



WEEKLY NEWSLETTER

**PET'S THERAPY: PEKINGESE !**



Would you look at the most adorable walking mop you've ever seen! The Pekingese is an award-winning breed that you don't really see a ton of, even if they are super wellknown and loved. Here are a few fun facts on why that is!

- 🐾 The Pekingese gets their name from an ancient city in China called Peking, which is now referred to as Beijing.
- 🐾 They were bred to resemble "foo dogs" which are Chinese guardian lions. Being only owned by royalty, any "commoners" who owned a Pekingese they would be punished.



- 🐾 Since only high society folk could own this breed, this obviously slowed the growth and popularity of this particular K-9, UNTIL the British brought five of the dogs home (giving Queen Victoria one of her own) and thus introducing the rest of the world to the Pekingese.



**Raise your hands if you're excited for some Animal Triviaaaa! \*WOOT\***

**How many noses does a slug have?**

**Four**

**Which is the slowest animal on Earth?**

**Three-toed Sloth**

**Which animal, also considered the largest land mammal in the world, cannot jump?**

**Elephants**

**Which bird is considered to be the largest bird in the world?**

**Ostrich**

**Dove is considered to be the symbol of\_\_?**

**Peace**

**How many eyes does a shrimp have?**

**12-16**

**What kind of animal is a Dolphin?**

**Mammal**

**What is a group of hedgehogs known as?**

**A Pickle.**

**Where is a shrimp's heart located?**

**In its head.**

**What is a group of Elephants called?**

**A parade.**

**HAVE FUN!**

**CHEF'S CORNER:**

**15 Minute Shrimp Tacos w/ Taco Sauce!**



You can never go wrong with tacos!

**Ingredients:**

1 pound raw shrimp peeled and deveined

1 tbsp taco seasoning

1 tsp garlic powder

14 oz bag or 3 cups shredded cabbage

½ small bunch cilantro, *finely chopped*

Avocado oil, *for frying*

Ground black pepper, *to taste*

9 corn tortillas

Easy guacamole

**Shrimp Taco Sauce:**

½ cup plain yogurt 2%+fat

¼ cup mayo

1 lime, *juice of*

½ tsp taco seasoning

¼ tsp salt

Pinch of cayenne

Ground black pepper, *to taste*

Instructions, [here!](#) 😊



*Quote of The Day*

“Life is like riding a bicycle. To Keep your balance, you much keep moving.”

-Albert Einstein