

# PETS' MEWS

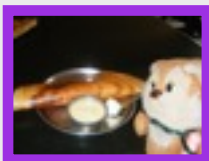
The MewsPaper for Instagramming Pets, Plushies and their People

## Welcome

Hello my friends, and welcome to March's issue of Pets' Mews. It's nearly spring, hurrah! It's also the start of Lent - a period of fasting (not eating so much) before Easter - and this means that many of us are giving up something (no cake for me for 40 days), or doing something nice for charity or to help others. But before that, comes a great chance to use up all our delumy ingredients and make pancakes and have a big Mardi Gras (Fat Tuesday) carnival party.



Lots of you have been doing that, and we've got a great article by our friends @boashki about a Russian pre-Lent festival called Maslenitsa, and some yummy Mutzenmandeln treats from Cologne-based *s u g a r - a d d i c t s* @pinkpenguin\_cuddlypolarbear. And don't worry if you're reading and you can't enjoy any of the yummy recipes, just keep them until Easter when the foodie fun will start all over again! Here's me with a South Indian savoury pancake, called a dosa. By the way, we've also got a very special New York Cuddly Friends Guide coming out soon, but we'll let you know more about that later. Keep checking Insta for details. Lots of love, Tippy xxx



Благодаря @doyka\_supercow газету Pets' Mews теперь можно читать на русском -

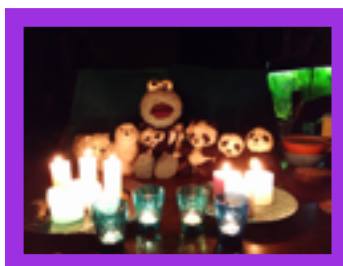
## Earth Hour: Lights off for Mother Earth

A @cookiereport special

Hi everybody! Me back here in Pets' Mews with some important news. On **March 25<sup>th</sup> 2017**, it will be Earth Hour again. Me always celebrate Earth Hour with me friends. Last year me did the #cookiereportearthhour where me asked if you all wanted to help me by posting a picture of you during your Earth Hour. It was a great success (you can read all about it on me blog <http://cookiereport.blogspot.com>). This year me hope you all will join in again. But first me will tell you more about Earth Hour.

### 1 hour of darkness

Earth Hour was invented by the World Wildlife Foundation in Australia. The first event was in Sydney in 2007. It was such a success other countries started to participate too. And now we have more than 7,000 cities worldwide who take part in it every year! In short, Earth Hour is one hour per year when we turn off all the lights, power down as many appliances as possible and take a moment in the dark to show we love Momma Earth and will try to help her get healthy again. If you do not want to sit in the dark you are allowed to light some



candles or flashlights (torches). Or maybe make a bonfire and have a party! During Earth Hour there is loads of stuff you can do. Like hikes in the dark or make a light painting outside. You can read more about Earth Hour on the special website: [EarthHour.org](http://EarthHour.org).

### March 25 2017 8:30-9:30 pm local time

The best part of Earth Hour is that it is held in your timezone! That means that the darkness will be rippling around the earth, starting in New Zealand and ending all the way in Hawaii. Me once saw a clip recorded in space where you can see the switching off and on of lights waving over the planet. It was quite impressive. Last year me asked you all to help in your local Earth Hour timezone by showing the world we care about Momma Earth. Me had so many friends helping out. Can we go even bigger this year?\*

### #CookieReportEarthHour2017

Please post a picture on Instagram during your Earth Hour of how you are celebrating this hour. If you can post a candle or an alternative light source - like a flashlight - to show the world we care. Please tag me @cookiereport and use the hashtag #cookiereportearthhour2017 so me can see all your pictures. Me really want to feature them in a blog again (like last year).

Thank you!

\*PS. I think we all know the answer to that is "Yes, of course we can!" says Tippy

# Maslenitsa

by @boashki

Maslenitsa is an ancient Slavic holiday with traditions. This holiday is still celebrated. It is celebration within a week during before the Lent. This year Maslenitsa began on February 20. The main objective of the holiday is to tell winter "Thanks" and "Good-bye" and to meet spring. The main symbols of Maslenitsa are a doll of Maslenitsa, different entertainments, driving on sledges, playing snowballs. But the basic symbol is pancakes: round, hot, toasted. They are a symbol of .... what do you think... can you guess? Of course, the sun!!! Each day of Maslenitsa has its own name. It is difficult for us to translate these names into English. People visit each other of every day of Maslenitsa, walk, have fun and eat pancakes. We like to eat pancakes too and we will share the recipe of our pancakes with you.

## Ingredients

- ✦ three eggs
- ✦ one tablespoon of sugar
- ✦ a half teaspoon of salt
- ✦ 24 tablespoons of flour
- ✦ one litre of kefir
- ✦ a half teaspoon of soda
- ✦ sunflower oil
- ✦ butter for baking them.

## Recipe



Break three eggs into a deep bowl, add a tablespoon of sugar and a half of a teaspoon of salt. Then mix

all this with the mixer. Add the kefir and stir with a spoon. Next, put 12 full tablespoons of flour and give it a good mix so that the batter is without lumps.

Next, pour water into a glass and stir it with a half teaspoon of baking soda. Pour the mix into our batter and stir. The batter is now ready! If it seems slightly



dense to you, add a little water. If it is too watery, add several spoons of flour

We warm a frying pan, cover it with sunflower oil. Take some batter with a ladle and pour it out onto a frying pan

and the swivel it around.

How much do we fry one pancake? It is difficult to calculate the exact time. It is from about 2 to 5 minutes on both sides, depending on how hot the frying pan. Is it comes with experience. We fry the pancake on the one side, lift it up a bit and see it is fried thoroughly.

Then we turn it on another side and do the same.



We put a ready pancake on a plate, and put a new pancake to fry quickly. Before each new pancake the frying pan should be oiled. We put a small piece of butter on each baked pancake. When it melts, it is distributed on all pancakes and especially on its edges. We do the same with each pancake. The first time can be not good.

## Russian Proverb

In Russia there is a proverb: *"The first pancake is a lump"* (and we say this when it is impossible to make something on the first attempt). The first pancake cannot be good as the frying pan is still not really warmed.

What are pancakes eaten with? With everything!!! With fish, caviar, jam, honey, condensed milk, sour cream, mushrooms, cottage cheese, .... We usually drink fruit drinks, tea, coffee, milk, kvass with pancakes.

Bon appetite!!!



# Marvellous Mutzenmandeln

by [@pinkpenguin\\_cuddlypolarbear](#).

## Ingredients:

- 125 g butter, soft
- 2 eggs
- 125 g icing sugar
- a pinch of salt
- 300 g flour
- 1/2 teaspoon of baking powder
- 30 g ground almonds
- 2 tablespoons of rum
- 1 l oil/ vegetable fat

1. Beat the eggs, the icing sugar and the salt until the mixture is fluffy. Then mix the flour and the baking powder and add them to the fluffy mixture.
2. Add the soft butter, the ground almonds and the rum. Knead the dough till it has a smooth texture. Then let the dough cool down in the fridge for 2 hours.
3. Heat up the oil until it has reached a temperature of 175°C (to test if it's the temperature, put a wooden spoon into the boiling oil. If you notice that there's a formation of little bubbles on it, the oil has reached the correct temperature.
4. Roll the dough to around 1.5 cm thick and cut out little almond-shaped Mutzenmandeln. If you don't have a Mutzenmandeln cookie cutter you can also use a middle-sized heart shaped

cookie cutter (1-2 cm ) and cut it into two halves. Put 20 of these almond shaped Mutzenmandeln into the boiling oil with the help of a skimmer and fry them for 2 minutes. Turn them around and let them fry for another 2 minutes. When they get golden brown, get them out.

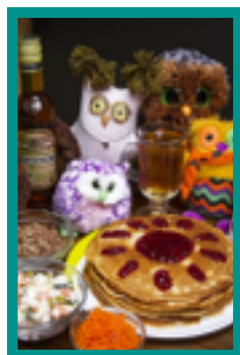
5. Afterwards put the Mutzenmandeln on some kitchen paper and sprinkle some sugar on them when they are still warm (some people add some cinnamon to the sugar). We send you lots of hugs and we hope that you will spend a great week!

Love, Pingu and Cuddles ♡

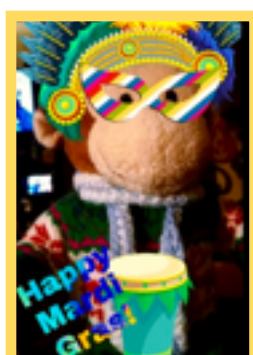


# Flipping Fantastic!

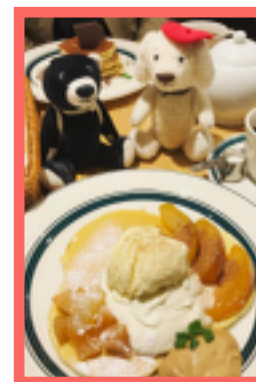
Here are some of your carnival & pancake photos



[@owlventures](#) said, "The Owls couldn't miss such a wonderful holiday like Mardi Gras! Farewell to winter is traditionally celebrated with pancakes and mead. Now we demand spring!"



[@maxwellmarvin.on.the.loose](#) looks rather groovy in his carnival outfit, and he ran a great #plushiemardigras contest.



[@kurokuma\\_dice](#) is enjoying pancakes with cinnamon and apple, and tea with cream. They tell us that it's also delicious with vanilla ice - mmm, I'm sure it is!