



March Wildlife Creation

By Louise Heathcote, Trustee to WVI

This month we are inspired by WVI's commitment to protecting the African painted dog which is in real danger of extinction. An iconic hunter, there are only 3,000 left, making it one of the rarest species in Africa. Thanks to ongoing conflict with man, infectious disease and the destruction of habitat, the painted dog has already disappeared from much of its original territory. Today small numbers can still be found in Zimbabwe, Tanzania, Botswana and South Africa, but the clock is ticking. In Zimbabwe in particular the painted dog is suffering as a result of the country's worsening political and economic situation and the collapse of eco-tourism and conservation. This is where WVI has stepped in to help local Zimbabwean NGO, Painted Dog Conservation (PDC), in its battle to save one of the continent's signature species.

Homemade African Painted Dog Biscuits (For your dogs!)

Swap the shop-bought dog treats and go homemade with this healthy, yummy dog treat recipe. With just a few key ingredients, you can make homemade dog treats right in your kitchen. your dog will love this tasty treat. Your dog won't be able to resist chowing down on these edible bones. Personalize them with decorations and by writing his or her name on the dough before baking.

You will need:

- 2 cups all-purpose flour, plus more for surface
- 1/2 cup wheat germ
- 1/2 cup brewer's yeast
- 2 teaspoons salt
- 3 tablespoons rapeseed oil
- 1 1/2 cups homemade or shop-bought low-sodium chicken stock

Note: Dog biscuits can be stored at room temperature for about a month

Method:

1. Preheat oven to 400 degrees. Line 2 baking sheets with parchment. Combine flour, wheat germ, brewer's yeast, and salt in a large bowl. Place rapeseed oil in a large bowl. Add flour mixture to oil in 3 additions, alternating with 1 cup stock; mix until combined.
2. Knead dough on a lightly floured surface for 2 minutes (dough will be sticky). Roll out dough to 1/4-inch thickness. Cut out rounds using a 2-inch fluted cutter. Transfer to baking sheets. Make an indentation toward the bottom of 1 circle using your thumb, then press dough to make an arch of 4 small circles on top of the thumbprint using the tip of your pinky. Repeat with remaining rounds. Freeze for 15 minutes. Bake for 20 minutes, rotating sheets and lightly brushing with remaining 1/2 cup chicken stock halfway through. Turn oven off, and let stand in oven for 40 minutes.

