

BORDER TALES

The Official Newsletter of the Border Terrier Club of Oregon

2020 Club Officers

President: Casey DePriest

caseydepriest@embarqmail.com

Vice President: Angela
Bradach

Secretary/Treasurer:
Martha Park

Corresponding Secretary:
Linda Grace

Board Members: Dix
Dixon, Esther Menashe,
Heather Wingate

Newsletter Editor:
Heather Wingate

Contact Us

Website:

borderterriercluboforegon.com

Visit us on Facebook, too!

Calendar of Events

*December 9, 2020 - Board
Meeting via Zoom at 7 p.m.

*December 22, 2020 - BTCO
Social Hour on Zoom at 7 p.m.

*January 2021: Book Club TBA



Message from the President

As I sit down to write this message on the eve of Thanksgiving, I ask myself what I'm thankful for. The whole world is hurting and struggling. We have all suffered disappointments and losses this past year, some more than others.

The one thing we have in common is hope, gratitude, and each other. I couldn't be more proud of this club for doing everything possible to reach out, stay connected, and do what we can to alleviate the pain during these difficult times.

When we embarked on the new year, we had hoped to accomplish so much, but COVID had another agenda. We have acclimated to the ever-changing environment pretty well and have changed many of the ways we do things.

We hope to bring forth new and fun ways to interact with club members. If you have not already been involved in our Zoom meetings, social hours, and training sessions, I suggest you do. It's a great way to connect with members far and wide and stay current on what the club members are up to.

I hope this finds all of you happy and well, and I'm looking forward to seeing you all in the near future.

Casey DePriest
President Border Terrier Club of Oregon

Members Share the Frustrations of Being Owned by a Dog:

Pat Mohr and Cassie: Trimming nails - disliked by most dogs and owners alike!

Curtis Lake: His dogs feel like they are sadly underfed each and every day!

Casey DePriest: Her dogs would like more of many things, like walks, treats, TV time, and snuggles. Casey would like less barking from Cash.

Linda Grace: Grooming on her own and knowing the correct way to blend sides, back, legs, etc. can be a topic Linda needs input on from fellow BT groomers.

Heather Wingate: Feeding and keeping dogs fit and trim during the different seasons of the year.

Lily Wingate: Not enough events and places to wear my extensive wardrobe. "All dressed up with no place to go" as the saying goes!

Jemma Wingate: My dad put away all the agility equipment for the winter....noooo!

Ozzy Wingate: More popcorn movie nights please!

Most members will agree that keeping our dogs in a good weight, feeding the best food possible for our budgets, and maintaining regular grooming routines for coat, teeth, anal glands, and nails can be challenging for BT owners. A good resource for information, discussions, and advice is our BTCO FaceBook page where different topics are posted regularly and members are invited to share their experiences and recommendations.

Currently there are discussions going about keeping dogs in a healthy weight and dental care. Please feel free to post questions and seek help when you need it at anytime there!

We also have plans in the works for hosting Zoom workshops on grooming and other topics in 2021.



Casey and CH Tilted Kilt If Trouble Was Money "Cash"



Ollie and Odin looking to hitch a ride.

Member Spotlight

Let's get to know our club members better!

In this issue, we will meet a recent member, Sharon Nicks.

Hi there!

I consider myself a Gypsy. I'm a full time RVer since my retirement from a 33 year teaching career in Oregon. My travel buddy, Fern Riggs Gold Standard, (aka: Jax) joined my band of one in January. We met at the Portland Rose City show. I was initially looking for a pup, but Jax adopted me right away!!!!

Why a BT? I knew I wanted a terrier and was considering another breed. I didn't have any experience with BT's and wasn't familiar with the breed. A long time friend suggested I look at a BT. Since I'm interested in obedience, agility, barn hunt, and other events, I did, and never looked back.

Jax is special. He's a terrific travel buddy, loves long walks, fishing, bike rides in his bike seat, checking out the critters in my sister's barn, and meeting new friends as we travel. He's smart, attentive, patient, mostly obedient, and my pal. He's very wise for such a young dog. He's just the best! He honestly has no bad habits, except maybe barking at bigger dogs until he meets them.

All of my experiences with Jax have been better than I could imagine. He surprises me regularly with his willingness to take every new experience in stride. Yep, he's a keeper and I think he thinks the same of me.

Sharon's favorite quote: 'whether you think you can, or you think you can't - you're right.'
~Henry Ford



Sharon and Jax - living a good life together.

The World According to Lilypad - Thoughts From a Very Spoiled Border Terrier

There's snow on the ground, my mom just put up Christmas decorations (a bit early, in my opinion, but she says everyone is doing it this year), and the humans in this household will be eating a big turkey dinner in a few days. Hopefully, we canines in this pack will be getting something special, too, as we celebrate the beginning of the season for being grateful for all that we have. For me, it's easy to list off all I have to be thankful for: I have 2 humans who adore my every move (of course they do, I'm a Border Terrier after all!), a pack of 5 who've accepted me without hesitation, a cushy retirement gig as a therapy dog and love of my mom's life, lots of dog beds and treats, and a bunch of little humans my mom calls "grandkids" who think I'm the best thing on 4 legs. Yes, my therapy dog career has been severely limited since COVID hit and I hardly ever get to see those grandkids because we're all trying to be safe these past 8 months, but every night when I cuddle up at the foot of Mom and Dad's bed, I count my blessings because I know I have it pretty good. My mom and I are busy on Zoom most days teaching her students just like we were in the classroom with them (or as best we can do online), and we were still able to go camping a couple of times this summer and see our friends at outdoor gatherings and small events with our BT club members (masks on adults, of course). But like Mom says, it just hasn't been the same this year; we swapped out taking more agility classes for getting our agility yard set up, and we planted fruit trees and shrubs rather than traveling to dog shows and sporting trials. I missed wearing all my lovely dresses at dog shows (yes, I'm **that** Border Terrier), but I don't think the rest of my pack minded staying home more, especially with my mom home every day, too. So what's the downside of all this? My mom and dad say it's missing out on time with friends who have become like family to them. Before the pandemic, our Terrier Tribe was always on the go.....meeting up at dog shows, earth dog trials, and our BT club events. We had several camping trips together planned for the spring and summer, and big plans for training days for our BT club. Gatherings always include potluck dinners, BBQs, grooming, and long walks as a huge group of Borders, Jack Russels, and even a token Chihuahua and Lab! Now, with COVID-19, potlucks are a no-no and most of us are avoiding any gatherings. At the beginning of the pandemic, our Terrier Tribe made sure to talk about how we would take care of each other's dogs should any of the humans get sick, and my mom says that's about the time she started to think of the Tribe as "family" (friends who become family) because that's what good friends do - they look out for each other. The Border Terrier Club of Oregon has gone through a bit of regrouping the past year, but the board had a vision of making it a place to celebrate not only our Border Terriers but our members. We recognize that we are all friends and have supported each other through lots of changes; some of our long-term members have been doing this for many years. Those humans in the BTCO wanted to continue that spirit of friendship and have that be the cornerstone of the club. As a result, I've gained a much bigger pack of two-legged friends who adore me and a lot of 4-leggeds who like to walk and snack a lot, just like me! From my perspective, having friends like family is great because:

- * There is always someone around to hold you, carry you around, and give you treats. (Like you, Curtis Lake!)
- * "Family" = happy humans. My mom and dad look forward to our Traveling Terrier Tribe get-togethers.
- * Having friends to do things with means we all are able to get out and do activities with other people and dogs. Mom says she goes to new places and learns so much from our friends about all sorts of things. It keeps life interesting!
- * Friends are support systems when you need them...from the small needs to the big things.
- * Being a friend is as beneficial as having one. Helping others, being supportive, and having connections with others creates brain growth, decreases stress, and increases feelings of well-being.

My hope for all of you in the new year is that you connect with family and friends for support. It helps. Without my Canine Crew here, I would be one lonely little dog. We all need a friend or two (or more!), to laugh with, learn from, and share our lives with. Look at others with an open heart, be compassionate to both yourself and others in these difficult times, and recognize when others simply need some support and not criticism. Like our BTCO club members and my own pack here at home, there are all kinds of people around you who recognize that friends, kindness, and understanding are what's needed in all of our lives each and every day. Happy Holidays, and wishing you all peace and joy in 2021.....and treats, lots of dog treats, because we're Border Terriers, of course!



Jemma and Lily are firm believers that friends do become family.

~Ask A Breeder~

Tim Carey, Shadowhills Border Terriers; Casey DePriest, Tilted Kilt Border Terriers

When looking for a potential breeding pair, what are your top 3-5 priorities?

Tim:

- 1) Good health test results, but see answer to #4 below.
- 2) Matching up strengths of one animal to the other's lesser qualities, but just having those qualities doesn't guarantee they will be passed along. You need to look at the pedigree and see those qualities in as many recent generations as possible.
- 3) Proven producer of healthy, quality offspring, especially by the one I am breeding to. However, sometimes you need to take a chance on a young, unproven male/ female, so see below.
- 4) Consistency between members of a litter tells me that there is a better chance that good qualities in the pups will be passed on by them later. If you see that in a young animal, that's a good sign for him/her as a breeding animal; i.e, check out the parents and the siblings, if possible, of the dog you plan to breed with.

Casey:

- 1) Proper Border Terrier temperament is of the utmost importance to me.
- 2) Breeding candidates should be physically and psychologically healthy.
- 3) Verifiable records of health testing, and adherence to the Breed Standard.
- 4) Breeding stock to be considered should reflect my goals and improve my breeding program.
- 5) Breeding animals need not be champions of record, but must not have serious or disqualifying faults.

What would prevent me from breeding a dog/bitch?

Tim:

It's easy to say that a major health defect would eliminate a breeding animal. And while we health check all of our breeding animals, and even occasionally a few companion animals we have produced, those results always need to be considered in light of the entire animal. Some health test results show a defect that is not considered serious to the quality of life of the animal. For example, a Grade 1 patella luxation may never become an QOL issue; similarly, for a case of mild hip dysplasia. However, both these defects are hereditary and can be passed through generations. So the breeder has to look at the other qualities of the animal as well as the test results of the dogs in its pedigree and determine if those good qualities outweigh the risks of breeding. If so, great care must be exercised in selecting a mate whose own test results and pedigree are strong in the areas ours is weak. I draw the line with issues that are hereditary and can have severe impact on a dog's quality of life. Hereditary cataracts are a good example. While treatable, I wouldn't want to produce puppies with a tendency to have this issue in their lives.

Ask A Breeder, continued:**Casey:**

- 1) Improper temperament. Too shy, fearful or aggressive (not to be confused with high drive).
- 2) A health problem, if it might negatively affect the litter.
- 3) Past poor performance carrying and/or whelping a litter. A bitch that is not a good mother.
- 4) Nothing to do with the sire and dam directly, but I would forego a breeding if for some reason I was not able to raise a litter properly.

It takes a special person to be a responsible breeder. How do you handle the difficult task, after weeks of puppy socialization and bonding, of letting go and placing puppies in the right homes?

Tim:

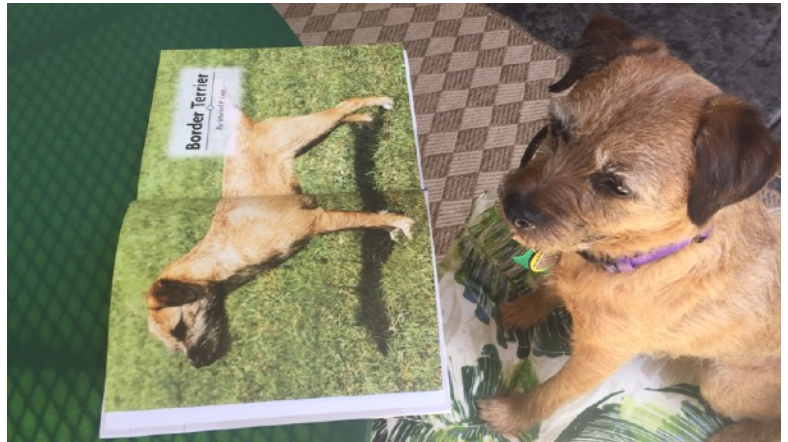
Breeding is something where the more you put into it, the more it returns to you. We spend a huge amount of effort preparing our puppies for a fabulous life in their forever homes in the eight to ten weeks they are here. Each litter and each puppy is different. Some try your patience, some need more nurturing, some are born to conquer the world. Watching the magic that happens between the dog and it's "people" is one of the most gratifying experiences I know. From the day when they first meet until the day they write to tell you he passed, knowing we placed a puppy in a home that will love and care for him every day, in every way, gives us a real feeling of accomplishment. The puppies we let go become the true ambassadors of the breed, the legacy we create, and the reason we breed purebred dogs.

Casey:

I love getting to know my puppy buyers. I take them with me on the journey from breeding, pregnancy, whelping and raising the puppies. They become friends and more like family, so it gives me great pleasure to place their new companion in their arms, knowing what joy that will bring them. I have given each puppy a good start, and knowing that they are beginning their new adventures with their new families is very gratifying. Letting them go, as much as I have come to love them, is priceless.



There were so many great pictures sent in for the annual calendar this year, all throughout the year, that I could not possibly get them all in and maintain the resolution quality of each one and the calendar. Please accept my apologies for those that didn't get in, but please don't let that deter you from sending in more pictures next year! In the meantime, here are a few of my favorites that didn't make it in.....



Welcome to our Holiday Recipe section!
Enjoy these recipes shared by our BTCO members.



Here's the link to Casey's Pumpkin Roll recipe:

https://www.verybestbaking.com/libbys/recipes/libby-s-pumpkin-roll/?bvrrp=Recipes-en_US/reviews/product/5/nr-32372.htm&bvstate=pg%3A7/ct%3Ar&otm_click_id=3584b832-

More recipes on Pages 11, 13, and 14.....

The 2020 BTCO Picnic

Despite the world-wide pandemic, the entire country being on lockdown for several weeks earlier, and the difficulty we had finding a venue and then crossing our fingers that it would be open in August, our first annual club picnic and annual raffle was a huge success! The day was warm, the food was delicious (thank you Jeff and Curtis!), and we were able to stay safely distanced and masked up while we visited with club members and enjoyed a beautiful summer day. The raffle was our most successful yet, bringing in over \$600 for the club, and we even did an auction over a photography package donated by member Jennifer Rilatos. Charlotte and Gordon Ware were the happy recipients of the weekend stay at Mercer Lake Resort in Florence, OR. Thank you to all the members who donated such wonderful and highly sought-after items to the raffle. Most importantly, it was awesome to see each other again after a long spring and summer with no social events, no dog sports, and no get-togethers. Members present commented on how relaxing the picnic was, because after all, we are all friends first and foremost. The Board will begin planning for the August 14, 2021 picnic soon, so mark your calendars!



Charlotte and Rocky and her big raffle win.



Dix and Casey getting serious at the board meeting.



Wait a minute.....what are these 2 white dogs doing at the Border Terrier picnic?!



It's not a true picnic without a flag....and a Border Terrier!

Friends Become our Chosen Family



Marcie and her online school buddies!



It's always nice to have a friend who's taller than you.



Is there any doubt that Ollie and Odin aren't the best of friends?



Collies + beach = fun for a baby BT!



A snuggle buddy is always a good thing.

Border Tales



Knight and Shyre even share leftovers!



Archie just really needed a cuddle with his surrogate mom Marlie.

More Holiday Recipes from our BTCO members.....



Kari Lake's Bacardi Rum Cake - recipe found on www.food.com

"I tweak the recipe a little. I prefer Meyers Dark Rum (more flavor) and sometimes I add nutmeg."

Cinnamon Roasted Almonds

- * 1 egg white. * 1 tsp water
- * 1 tsp vanilla. * 4 cups whole almonds
- * 1/4 cup brown sugar. * 1/4 cup sugar
- * 1 tsp cinnamon *1 tsp salt

- 1) Preheat oven to 250 degrees F. Line a cookie sheet with parchment papers.
- 2) Beat egg white, water, and vanilla in a large bowl until frothy. Stir in almonds.
- 3) Mix sugars, salt and cinnamon and sprinkle over. Stir until almonds are well coated.
- 4) Pour coated almonds onto prepared baking sheet.
- 5) Bake for 60-90 minutes, stirring occasionally. You want the almonds to be toasted but not burned!

Submitted by Heather Wingate; from the website creationsbykara.com

Chocolate Bourbon Balls

Rum may be substituted for Bourbon

- 60 vanilla wafers
- 1 1/2 cups chopped walnuts
- 1 cup powdered sugar, plus extra to roll balls in
- 2 tablespoons unsweetened cocoa
- 1/4 cup bourbon
- 3 tablespoons light corn syrup
- 8 ounces bittersweet or semisweet chocolate, coarsely chopped
- 4 ounces white chocolate, melted, for decorating
- 42 foil or paper candy cups (optional)

Place vanilla wafers in bowl of a food processor, process to very fine crumbs. Add walnuts, pulse processor on and off until the walnuts are finely chopped. Scrape the mixture into a bowl and stir in the powdered sugar, cocoa, bourbon and corn syrup.

Sprinkle some powdered sugar onto wax paper. With hands, shape the mixture into 1-inch balls, roll in powdered sugar and chill.

Meanwhile, melt the bittersweet chocolate in top pan of double boiler over hot (not boiling) water. Remove from heat and keep warm. Using a cocktail fork or two sturdy toothpicks, dip the bourbon balls into the melted chocolate. Place on a wire rack to dry.

Place remaining melted bittersweet chocolate in a paper cone or a sturdy plastic bag with a small hole snipped in one of the corners; drizzle chocolate over the top of the balls to create a decorative design.

Melt white chocolate, also in a double boiler over hot (not boiling) water. For contrast, drizzle the white chocolate over the tops of the balls, also using paper cone or plastic bag with hole snipped into a corner. Refrigerate. Present bourbon balls in foil or paper fancy cups if desired.

Submitted by Casey DePriest

2020 Holiday Dinner

With a small group in attendance due to some members choosing to stay at home during this time, we were still able to have our annual holiday dinner. Just in time, too, before the Oregon governor called for another “freeze” for large gatherings and non-essential services, including restaurants. Filbert’s Farmhouse Kitchen in Aurora, OR, was a beautiful place to have a club dinner and quick board meeting, and the food was excellent. Let’s all have faith that next year we will all be able to gather to celebrate another busy year for our club.



A small group but lots of fun despite the masks.



Thanks to Angela, Linda, and Esther for the festive table decor.



Great food in a very historical Aurora building.

Even more Holiday Recipes from our BTCO members.....

PUMPKIN BREAD - Marti Park

Servings: Makes 2 loaves

Prep Time: 20 Minutes

Cook Time: 65 Minutes

Total Time: 1 Hour 30 Minutes

INGREDIENTS:

2 cups all-purpose flour, spooned into measuring cup and leveled-off

½ teaspoon salt

1 teaspoon baking soda

½ teaspoon baking powder

1 teaspoon ground cloves

1 teaspoon ground cinnamon

1 teaspoon ground nutmeg

¼ teaspoon ground ginger

1 ½ sticks (¾ cup) unsalted butter, softened. (I use regular butter and cut down on the salt.)

2 cups sugar

2 large eggs

1 15-oz can 100% pure pumpkin

INSTRUCTIONS:

Preheat the oven to 325 degrees F and set an oven rack in the middle position. Generously grease two 8 x 4 inch loaf pans with butter and dust with flour. (alternatively, use a baking spray with flour in it, such as Pam with Flour or Baker's Joy)

In a medium bowl, combine the flour, salt, baking soda, baking powder, cloves, cinnamon, nutmeg, and ginger. Whisk until well combined; set aside.

In a large bowl of an electric mixer, beat the butter and sugar on medium speed until just blended. Add the eggs one at a time. Beating well after each addition. Continue beating until very light and fluffy, a few minutes. Beat in the pumpkin. The mixture might look grainy and curdled at this point - that is okay.

Add the flour mixture and mix on low speed until combined.

Turn the batter into the prepared pans, dividing evenly and bake for 65 - 70 minutes, or until a cake tester inserted into the center comes out clean. Cool for about 10 minutes before turning the bread out of the pans. Enjoy!

Katharine Weber's Stuffing

I totally made up this recipe and it is the most requested dish I make, especially at Thanksgiving. I basically dressed up Stove Top Dressing and added some sausage. Believe it or not, you can make this same recipe with smoked oysters and it is just as big a hit.

1 box of Stove Top Dressing mix
1 carton of chicken broth
1 stick of butter
1 lb. of Jimmie Dean sausage....plain or sage
3 celery pieces chopped up
8 mushrooms chopped up
1 small onion, diced
1 or 2 cloves of garlic
Poultry seasoning, salt and pepper.

Saute the sausage until it is done and crumbly. Set aside.

Saute the onion and garlic a bit in the amount of butter recommended on the box.

Following the directions on the box, using broth instead of water, add water to the pan and bring to a boil. Add the celery and mushrooms at this point.

Add the stuffing mix and put the lid on. Wait five minutes

Remove the lid, add generous amounts of Poultry seasoning (a couple of tablespoons at least). Add salt and pepper.

Add the sausage in and mix well.

Katharine Weber



It's a special time of year.

Calendars are ready for pre-order right now!!

As of the date of this publication, we have only 6 calendars left out of the 25 we ordered. Remember, they must be paid for before they will be mailed out to you. Please send your payment of \$30 (which includes shipping) to Marti Park at P.O. Box 1473, Lake Oswego, OR 97935. First come first served.....when they're gone, they're gone! And there are some beautiful pictures in the calendar this year thanks to members that are talented photographers. Calendars will be mailed out starting the first week of December.

There will also be a change in the way photos are submitted next year, as it becomes too difficult to keep track of pictures that are emailed to me all throughout the year, and this year I had many people send me A LOT of pictures.....multiples at one time.....ALL the time. So, save up your pictures and submit to me starting October 1, 2021, when I begin to build the 2022 version of the calendar. I will also "steal" pictures from Facebook throughout the year for both the newsletters and calendar, but those you want in the calendar will be easier for me to manage if sent at one time during the year - when I start to add pictures to the draft calendar.

I welcome ideas, suggestions, offers of help, and constructive criticism (as long as it's nice) for both the calendar and the newsletter projects. They take many hours of work but are two projects that help keep us connected in some small way.

Again, I want to thank everyone who supports me throughout the year with the calendar and this newsletter. They are both labors of love for me and wouldn't be possible to do without all of you!

Happy Holidays,
Heather, Editor



Ozzy would like to think he's my official proofreader!



Lily is the most creative writing her column when dressed up!



Happy Holidays and all the best for the coming New Year
From your Border Terrier Club of Oregon Board of Directors
See you all in 2021!