

PETS' MEWS

The MewsPaper for Instagramming Pets, Plushies and their People

Good Mews: Worldwide Plushie Rock Garden

by [@over_the_hump_with_humphrey](#) & [@travelswithmycat](#)



Some of you may have heard the upsetting news that all of lovely [Humphrey's #kindnessrocks](#) got stolen from his front garden.

He had spent hours of time and care lovingly paw-decorating the rocks which he would leave in various places for people to pick up and smile and cherish, and some he had put out in his garden. Of course, he didn't mind if people picked up one for themselves, but not all at the same time and not the one with his instagram handle that said "please leave."

So many were taken, and some were so heavy, he was sure someone had carted them off in a truck, deliberately, and he was terrified they had ended up at the bottom of a lake somewhere.

But them amazingly, and quite unexpectedly, they were returned! No note, no reason, they were just back and we were over the

moon for him. Humphrey said: "I have to say I have the most loving support around me with family, coworkers, friends, plushie and rock community. The last couple years everybody has really helped to rebuild my confidence and restore my faith. I have had a few stumbling blocks but I keep going in large part due to the love surrounding me. I feel resilient. Thank you to all!"

And what's more, something good has come off all this. "Since (this the rocks got stolen) I had many friends offer to mail me a rock. I brainstormed with a few plushies and decided what if we make worldwide plushie kindness rock garden! This way we can all participate! To join in making the garden simply paint one rock, place it anywhere in the world! Post a photo of your plushie with the rock and [#plushieworldkindnessrocks](#)

Together we can spread love and kindness!"

What a brilliant idea!

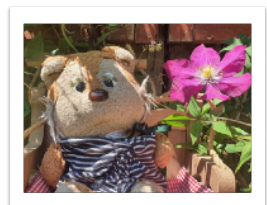
Hello Everyone,

Happy July! And Happy [#internationaltoybloggersday](#) which falls on 2nd July of each year and was started by the lovely [@boashki](#).

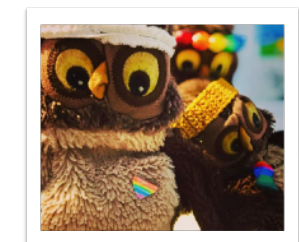
How is everything going? We have some tasty recipes for you in this month's rather yummy issue, and we start off with some very good mews!

Happy reading and if you have an idea for an article you'd like to write or a photo you'd like to send in, please let us know. We would love to hear from you!

Love, Topsy xxx



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



Благодаря Доечке [@doyka_and_hedge](#), газеты Pets' Mews теперь можно читать на <https://www.travelswithmycat.com/?p=2430>



Hotte The Green Chef: Beetroot Spread Recipe

by: [@furfrog](#)



Here we go 🧑🍳🐸 finally the time to cook with [#hottethegreenchef](#) is here 🧑🍳🐸 today I will share with you one of the simplest and tastiest recipes I discovered on my journey to [#eatforfuture](#) 🧑🍳🐸 it's BEETROOT SPREAD 🧑🍳🐸 you will need: a chef 🧑🍳 for guidance ✅ a sous chef for dish washing ✅ unicorn 🦄 for sparkle ✨ in your food alternatively you can take love ❤️✅ one can of chickpeas (approximately 220g) ✅ one beetroot (I buy the already cooked and peeled ones) ✅ 3 tea spoons 🥄 tahini (it's sesame paste and you can even make it yourself or skip it for the first try if you are unsure you will ever try it again) ✅ 1 clove of garlic ✅ juice of 1/2 lemon 🍋✅ 30-50 ml oil you prefer ✅ salt ✅ pepper ✅ how to proceed: cut the beetroot in smaller pieces to help you food processor a little bit and place everything else in the processor too (except chef and sous chef*) now turn it on and watch the magic happen ✨🐸 seasoning tip: beetroot is on the sweet side so I usually take a little bit more salt 🧂 the garlic is dominant but if you love garlic or have to kill a vampire, don't hesitate to use more garlic 🧄 I experimented with more tahini and the taste overpowered even the garlic so it's something for lovers 😊🐸 for the slim side: I usually reduce the oil drastically and I get a more watery texture but I am ok with that 😅🐸 so just experiment with the recipe and let me know how you liked it ❤️🐸 next time we will cook a non-stir-beetroot-Risotto to use the rest of the beetroot 🧑🍳🐸

*no plushies were harmed in the making of this



Pomppi's Sunday Rhubarb Cake

by: [@emandpomppi](#)



This recipe is very simple:

3 parts sugar, 2 parts kefir, 1 part oil, 2 eggs, 2 dl (200 g) flour, 1 dl (100g) semolina and lots of love.



You can replace the kefir with sour cream, but kefir is lighter.

Whisk the eggs with the sugar, mix the remaining ingredients and, of course, the main - the rhubarb pieces



Bake in an oven at 180 degree for about 35 - 40 min

And that's it. Share with everyone and Enjoy!