

Camp Canine™



Doggie Daycare, Country Club and Spa

The Canine Chronicle



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CONGRATULATIONS Colby!

Colby is a two year old morki and has been a regular camper since February 2009. He is an energetic and happy boy. He loves to play with his comrades in the nursery, and is the apple of his parents eyes. As soon as he sees his mommy, he jumps for joy. All of the camp counselors enjoy his kisses. Colby is well deserving of his new title.



Shed-less Shampoo

Camp Canine's own Shed Less Shampoo for Dogs and Cats. EFA Shed Control Shampoo reduces shedding, dander and allergens for both dogs and cats. It promotes healthy skin and coat and leaves the coat clean, soft and shiny. A pleasant white ginger and nectarine fragrance. 12 fluid oz.



Friday, August 27th 4:30pm-6:00pm
Animal Health Services - Low Cost Vaccinations



Photo Shoot Contest



Tuesday
Aug. 17th

**"First Place"
Your Dog on this Cover!!**

Contest Requirements

There is no charge to enter, however, all entries must attend daycare Aug. 17th at Camp Canine in Boca Raton.

1st Place: Your dog will be featured on the cover of Pet Planet Magazine and receive a free 8x10 Photo from Glamour Shots.

2nd Place: Free Lunch for two at Max's Grille, pet friendly bistro.

3rd place: Free day at Camp Canine Spa!
(Bubble Bath, Facial, Pawdicure, Teethbrushing, & Massage.)

**Trademark Animal Talent will
be here looking for new talent**



Dog Treat Recipe

Champlon Cheese & Veggies Chews



Ingredients

- * 1/2 cup grated cheese, room temperature
- * 3 tbsp. veg. oil
- * 3 tsp. applesauce
- * 1/2 cup cooked veggies (whatever kind you prefer)
- * 1 clove garlic, crushed
- * 1 cup whole wheat flour
- * non-fat milk

Directions

Mix cheese, oil and applesauce together. Add veggies, garlic, and flour. Combine thoroughly. Add just enough milk to help form a ball. Cover and chill for one hour. Roll onto a floured surface and cut into shapes. Bake in a preheated 375 degree oven for 15 minutes or until golden brown. Let cool.

Yield: 12 - 15 chews.

From: <http://www.thepoop.com/pooppantry/champcheese.asp>

Happy Birthday



WELCOME NEW CAMPERS



