1/2 C Powdered Milk, 1 Tbsp Molasses, 1/4 tsp Garlic Powder, 1/2 C Water. Combine dry ingredients. Blend in fat or margarine. Add egg and molasses. Mix thoroughly. Add enough water to form a dough ball. Roll out 1/4 inch thick and cut into cookies. Place on greased baking sheet and bake for 20 minutes.

Soft Doggie Cookies

- 3 (2 1/2 oz. each) jars of baby food; either beef or chicken
- 1/4 cup Dry milk powder
- 1/4 cup Wheat germ or cream of wheat

Combine all ingredients in bowl and mix well. Roll into small balls and place on well-greased cookie sheet. Flatten slightly with a fork. Bake in preheated 350F oven for 15 minutes until brown. Cool on wire rack. Refrigerate to keep fresh or freeze. Great for older dogs with teeth problems.

Oatmeal Cookie Treats

- 2 cups rice 2 packages Reg. Flavor oatmeal (mixed w/milk)
- 1/4 cup molasses
- 1 cup carrots
- 1/3 cup spinach
- 1 1/4 cup flour
- 1/2 tbsp brown gravy mix
- 4 tbsp applesauce
- 1/2 tbsp vegetable oil

Preheat oven to 350degrees Stir Ingredients, but adding flour gradually. Drop on cookie sheet using tsp. Bake 15-20 minutes or until golden brown. Makes approx. 20 cookies. Enjoy!!!

Garlic Cookies

- 1 cup uncooked oatmeal
- ¾ cup cornmeal
- 3 cup whole wheat flour
- ¾ cup powdered milk
- 4 cloves garlic, minced (optional)
- ½ cup margarine
- 1 tsp. bouillon granules
- 1 ½ cup meat broth or hot water
- 1 egg, beaten

Preheat oven to 325F. Dissolve bouillon in meat broth, while still hot, put some of the broth into a blender with the garlic and blend on high. Pour all broth into large bowl, add margarine & oatmeal & stir. Let sit 5 minutes to cool. Stir in powdered milk, cornmeal & egg. Add flour, 1/2 cup at a time, mixing well after each addition. Knead by hand, adding more flour if needed. Roll on floured surface to 1/2" thick, cut into shapes. Place on greased cookie sheet. Bake 50- 60 minutes, allow to cool & dry out until hard.

Newf Breakfast Bars

I love this recipe because it makes a lot & it's so easy, you just throw everything into the bowl, mix & pat onto 2 greased cookie sheets, no rolling or cookie cutters.

- 12 c. oatmeal
- 4 c. whole wheat flour
- 8 eggs
- ¾ c. oil
- 2/3 c. honey
- 1/2 c. molasses
- 2 c. milk
- 1 large can solid pack pumpkin (optional)
- 3 to 4 mashed bananas (optional)

Preheat oven to 325. Grease 2 cookie sheets

Dump everything into a **VERY** large bowl. Mix this whole mess together (I use my hands, **AFTER** I take my rings off, another story), pat onto greased cookie sheets & bake at 325 for 1 hour. After 1 hour turn oven off, crack oven door & allow cookies to cool in oven. Break into whatever size you want (mine like LARGE).

These freeze really well. My guys love these, they sit in front of the oven waiting.

Golden Beardie Liver Brownies

- 1 lb. beef liver liquified in food processor or blender
- 1 box Jiffy corn muffin mix
- 2 teaspoons garlic salt
- 6 bags raspberry tea (optional); great for bitches being bred and for intestinal problems.

Mix well spread into cookie sheet sprayed with Pam. Bake 350 degrees for 18-20 minutes. Cool and cut into squares, refrigerate. Will keep for about 2 weeks (if they last that long) or you can freeze them!

LIVER BROWNIES

Preheat oven at 350 degrees. Add in order to food processor and puree for 4 minutes. 1 1/2 C Wheat Germ, 1 lb Liver, 1 1/2 C Corn Meal, 3-4 Eggs, 2-3 cloves Minced Garlic. Put in well greased pan and bake for 20 min. When cool, cut into squares and refrigerate.

Bonnie's Sunshine Liver Brownies

The recipe makes a lot of brownies so keep any leftovers (should there be any) in the freezer because they spoil real easy.

- 3 to 3 1/2 lbs of liver, beef or chicken
- 1 C whole wheat flour
- 4.25 oz jar fresh minced or crushed garlic
- 2 C white flour
- 1/2 C corn meal
- 1 med shaker of grated parmesan cheese

Preheat oven to 350 degrees. Cover cookie sheet with foil, coat with cooking spray, sprinkle lightly with corn meal and set aside. Process liver and garlic in food processor or blender until it looks like milk chocolate.

Pour into large mixing bowl and blend in the rest of the ingredients. Spread evenly onto cookie sheet (the mixture will be thick) and sprinkle lightly with corn meal. Bake until no pink is left. I usually bake them for about 30 min for one pan and then turn the oven off but leave the brownies inside until they are cool. Cut in pieces and be ready to be loved by your dog(s). I have yet to meet a dog that doesn't like SLBs and I think that this is about the greatest bait on earth... Enjoy!!!

Archie Squares

- 2 1/2 cups whole wheat flour
- 1/2 cup powdered dry milk
- 1/2 tsp. garlic powder
- 1 tsp. brown sugar or honey
- 6 tbs. meat or bacon drippings, cold right from refrigerator, not melted or soft!
- 1 egg, slightly beaten
- 1/2 cup Ice water

Preheat oven to 350F. Lightly oil a cookie sheet. Combine flour, dry milk, garlic powder and sugar. Cut in meat drippings until mixture resembles corn meal. Mix in egg. Add enough water so that mixture forms a ball. Using your fingers, pat out dough onto cookie

sheet to 1/2" thick. Cut dough into squares appropriate for your dog size. Prick each cookie with fork. Bake 25-30 minutes. Remove from tray and cool on rack. Store in airtight container.

Cold Day Delight

- 1 cup of cornmeal
- 1 cup of bacon pieces
- 1/2 cup of chopped ham
- 3 eggs
- 1/4 cup of bacon grease
- 1/2 cup of whole milk

Pour cornmeal, bacon pieces, ham, eggs, bacon grease, milk together in a cooking pot. Mix well and put on stove to simmer about twenty five minutes, after thickening, add water to make into mush. Cook on medium for thirty minutes till it smells good. Let cool and your dogs will be there waiting.

Happy Dog Bones

- 2 cups whole wheat flour
- 2 cups soya flour
- 1 cup wheat germ
- 1 cup corn meal
- 1 cup nonfat dry milk
- 1 cup dry nutritional yeast flakes(from Health Food Store)
- 1/2 cup cooking oil
- 1 egg
- 1 3/4 cup water or broth

Place dry ingredients in large bowl. Blend. Mix together egg, oil, and water. Add these ingredients to the dry ingredients and mix until all ingredients are well blended. Divide dough in thirds. On floured surface, roll out to 1/4" thick. Cut out dog bone shapes. (Optional -- prick tops three times with toothpick.) Place on well oiled baking sheet. Bake

at 325 degrees F for 25-30 min. Biscuits should be well browned on the bottom. Don't store in an air tight container. Makes approx. 4 doz.

Liver Bait #1

Yield: 40 servings

- 1 lb Beef liver
- 4 Eggs
- 1 c Cornmeal
- Garlic salt/powder

Mix in food processor or blender until smooth. Pour onto greased cookie sheet. Bake for 30 min. at 350. When cool cut into squares.

Liver Bait #2

Yield: 1 servings

BAIT RECIPE I have two recipes. One calls for a large slice of raw liver. Sprinkle generously with garlic powder. Preheat oven to 450 degrees. Put liver on nonstick metal cookie sheet and bake for 10 min., then turn off the oven and leave in until cooled. Slice and freeze. Works great and is easy. You can turn liver over when you turn off oven if you want.

Recipe # 2 calls for raw liver to be pureed (sp.) in a food processor with a whole egg, shell and all, and generous amt. of garlic powder. Add uncooked oatmeal to the "meat" until it is the consistency of cookie dough. Grease and flour a glass baking pan and bake at 350 for about 15 min. You really need to check on it occasionally as times can vary. Cool, slice and freeze. I like this recipe best because I hate liver and the slimy feel of it in my pocket. This makes a nice dry but palatable cookie that I've never seen any dog refuse.

Liver Bait Recipe

You will need:

- 1 lb. liver (beef or chicken)
- 1 1/2 cups flour (whole-wheat)
- 1 cup cornmeal
- 1 egg
- 1 tbsp brewers yeast (opt)
- dash of garlic powder

Put liver in the blender and blend it a bit, then add everything else (including egg shells if you want), blend well. Pour onto a flat cookie sheet (greased or sprayed) Bake at 325 degrees for 25 minutes. Score the biscuits while warm.

You can also just use beef heart cooked in water with garlic until done, then slice it up and dry it out a bit in a 200 degree oven. The dogs love this as well and it doesn't seem to go through them as fast.

Dog Treats Liver Lumps

Yield: 30 servings

- 1 lb Liver
- 1 Egg
- 1/2 ts Garlic powder
- 2 c Whole wheat flour

Preheat oven to 350 F. Mix liver, egg and garlic powder in food processor until smooth-- A blender will work too - until liver looks like baby food. Stir in flour a little at a time, until you have a thick but pourable batter. Spread into a greased 8 x 8 pan. Bake until dry, approximately. 30 min. Cut into 1/2" squares. Freeze and use as needed. No need to thaw.

Liver Squares

Yield: 35 servings

- 1 1/2 c Wheat germ
- 3 lb Liver, chopped
- 1 1/2 c Corn meal
- 3 Eggs
- Garlic

Preheat oven to 350 F. Mix all ingredients and puree in food processor. Spread on well greased cookie sheet and bake for approximately. 20 min. Cut into squares, freeze and use as needed.

Liver/Graham Cracker Bait

- 1 lb. liver
- 1 package Graham crackers (finely ground)
- 1/3 cup honey Garlic Powder to taste

Puree liver in food processor. Add other ingredients and mix to a cake batter consistency. Pour into microwave safe square bowl and nuke for 10 minutes. Cool, cut and freeze. I've never had a Crested refuse THIS goody!

Dog Bait-Tasty Tidbits

Yield: 30 servings

- 8 oz Boiled chicken livers
- 1/2 c Cornmeal
- 1 c Wheat flour
- 1 ts Garlic powder
- 1 ts Beef bouillon
- 1 Egg
- 1 tb Yeast flakes
- 2 tb Vegetable oil
- Parmesan cheese

Preheat oven to 350 F. Blend all in food processor. Press into big cookie sheet about 1 inch thick, sprinkle parmesan cheese on top. Bake for 45 min. then cut into bite size squares, put back in oven at 200 for 1 hour. Refrigerate in airtight container.

Cheese N Garlic Bites

- 1 cup wheat flour
- 1 cup grated cheddar cheese
- 1 tablespoon garlic powder (not garlic salt!)
- 1 tablespoon soft butter or margarine
- 1/2 cup milk

Mix flour and cheese together. Add garlic powder and softened butter. Slowly add milk till you form a stiff dough. You may not need all of the milk. Knead on floured board for a few minutes.

Roll out to 1/4 inch thickness. Cut into shapes and place on un-greased cookie sheet. Bake 350 degrees oven for 15 minutes. Let cool in oven with the door slightly open till cold and firm. Refrigerate to keep fresh.

Wheat free Salmon Treats

- 1 8 oz. can salmon with juice
- 1/2 cup chopped parsley
- 3 eggs, shells included
- 1/2 cup sesame seeds ground up in coffee grinder
- 1/2 cup flax seeds ground up in coffee grinder
- 2-3 cups potato flour

Put these ingredients into a food processor, mix VERY WELL. Pour potato flour through the opening while the motor is running. I can't tell you exactly how much, but I would guess about 2-3 cups. When the dough forms, like a pie crust, and rolls into a ball it is ready to take out.

Dump this mess onto potato floured counter or board. Knead more flour into this and when it is a rolled out cookie consistency, it is ready to roll out into about 1/4 inch thick. I use a pizza cutter to roll out long strips and then cut crosswise to make small squares. If you want FANCY you may use a cookie cutter. Bake on cookie sheets, sprayed Pam or line the sheet with parchment paper. I put in as many as will fit. Usually two whole cookie sheets suffices. I bake this in a 375° oven for 20 min. Turn and rotate the cookie sheets and bake about 10 more minutes. You can make them as soft or as hard as you want.

Canine Cookies--Meat Flavored

Yield: 1 servings

- 1/2 c Milk powder
- 1 Egg, well beaten
- 2 1/2 c Flour
- 1/2 ts Garlic/onion salt
- 1 1/2 ts Brown sugar
- 1/2 c Water
- 6 tb Gravy (100ml)
- Baby food meat

Combine and shape into ball and roll on floured board. Use extra flour if needed. Cut. Bake at 350F for 25 to 30 minutes. Cool. Should be hard.

Dog Cookie Treats--Meat Flavored

Yield: 1 batch

- 1 c Wheat Germ
- 2 Jars Meat Baby Food

Mix both together until you have a stiff dough. Form into balls & place on cookie sheet. Flatten with fork. Bake at 350 degrees for 20 - 35 minutes until desired hardness. Can be frozen.

Cookie Bones--Lemon Nut

Yield: 36 servings

- 1 3/4 c Flour
- 1/2 c Brown sugar
- Lemon rind
- 1 Egg yolk
- 2 tb Toasted wheat germ
- 1/4 c Sesame seeds
- 12 tb Butter
- 1/2 c Ground walnuts
- 1/2 c Vanilla extract

Combine all ingredients, knead until thoroughly blended. Divide dough into 6 parts, roll each part into a log. Freeze. When needed, thaw and roll into 1/2" thick slabs and cut into bone shapes. Bake at 375 F on un-greased cookie sheet for approximately 13 min.

Molasses Almond Cookies- for Dogs

Yield: 30 servings

- 3 c Whole Wheat Flour
- 1/4 c Wheat Germ
- 1/2 c Molasses
- 4 tb Margarine, softened
- 1/2 ts Salt
- 1/4 c Sliced almonds
- 1 Egg, beaten

Preheat oven to 375 F. Combine Flour, wheat germ, salt & almonds, cut in margarine, stir

in egg, and molasses. Roll into ball, add water if needed. Roll on floured surface to 1/2" thick, cut into shapes and place on greased baking sheet. Bake 20 min., cool, store in airtight container.

Peanut Butter Treats - for Dogs (and People)

Yield: 30 servings

- 3 c Whole wheat flour
- 1/2 c Rolled oats
- 2 ts Baking powder
- 1 1/2 c Milk
- 1 1/4 c Peanut butter
- 1 tb Molasses

Preheat oven to 350 F. Combine flour, oats and baking powder in a large bowl. Mix the milk, peanut butter and molasses until smooth, add to dry ingredients. Knead dough with hands, it will be stiff. Roll out to 1/4" thick and cut into shapes. Bake for 20 min. or until lightly browned. Turn off oven and leave in oven until cool. Store in airtight container.

Liver Brownies/Dalmatian Approved Blue Ribbon Liver Cookies--With Variations

Yield: 30 servings

- 1 lb Beef liver **
- 1 c Corn meal
- 1 1/2 c Wheat flour - or any kind
- 1 ts Garlic powder
- 1/2 ts Salt - optional

**NOTE - ham or turkey can be substituted for liver.

Preheat oven to 350 F. Puree liver in food processor or blender, pour into bowl, mixing in dry ingredients, adding flour a bit at a time until you have a stiff mixture. Pat and spread

out on a greased cookie sheet or jelly roll pan. Bake 20 min. or until dry. Cool and cut into squares. Refrigerate or freeze.

Fido's Favorite Treats

Store in the refrigerator or in the freezer as these can go moldy if left at room temperature for very long.

- 1 cup rolled oats
- 1/3 cup margarine or butter
- 1 cup boiling water
- 3/4 cup cornmeal
- 1 tablespoon sugar
- 2 teaspoons chicken or beef instant bullion
- 1/2 cup milk
- 4 ounces shredded cheddar cheese (1 cup)
- 1 egg, beaten
- 2 cups white or wheat flour

Preheat oven to 325 degrees. Grease cookie sheets. In large bowl combine rolled oats, margarine and water; let stand for 10 minutes. Stir in cornmeal, sugar, boullion, milk, cheese and egg. Mix well. Add flour 1 cup at a time, mixing well after each addition to form stiff dough.

On floured surface, knead in remaining flour until dough is smooth and no longer sticky, 3 to 4 minutes. Roll or pat out dough to 1/2 inch thickness; cut with cookie cutter. Place 1 inch apart on cookie sheets.

Bake for 35 to 45 minutes or until golden brown. Cool completely. Store loosely covered. Makes 3 1/2 dozen large biscuits.

Pavlov's Mouth Watering Treats Veggie-Based Dog Treats

Yield: 1 batch

- 2 ea Eggs – beaten
- 1 c Cooked rice - or bulgur
- 1 c Cooked veggies - see note
- 1 tb Chopped parsley -opt.
- 1 c Grated cheese
- 1 tb Brewers yeast

NOTE: Veggies could be potatoes, zucchini, peas, carrots, etc. and should be grated or mashed.

Preheat oven to 350 degrees. Mix all ingredients, well. Drop by teaspoonfuls onto a greased cookie sheet. Bake for about 12 minutes or until set and lightly browned. Cool and store in airtight container in the refrigerator.

Healthy Dog Snacks

- 1 3/4 cups plain flour
- 2 tsp toasted wheat germ
- 1/2 cup brown sugar
- 1/4 cup sesame seeds
- rind of 1 lemon
- 12 tsp butter or margarine
- 1/2 cup ground walnuts
- 1/2 tsp vanilla extract

Combine all the ingredients. Knead until thoroughly blended. Divide into 6 parts. Roll each into a log. Wrap loosely in wax paper. Freeze. When needed, thaw and slice into 1/2 thick slices (across roll). Preheat oven to 375F. Place cookies on an ungreased cookie pan. Bake about 12 minutes. Makes 6-8 cookies per roll.

Poofy Doggy Drops

- 1 pkg. dry yeast
- 1/4 cup warm water(110-115F.)
- 1 1/2 cups whole wheat flour
- 1 cup flour
- 1 pkg. unflavored gelatin
- 1 cup dry milk powder
- 1/4 cup corn oil
- 1 egg
- 6 oz pet food, canned
- 1/4 cup water

Dissolve yeast in 1/4 cup warm water. Mix all dry ingredients together. Add the rest of the ingredients. (Dough will be very stiff. Drop dough by level half-teaspoons onto ungreased cookie sheet. Bake in a preheated 300 oven for 25 minutes. Leave in oven to dry and cool. Store in airtight container.

Dog Shampoos & Soaps

Solid Doggie Shampoo Bar

- 4 oz Melt & Pour Glycerin Soap Base (clear or white)
- 1 tablespoon castor oil
- 1/8 teaspoon vitamin E oil
- 1/4 teaspoon liquid glycerin
- 10 drops peppermint essential oil
- 10 drops tea tree essential oil

Melt the glycerin in the microwave, until just melted, not boiled. Add the remaining ingredients and pour into your favorite square mold.

Then, try to get your dog into the tub! Good Luck....

BabyDog Shampoo Bar

- 12 ounces of Virgin Coconut Oil
- 2 ounces of Hazelnut Oil
- .5 ounces of Neem Oil (this oil smells really awful but has great skin healing qualities)
- 14 ounces of Organic Olive Oil
- 14 ounces of Palm Kernel Oil
- 2 ounces of Shea Butter
- 6.4 ounces of Lye
- 5 ounces of Chamomile Herbal Infusion (very strong chamomile tea)
- 12 ounces of Goat's Milk (Condensed Milk - 1 can) TOTAL of 17 ounces of liquid which made this recipe very DRY.
- 1/8 cup of honey

- 20 drops of Lavender pure essential oil
- 1 tsp of Rosemary Oil Extract (anti-oxidant)
- 1 tsp of Vitamin E (anti-oxidant)

The goat's milk smelled like ammonia when it reacted with the lye. This smell is temporary and will disappear (thank goodness!)

A wonderful gentle bar to use on your baby dog.

Please keep soap out of eyes! THIS IS NOT A "NO-TEARS" SOAP

Recommend a diluted apple cider vinegar rinse or *herbal tea* rinse to insure all soap is removed from skin and fur.

Doggie Body and Coat Tea:

Herbal teas make wonderful rinses for canine coats and I will give a few recipes for you to try out and of course when comfortable you can start adding your own touches.

- 1 Tbs of organic cider vinegar
- 2 cups of herbal tea (chamomile, rosemary or peppermint)
- Nettle, comfrey leaf, calendula leaf (loose herbs)
- A few drops of glycerin (optional)

Boil the water and pour it over the tea bag of your choice, cover it and let it simmer for 10-15 minutes. If you are using a tea bag and some loose dry or fresh herbs, you have to strain the whole thing when it cools.

If you are using roots, seeds or barks (hard plant parts) such as ginger, fennel, valerian root, soak your them in cool water overnight and then boil them for 10-15 minutes. Then follow the above steps.

Once it's cold add organic vinegar and glycerin. Dilute this solution with 1-2 cups of bottled water. Use this mixture as the last rinse water for your dog. You can wipe your dog's face with it as well. It's light and the scent is so mild that it will not bother her/his sensitive nose.

You can also put this doggie body tea in a spray bottle without diluting it and mist lightly while brushing your dog. I use both peppermint and chamomile all year around and it's makes our German Shepherd's coat smell great and helps the itchies she gets after hiking and excessive swimming.

Make sure to label (date, ingredients used) and refrigerate left over tea.

Goat's milk/carrot and honey Shampoo Bar

- 14 ounces of Virgin Coconut Oil
- 6 ounces of Hemp Oil
- 21 ounces of Organic Olive Oil
- 9 ounces of Palm Kernel Oil
- 2 ounces of Shea Butter
- 7.4 ounces of Lye
- 12 ounces of chamomile and rosemary herbal tea (make a strong tea and cool and strain)
- 12 ounces of Goat's Milk (Condensed Milk - 1 can)

Dilute the 12 ounce can of Goat's Milk with 12 ounces of the herbal tea mixture. Store the remaining 12 ounces for future soap making.

Add 10 ounces of freshly squeezed carrot juice to the 12 ounces of diluted Goat's Milk mixture for a total of 22 ounces of liquid for this recipe.

1/4 cup of finely ground oats

1/4 cup of honey

20 drops of Lavender pure essential oil

1 tsp of Rosemary Oil Extract (anti-oxidant)

1 tsp of Vitamin E (anti-oxidant)

The goat's milk did not smell like ammonia (this time :) when it reacted with the lye because the 22 ounces of liquid was placed in the freezer until slushy. Lye was added slowly until dissolved.

Hot processed over direct constantly stirring to prevent scorching of the soap.

A wonderful gentle bar to use on your baby dog. Please keep soap out of eyes!

Recommend to thoroughly rinse and then use a diluted apple cider vinegar rinse or the Body and Coat Tea Rinse recipe.

Aloe Vera Pet Shampoo

About as pure a shampoo as you can get, this recipe is detergent-free; in addition, the healing properties of aloe vera gel helps to sooth skin irritations.

Simple Solution:

- 2 cups water
- 2 teaspoons liquid castile soap
- 2 tablespoons aloe vera gel
- Up to 1 teaspoon vegetable glycerin or vegetable oil

Combine all ingredients in a jar. Shake to blend. Get the pet's coat wet, pour on the shampoo a few tablespoons at a time, lathering as you go. Work the shampoo in with your hands. Rinse thoroughly. Unless you want the pet to shake themselves dry (and get everything in the vicinity wet at the same time!), towel them dry.

DRY PET SHAMPOO

- 1 C. flour
- 1 C. cornmeal

Mix the ingredients and pour them into a container roomy enough to hold the pet - a large paper box for a big pet or a deep roasting dish for a small pet will work.

Place the container filled with the mixture in the bathtub and gently place your pet into the pan or box. Rub the mixture, by handfuls, into your pet's fur until all the goo or oil or mess has been absorbed. Gently brush the mixture out of the fur. Be careful to keep the mixture out of your pet's eyes, nose and ears. Dispose of the used mixture. It's a good idea to follow up with a regular mild shampoo at this point if you can manage it.

ROSEMARY CASTILE SOAP **(for dogs and cats)**

- 1 bar castile soap, grated 3 oz. strong rosemary infusion

Melt the soap in a double boiler. Add the rosemary brew and stir until blended well. Pour liquid soap into a wide-mouth container and let it set. This soap will deter fleas, keep skin clean, and give the coat a health shine.

Home Remedies for Ailments and Itchys

Herbal Flea Powder

Get as many of these herbs as you can -- in powder form

- Eucalyptus
- Rosemary
- Fennel
- Yellow dock
- Wormwood
- Rue

Combine the powdered herbs in equal measure and mix well

Put the mixture in a shaker type jar [like a large spice shaker]

Apply sparingly to the dog by brushing backward with your hand or comb and sprinkling it into the base of the hairs, especially on the neck, back and belly. To combat severe infestations, use several times a week.

After applying powder, put the dog outside for a while so that the disgruntled tenants vacate in the yard and not in the house.

Lemon Skin Tonic

Bring 1 pint of water to a boil and remove from heat

Add 1 thinly sliced lemon

Allow to steep overnight or all day

Strain liquid

The liquid can be put into a spray bottle, squeeze bottle or just a container. Apply liberally to the coat of the dog and rub in so that the skin is wet.

Lemons are very good for the skin and contain limonene which is an effective insect repellent. The limonene actually dissolves fleas' waxy coating causing dehydration and death of the flea.

Use as often as necessary.

Ointment Recipe

- 1/3 cup of Olive or other vegetable oil
- 1 tbls beeswax
- 1 tbls myrrh powder
- 1 tbls goldenseal [cut herb is best]
- pinch of citric acid [optional] [used as a preservative]

Gently heat oil, myrrh and goldenseal over low heat for about 20 minutes.

Strain oil through a coffee filter. [This can take a while]

Re-measure the oil. Restore to 1/3 cup

In a double boiler, heat the oil and beeswax until the wax is completely melted

Remove from heat. Stir in citric acid.

Pour into sterilized jar and allow to cool before capping

Store in the refrigerator.

Note: If you have vitamin E capsules around, pierce it and substitute the contents for the citric acid.

TICK AND FLEA ELIMINATOR

For a 100-pound dog: (Adjust proportionately to other weights.)

- 1 heaping T. brewer's yeast
- 1 level tsp. garlic powder
- (or 3 or 4 garlic capsules)

These ingredients are inexpensive when bought in bulk, and besides being an effective flea and tick repellent, they provide vitamins and nutrients and promote a glossy coat. This combination emits an odor through the pet's skin that pests find very offensive. The ingredients also make the animal's blood taste bad. which discourages ear mites, ticks and other biting pests.

Flea-Away

- 1/4 Cup Cottage Cheese
- Vitamin E 1001 U
- 1/4 Teaspoon Garlic Powder
- 1 Tbsp Bacon Grease

Mix all the ingredients and add to food daily. Not only will it keep the fleas away, the dog will love the way it tastes.

TICK PREVENTATIVE

- 1 part powdered rosemary
- 1 part powdered rue
- 1 part powdered wormwood

Mix herbs in a shaker top jar to combine. Store in a dark, cool place. Before your animals goes into a tick-infested area, groom its coat, removing loose hair and mats. Dust the coat with this powder, working it in thoroughly with your fingers, concentrating on the neck, back, and legs, and underneath the tail and ear flaps. After the outing, remove any ticks which may have attached themselves.

DO NOT USE THIS POWDER AS CONTINUOUS PREVENTION. AVOID GETTING INTO PET'S EYES OR NOSE.

UPSET STOMACH REMEDY (for dogs and cats)

- 1 C. distilled or spring water
- 1 tsp. slippery elm powder
- 1 T. honey (for dogs)

Place water in a small saucepan and mix in powder, stirring with a whisk to remove all lumps. Bring to a boil, stirring constantly. After mixture reaches a boil, turn down to simmer and stir a few more minutes until it thickens slightly. Remove from heat. Allow to cool.

Mix in food at mealtime. Give 1/2 teaspoon three or four times a day to a cat. Give 1 teaspoon to 3 tablespoons (depending on your dog's size) three or four times a day. If dog or cat will not eat, you can give it with a teaspoon, syringe, or baster.

CANNED PUMPKIN TREATS (Helps with the diahrea)

Cover cookie sheet with waxed paper, spoon out individual sized portions of canned pumpkin (not pumpkin pie filling) directly from can and freeze for 30 minutes. Peel frozen portions from waxed paper, place in plastic bag or other container and store in freezer until needed.

URINARY TRACT CLEANSER

The herb, uva ursi, cleanses the urinary tract and assists in proper excretion of toxins, and will help deodorize feces and urine.

- 1 T. uva ursi
- 3 C. water

Tie uva ursi in a muslin bag, then place it in the water in the animal's dish. The herb can also be added loose, as it will sink to the bottom. Continue until you notice an improvement in your pet's condition.

RINGWORM TREATMENT

Clip hair around the ringworm patch. Once a day dip a cotton swab into tincture of goldenseal and paint the entire affected area. Limit the treated area to a dime-size spot in cats and small animals and up to a quarter-size spot in larger dogs. If there is more than one spot, alternate daily treatments from one spot to the other.

ROSEMARY RUB

Use for sprains and rheumatic pain.

- 1 large handful fresh or dried rosemary
- 3 C. water
- Essential oil of rosemary (optional)

Simmer herbs in a tightly covered saucepan for 20 minutes, then let steep for 2 hours. Dip a muslin cloth into the warm liquid and apply it to the affected limbs.

MOTION SICKNESS AND TRAVEL STRESS TREATMENT

- B-complex, low-potency vitamins (5 to 20 mg)
- 1/16 tsp. sodium ascorbate powder (250 mg vitamin C)
- 10,000 I.U. vitamin A capsules (with 400 I.U. vitamin D)
- Peppermint tea or capsules

Starting two weeks ahead of your trip, give your pet the B-complex and vitamin C every day. Give about 5 milligrams of B complex to a cat; 5 to 20 milligrams to a dog, depending on size. Give a single vitamin A and D capsule once a week. Double or triple these dosages for large dogs.

If motion sickness begins to occur during the trip, give your pet some peppermint tea (available at many restaurants) or peppermint capsules, which will help to settle its stomach. Use one capsule for a cat; one to three capsules for a dog.

ECZEMA AND ITCH RELIEF

- 1 rounded T. dried chickweed
- 1 rounded T. dried yellow dock
- 1 rounded T. dried plantain
- 1 pt. boiling water

Place herbs in a teapot. Add boiling water and let steep, covered, for 20 minutes.

When cool, store in the refrigerator until very cold.

Apply the cold herbal infusion to the irritated skin areas with a saturated cotton ball several times a day, as needed.

SKUNK WASH

Use equal amounts of vinegar and water. Wash the animal thoroughly and rinse with clear water, followed by another good dousing of the vinegar and water solution. However, make the second rinse weaker.

OR in a well-ventilated area, wash the pet down with tomato juice before washing thoroughly with shampoo and water. Rinse with a gallon of water to which a few tablespoons of ammonia have been added. Rinse the pet thoroughly with clear water.

MANGE PARASITE TREATMENT

After your pet has been treated by the veterinarian, use this to provide additional relief.

- 1 lemon, thinly sliced
- 1 clove garlic, peeled and grated
- 2 C. boiling distilled or spring water

Add lemon and garlic to the boiling water. Let sit until room temperature. Pour over the affected skin twice a day until the problem is resolved.

HEALING MOUTHWASH I

- 1 tsp. fresh echinacea root or 1/2 tsp. dried echinacea root
1 C. water

In a glass or enamel saucepan, boil echinacea in water for 10 minutes.

Cover; remove from heat, and let steep for 1 hour.

Strain and apply it to the gums with a baster, syringe, or eyedropper.

HEALING MOUTHWASH II

- 2 C. water
- 1 tsp. powdered goldenseal root

Boil the water and add goldenseal root. Remove from heat and steep until the water is cool. Strain and apply the clear liquid to gums.

HERBAL COUGH TREATMENT

- 1 C. distilled or spring water
- 1 tsp. slippery elm powder

Place water in a saucepan. Mix in powder, and stir well to remove all lumps. Bring to a boil, stirring constantly. Reduce heat, simmer, and stir a few minutes until mixture thickens slightly. Remove from heat. Allow to cool.

To soothe the throat, give 1/2 teaspoon three or four times a day to a cat. For a dog, give 1 teaspoon to 3 tablespoons (depending on size) three or four times a day. Mix it in food or give it with a teaspoon, syringe, or baster.

Refrigerate leftovers, tightly sealed, for a few days.

Give 250 milligrams vitamin C three times a day to a cat. Give a dog 250 to 1,000 milligrams (depending on size) three times a day. Continue treatment until pet is well. If the cough is persistent, see your veterinarian.

ANTISEPTIC FOMENTATION (for dogs and cats)

- 1 part chamomile
- 1 part red clover
- 1 part comfrey root
- 1 part thyme

Herbs may be used fresh or dried. Mix together. Make a strong infusion. Dip muslin or wool cloth into hot liquid, and apply to sore or inflamed area. Keep the fomentation hot and apply repeatedly. The fomentation will help bring the infection to the surface, and if a scab is present, it will come loose easily and the wound will drain. After the wound has been opened and drained, sprinkle Antibacterial Powder on it.

CANINE "SWIMMER'S EAR" FORMULA

If your dog swims, clean the ears with this solution after swimming.

- Juice from 1/2 lemon
- 1 C. lukewarm water

Add lemon juice to water. Using an eyedropper, introduce it into the ear. Gently massage the ear canal (this feels like a small plastic tube in the area underneath the ear) from the outside. Allow your dog to shake its head, then GENTLY blot up extra moisture with cotton balls. Do NOT use cotton swabs because they could push wax against the eardrum or damage it.

Homemade Puppy Milk

If you ever find yourself with a litter of orphaned puppies, here's a quick recipe to keep them healthy until you can introduce them to a foster dog.

- 1 cup evaporated milk
- 1 cup water
- 1 tablespoon honey or karo syrup
- 1 egg yolk

Mix ingredients thoroughly and syringe feed slowly.

Much of this information comes from the AAFCO Handbook

(Association of Animal Feed Control Officials)

These terms are meant to give you some idea as to what goes into the food we feed our pets.

What to Feed our Pets

Meats and Meat by-Products

Meat or Meat Based - Meat is the clean flesh of slaughtered cattle, swine, sheep or goats. The flesh can include striated skeletal muscle, tongue, diaphragm, heart or esophagus, overlying fat, and the portions of skin, sinew, nerves, and blood vessels normally found with that flesh.

Meat Meal - Rendered meal made from animal tissue. It cannot contain hair, hoof, blood, horn, hide trimmings, stomach or rumen (the first stomach) contents, or manure except for amounts that may not be avoided during processing. It cannot contain any added foreign matter and may not contain more than 14% indigestible materials. Indigestible crude protein in the meal cannot be more than 11%.

Meat By-Product - Clean parts of slaughtered animals, not including meat. These parts include lungs, kidneys, brain, spleen, liver, bone, blood, partially defatted low-temperature fatty tissue, stomach, and intestines freed of their contents. It does not include hair, teeth, hooves or horns. Only 14% may be indigestible residue and no more than 11% indigestible crude protein.

Meat and Bone Meal - Rendered from meat and bone, but it does not include hair, blood, horn, hoof, manure, hide trimmings, stomach, or rumen contents except that which is unavoidable during processing. It does not include any foreign matter. Like meat meal, only 14% may be indigestible residue and no more than 11% indigestible crude protein.

Chicken Liver - Organic meat, highly usable protein source containing vitamins A, K and Folate. It also contains minerals Phosphorus and potassium. Many Amino Acids are also found in Chicken Liver.

Poultry By-Product - Clean parts of slaughtered poultry, such as heart, lungs, liver, kidneys, feet, abdomen, intestines, and heads and must not contain feces or foreign matter except that which is unavoidable and then only in trace amounts.

Poultry By-Product Meal - Made up of ground, rendered, and clean parts of slaughtered poultry, such as undeveloped eggs, necks, feet, and intestines. It does not contain feathers except those which are unavoidable during processing.

Dehydrated Eggs - Whole poultry eggs which are dried.

Whole Fresh eggs - This is the Highest rated source of usable Protein, and rates above all meats and meat products. Shells are a great source of Calcium Carbonate good for strong healthy teeth.

Beef Tallow - This is the Very Hard white fatty substance which is rock hard and looks

like a bone. Most dogs have great difficulty in digesting this substance.

Animal By-Product Meal - Consists of rendered animal tissue which does not fit in any of the other categories. It cannot contain hoof, hide trimmings, extra hair, horn, stomach or rumen contents, manure or any foreign matter.

Animal Digest - A powder or liquid made by taking clean under-composed animal tissue and breaking it down using chemical and or emblematic hydrolysis. It does not contain horn, teeth, hair, hooves, or feathers except in trace amounts which are unavoidable, Digest names must be descriptive of their contents....that is, chicken digest must be made from chicken and beef digest made from beef.

Fish Meal - Clean, dried, and ground tissue of undecomposed whole fish or fish cuttings which may or may not have the oil removed. It is also considered an excellent source for Omega 3 fatty acids.

Salmon - Excellent source of protein and fatty acids like Omega-3 and Omega-6.

Grains

Amaranth - Is considered to be the father to all grains that are currently grown. It is considered to be a superior source of carbohydrates, minerals and rich flavor.

Corn Gluten Meal - The by-product after the manufacture of corn syrup or starch which is the dried residue after the removal of the bran, germ, and starch.

Alfalfa Meal - The finely ground product of the alfalfa plant.

Semolina - The endosperm of durum wheat is called semolina, high protein used in fine pasta.

Barley - At least 80% good quality barley; no more than 3% heat damaged kernels, 6 percent foreign material, 20% other grains or 10% wild oats.

Barley Flour - The soft finely ground barley meal obtained from the milling of barley.

Ground Corn (also called Corn Meal or Corn Chop) - The entire corn kernel ground or chopped. It must contain no more than 4% foreign material.

Brewer's Rice - The small fragments of rice kernels that have been separated from larger kernels of milled rice.

Brown Rice - The unpolished rice left over after the kernels have been removed.

Soybean Meal - By-product of the production of soybean oil.

Grain Sorghum - Sorghum is a member of the Grass family. There are many different varieties. They can be classified into 4 groups.

Grain Sorghums
Grass Sorghums
Sweet Sorghums
Broomcorn

Broomcorn is grown for the brush or branches of the seed cluster. The fibers are used in the manufacture of brooms.

Sweet Sorghums of sorgos, have a sweet juicy stem. These are used to produce sorghum syrup. Animal Feeds and silage can also be made for the sweet sorghums.

Grass Sorghums are grown for green feed and hay but can be found in Kansas fields of weeds. Two types are Sudan and Johnson grass.

Grain Sorghums are grown especially for the rounded, starchy seeds. The grain Serves as A substitute for corn in feeding animals. Some grain sorghums grow as much as 15 feet high. The entire plant can be used to make silage. World wide, common grain sorghums include milo, durra and kafir.

Ground Grain Sorghum - Made by grinding grains of sorghum.

Cereal Food Fines - The by-product of breakfast cereal production which consists of particles of the foods.

Flaxseed - Is also known as Linseed. It is very high in Omega-3 fatty acids. Once a container of this is open it will spoil rapidly. It is best to keep it under refrigeration.

Linseed Meal - The residue of flaxseed oil production, ground into a meal.

Mesquite Bean Meal- This is full of essential nutrients, helps regulate blood sugar, and is an excellent source of carbohydrates.

Oatmeal - Is a heart smart food that is an excellent fiber source and is clinically proven to lower cholesterol.

Fruits and Veggies

Turnip Greens - Contains some calcium, Omega-3 and vitamin A & C.

Tomatoes - Abundant in carotenoids, beta-carotene, and vitamins A & C. They are also an acidifier and a fiber source.

Peas and Carrots - Are used as an excellent source of vitamins and minerals they also provide a flavor that both dogs and cats love.

Oranges - Contain the pure Vitamin C (Ascorbic Acid) good for immune support, reduces cholesterol, powerful anti-cancer tool. A natural preservative and a digestive cleanser, The peel contains oils that stimulate the immune system (used in cancer treatment).

Grapefruit - Has calcium, high in vitamin C & A, magnesium, phosphorus, vitamin K, carbohydrates, and increases the effectiveness of nutrient absorption and potency of other fruits and vegetables when combined. It acts as a preservative and lowers cholesterol. Combines with orange to form an effective cancer fighting tool.

Beet Pulp - The dried residue from production of sugar from sugar beets.

Miscellaneous

Biotin - Vitamin essential to cellular metabolism, it helps metabolize fats, carbohydrates and proteins. Biotin prevents anemia, muscular pain, and skin disorders. It also helps prevent heart disease. Is a concentrated, non-processed natural food source of active enzymes, probiotics cultures, amino acids, vitamins, minerals, fatty acids and various other micronutrient.

Dried Whey - The thin part of milk separated from the curd, or thicker part, when milk coagulates. Dried whey is this milk part, dried, and is not less than 11% protein or less than 61% other grains or 10% wild oats.

Probiotics and Prebiotics - This is the natural micro-flora like enzymes and friendly bacteria that help in the digestive process. They provide for more efficient utilization of food. It is important to note that they are also heat sensitive.

Peanut Hulls - The outer hull of the peanut shell.

Dried Kelp or Dried Seaweed - The maximum percentage of salt and minimum percentage of potassium and iodine must be declared.

Ginkgo Biloba - This is a rejuvenating herb that helps with memory and mental functions of older animals by increasing blood flow to the brain. It is also believed to help improve hearing and equilibrium.

Glucosamine - This is made up of sugars (glucose) and amino acids (glutamine). It is generally believed that it also helps in the treatment of osteoarthritis by helping to develop healthy bones and cartilage.

Fossil Mineral Flour - Finely ground Coral and Fossilized rock. These tiny crystals are eaten by parasites in the intestinal tract and lead to their expulsion from the body. It is

one of nature's ways of eliminating parasites. Another is Garlic.

Lecithin - A Rich Nutrient that lowers Blood Cholesterol levels. It is believed that it strengthens arteries thus controlling blood pressure. It also helps to reduce the fat content within arterial walls.

Blue-Green Algae - Humectant, Omega-3 and 6 fatty acids, High in B-12, all essential amino acids, sulfonolipids and glycolipids, diverse spectrum of vitamins, contains a 95% usable protein complex, 17 beta-carotenoids, thousands of enzymes, and a vast mineral array.

Olive Oil - Is monounsaturated, one of the finest sources of fat and lowers blood cholesterol especially the most harmful variety. The useful fat in olive oil helps carry important vitamins through your pet's body like A, D, E and K.

Apple Cider Vinegar - Contains cholesterol-reducing pectin and the perfect balance of 19 minerals. It contains 93 different components that can help regulate blood pressure, fight off infections, relieve arthritis pains, promote healthy digestion, and improve metabolism. Cleans out toxins from tissues and joints.

Shark Cartilage - This is an excellent source of Calcium and it is also believed that it will help strengthen bones and prevent osteoarthritis.

Preservatives

Brine - Is a pickling solution. Poured off after pickling leaving only a minimal salt residue.

Brown Sugar - Used as a pickling agent, moisture stabilizer, and a source of minerals.

Calcium Propionate - This chemical has been around for a long time.

BHA and BHT - These are both preservatives. BHA is butylated hydroxyanisole. BHT is butylated hydroxytoluene. Both BHA and BHT have been associated with liver damage, fetal abnormalities, and metabolic stress. They also have a questionable relationship to cancer.

Ethoxyquin - This preservative has been the most highly debated item in dog foods for the last several years. It is a chemical preservative that has been widely used to prevent spoilage in dog foods. It is alleged that ethoxyquin has caused cancer, liver, kidney and thyroid dysfunctions, reproductive failure, and more, although the allegations have not been proven in tests to date.

Potassium Sorbate - This chemical has been around for a long time.

Propylene Glycol - This chemical preservative was designed for use in antifreeze, oil

and waxes. It causes irregularities in the red blood cells of cats. Dogs and Cats can become addicted to it. It can cause skin problems, hair loss, dull coat, diarrhea, overweight and even death in both dogs and cats.

Sodium Nitrate - Used both as a food coloring (RED) and as a preservative. When used as a preservative, it produces carcinogenic substances called nitrosamines.

NOTE: Accidental ingestion of sodium nitrate by people can be fatal.

Tocopherols (Vitamins C and E) - Naturally occurring compounds used as natural preservatives. Tocopherols function as antioxidants, preventing the oxidation of fatty acids, vitamins, and some other nutrients. These are being used more frequently as preservatives, as many dog owners are more concerned about chemical preservatives. Tocopherols have a very short shelf life, especially once the bag of food has been opened.

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