



Grab your passport and camera because we are going to one of the most photogenic countries there is—Spain! Sight-seeing in Spain can feel like an unreal experience. With an abundance of historical architecture and art, there will be no shortage of experiences to be had in good ol' Spain.

However, while we settle into our seats and wait patiently for the seat belt light to chime, let's learn a bit more about this exquisite country, shall we.

- ✚ It is tradition in Spain to eat 12 grapes at a time to receive the New Year. It is believed that this gives good luck for the rest of the year. Yummy.
- ✚ The highest mountain in Spain is Mount Teide (3718 meters).
- ✚ Near Santandler lies the Altamire cave wherein lies a bunch of prehistoric drawings.



- ✚ The tooth fairy in Spain is a mouse.
- ✚ Spain gave the first modern novel to the world. It is called, "Don Quixote" written by Miguel de Cervantes in 1605.

PET THERAPY: CHARTREUX!



Our fur friend this week has the most mesmerizing eyes you will ever gaze into.

The Chartreux Cat is apparently not like any other cat breed and we are going to see why with a few fun facts about this, though very popular, even more rare fur buddy.

- ❖ Chartreux cats originated in France, dating back somewhere around the middle part of the 1500s.
- ❖ With their muscular build, chartreux cats are larger than your typical house cat which also makes them more athletic than the typical cat. However, while muscular, these little guys are short in stature.
- ❖ They don't have as many color combinations as many other breeds. In fact, they typically only come in one color—a very unique blue gray combination.
- ❖ Their hair is resistant to water. If they somehow end up in a body of water, they can come out of it almost completely dry.
- ❖ They have exceptionally quick reflexes.
- ❖ They always look like they are smiling because of their unique bone structure.
- ❖ They have a very unique eye color. It's impossible to look away!

CHEF'S CORNER:

Grilled Steak Burrito Bowl!



Ingredients:

1 lb. skirt steak, cut into thirds

3 tbsp. extra-virgin olive oil, divided

1 tsp. chili powder

1 tsp. ground cumin

½ tsp. dried oregano

½ tsp. paprika

Kosher salt

Freshly ground black pepper

3 c. corn (fresh, frozen and thawed, or canned)

½ red onion, chopped

2 jalapenos, minced

Juice of 2 limes

2 tbsp. Mexican blend cheese
freshly chopped cilantro, plus more for garnish

4 c. cooked brown rice

2 c. shredded lettuce

2 c. quartered cherry tomatoes

1 c. Mexican cheese blend

1 c. guacamole (optional)

Sour cream, for serving

Lime wedges, for serving

Instructions, [here!](#) 😊



Quote of The Day

"Believe you can and you're halfway there."

-Theodore Roosevelt