

Puppy Love

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A Sweet Potato a Day...

Research has shown sweet potatoes are a great source of nutrition that have tremendous health benefits for your little doxie. They are high in amino acids that help maintain healthy muscles and increases antioxidants that rid the body of carcinogens and other harmful diseases. Additionally, research has shown sweet potatoes rid the liver of fatty cells, this process helps maintain healthy vital organs, and their high fiber content makes them great for the digestion system. The ideal canine diet requires 35% of a dog's daily intake consist of fruit and vegetables and sweet potatoes can be a perfect source to meet this requirement. Sweet potatoes are a low calorie, naturally processed food source that dogs genuinely love. When served as a jerky treat they help clean the teeth and gums and eliminate the dangers of rawhide chews. This simple, inexpensive treat is number one in nutrition and health benefits.



Celebrate Safe

Numerous poles indicate that 56% of pet parents share their Thanksgiving feast with their dogs. This can be a fun family tradition but it is important to know what is okay and what is not okay. White turkey with the skin and fat trimmed off is a good choice, but never give your dog turkey bones. Safe choices include green beans, mashed potatoes, macaroni, small portions of cranberry sauce and other vegetables. It is best to avoid onions and gravy. Chocolate, grapes, artificial sweeteners, and alcohol are poisonous to your dog. Consumption of these foods can lead to kidney failure and even death in severe cases.



Harley is home in Utah enjoying the holidays.

Sweet Potato Jerky

Recipe from The Humane Society

Preheat oven to 225 degrees. The number of potatoes you use will depend on the amount of jerky strips you want to make.

Scrub the sweet potatoes clean, making sure there is no mold on the skins.

Cut sweet potatoes lengthwise into 1/2-to 2/3-inch strips, and place them on a parchment-lined baking sheet.

Bake the sweet potato strips for 3 to 4 hours. For crunchier treats, bake the strips longer.

Allow treats to cool before storing them in an airtight container.