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## WHAT IS THE GREAT GIVE BACK?

The Great Give Back is a community service initiative created by the Suffolk County Public Library Directors Association and the Suffolk Cooperative Library System. The Great Give Back will take place on Saturday, October 14, county-wide.

The mission of The Great Give Back is to provide a day of opportunities for the patrons of Suffolk County to participate in meaningful, service-oriented experiences.

## SOUTH COUNTRY LIBRARY

22 Station Road  
Bellport, New York 11713  
Phone: (631) 286-0817 | Fax: (631) 286-4873  
[www.sctylib.org](http://www.sctylib.org)

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**WANT TO GET  
INVOLVED?  
FIND OUT HOW!**

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# BASIC DOG BISCUITS

Create these homemade dog biscuits (or cat treats on the following page) and we'll donate them to a local animal shelter. Simply make and bake these at home and drop them off at the Reference Desk **on Saturday, October 14** between the hours of 10:00 AM and 4:00 PM!

## Ingredients

- 2 ½ cups flour
- 1 tsp. salt (or less)
- 1 egg
- 1 tsp. beef or chicken Bouillon granules (or broth/stock)
- ½ cup hot water
- Optional: Add bacon or chicken broth, eggs, oats, liver powder, wheat germ, shredded cheese, bacon bits for an added special kick!

## Directions

1. Preheat oven to 350 degrees
  2. Dissolve bouillon in hot water
  3. Add remaining ingredients
  4. Knead dough until it forms a ball (approximately 3 minutes)
  5. Roll dough until ½ inch thick
  6. Cut into slices or mold into bone shapes (or use any cookie cutter you'd like!)
  7. Place dough pieces on lightly greased cookie sheet
  8. Cook for 30 minutes
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# BASIC CAT TREATS

## Ingredients

- ¾ cup white flour
- ¾ cup shredded cheddar cheese
- 5 tbsp. grated Parmesan cheese
- ¼ cup plain yogurt
- ¼ cup cornmeal

## Directions

1. Preheat the oven to 325 degrees F.
  2. Combine the cheddar and parmesan cheeses with the yogurt in a bowl.
  3. Add the flour and cornmeal and mix well until a dough forms.
  4. Knead the dough into a ball and roll out with a rolling pin to 1/4-inch thickness.
  5. Cut the dough into one-inch sized pieces and place on greased cookie sheet.
  6. Bake for 20 minutes at 325 degrees F or until the treats are just firm. Let cool on the baking sheet for a couple of minutes then remove the treats to a wire rack to cool completely
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