

"Basenji Ball Games (does your dog have the YBG?)....." is the NEW Contest!

Nice artsy prizes. Enter stories or PHOTOS by July 1st.
(Samples by Susan Marsicano & Michelle Voyek)

SK-M:

Fern has the family's yellow ball gene. I smiled as I bought some new containers of tennis balls last week. Haven't really heard that whissssh opening those 3 ball tins since 9er died, at 16. Niner never took her eyes off the ball, even if we went to a soft ball game.. watched every pitch, throw back to the catcher, every hit.

Michelle:

Neither Sonny nor Sara Lee will chase a tennis ball. Sara does chase her toys if they are thrown and also bring it back to be thrown again. She believes that a tennis ball is too large for her dainty mouth even though she manages to get Sonny's whole head in there when they play. HRH will not chase anything and will especially not bring it back. "you threw it, you go get it".



yum yum!

CHOCOLATE APPLE BREAD / submitted by Peggy Pick

- 3 C All-purpose flour
- 1 C Whole Wheat Flour
- 1 tsp Salt
- 1 tsp Baking powder
- 1 tsp Baking soda
- 1 tsp Cinnamon
- 1/2 tsp Nutmeg
- 1 C Butter, softened
- 2 C Sugar
- 4 Eggs
- 2 tsp Vanilla extract
- 1/4 C Buttermilk
- 3 C Coarsely chopped apples
- 1 C Chopped walnuts or pecans
- 12 oz chocolate chips



pans.
powder,

1. Preheat oven to 350°F. Grease two 9x5x3" loaf
In small bowl, combine flour, salt, baking
baking soda, cinnamon and nutmeg; set aside.

2. In large bowl, beat butter and sugar until creamy. Add eggs and vanilla extract; mix well.

3. Gradually beat in flour mixture alternately with buttermilk. Stir in apples, nuts, and chocolate chips.

4. Pour into prepared pans.

5 Bake 50-60 minutes until cake tester inserted in center comes out clean. Cool 15 minutes; remove from pans. Cool completely. Makes 2 loaves.