

## Archie Squares

2 cups whole wheat flour  
½ cup powdered dry milk  
½ tsp. garlic powder  
1 tsp. brown sugar or honey  
6 tbs. meat or bacon drippings, cold right from refrigerator  
1 egg, slightly beaten  
½ cup Ice water

Preheat oven to 350F. Lightly oil a cookie sheet.  
Combine flour, dry milk, garlic powder and sugar. Cut in meat drippings until mixture resembles corn meal. Mix in egg. Add enough water so that mixture forms a ball. Using your fingers, pat out dough onto cookie sheet to ½" thick. Cut dough into squares appropriate for your dog size. Prick each cookie with fork.  
Bake 25-30 minutes. Remove from tray and cool on rack. Store in airtight container.  
*Newfie Goodies Dog Treats*

## Bad Breath Banishers

2 cups brown rice flour  
1 Tablespoon activated charcoal  
3 Tablespoons canola oil  
1 egg  
½ cup chopped fresh mint  
½ cup chopped fresh parsley  
¾ cup low fat milk

Preheat oven to 400F. Lightly oil a cookie sheet.  
Combine flour and charcoal. Add all the other ingredients. Drop teaspoonfuls on oiled sheet, about 1 inch apart.  
Bake 15-20 minutes. Store in airtight container in the refrigerator.  
*Newfie Goodies Dog Treats*



## Beardie Coolers

2 fresh beef marrow bones, each at least 1 in long  
Water  
1 beer

In a 2 qt pan, put the bones, and add enough water to cover the bones. Bring water to a boil; continue to boil for at least 10 min. (More time is ok, for a richer broth.)

Remove bones, and return any beef marrow to the liquid, along with any meat that you can get off the bones. Cool the broth to room temperature.

Pour liquid only into 2-4 ice cube trays. Chop up the marrow/meat/gristle into little bits, and put them into each section of the tray. Freeze solid. Serve 2-3 cubes on a very hot day. (Not too many if you made the broth very rich with extra bones or lots of marrow.)

***Drink the beer yourself, while your dog enjoys the coolers.***

## Beef Biscuits

2½ cups whole wheat flour  
6 tbsp margarine or bacon fat  
½ cup powdered milk  
1 small jar strained beef or lamb broth (baby food)  
1 tsp sugar

Mix ingredients. Knead 3 minutes. Dough should form a ball.

Roll out ½ inch thick. Cut into dog bones. Bake on lightly greased cookie sheet for 30 minutes at 350 degrees F.

2 tbsp water  
1 egg

## Beef Potato Pie



½ cup ground dog biscuits (preferably homemade)  
2 Tbs cooking oil  
½ cup cooked ground beef  
1 small potato (peeled, cooked & mashed)  
1 tsp Cheddar cheese (low-fat)

Preheat oven to 350 degrees F. To prepare the crust, grind dog biscuits in a blender or food processor. Place ground biscuits in a bowl and add the cooking oil, mix well. Press mixture into a 5-inch pie pan.  
Fill with ground beef then top with the mashed potatoes. Cook for about 10 minutes or until warm. Sprinkle cheese on top of pie right after baking (while still hot). Cool before serving.

Note: You could use instant mashed potatoes. Variation: Try leftover meatloaf instead of hamburger.

*Cher*

## Betty's

1 cup wheat flour  
1 cup grated cheddar cheese  
1 tablespoon garlic powder ( not garlic salt)  
1 tablespoon soft butter or margarine  
½ cup milk

Mix flour and cheese together. Add garlic powder and softened butter. Slowly add milk till you form a stiff dough. You may not need all of the milk. Knead on floured board for a few minutes.

Roll out to ¼ inch thickness. Cut into shapes and place on un-greased cookie sheet. Bake 350 degrees oven for 15 minutes. Let cool in oven with the door slightly open till cold and firm.

Refrigerate to keep fresh.

*Newfie Goodies Dog Treat*

## BIRTHDAY CAKE FOR DOGS

1lb ground beef-extra lean  
8 eggs  
1 cup oat meal  
½ cup cracker crumbs

Using electric mixer, blend all items together until completely blended. Pour into an oblong cake pan sprayed with non-stick spray.

Bake in oven at 350 for 25- 35 minutes. Allow to cool. Carefully invert on to plate and frost with non-fat sour cream or imitation potato topping. Store leftovers in refrigerator.

## CAROB TREAT (Low Purine for Kidney stone prone Dogs)

6 cups white rice flour  
1/8 cup peanut oil  
1/8 cup margarine -- safflower oil type  
1 Tbsp brown sugar  
2 oz carob -- chips, melted  
--available in health food stores  
1 cup water  
¼ cup molasses  
½ cup powdered milk

Mix dry ingredients in a large bowl. Add remaining ingredients and mix until blended. Dough will be stiff. Chill.

Roll dough on a greased cookie pan and cut into shapes ½ inch thick. Bake at 300 for 1 hour. Makes 2 to 3 dozen.

Recipe By : Laura Toms, Dublin, OH

Serving Size : 24 Preparation Time :0:00

Categories : Special Health Needs Wheat-Free

## CHEESE &

1½ cups white rice flour  
1¼ cups grated cheddar cheese

Grate the cheese and let stand until it reaches room temperature. Cream the cheese with the softened margarine, garlic, salt, and flour. Add enough milk to form into a ball. Chill for ½ hour.

## GARLIC DOG COOKIES

(Low Purine)

¼ pound safflower oil -- margarine  
1 clove garlic -- crushed  
1 pinch salt

Roll onto floured board. Cut into shapes and bake at 375 for 15 minutes or until slightly brown, and firm. Makes 2 to 3 dozen, depending on size.

Recipe By : Laura Toms, Dublin, OH

Serving Size : 24 Preparation Time :0:00

Categories : Special Health Needs Wheat-Free

## Doggie Delights

2 cups whole wheat flour  
6 tbsp. bacon fat or margarine  
¼ cup wheat germ  
1 egg (beaten)  
½ cup powdered milk  
1 tbsp. molasses  
¼ tsp. garlic powder  
water, approx. ½ cup

Combine dry ingredients. Blend in fat or margarine. Add egg and molasses. Mix thoroughly. Add enough water to form a dough ball. Roll out ¼ inch thick and cut into dog bones. Place on greased cookie sheet. Bake for 20 minutes at 375 degrees F. Makes between 30 - 40 cookies, depending on the size of the dog bone cookie cutter.

## German Shepherd Meat Pie

6 oz meat scraps  
1 cup whole-wheat flour  
8 oz dog meal

Preheat oven to 300 degrees F. Grease pan. Spread half the meat in pan. Sprinkle the meat generously with whole-wheat flour. Spread remaining half of meat into pan and salt (optional) to taste. Sprinkle again with whole-wheat flour. Cover with 8 oz dog meal and pour broth over the meal.

Bake for 45 min. and then allow to cool. Serve warm.

*Cher*

## Hush Puppies



⅓ cup oil  
1 cup water (boiling)  
2 cups old fashioned oats  
¾ cup white cornmeal  
½ cup skim milk  
1 cup Cheddar cheese (grated)  
1 egg  
2 cups flour (white)  
2 beef sticks (cut into ½" pieces) or Jerky (cut into bits)

Preheat oven to 350 degrees F.

Make the dough by combining oil, boiling water and oats. Let mixture stand for a few minutes, then mix in the cornmeal, milk, cheese and egg. Slowly mix in the flour. The dough will be slightly sticky. Take 1-2 Tbs of dough and roll with your hands; press a small piece of beef stick inside and roll again. The beef stick should be completely covered with dough. Spray a baking sheet with non-stick cooking spray or use a greased or non-stick pan.

Place balls on the baking sheet and flatten each one slightly. Bake for 50 minutes for a slightly soft biscuit, or 60-70 minutes for a harder biscuit.

Turn several times while baking. Turn off the oven and leave biscuits in until cool.

Note: For a pretty variation roll the dough and gently press the piece of beef stick into the center. Do not re-roll. Bake as directed above.

*Cher*

## Liver Cake

Approx. 375g of Liver, 2 eggs and 2-4 cloves garlic.

Whiz in a food processor - add in 1 cup of Self-Raising flour. Spread out thinly on a large baking sheet. Bake for 20-30 minutes in a moderate oven. Cool and chop. Freezes well.

*Bon Appetite Fur babies!*

*Kathryn.*

## Meatloaf

1-½ lbs ground meat (hamburger or turkey)  
1 lb chicken liver (pureed in food processor)  
¾ cup spaghetti sauce (or tomato sauce)  
2 cups rolled oats  
1 tsp garlic powder  
¼ cup parsley (dried)  
¼ cup grated cheese (your choice)

Preheat oven to 400 degrees F. Mix together ground meat, chicken liver and spaghetti sauce. Add oats, garlic powder, parsley, and the cheese; mix well. Place mixture in a greased loaf pan. Bake 45 minutes at 400, then reduce heat to 350 and bake another 15 minutes. Cool before slicing.

Note: You can place the mixture on a cookie sheet and shape into a large bone shape for special occasions.

*Cher*

## Peanut Butter Patties

1½ cups water, ¼ cup vegetable oil, ¼ cup applesauce, 2 eggs, 2 tsp. vanilla, ¼ cup peanut butter (crunchy works great), 2½ cups whole wheat flour, ¾ cup regular flour, 1 cup cornmeal, ¾ cup oats

Preheat oven to 400 degrees. Mix liquid ingredients together well. Combine the dry ingredients in a large bowl. Pour the wet mixture into the dry ingredients bowl and mix thoroughly until smooth. Roll into a ball; place ball on floured surface. Roll out to ½" thickness. Cut into desired shapes (bone-shaped cookie cutters work great!). Place on ungreased cookie sheets. Bake for 20 minutes; turn off the oven and leave the biscuits in there for one hour to harden.

[www.ThePoop.com](http://www.ThePoop.com)

## Roman Parmesan Biscuits



3-½ cups flour  
½ cup powdered milk  
½ cup Parmesan cheese (grated)  
½ cup Italian-style bread crumbs  
¼ cup parsley flakes  
2 Tbs catsup  
4 Tbs cooking oil  
1 tsp instant beef bouillon granules  
1-½ cups boiling water  
1 egg (beaten)

Preheat oven to 325 degrees F.

Combine flour, powdered milk, grated cheese, bread crumbs and parsley, mix well. Add catsup, oil, and beef bouillon to boiling water, mix well. Add egg, then slowly blend in the flour mixture. Knead dough until stiff (you may need to add more flour). Roll on floured surface to ¼" thick. Cut into small bread stick shapes.

Spray a baking sheet with non-stick cooking spray or use a greased or non-stick pan. Bake 30-35 minutes (watch carefully to prevent burning).

*Cher*

## Simple

Piece of liver

Bake in oven (gas 7) for 15-20 minutes to make it firm and easier to cut. Cut into ¼ inch cubes and spread on baking tray.

Sprinkle with garlic powder, put back in oven for approx 40-50 mins until baked hard.

As they are completely dried, they are not messy and keep for weeks.

## Soft Doggie Cookies

3 (2½ oz. each) jars of baby food; either beef or chicken  
¼ cup Dry milk powder

Combine all ingredients in bowl and mix well. Roll into small balls and place on well-greased cookie sheet. Flatten slightly with a fork. Bake in preheated 350F oven for 15 minutes until brown. Cool on wire rack. Refrigerate to keep fresh or freeze.

¼ cup Wheat germ or cream of wheat

**Great for older dogs with teeth problems.**  
*Newfie Goodies Dog Treat*

---

**Shelle's doggie biscuit,**

1½ cups whole wheat flour  
1 cup flour  
1 cup skimmed milk powder  
⅓ cup melted fat  
1 egg, slightly beaten  
1 cup cold water

In a mixing bowl, combine the whole wheat and all-purpose flours and mild powder. Drizzle with melted fat. Add egg and water and mix well. Gather dough into a ball.

On a lightly floured surface, roll out the dough to ½ inch (1 cm) thickness. Cut into dog bone shape. Bake on non-greased baking sheets in 350F oven for 40 -50 min or until dark and crispy. Makes about 3 dozen dog biscuits.

*You can get dog bone cookie cutters from FOX RUN. Etobicoke, ON M9W 5M7 Canada or Stonehouse, Gloucester. GL 10 3SA UK (a contributed recipe from reader Ron Perron)*

---

**Spinach & Liver Snippets**

¼ package frozen spinach  
1 cup water  
1 egg  
7 cups flour (white or whole wheat)  
2 tsp liver powder  
1 cup cracked wheat

Preheat oven to 350 degrees F.  
Defrost frozen spinach in microwave for a few minutes and then chop finely. Add water and egg to chopped spinach and process in a blender or food processor. Slowly add spinach to flour, liver powder, and cracked wheat. Work dough until well blended, then knead (add more flour if needed).

Roll to ½" thick on a lightly floured board. Cut into bone shapes. Bake on grease or non-stick cookie sheets for 30-40 minutes. Turn oven off to let Snippets cool completely.  
*Cher*



---

**Stampede Stew**

1 lb. beef (any nice cut)  
1 Tbs margarine  
1 cup water  
1 carrot (finely chopped)  
1 tsp garlic powder  
1 Tbs liver powder  
Parsley flakes

Cut beef into bite-sized chunks, then brown in margarine. Add water, carrot, garlic powder, liver powder and parsley. Simmer slowly until meat is tender (about ½ hour).

Note: If you use a piece of meat that has a bone, be sure to discard the bone before serving the stew.  
*Cher*

---

**Tasty Turkey Balls**

1 lb ground turkey  
1 cup rolled oats  
1 egg  
2 heaped Tbs plain yogurt  
1 tsp garlic powder  
Parsley

Mix together turkey, oats, and egg. Add yogurt and garlic powder. Form mixture into small balls, and sprinkle with parsley. Pan fry Turkey Balls until slightly brown. Add 1 cup water and steam for 15 minutes. Cook before serving.  
*Cher*

---

**Turkey Treats**

2 cups cooked turkey, cut up, 2 garlic cloves, 4 tsp.

Combine turkey, garlic, cheese, parsley and mix well. Beat the eggs in a bowl and pour over

grated cheese, 1 tbsp. fresh parsley, chopped small, 2 eggs, 2 cups whole wheat flour, 2 tbsp. brewers yeast, 2 tbsp. vegetable oil

turkey mixture. Add the flour, yeast, and oil. Stir until thoroughly mixed and all ingredients are coated. Drop into small lumps onto un-greased cookie sheet. Cook in a 350 degree oven for about 20 minutes, until brown and firm. Store in refrigerator.  
*www.ThePoop.com*

## Veggie Bones



3 cups minced parsley  
¼ cup carrots, chopped very fine  
¼ cup shredded mozzarella or parmesan cheese  
2 tablespoons olive oil  
2¾ cups whole wheat flour  
2 tablespoons bran  
2 teaspoons baking powder  
½ to 1 cup of water

Preheat oven to 350 degrees, rack on middle level. Lightly grease a large baking sheet.

Stir together parsley, carrots, cheese, and oil. combine all the dry ingredients and add to veggies. Gradually add ½ cup of water, mixing well. Make a moist but not wet dough. If needed, add a little more water. Knead for one minute.

roll dough out to ½ inch thickness. Using cookie cutter or a glass, cut out the shapes and transfer them to the baking sheet. Gather the scraps and reroll and cut.

Bake for 20-30 minutes until biscuits have browned and hardened slightly. (They will harden more as they cool.) Speed cooling by placing them on wire racks. Store in airtight tin.  
*Newfie Goodies Dog Treats*

## Veggie Kong Omelette

1 Egg,  
Choice of shredded cheese,  
any vegetables,  
1 appropriate size Kong toy

Scramble egg, fold in vegetables. Put into Kong Toy. Sprinkle some cheese over the top and microwave for about 20 seconds. Cool thoroughly before giving to your dog. Makes 1 serving for Medium Kong.

Double the ingredients for larger Kongs.

## Vegetarian Dog Biscuits



2½ cups flour  
¾ cup dry milk powder  
½ cup vegetable oil  
2 tbs. brown sugar  
2 vegetable bouillon cubes; dissolved in  
¾ cup boiling water  
½ cup carrots (optional)  
1 egg

Preheat oven to 300F. Mix all ingredients into a ball and roll out to about ¼" thick. Cut with bone-shaped cookie cutter, or strips, or a cutter shape of your own choice.

Place on non greased cookie sheet and bake 30 minutes at 300F.  
*Newfie Goodies Dog Treats*