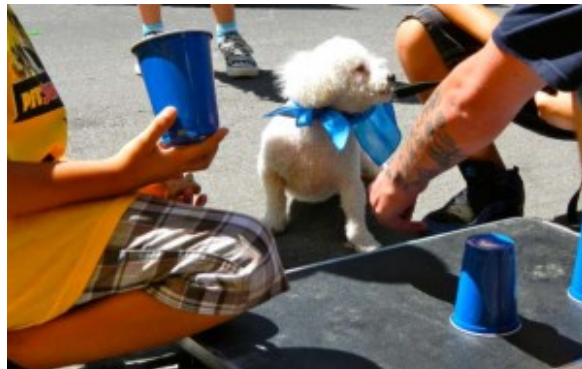


Dogs gather for play day in S. Lake Tahoe



Bear's humans help him find the treat under the correct cup. Photos/Kathryn Reed

By Kathryn Reed

A whole lot of sniffing was going on Saturday on Ski Run Boulevard in South Lake Tahoe. And plenty of tail wagging, too.

It's a good bet many of the dogs who attended the second annual Dawgs on the Run on Aug. 17 weren't going to need dinner. Every booth seemed to have treats, and then there were also the food contests.

One event had owners put the handle of a spoon in their mouth. Their dog was practically in their face licking off the peanut butter on the other end.



Howie Nave takes Mo and Brody to the various booths at Dawgs on the Run in South Lake Tahoe on Aug. 17.

And if being up-close-and-personal with your dog wasn't enough, for a buck a boxer would give you seemingly endless kisses. The money went to a rescue foundation.

"The primary purpose is to educate people about how to be better pet owners and be responsible," Mireya Ortega, one of the organizers, told *Lake Tahoe News*.

Lake Tahoe Humane Society along with dog boarders, dog trainers and dog groomers all had information to give out.

But Ortega also knew to get people to listen and to attend it had to be fun. That's why it turned into a canine carnival of sorts.

Other activities included bobbing for tennis balls, playing dead, agility course, best costume, best trick and karaoke for dogs.



Kisses worth more than a dollar.

There was a dog treat contest with Après Win's Tahoe Kokanee Krunch Dog Treats the winner. (See recipe below.) Nepheles entered Peanut Butter and Bacon, Apple-Cheddar, and Puppy Pumpkin Molasses doggie treats.

Five testers, all on four legs, decided the winning treat. The four treats were placed in front of each judge. The treat that the dogs went to first was the winner. The Kokanee won 3-2.

Tahoe Kokanee Krunch Dog Treats by Après Wine

2 medium Kokanee, pan-fried, filleted and finned, skins on (or substitute one 15-ounce can of salmon)

$\frac{1}{4}$ C chicken broth (omit if using canned salmon)

2 C flour

2 eggs

Parchment paper and cooking oil spray

Preheat oven to 350 degrees. If using canned salmon, open but don't drain. Put salmon and juices into a large mixing bowl.

Crack and add two eggs. Flake Kokanee, including skin and mix

in with the eggs and broth.

Take the flour and mix it into the salmon-egg-broth mixture. You may add more or less flour than recommended to get a consistency similar to human biscuit dough.

Line a baking sheet with parchment paper and spray with no-stick cooking oil. Dump the dough onto the sheet. Sprinkle some flour on top of the dough and flour your hands to keep the dough from sticking as you press it flat.

Press the dough out until it about $\frac{1}{4}$ inch thick. For moist Kokanee Krunch, make it thicker. For crunchy treats, make it thinner. You don't need to make perfect corners, as this will later be broken into small pieces for the dog. Just flatten it out into any shape. With a knife, makes lines in the dough about the size of small treats so it will be easier to break.

Place the baking sheet in the center of the oven. Cook for 25-35 minutes, depending on whether your dog prefers moist or crunchy treats.

Use a spatula to lift your treat off the parchment before cooling, otherwise it may stick. You can let it cool on a rack or in the cookie sheet.

Once cooled, divide into desired portions, bag and freeze.