Do’s and Don’ts

A few Do’s and Don’ts for your time before, in and after class

* Make sure your pup has gone to the toilet before class, there is a poo bin by the old play area
* Try not to feed them so they are keen to work for their rewards
* Make sure you have a flat collar or harness and a normal lead
* Please bring high quality rewards like Sausage, Cheese, Hotdog Sausages, Liver cake (recipe below)
* Make sure your course payment is made before the start of the first class if by BACS or cheque or bring cash on the night or a card payment can be accepted on the night.
* There will be 5 minutes at the end to discuss other issues you may have.
* Please try to train for a minimum of three 5-minute sessions per day. Ideally Morning, afternoon and evening.
* Remember with training, you will get out of it, what you put in.
* You must complete the 6 sessions within 8 weeks, after this you would need to purchase a further block of lessons if you wish to complete the course and gain your certificate.

Liver Cake Recipe:

**Ingredients**

* 1lb (450g) lamb or ox liver
* 1lb (450g) self raising flour
* 3 eggs
* Milk or water

**Method**

1. Crack the eggs into a measuring jug
2. Add an equal volume of milk or water to the measuring jug and whisk
3. Blend the liver in a food processor
4. Add the egg mixture and flour. Blend to a sponge mixture consistency
5. Empty contents into a greased baking tray. Bake at 180 degrees (or 350F) for 35 – 45 minutes
6. Allow to cool then divide into 12 pieces and freeze