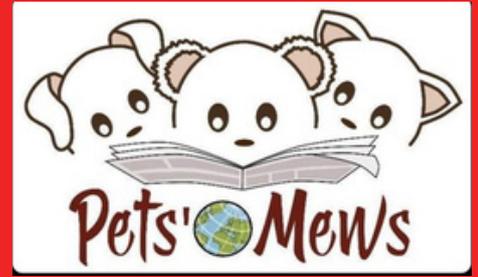




Dear Friends,
Here's The Christmas
pm For You!
With love, xxx



Pets' Mews



The NewsPaper for Instagramming Plushies, Pets, and their People



Inside this festive issue:



Festive and Foody Book Reviews!

Strange New Planet 10: Mooey Christmas

Special Festive Recipes from the PM Team!



Warm festive greetings to you, Dear Friends,

As we begin to gather together with special ones and wrap up the year, here's a PM for you to enjoy. We hope you have fun reading it and making the recipes - send us photos if you do! Thank you for all your love and support and a huge big thank you to our amazing team at PM from me.

Sending you all the joys of this amazing festive time of year.

Big Hugs,

Tipsy xxx



[TO READ PM IN ITALIAN, PLEASE CLICK HERE.](#)

BY [@OURFLUFFYGANG](#)



[TO READ PM IN ARABIC.. PLEASE CLICK HERE.](#)
BY [@-SALAON](#)

Strange New Planet 10: Mooney Christmas!

by [fluffys fun adventures](#) and [@originalcow](#)



Fluffy: "I'm here in Virginia, USA, with my dear vice president [@originalcow](#). How's my presidency going? Have you kept an eye on the country while I was... busy? Is everybody still loving me?"

Original Cow: "It's hard to tell, sir, since no one's brains have grown back yet from your last visit. But they keep talking about an orange one, so - any publicity is good publicity, right?"

Fluffy: (absent-minded) "Ah, yes, good, good... So what can we do for fun around here? Where are we, anyway?"

Original Cow: "We're in the suburbs of Fairfax County, Virginia. You overshot Washington DC by about 32 kilometres. But we can hop on the Metro to get to the nation's capital. Or we can visit Mount Vernon, the home of the first President. Maybe we can start all over again!"

Fluffy: "A Presidential mountain?! Can I carve my face into it, too?" 🤪

Original Cow: "No, sir, Mount Vernon is a house next to the Potomac River, not a mountain. Perhaps they'll let you put up a statue in front, though."

Fluffy: "Meh... I want a mountain with my face on it, not a silly little statue... what else can we do?"

Original Cow: "There are several historic Civil War battlefields & associated historic sites within relatively easy driving distance."

Fluffy: "Why? What would we be doing on a battlefield?"

Original Cow: "Americans love to honour their battlefields. In December, they sometimes have costumed re-enactors showing how soldiers from the 1860s celebrated the holidays during wartime."

Fluffy: "As much as I love playing dress-up, battlefields do not seem very Christmas-y. Isn't today already the 24th of December? Let's quickly do something interesting for the PetsMews article so we can be home on time to put out cookies and milk, and wait for Santa near the chimney!"

Original Cow: "You're not supposed to wait for Santa. Er... you're not thinking of ambushing him to steal all the presents?!" 🤔

Fluffy: (blushes) "I wouldn't even dare to think that!" (kicks handcuffs under the couch)

Original Cow: "Well... more things to see in our area... There is Udvar-Hazy Center, which is part of the National Air & Space Museum. Adjacent to Dulles International Airport, it houses over 200 aircraft & spacecraft, including the space shuttle Discovery, a Concorde, and other passenger & military aircraft."

Fluffy: "Oh yes, I love space flight! Let's go!" 🤩

Original Cow (suspicious): "You can only look, though, not enter the spacecraft. And don't touch anything!"

Fluffy: "Of course!" 😊

(As soon as they arrive, Fluffy immediately climbs the ladder to reach the door of the Space Shuttle Discovery)

Original Cow: "FLUFFY!"

Fluffy: "I'm not touching anything!" (uses crowbar)

Original Cow: "Oh no. What have I done?!" (bounce-runs after Fluffy into the Space Shuttle)
(Fluffy is doing something at the control panel)

"I said no touching!!!"

Fluffy: (takes out feather duster) "I'm just dusting. Look at all this dust! This historic spacecraft deserves to sparkle!"

(Shuttle starts vibrating)

Original Cow: "...What did you just do?"





Fluffy: "I believe I activated 'gentle hum mode'. Very soothing." 😊

Original Cow: "That's the main engine startup."

Fluffy: "Oh good! It sounds healthy."

(The shuttle rockets straight out of the museum wall and into the sky)

Fluffy: "Wheeeeeee! This is as awesome as I imagined!!!" 🤩

Original Cow (shouting over the engine roar): "YOU STOLE A NATIONAL TREASURE!"

Fluffy: "*Borrowed!* I *borrowed* a national treasure!"

Original Cow: "Didn't you see everyone holding up their phones? This is going to be a social media nightmare! I can't possibly convince the entire country that all those videos are A.I.-generated!"

Fluffy: "Just edit in some extra fingers! Nothing can stop me now!!!" (thumping noise)

Santa (outside windshield): "HO-HO-OWWWW!"

Fluffy: "SANTA!? Oh no. Ahhhhh!!!" (both the Space Shuttle and Santa's sleigh start falling towards the ground)

(Shuttle and sleigh crash into a giant hay bale)

Original Cow: "I TOLD YOU NOT TO TOUCH ANYTHING, AND YOU KILLED SANTA!" 🤖

Santa (gets out of the hay): "I'm okay... hoho-" (coughs out hay)

Original Cow: "I'm so sorry, Santa, sir! Fluffy is sorry, too. Right? ...RIGHT?!"

Fluffy: "Well, in my defence, his sleigh should have had a transponder! With all these airplanes around, it's a miracle that he didn't get hit sooner! He should really invest in a TCAS!"

Santa: "A what?"

Fluffy: "Traffic Alert and Collision Avoidance System! All modern aircraft have something like that!"

Santa: "I had right of way! I'M SANTA!"

Fluffy: "Uhm... there's no chance I'm getting off the naughty list now, is there?" 😊

Santa: "Well, my sleigh's totalled. My reindeer flew off in different directions. If you help me save Christmas, we can talk about getting you off the list."

Fluffy: 🤔 "I'm sure I can make a sleigh out of some of this debris..."

Original Cow: "And who is going to pull the sleigh?"

Fluffy: 🤩 "I have an idea! I only need 225 small harnesses."

Original Cow: "I regret I asked."

Santa: "Cows can't fly."

Fluffy: "Neither can reindeer."

Santa: "They are magical reindeer!"

Fluffy: "And these are rubber cows! They are bouncy, somewhat aerodynamic and clearly capable of moo-nual labour." 🤔

Cow: "But they've only ever flown in the Plushie Rescue Helicopter, and that's with a non-rubber pilot with actual opposable thumbs at the controls!"

Fluffy: "Come on, just bounce up to cruising altitude. I've seen you reach the top shelf. You can do it."



Original Cow: (as 225 cows start to squee in anticipation) "This is an incredibly bad idea..."

(A makeshift sleigh assembled from Space Shuttle debris and airport luggage carts rises into the air)

Fluffy: "On, Original Cow! On, Squishy Cow! On, Stretchy Cow and Squeaker! On Pudding, on Bouncy, on Moo-Moo and Larry!"

Original Cow: "Larry's not a cow, he's a misplaced garden gnome."

Larry: "I go where destiny calls."

Fluffy: "Look! The nation lies below us! Cities, villages, highways, rest rooms full of humans unaware their Christmas is being saved by an alien parasite!"

Original Cow: (sighs) "And his 225 tiny moo-deer."

Fluffy: "TO THE CHILDREN! TO CHRISTMAS! TO GLORIOUS AIRTIGHT GIFT-DELIVERING ADVENTURE!"

(The cows bounce through the sky like rubbery reindeer, Fluffy delivers presents, Santa holds on for dear life.)

Original Cow: "Next year, maybe we won't visit museums?"

Fluffy: "Yeah, I always tell my wife that this is a bad idea."

Santa (groans):
"Merry Christmas Everyone... I think!"

Fluffy: "Definitely, Merry Christmas and ermm, runnnnnn!"



Foody Books

by @[Spybatmissions](#)

So much about the festive season is about showing love through cooking and sharing food and these books are all about how food unites.



The Hundred-Foot Journey - Richard C. Morais (2008)

This book follows the life of Hassan, from his childhood in Mumbai, India, to his adulthood in Paris, France. His family runs a popular restaurant, and when they emigrate to Europe and after a while settle in a small town in France, they open a restaurant there too. But not without troubles. They get an enemy, the high class French cuisine restaurant across the street. In the midst of this, Hassan's talent in the kitchen does not go unnoticed, and soon he gets opportunities that he could never have dreamed of.

This book is about many things: food and cooking of course, but also about family traditions, culture clashes, relationships, and dreams. It tells the story of an extraordinary life through hardship and leaves the reader with the feeling that what might seem impossible actually might be possible.

Christmas Days: 12 Stories and 12 Feasts for 12 Days - Jeanette Winterson (2016)

This book is both fiction and non-fiction, as Winterson mixes twelve short stories, all with a Christmas theme, with memories and reflections from her own life paired with Christmas recipes. The short stories are very different. For example, one is about loneliness and finding a chosen family, one is about the stress of getting everything done in time, and one is a pure ghost story. They are all magical in their own ways and show you how to find beauty in the small things.

The parts about Winterson and her family combined with recipes encourages you to try new things and shows that Christmas can be celebrated (or not) in any way you want. It's a book to be inspired by in many ways.

Baking Cakes in Kigali - Gaile Parkin (2009)

Mrs. Angel Tungaraza lives in Kigali, Rwanda, with her husband and their five grandchildren. Their apartment building has inhabitants from many parts of the world, including Tanzania, the Tungarazas' home country. Angel runs a bakery from her kitchen. Many people, including neighbours, order cakes from her for various occasions that are celebrated. The book tells the story of a country trying to patch itself back together after a genocide, through the lives of all the people living there, and their celebrations with cakes. Every chapter in the book is about a new cake order and new people, but there are also a few core characters that continuously connect all the pieces and bring the book to a conclusion.

This book is both happy and sad. The lives described in the book are sometimes very hard, but somehow the characters always find joy. This is a feel good story, with a lot to think about, unlike anything else you have read before. If you don't know much about African cultures, you will learn more in an entertaining way.

A Wizard's Guide to Defensive Baking - T. Kingfisher (2020)

This Young Adult fantasy book is set in the city-state Riverbraid. Wizards are common there, especially working in the army and other defense units to protect the city. But Mona isn't like them. She can use magic, but it only works on bread. Her sourdough starter really is something special, and the cookies she makes can do funny things. But things are getting hard for the wizards. Someone is after them, trying to kill them to take power over Riverbraid. Soon Mona finds herself deeply involved in the defense of the city, with only a few people she can trust and her sourdough starter and a magical gingerbread man at her side. Will she be able to save the city from being put under siege before help arrives?

This is a thrilling story about an unlikely hero, who manages to work with what little she has to accomplish great things. The characters are colorful and charming, and you will want to visit Riverbraid and Mona's bakery after reading!



The Little Coffee Shop in Kabul: Trilogy - Deborah Rodrigues

Reviewd by @travelswithmycat

Following the lives of a bunch of plucky American women who set up a coffee shop amid the troubled times of Kabul, and their even pluckier Afghan friends, this books charts the lives of these strong and brave women as we watch their stories intertwine and friendships grow. The last in the series is incredibly poignant, as we see the return of the Taliban, but perhaps this is not the end.

At the heart of the book is food and recipes, love, and laughter, with a good dose of recipes even included at the end for any reader willing to try their hand at the food that sounds incredible!

An Island Christmas - Jenny Colgan (2018)

Reviewd by @travelswithmycat

A lot of Jenny Colgan books are about frazzled city girls escaping to the country and baking, or cooking, or selling books - and basically living the dream (with a dash of disaster and romance along the way). This series sees Flora going just about as far North as you can go in the UK to live a completely new life.

This feel-good, cosy sequel follows Flora in her newly set up hotel, now pregnant, but not sure if the news will go down too well with her partner. All she wants to do is enjoy the freezing cold of the Scottish island with her friends in front of whisky barrel wood fires. Meanwhile, Saif, the doctor and refugee from war-torn Syria is trying to enjoy his first western Christmas with his sons.



Festive Recipes from the PM Team!

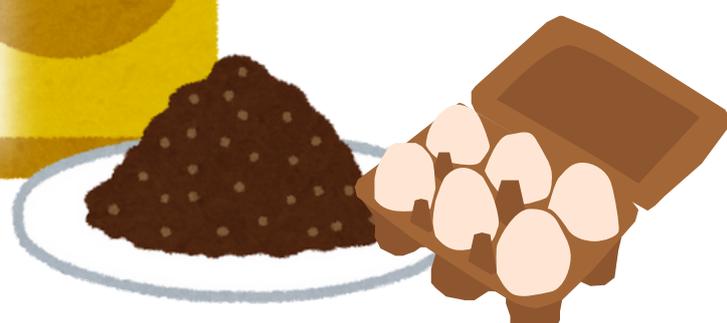
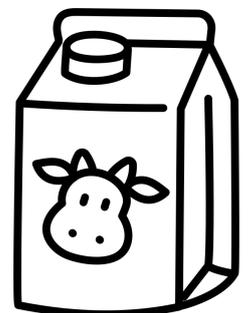
Shaken Gingerbread | Schüttellebkuchen

by [@gasbricki](#)



Ingredients

- 350 g (2.8 cups) Wheat Flour (All-Purpose)
- 300 - 350 g (1.5 - 1.75 cups) Sugar (to taste)
- 1 packet Baking Powder
- 1 packet Vanilla Sugar (or 1 tsp Vanilla Extract later)
- 2-3 tsp Gingerbread Spice Mix (Lebkuchengewürz)
- 1 tsp Ground Cloves (optional)
- 2 tbsp Cocoa Powder (unsweetened) (optional for darker dough)
- 100 g (3.5 oz) Ground Hazelnuts or Walnuts
- 4 Eggs
- 250 ml (1 cup) Milk
- 150 g (5.3 oz) Butter, melted
- 2 tbsp Honey



Method

1. Preheat the oven to 200^{°C} (390^{°F}) top/bottom heat
2. Line a baking sheet with parchment paper.
3. Shake Dry Ingredients: Place all the dry ingredients (flour, sugar, baking powder, vanilla sugar, spices, cocoa, nuts,) into a large bowl with a tightly sealing lid.
4. Shake Vigorously: Close the lid tightly and shake the bowl vigorously until the dry ingredients are well mixed (about 1-2 minutes).
5. Add Liquid Ingredients: Add the liquid ingredients (eggs, milk, melted butter, honey).
6. Shake Again: Seal the lid tightly again and shake the entire mixture vigorously until a smooth batter forms. If necessary, use a spatula to quickly scrape any remaining bits from the bottom.
7. Bake: Spread the batter onto the prepared baking sheet and bake in the preheated oven for approx. 20 to 25 minutes (check with a skewer/toothpick).
- 8.

Glaze and Cut: While the gingerbread is still warm, brush it with a lemon glaze (powdered sugar and lemon juice) or chocolate glaze, and cut it into squares.

Tip for the Glaze

Lemon Glaze: Mix about 200 g (1.5 cups) of powdered sugar with 3-5 tablespoons of lemon juice or water until a thick, spreadable consistency is achieved



Festive Recipes from the PM Team!

Petit Four Recipe

by [@salaon](#)

Ingredients:

- 200 g butter (room temperature)
- 2½ cups flour
- ¾ cup sugar
- 2 eggs
- Powdered vanilla (about ½ teaspoon)
- 1 teaspoon baking powder

Instructions:

1. Beat the butter and sugar together until the mixture becomes light and creamy.
2. Add the 2 eggs, one at a time, while mixing.
3. Add the vanilla and mix again.
4. In a separate bowl, combine the flour with the baking powder.
5. Gradually add the dry ingredients to the butter mixture and mix until you get a soft, smooth dough.
6. Transfer the dough into a piping bag and pipe your desired shapes onto a baking tray lined with parchment paper.
7. Bake at 170°C (340°F) for 10–12 minutes, or until the edges are lightly golden.
8. Let the cookies cool, then you can sandwich them with jam or melted chocolate if you like.

If you want some of the petit four to be chocolate:

1. Take ¼ or ⅓ of the dough after it's ready.
2. Add 1 tablespoon of sifted cocoa powder.
3. Knead gently until the cocoa is fully absorbed and the dough turns chocolatey.
4. If the dough becomes slightly dry because of the cocoa, add a tiny bit of butter to soften it.
5. Pipe and bake the chocolate dough the same way as the plain dough.



Festive Recipes from the PM Team!

SpyBat's Assistant's Dad's Special Knäck

by [@Spybatmissions](#)

Here is my assistant's dad's recipe for the traditional Swedish Christmas candy knäck. Originally it is made on the stove in a very long process with lots of boiling, but he did it quickly in the microwave oven and it was just as tasty as any other recipe!

Ingredients:

- 1 deciliter whipping cream (not whipped)
- 1 deciliter sugar
- 1 deciliter syrup
- Optional: 10 almonds, chopped

Instructions:

1. Mix all the ingredients (except the almonds) in a bowl that works with high temperatures and can hold at least 1.5 liters of liquid.
2. Put the bowl with the ingredients in the microwave oven on the highest temperature for 8-10 minutes.
3. If you want to add chopped almonds, stir them into the mixture when it is taken out of the microwave oven.
4. Pour the mixture into the smallest cupcake liners you can find. Ideally they measure about 1,5 centimeters in diameter/across, anything bigger will be too big.
5. Let the knäck rest in the fridge until they set.

Be careful with a few things! The mixture is very very hot when taken out of the microwave oven. The consistency of the finished knäck will be different depending on how long the mixture is in the microwave oven/how hot it gets. The finished knäck can be very hard so don't bite it if you want to keep your teeth!



MERRY
CHRISTMAS
AND
HAPPY
NEW YEAR