

# PETS' MEWS

The MewsPaper for Instagramming Pets, Plushies and their People

## Get Ready for #PlushieFashionWeek2020



It's all go for the designers and models gearing up to take part in the [#TravelsWithMyCatWalk](#) shows up and down the plushie world.

This is the 4th year that it's been running and it's getting bigger and better each time.

Anyone can enter the shows - plushies, non-plushies, human cats and dogs, human pets in general, anyone really.

Perhaps you'd like to showcase some of your latest styles - either that you created or inspired, bought, up-cycled, or re-cycled - or perhaps you just want to come as you are - that would be more than marvellous, too.

We hope you enjoy either taking part or taking a front-row seat. Just join in, follow along, and use the hash browns [#PlushieFashionWeek2020](#) or [#TravelsWithMyCatWalk](#)

See you there!

Love, Topsy xxx

We're very happy to announce that Sara [@zarina\\_azib](#) will be the official Plushie Fashion Week 2020's Fashion Correspondent. Look out for her outfit of the day selections!



Lesen Sie die Zeitung jetzt auf [Deutsch](#) dank unseres Freundes [@ausruheulen](#).



Благодаря Дочке [@douka\\_and\\_hedge](#), газету Pets' Mews теперь можно читать на [Pets' Mews!](#)



# Prost to the Biergarten!

by [@themolepack](#)

Some of you may know German /Bavarian beer gardens ("Biergarten"). And some of you may have even been there once, twice or even more often. But did you know where the tradition of the Bavarian beer garden has its origin and that Bavarians take this tradition very, very seriously?

Well, sit down and have a lesson in history of Bavarian beer gardens!

The tradition of classical beer gardens in Germany goes back to the 16<sup>th</sup> century when there were no fridges, hardly any ice cellars or other ways of cooling supplies. Beer needs low temperatures for fermentation and storing (it turns bad if it is stored at higher temperatures for a longer time).

Because of the delicate storage conditions beer was brewed from the end of September to end of April only. There were even decrees that described the production process of beer. But that's another story 😊

In the 19<sup>th</sup> century some of the bigger beer breweries in Munich started to build deep beer cellars along the banks of river Isar. These cellars were filled with ice which was "harvested" from lakes and smaller rivers in winter. Kegs full of beer were put in these cellars and from then on cooled beer was available even in the summertime. How do we get from a cellar to a garden? Step one: To keep the average temperature of the store constant

people would put gravel on the cellar roof and plant chestnut trees which have usually big leaves and give protection from the sun.

In the old days the customers would go with their own steins to the brewery and take the beer home. But especially in summer people started to drink their beer at the spot, the breweries put some tables and chairs underneath the chestnut trees so people could sit down and enjoy the beer, other refreshments and food. That's step two.

This business model was very successful, the smaller breweries started to lose customers (not every brewery could afford a beer garden) and they asked Maximilian I. Joseph who was king of Bavaria at that time to set up another decree.

The outcome: The breweries could keep the public bars at their beer garden BUT selling food was not allowed anymore. Customers had to bring their own food.

And even today, the traditional beer gardens still allow their guests to bring their own food, while drinks must be bought at the beer garden. Nowadays most of the beer gardens have a traditional area with self service for buying drinks (also non-alcoholic) and a service area. Of course, there might be differences among the beer gardens about bringing food or not. If you have the opportunity to go to a beer garden, better ask before your visit. A lot of this information was taken from the following website [www.biergartenfreunde.de](http://www.biergartenfreunde.de) where you can find further information on that topic and get an overview of beer gardens all over Germany.



Main photo: The Mole Pack in a Beer Garden  
 Insert: Top Left & Bottom Right - traditional beer garden snacks - Pretzels & Wurstsalat = sausage salad. Top right and bottom left = a traditional inn with beer garden and chestnut trees.



## Potato Kiosks

by @spybatmissions

Did you know that there are kiosks for potatoes?? SpyBat found this one while he was out driving in the region Dalarna, Sweden, with his assistant's family!

It's a small hut by the road next to a farm, and the organic potatoes (and sometimes other vegetables too) for sale are grown right there! It's always open, and you just go in, take what you want to buy, and then leave cash or send money over the phone with swish. Very convenient!

SpyBat's assistant's family buy potatoes here every time they drive by, which is a couple of times every summer. And these potatoes are the best that SpyBat has ever eaten!



## Good Mews

For those of you living in the Northern Hemi, you might have experienced a bit of a heatwave recently.

Poor old Moosey @theintrepidpenguin was wondering where everyone was. But luckily for him, he found them. Turns out the Penguins were all in the freezer (top left and right).

And they weren't the only ones. Eddy @eddybear (bottom left) had his trusty pack of Battenberg cake and cider to paw as he headed for the fridge. And I decided to camp out too. It was very convenient for breakfast in bed!

