

# Holiday Gift Ideas

Photography by Animax

As the end of the year draws to a close, it's time to say thanks for all the people who've cared for your pets. From your vet and the dog walker to the groomer and your dog walking buddies. Here are some delicious treats to make at home. All of the recipes here utilise healthy nuts and are quick to whip up.

Make them, then store in airtight containers until ready to be wrapped up and presented with pretty bows.

## Sugar & Spice (twice as nice) Almonds

### Ingredients

1½ cups icing sugar  
1½ Tablespoons ground cinnamon  
5 cups (750g) natural almonds

### Directions

Preheat oven to 180 C and line a large baking tray with baking paper.

Mix Sugar and cinnamon in a bowl and sift over another bowl—do this about three times to blend both well.

Put almonds in a colander and rinse well under cold water. Pour nuts into baking tray and sift sugar/cinnamon mixture over the nuts. Toss the nuts until well coated.

Roast for 20 minutes and stir well once halfway through the roasting process. Leave to cool and then store in an airtight container.

## Cashew Caramel Corn

### Ingredients

½ cup butter  
1 cup light corn syrup  
½ cup brown sugar  
½ teaspoon salt  
1 teaspoon vanilla extract  
1 tsp. baking soda  
8 to 10 cups unsalted, popped popcorn  
2 to 3 cups unsalted cashews



## 'Pets As Therapy' Volunteers Needed!

"We enrich the lives of people and pets by bringing them together."

- Volunteers needed in all areas to visit nursing homes and hospitals to bring companionship and happiness.
- You need to enjoy meeting people, have transport and access to a friendly pet
- Full training required - course fee, uniform and insurance \$362.00 inclusive

**Pets As Therapy Training School**  
Phone: (02) 9418 4343  
[www.velmaspetsastherapy.com.au](http://www.velmaspetsastherapy.com.au)  
Email: [petcourses@yahoo.com](mailto:petcourses@yahoo.com)

### Directions

Preheat oven to 130 C

Melt butter in a large frying pan. Stir in brown sugar, corn syrup and salt. Bring to a boil, stirring constantly. Boil without stirring for 5 minutes.

Remove from heat. Stir in baking soda and vanilla extract. Gradually pour over popped corn and cashew nuts, mixing well. Turn into 2 large shallow baking pans. Bake for 1 hour, stirring every 15 minutes. Remove from oven; cool completely. Break apart. Store in airtight containers.



## Cajun Spiced Almonds

### Ingredients

2 teaspoons dried basil  
1½ teaspoon garlic powder  
1 teaspoon dried thyme  
1 teaspoon cayenne pepper  
1 teaspoon paprika  
½ teaspoon. salt  
1/2 teaspoon finely ground black pepper  
1 egg white  
2 cups whole natural almonds

### Directions

Preheat oven to 160C. Combine all ingredients except egg white and almonds in a blender. Blend 30 seconds, pulsing on and off; set aside. In a large bowl whisk egg white until opaque and frothy. Add almonds; toss to coat. Add spice mixture; toss gently to coat evenly. Oil, or coat a baking sheet with vegetable cooking spray. Arrange almonds on baking sheet in single layer. Bake 15 minutes and then toss gently. Turn off oven. Leave almonds in oven with door ajar for another 15 minutes. Remove from oven; cool completely. Store in airtight container up to two weeks.

# Christmas with the Animals

## Ingleside & West Hoxton Shelters

Sunday 7 December 2008 10.30am - 2.30pm

- Have your pooch washed and pampered or your feline fluffed ready for a photo with Santa.
- Enjoy the BBQ (beef and vegetarian sausages) and refreshments.
- Buy gifts for people and pets.
- Bring a gift for our animals and place in Santa's Sleigh, Christmas Stockings or under the Christmas Tree.

Ingleside Shelter, 11 Cicada Glen Road, Ingleside 2101  
West Hoxton Shelter, 45 Herley Avenue, Rossmore 2557

1800 880 190 [www.animalwelfareleague.com.au](http://www.animalwelfareleague.com.au)

