

FOOD TRIVIA!



Here's another super fun trivia, themed after one of everyone's favorite thing—Food! Have endless amounts of fun learning something you may not have known already!

*What is the rarest M&M color?*

**Brown**

*What is the common name for dried plums?*

**Prunes**

*What country consumes the most chocolate?*

**Switzerland**

*What was the first soft drink in space?*

**Coca Cola**

*What is the most consumed manufactured drink in the world?*

**Tea**

*Which is the only edible food that never goes bad?*

**Honey**

*Which country invented ice cream?*

**China**

*From which country does Gouda cheese originate?*

**Netherlands**

 PET THERAPY: KORAT CAT!



To the surprise of absolutely no one, we have yet another feline fur bean to give you even more kitty fever than you already have. Just look at those eyes, how can you resist?! I know I can't! Therefore, I'd like to learn more about my future bestie. So here are just a few fun facts about the Korat Cat (interesting name, huh?) and what we can look forward to when owning such a majestic little fur nugget.

- ❖ The Korat cat originated from Thailand, getting their name from the region in northeast Thailand.
- ❖ They were always presented in pairs, given to new brides for prosperity and fertility.
- ❖ They were believed to be good luck charms. I'll take a dozen, please!
- ❖ Korat cats are said to date back to the 14<sup>th</sup> century.
- ❖ They are a natural breed meaning they have never been outcrossed to any other breed.
- ❖ Korat cats are possessive of their family and likes to stay close to the one (or two) person they enjoy the company of the most. My lap is ready, my adorable furry friend!
- ❖ Korat cats are not loners; therefore, they thrive best with companionship either with their humans(s) or another animal buddy.

**CHEF'S CORNER:**

**Easy Stir-Fry Recipe!**



**Ingredients:**

**For the stir-fry sauce**

- 1 tbsp cornstarch
- 1 cup of orange juice
- 2 tbsp soy sauce
- 2 garlic cloves, minced
- ¼ tsp ground ginger

**For the dish**

- 1 pork tenderloin (1 pound), cut into thin strips
- 1 tbsp canola oil (or other flavorless oil that can handle high heat, like peanut)
- 1 small onion, sliced
- ¼ pound fresh snow peas
- ½ sweet red pepper, julienned

**Hot cooked rice**

**Optional: Chopped green onion and sesame seeds**

**Instructions, [here!](#) 😊**



*Quote of The Day*

**“You don't have to be great to start, but you have to start to be great.”**

**-Zig Ziglar**