

The January regular meeting is via zoom this time and instructions for getting into the meeting will be sent out sometime later in the week. The date is Saturday, January 28th at 1 pm MST. Hope you can join us.

Our tracking test is March 6, 2023 at Chatfield State Park. Thanks to all who have already agreed to help but we do need a few more drivers and one TD tracklayer. Please contact Mishka – minxdesign@yahoo.com – if you can help for an hour or 2 either March 4, Saturday plotting day or March 5 Sunday test day. The club can sure use your help.

Last year and the year before, we had snow and cold temperatures on test day. **BUT here** → are photos from our tests in past years – same March date, same location. Go figure. Note there was NO SNOW,

Wishing Betty Gene a speedy recovery after back surgery on January 13th. Home resting and doing fine.



Future Events and Activities

January 27 TBHC Regular meeting – zoom – 1 pm

TBD TBHC February meeting

Feb 17-18-19 Colorado Kennel Club shows, National Western Hall of Education

March 4-5 TBHC Combined TD/TDX Tracking Test at Chatfield State Park

TBD March TBHC Annual meeting

TBD TBHC April meeting

May 19-20-21 TBHC All Breed Obedience and Rally trials, Boulder County Fairgrounds, Longmont



THE WESTMINSTER KENNEL CLUB

2023 Westminster Breed Invitees Basset Hounds

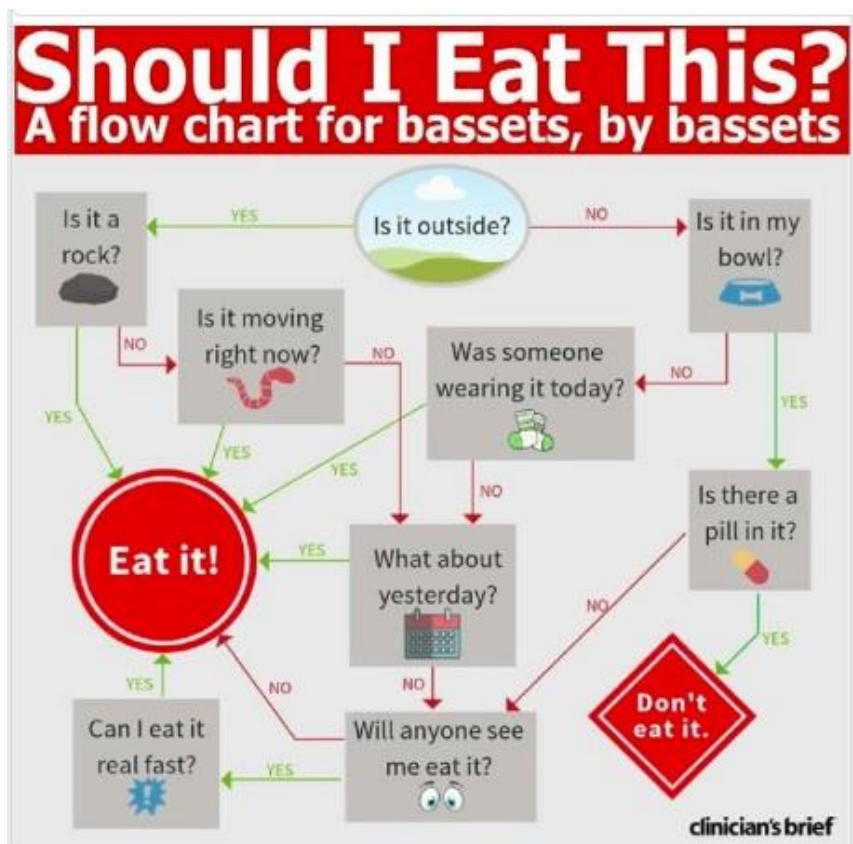
GCHB Br Lake Park Ethan

GCHG DC Buster Slo Paw

GCHG Jolly Time My Way At Topsfield-Lebrera

GCHS Cloverhill-Topsfield Lebrera Chardonnay

GCHS Corkey's Gino's Living La Bella Vita Italiana





DOG COOKIES MADE WITH HONEY

This [recipe is super](#) simple because you can dump all the ingredients in one bowl, set it on mix and get great results!

Ingredients

- 1 1/2 cups Whole Wheat Flour
- 1/4 cup Beaten egg
- 1/4 cup Water plus 2 Tbsp water
- 1/4 cup powdered milk
- 2 tbsp All Natural Smooth Peanut Butter
- 1 tbsp Honey

Instructions

1. It is easiest to use a stand mixer and paddle attachment for mixing this. You can mix my hand but it takes a bit longer.
2. Add all to mixing bowl. Set on low and let it mix.
3. After a few minutes it will form a dough, (Trust me it takes a while) mix for an additional minute. Roll out dough to about 1/8 inch thickness onto a lightly floured surface. Use small cookie cutters of your choice repeating until all dough is used.
4. If the dough dries out just wet your hands with water and knead the dough until it is the correct consistency again.
5. Place them on a sheet of parchment or nonstick pan and bake in a 350 degree preheated oven for about 25 minutes until they are brown around the edges.
6. Start to watch them at 20 minutes in your oven since the thickness of the cookies and ovens can vary
7. .Leave them out to cool for 2 hours. The cookies should be crunchy.

