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*For kids cooking, adult assistance and supervision is required. These instructions contain steps that could be dangerous or difficult for children (for example - baking, blending, cutting, etc.).

With any change in diet, it is important to observe your pet for issues that can arise in response. If your pet begins to show behavioral, digestive, or other health problems, stop feeding the new food and consult with a veterinarian.

TREATS FOR YOUR PETS

WHILE YOU WATCH



1 Kiwi

4 Strawberries

INGREDIENTS

1 Banana

4 (9 oz) Cups

3 Cups Water

INSTRUCTIONS

1. Layer 1: Chop kiwi and puree in blender with 1 cup of water. Distribute evenly into 4 cups. Freeze.

- 2. Layer 2: Chop strawberries and puree in blender with 1 cup of water. Pour on top of frozen kiwi mixture. Freeze.
- 3. Layer 3: Chop banana and puree in blender with 1 cup of water. Pour on top of frozen kiwi & strawberry mixture, Freeze.
- 4. Add hot water to shallow container. Dip each frozen cup into hot water briefly. Turn cup upside down in serving bowl and lift cup off to serve to your pet.



Daisy's Crockpot Dog Food

INGREDIENTS

2 1/2 Pounds Ground Beef

11/2 Cups Brown Rice

1 (15-ounce) Can Kidney Beans, Drained and Rinsed

11/2 Cups Chopped Butternut Squash

1 1/2 Cups Chopped Carrots

1/2 Cup Peas, Frozen or Canned

INSTRUCTIONS

- 1. Stir in ground beef, brown rice, kidney beans, butternut squash, carrots, peas and 4 cups water into a 6-qt slow cooker.
- 2. Cover and cook on low heat for 5-6 hours or high heat for 2-3 hours, stirring as needed.
- 3. Let cool completely.

Watch "A Party Fit for a Pet" on Pet for more ideas





WHILE YOU WATCH

Duke's Doggie Donuts

INGREDIENTS

1 Cup Flour

1 Cup Oats

1/3 Cup Peanut Butter

1/3 Cup Coconut Oil

2 Eggs

Cooking Spray

Cooling Rack

Donut Pan

Greek Yogurt

Bacon Bits

INSTRUCTIONS

- 1. Preheat oven to 375°.
- 2. Spray pan with cooking spray.
- 3. Combine flour, oats, peanut butter, coconut oil and eggs in a bowl and mix well.
- 4. Distribute evenly into donut pan.
- 5. Bake for 14 minutes.
- 6. Let cool on cooling rack.
- 7. Dip one side in yogurt.
- 8. Top with bacon bits.

Bone Appetit!

Captain Snowball's Super Salad

INGREDIENTS

2 Leaves Romaine Lettuce Handful Spring Mix 1 Sprig Cilantro

1 Sprig Basil 4 Slices Bell Pepper 6 Slices Cucumber

Rinse and drain all veggies before serving your bunny.





TREATS FOR **YOUR FAMILY**

WHILE YOU WATCH



Buddy's Beans

INGREDIENTS

- 4 Cups Dry Pinto Beans
- 1 Pound Thick-cut Bacon, cut into pieces
- 2 Whole Green Bell Peppers, diced
- 1 Whole Onion, diced
- 1 Cup Brown Sugar
- 1/4 Cup Ketchup
- 2 Tablespoons Mustard
- 1 Tablespoon Chili Powder, optional
- 2 Teaspoons Salt, more to taste
- 2 Teaspoons Black Pepper, more to taste
- 4 Cloves Garlic, minced

INSTRUCTIONS

- 1. Rinse the beans under cold water, sorting out any rocks/particles. Set aside.
- 2. In a heavy pot (cast iron), saute the bacon pieces until halfway cooked and the fat is rendered. Add the green peppers and onions to the pot and cook until starting to get brown, about 3 minutes. Add the beans and cover with water by 1 inch. Bring to a boil, and then add the brown sugar, ketchup, mustard, chili powder, salt, pepper and garlic. Reduce the heat to a simmer, place on the lid and cook until the beans are tender and the liquid is thick 3 to 4 hours.

Buddy's Favorite Option: Put on top of your hot dog.

Gidget's Cool as a Cucumber Salad



INGREDIENTS

- 2 Medium Cucumbers, thinly sliced
- 1/3 Cup Cider or White Vinegar
- 1/3 Cup Water
- 2 Tablespoons Sugar
- 1/2 Teaspoon Salt
- 1/8 Teaspoon Pepper

Chopped Fresh Dill Weed or Parsley, if desired

INSTRUCTIONS

- 1. Place cucumbers in small glass or plastic bowl.
- 2. In tightly covered container, shake remaining ingredients except dill weed. Pour over cucumbers. Cover and refrigerate at least 3 hours to blend flavors.
- 3. Drain cucumbers. Sprinkle with dill weed. Store covered in refrigerator.





TREATS FOR YOUR FAMILY

WHILE YOU WATCH

Max's Calming Iced Tea

INGREDIENTS

2 Cups Hot Water

1 Teaspoon Lemon Zest

1/4 Cup Mint Leaves

1-2 Tablespoons Honey

2 Cups Cold Water and Ice

2 Slices Lemon

INSTRUCTIONS

- 1. Bring 2 cups of hot water to a boil in pot.
- 2. Add both lemon zest and mint leaves to water.
- 3. Remove pot from heat. Cover and steep for 5 minutes.
- 4. Strain out leaves.
- 5. Add cold water and ice.
- 6. Add in honey and squeeze slice of lemon wedge.
- 7. Serve over additional ice.
- 8. Garnish glass with a lemon wedge, a sprig of mint.

Chloe's Magic Vanilla Sugar Cookies

INGREDIENTS

3 Cups All-Purpose Flour. Sifted or Aerated

1/4 Teaspoon Salt

8 oz Unsalted Butter, room temperature (let the butter from refrigerator sit on the counter for about an hour or so), not melted but softened

1 Cup Sugar

1 Egg

2 Teaspoons Pure Vanilla Extract

INSTRUCTIONS

- 1. Preheat oven to 350°
- 2. In a medium bowl, combine together flour and salt and mix.
- 3. In a separate bowl, using electric mixer, beat softened butter and granulated sugar until light in color and fluffy. Add an egg and vanilla - continue beating for a couple minutes. Turn off the electric mixer, add flour-salt mixture and then continue beating on low speed until well-combined but without over mixing.
- 4. Roll dough into 1-inch balls. Roll these cookie balls in sprinkles. Arrange on parchment-lined baking sheets, spacing 2 inches apart. Freeze until firm, for about 30 minutes.
- 5. Bake for 14 minutes. Do not overbake. Remove from the oven, and transfer to wire rack to cool completely.

Watch "A Party Fit for a Pet" on Fits for more ideas



TREATS FOR YOUR FAMILY

WHILE YOU WATCH

Rooster's Deviled Eggs

INGREDIENTS

6 Eggs

1/4 Cup Mayonnaise

1 Teaspoon White Vinegar

1 Teaspoon Yellow Mustard

1/8 Teaspoon Salt

Freshly Ground Black Pepper

Smoked Spanish Paprika, for garnish

INSTRUCTIONS

- 1. Place eggs in a single layer in a saucepan and cover with enough water that there's 11/2" of water above the eggs. Heat on high until water begins to boil, then cover, turn the heat to low, and cook for 1 minute. Remove from heat and leave covered for 14 minutes, then rinse under cold water continuously for 1 minute.
- 2. Crack egg shells and carefully peel under cool running water. Gently dry with paper towels. Slice the eggs in half lengthwise, removing yolks to a medium bowl, and placing the whites on a serving platter.
- 3. Mash the yolks into a fine crumble using a fork. Add mayonnaise, vinegar, mustard, salt, and pepper, and mix well.
- 4. Evenly disperse heaping teaspoons of the yolk mixture into the egg whites. Sprinkle with paprika and serve.



Sweetpea's Peaches and Burrata

3 Peaches, sliced along the pit, then sliced into 1/2" thick half moons

8 Ounces Burrata, removed from water, water lightly drained and squeezed out with a paper towel, then cut into 1/3" thick slices

6 Ounces Arugula

2 Tablespoons Balsamic Glaze, store bought (Trader Joe's has it!) or homemade

2 Tablespoon Olive Oil

Salt and Pepper

2 Tablespoons Olive Oil 1 Teaspoon Dijon Mustard **1 Teaspoon** Balsamic Vinegar **1 Teaspoon** Honey Pinch of Salt & Pepper

- 1. On 2 plates, arrange the peaches and burrata along the outer edges, leaving the center open.
- 2. In a large bowl, make the salad dressing by combining all ingredients and whisking to combine. Add in the arugula, and toss to coat all the arugula.
- 3. Add the dressed arugula to the center of the plates of peaches and burrata. On each plate, drizzle 1 tablespoon olive oil and 1 tablespoon balsamic glaze on the peaches and burrata. Sprinkle the peaches and burrata with a pinch of salt and pepper.



ILLUMINATION PRESENT Watch "A Party Fit for a Pet" on ______ for more ideas

FOOD DECORATION

Cut out these fun flags to customize your food.





What to do:

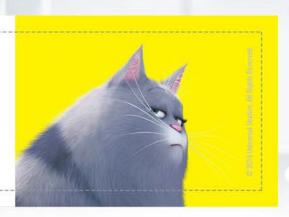
1. Print out this page as many times as you like.

2. Write message or food name in the white space provided.









3. Cut along dotted line.

4. Fold flag in half and tape around a toothpick.







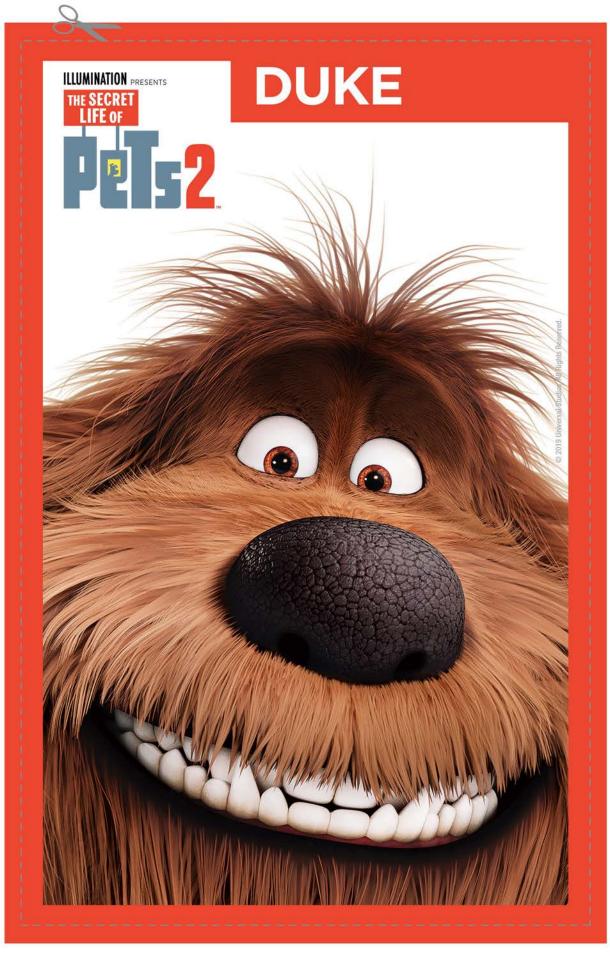
9





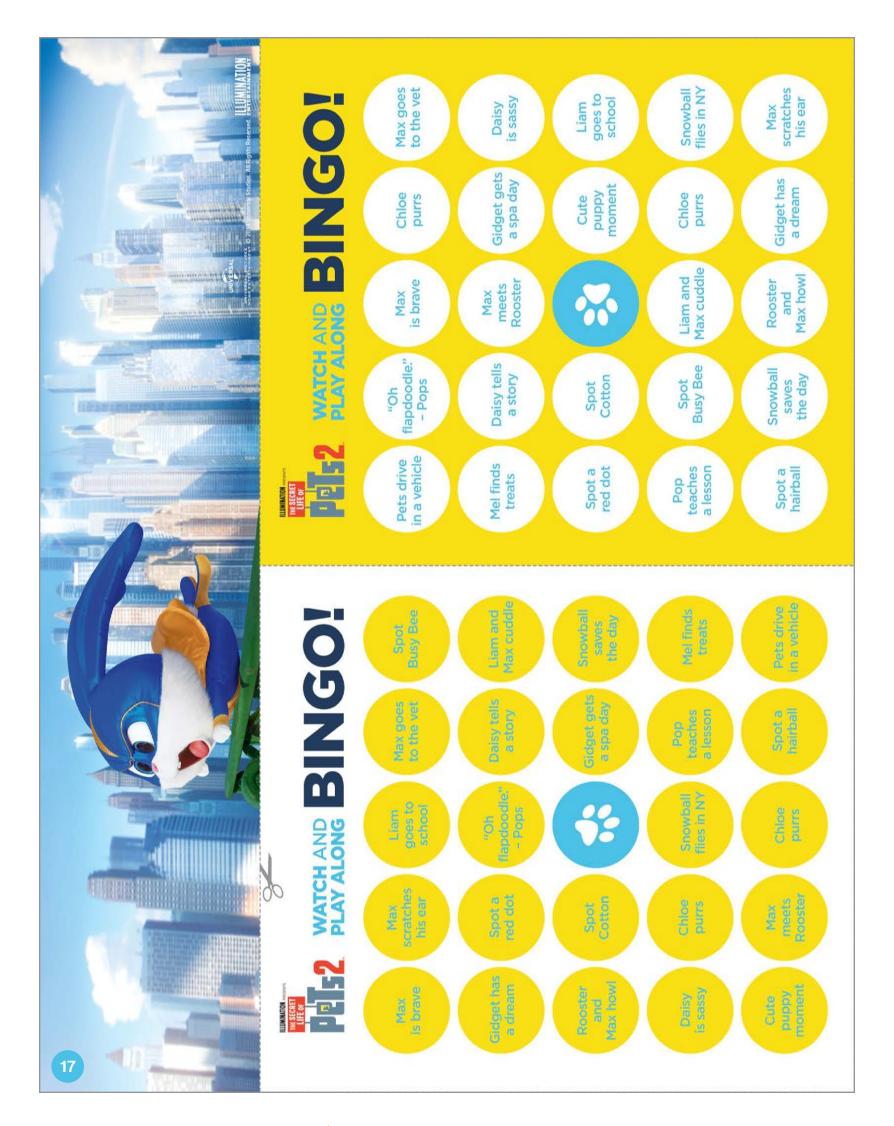






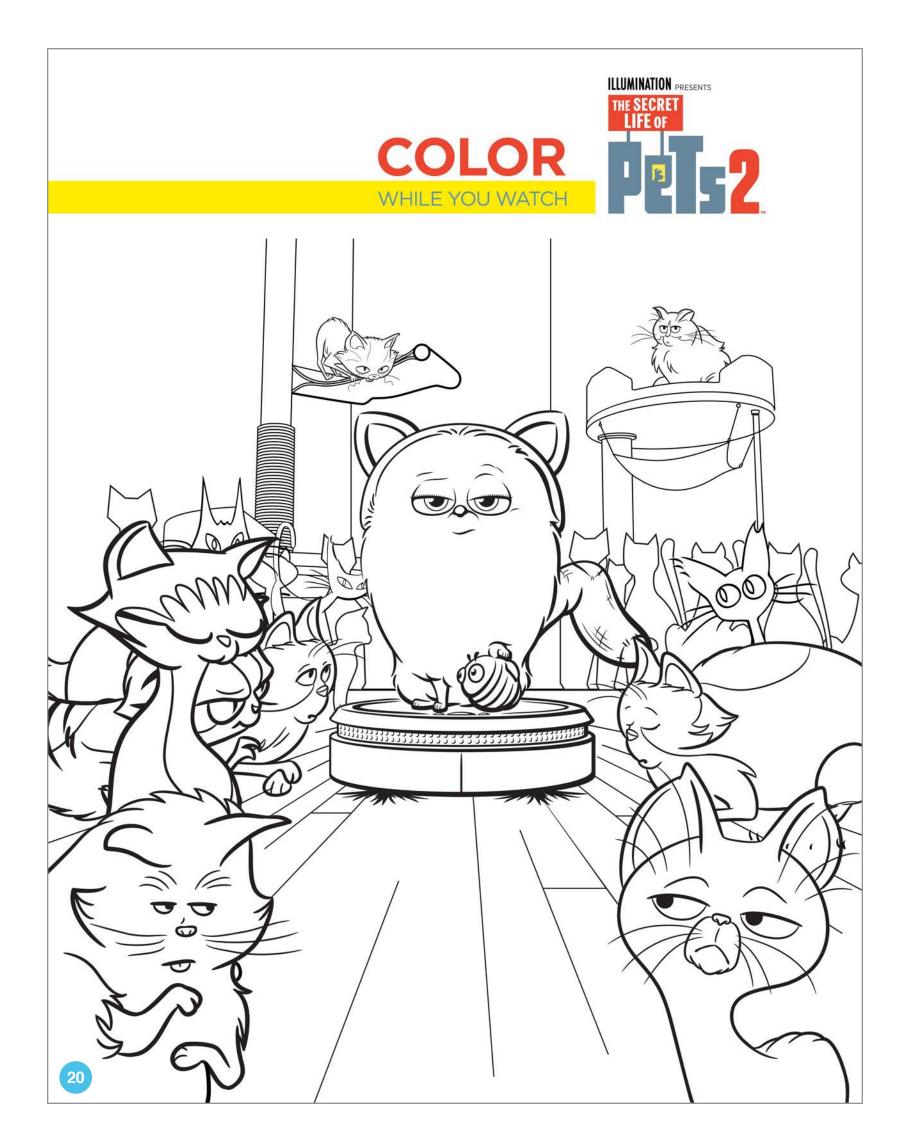
PLACE CARDS WHAT TO DO: 1. Print out this page as many times as you like. 2. Cut out cards and fold each card in half. 3. Write the names of your guests in the provided space. Fold Fold ILLUMINATION PRESENTS THE SECRET Cut Cut Fold Fold ILLUMINATION PRESENTS THE SECRET













FUN ACTIVITIES

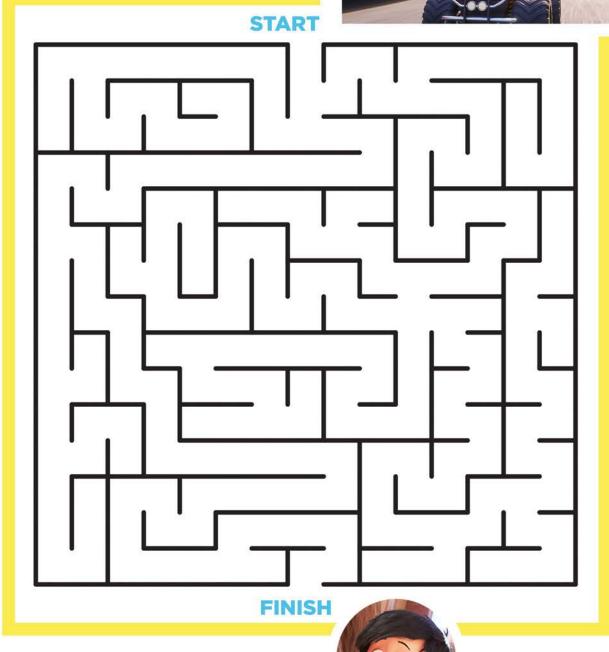


WHILE YOU WATCH

NORMAN HAS SPOTTED LIAM.

Find the correct path to take so Norman can get to Liam.





FUN ACTIVITIES



WHILE YOU WATCH



The pets make a mess at **POPS' PUPPY SCHOOL.**Unscramble these letters to find out their names.

SILCPEK



I N E C S S P R



 $I \quad Y \quad N \quad T$



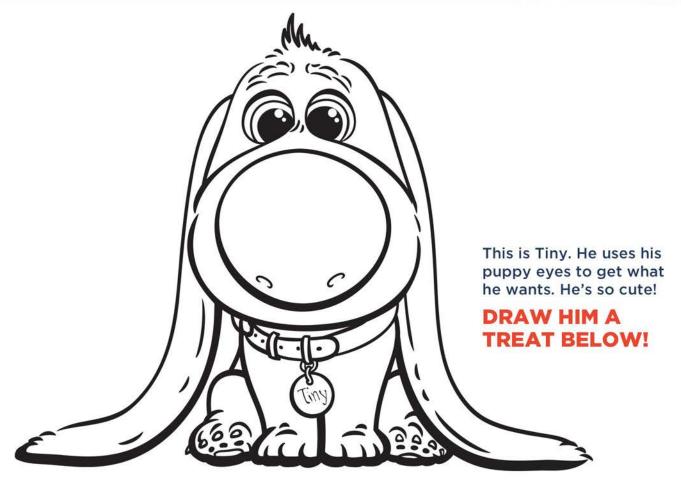
REEGGO

ANSWER: 1. Pickles, 2. Princess, 3. Tiny, 4. George.

FUN ACTIVITIES



WHILE YOU WATCH



WHAT IS THE SECRET LIFE OF YOUR PET?

WHAT TO DO:

- 1. Print out this page as as many times as you like.
- 2. Cut along the edge.
- 3. Write your pet's thought and take a silly picture.
- 4. Share your photos on #secretlifeofyourpet.





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WHAT DOES YOUR PET DO WHEN YOU'RE NOT HOME?



WRITE YOUR STORY HERE	
WRITE TOOK STOKE HERE	

DRAW YOUR PET

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BONUS GOODY BAGS

Caution for kids - adult assistance and supervision is required. These instructions contain steps that could be dangerous or difficult for children (for example - cutting, gluing etc.).













Watch "A Party Fit for a Pet" on Instructions

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