

# PETS' MEWS

The MewsPaper for Instagramming Pets, Plushies and their People

[#plushiesbuildbridges](#)

## Summer Nights

By: [@helinathebunny](#)



Hei,

As you may know, Finnish summer is short. Most of the year we spend in the darkness. When the summer comes, we come out of our bubbles and run to the nature!

I like to spend time near water. It calms me. My other duties at summertime are eating as much strawberries as I can, taking care of my little garden on the balcony, and every now and then I travel to a summer cottage in the country. There I'll usually go to sauna, swim in the sea and have a barbecue.

A Bunnylicious summer to all my friends

Helinä



Hello Everyone,

It's the height of summer here in the northern hemi, and the height of brrr winter down south, so we've got a light PM for you this time. But, don't worry, of course, we've still got some delights for you.

◆Did you know that 'so jammy' is a fun and nice way in the UK to say that someone is so lucky because they have they life 'good'? Well, of course, jam is always good, right? And everybun deserves the best kind of jam and life, so [@waikikibunny](#) writes exclusively to give you a very yummy jelly jammy recipe.

◆Eye on Style is on a break this month. [@altravelbunny](#) is having a few pawthorisation problems (so if any of you fashionistas out there don't mind our pawparazzi featuring your stylish selves in Eye on Style, please let them know. 'Sana and Z are also off on the most amazing winter

break, and we've been marvelling at their amazing photos (see one below - can you spot 'Sana?). Have fun guys and see you soon.



◆We have a short and sweet round up of your Good Mews Holiday Photos.

Grab yourself a \*delete as appropriate or just have both, because of course, plushies can\* choccie ice / hot chocolate and get stuck in.

Lots of love,

Tipsy Cat Bose xxx

Благодаря

[@doyka\\_supercow](#)  
газеты Pets' Mews  
теперь  
можно читать на  
русском -



# Berry Thingy

by @waikikibunny

Because I didn't like the taste of the jam (\*or jelly as bunny calls it) I bought in stores, and also not the taste of self made jam with preserving sugar, I did some research. Way back when I was stardust, people used to create jummy jam without any "special" sugar. Right?

So for my home paw grown, organic Red Currant Babies errr Berries, I am using regular sugar. You can also use cane sugar if you prefer the caramel taste of it.

If you've separated the juice from the berries, you'll need to use the same amount of sugar (1:1) unless the berries are super sweet. You can always do a test on a tiny plate, see if it sets (with less).

The lemons are needed to help make it a jam - especially the sweet berries.



I use the juice of one lemon or berry juice 1 litre (33.81 fl.oz)

Add everything together and let it boil. Stir for one minute, then take it off the cooking plate. Fill it in the prepared jars. Always put a wet towel under the jars, then the risk of a jar being damaged by the heat tends to be zero. Close jars and leave them upside down. When cooled, you can put them back the right way up.

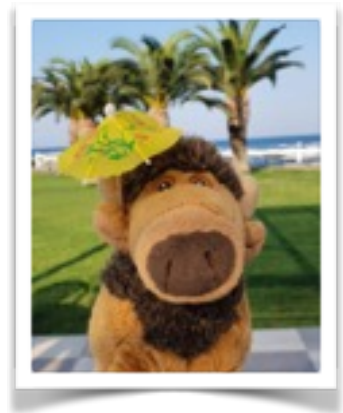
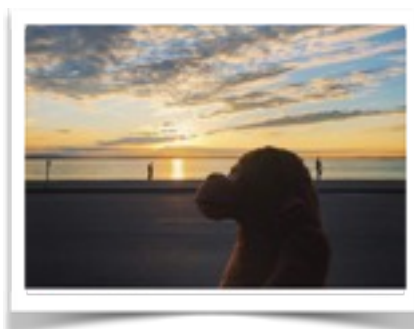
You will see the taste is so much better! Good luck everybunny and happy jammy cooking :)

## So you need:

- A Juicer
- Berries (red currants, raspberries etc)
- Sugar
- Lemons



# Good Mews: Holiday Snaps



Left: Professor Ambrose @moneypennylane shows us how to always look on the bright side of life. Centre: we see @absalon\_the\_gorilla enjoying a spectacular East Coast of America Sunset. Right:@mister\_motya\_msk is having a blast at Club Marco Polo in Turkey.