

COLLIE RESCUE
FOUNDATION INC.

All collies belong to you and me



Volume 10 | Number 2 | Date: Fall 2020

www.CollieRescueFoundation.org

FROM THE PRESIDENT

Greetings!

This issue of the newsletter may look a bit different. Instead of a story or two on an individual Collie, we are featuring all of the Collies that CRF has assisted with medical expenses so far this year. That has amounted to \$15,986.56, and we could not have done it without each and every one of you.

Truthfully, we could not do this without you. We, and those we help, sincerely appreciate your generosity. For homeless Collies who end up in rescue with serious illnesses or injuries, the hope and the healing are all because of you. It's Fall, and that means we begin the CRF membership drive. Those of you who are already members will be receiving your membership renewals shortly. If you are not already a CRF member, please consider becoming one. You may want to make a donation in memory

of a loved one or a beloved dog. You can find the membership form on our website (collierescuefoundation.org) by clicking the "Join Us" button.

Simply put, if it wasn't for all of you, we wouldn't exist. So thank you for supplying the funds that we need to make a difference in the lives of all of these dogs!

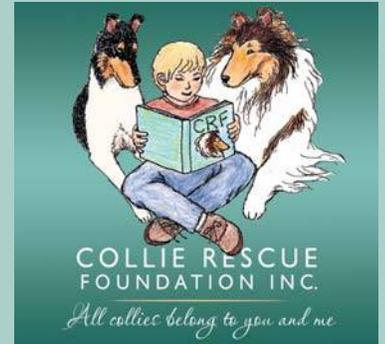
Let's count our blessings and do the best we can for our families, friends, dogs, and ourselves. As we close one season and enter another with some unknowns I hope your Collies continue to bring you moments of joy!

Thank you for your continued, faithful support.

ALL COLLIES BELONG TO
YOU AND ME.

Diane Troxell - CRF President

NEW MEMBERS



COLLIE RESCUE
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Barbara Aschenbrenner

Sheral Shreve

The Collie
Rescue Foundation
Welcomes New &
Thanks All Members!
Your Support and
Membership Saves Lives!

CRF BOARD OF DIRECTORS

Officers

President: Diane Troxell

Vice President: Vickie VonSeggern

Secretary: Bethany Burke

Treasurer: Mary Jane Anderson

Membership: Mary Seubert

Board of Directors

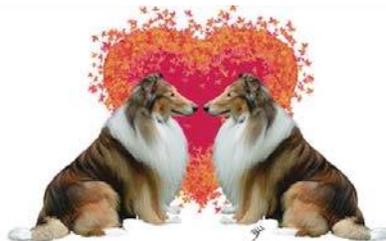
Paula Clairday

Denice Gray

Mary Seubert

Iva Rahlf

Webmaster: Joan Johnson



COLLIES HELPED BY COLLIE RESCUE FOUNDATION



Pictured
left to right:

Hope, Lanie, Molly,
Monte, Precious #1,
Precious #2, Rafael, Rudie,
Tucson



I HAVE DONE SOMETHING

I looked at all the caged animals in the shelter...the cast-offs of human society.

I saw in their eyes love and hope, fear and dread, sadness, and betrayal.
And I was angry.

“God,” I said, “this is terrible! Why don’t you do something?”

God was silent for a moment, and then He spoke softly,
“I have done something,” he replied. “I created you.”

-- Author Unknown

COLLIES HELPED BY COLLIE RESCUE FOUNDATION



Bronco is the #1 in this picture -



Pictured
left to right:

Bella, Bronco, Buddy,
Caitlyn, Chanel,
Coco, Cooper, Ellie,
Fletcher, Gracie, Hercules



MEMBERSHIP



We invite you to become
a member!

Membership

Single Collie \$25

Pair of Collies Family \$40

Serious Supporter \$100

Wild about Rescue \$500

Totally crazy over Rescue \$1000

Send payment to:

Mary Seubert

1519 Third Avenue

Coloma, WI 54930

Collie Rescue Foundation
is a 501(c)3 corporation.
Membership is tax deductible.
- US Funds -
Check/Money Order/Online at
CRF - Support Us!

We LOVE our Affiliates!
CRF Affiliates are found in almost
every US State. Affiliates network,
support, and help each other.

If you would like to see your
local collie rescue featured in
our national newsletter,
let me know!
mistygab@hotmail.com
Thanks for supporting
Collie Rescue!

-Editor



Fall Dog Treats & Cookies



Peanut Butter Pumpkin Dog Treats (Recipe courtesy of Jamie, My Baking Addiction)

- 1 cup pumpkin puree
- 2 eggs
- ½ cup oats (optional if your dog is on a grain free diet, sub an extra ¼ cup grain free flour)
- 3 cups whole wheat flour, brown rice flour, or gluten free flour
- 3 tablespoons of all natural peanut butter (no xylitol)
- ½ teaspoon cinnamon (optional)

1. Preheat oven to 350 degrees F.
2. In small bowl, stir together the flour, oats, and cinnamon.
3. In a separate large bowl, whisk together the eggs, pumpkin and peanut butter until combined. Stir wet ingredients into dry.
4. Pour onto a floured surface and roll dough out to ½ inch thick. Cut out using cookie cutter.
5. The dough will be a little sticky, a dusting of flour for your hands and the rolling pin will help. Bake for 30 to 35 minutes until golden brown.
6. Place on cooling racks and let cool thoroughly. They will harden as they cool.

BLURBACH

