

# AROUND THE WATER BOWL

September 2023 Edition

## In The Spotlight!!!



### Meet Phoenix

Phoenix needed a lot of support to feel comfortable visiting with people and Brian's attitude, energy and effort to support his dog was amazing. Phoenix became more and more comfortable and decided people were pretty neat and would gently elicit affection. They passed all of their evaluations and they became an outstanding therapy team for the schools.

[Read Phoenix's Full Spotlight](#)



## Training Tidbit

### Rewarding Disengagement

The first involves creating space by moving the dog back until they are no longer having a big reaction to whatever the trigger may be. I do this by giving the dog a gentle leash pop while saying "let's go" with an upbeat tone with a treat in hand. As the dog follows me away from the trigger I mark the behavior with "yes" and follow it up with a treat.

[Read Full Article](#)



## Monthly Minute

Hello friends,

Activity is picking up around here now that the days aren't quite as steamy.

On October 8th we are hosting our first scent work seminar. Working spots are full, but we still have space to [audit](#).

On October 29th several EVK9 students and staff are attending a local Scent Trial in Peoria. Spectators are welcome. Let us know if you'd like to investigate a trial environment.

Is your dog bored around the house? Are you looking for something to do together?

We have several fun classes this fall--

[Frisbee](#) | [Agility](#) | [Scent Work](#) | [Fitness](#) | [Confidence](#)

See you around... The water Bowl!

## Tasty Treat Recipe

DOG TREATS

- 6 oz . Boneless Chicken Breast
- ½ c cooked Wild Rice
- ½ c chicken stock
- 2 ½ c all purpose flour
- ¼ teaspoon salt
- 1 egg

Preheat oven to 350 degrees F.

Combine chicken, rice and chicken stock in a mini food processor or blender and pulse to a paste. Add the flour, salt, egg and chicken paste into a bowl and mix well. Sprinkle a little flour on a flat surface and knead dough until it's no longer sticky; then roll it out with a rolling pin about ½-inch thick. Cut out shapes and place them on a parchment paper lined baking sheet. Mine yielded 32 biscuits using a 3.5" cookie cutter. Bake for 25-30 minutes until light brown. Remove from oven and allow to cool completely before serving.