

LETS GO TO: UNITED ARAB EMIRATES!



This week we are traveling to one of the most interesting countries I have ever heard of. Not only is Dubai (one of the many emirates) considered The City of Gold, but they have ATM machines that dispenses gold bars...I have never! I'm sure you want to learn more about this very intriguing country, so here are a few fun facts about United Arab Emirates and why some may want to retire there:

- ✚ Dubai doesn't experience extreme winters and has only hot and warm temperatures throughout the year.
- ✚ Dubai has no street names, addresses, zip codes, or anything. People travel according to landmarks and send posts to PO Boxes. Definitely going to need a tour guide!
- ✚ Masdar City in Abu Dhabi is the world's first carbon-free, zero-waste and car-less city. The city uses solar power as the major source.
- ✚ There's a 155-million-year-old fossil permanently on display at Dubai Mall.

**PET THERAPY: AMERICAN BOBTAIL!**



This week we are sharing the most precious little fur bean you will ever see! The American Bobtail kitty has an interesting look about them, or at least their tail does. Here are some fun facts about your future fur buddy!

- ❖ Bobtails are extremely friendly cats by nature, making them the perfect cat pal. They love spending time with their human and even cat-friendly dog breeds.
- ❖ They are known to be therapy cats. I'll take 5!
- ❖ They love gold and silver which is definitely a unique fact about any animal.
- ❖ They are very loyal to their owners.
- ❖ American Bobtail cats love car rides, so you have a permanent cruising buddy while vibing to some tunes.
- ❖ They have a mutated short-tail that adds to their cuteness. Their tail is likely created from cross-breeding.



- ❖ Very rare breed, as well as a new breed and already adored.

**CHEF'S CORNER:**

**TUSCAN CHICKEN SKILLET!**



This week we are sharing a quick and easy dinner recipe that will take only 40 minutes to prepare, featuring one of the most iconic proteins--chicken! Who doesn't love a good chicken and pasta dish (aside from vegetarians, of course)? You can include a side of sauteed veggies and your very best cider to complete this quick and easy recipe.

**Ingredients:**

**Kosher salt and freshly ground black pepper**

**12 ounces fettuccine**

**4 slices bacon, chopped**

**1 pound chicken tenders, cut into 1-inch pieces**

**2 cloves garlic, minced**

**4 plum tomatoes, chopped**

**1 cup heavy cream**

**5 ounces baby spinach**

**¾ cup grated Parmesan**

**3 tablespoons chopped fresh basil**

**Instructions, [here!](#) 😊**



*Quote of The Day*

*“Love regnoizes no barriers. It jumps hurdles, leaps fences, penetrates walls to arrive at its destination full of hope.”*

*-Maya Angelou*