

KEYSTONE AGILITY CLUB

NEWSLETTER



JULY 2010

Keystone Board

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KEYSTONE—20 YEARS OF AGILITY

Do you remember what you were doing in 1990? Here are just a few things that happened during that year:

East and West Germany officially reunited

Nelson Mandela was released from prison

Microsoft released Windows 3.0

The Three Tenors sang together for the first time

Iraq invaded Kuwait

Of far greater import, however, was the action taken by Alaina Axford-Moore and 7 other groggy people on January 1, 1990 – the formation of Keystone Agility Club.

Alaina's first exposure to agility came in September of 1987 during a demo run by Charles (Bud) Kramer (a man who was instrumental in bringing agility to the US) and sponsored by the Dog Training Club of Chester County.

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2010 KEYSTONE USDAA TRIAL

Thanks to everyone in the club who helped out at our recent trial in June. Despite all the work that had to be done in running a trial such as this, as well as intense heat and driving rain, members still found time to run their dogs and title, too. Here is a list of members' accomplishments: (continued on page 4)



KEYSTONE—20 YEARS OF AGILITY (CONTINUED FROM PAGE 1)

In June of 1989, Ken Tatsch, founder and president of the United States Dog Agility Association (USDAA) and Elizabeth Hezeau (still a USDAA judge today) conducted a 2-day seminar in a Chester County high school gymnasium. Indoor obedience matting covered the gym floor on only the dog and handler paths, giving the impression of a large “N” of matting on the slippery floor. The Saturday session consisted of equipment familiarization – basically, handlers taking dogs over jumps, on dog walks, A-frames, tables, etc., many for the first time. On Sunday, approximately 25 teams, including Alaina and her Portuguese Water Dog Cooper in their competitive debut, ran in the USDAA Grand Prix National qualifier! In their VERY FIRST agility competition, Alaina and Cooper won an all-expenses-paid trip to Houston, Texas, for the Grand Prix National (they finished 8th).

With encouragement from Ken Tatsch, a \$500 start-up check from the Pedigree/Kal-Kan company, and a \$500 loan from her dad, Alaina made the leap to start a club and purchase some equipment.; for the name of the club, she came up with a word that described the geographical location of the embryonic organization – Pennsylvania, the Keystone state. Along with seven friends who were primarily obedience competitors, the first meeting of the new Keystone Agility Club was held on Jan. 1, 1990, with Alaina elected as president.

After driving to New Hampshire to pick up the new equipment in a rented cargo van, and driving home in a Nor ‘easter in Feb. 1990, Alaina and KAC were ready to trial. On Memorial Day weekend of 1990 Keystone sponsored its first agility competition. Saturday featured a match with Patty Drom as judge, and Sunday contained one of the 1990 Grand Prix National qualifiers. The show was held in one ring at the Cedars Country Store in Skippack, PA. Equipment was hauled in one open-bed trailer and the judge was put up in a girlfriend’s parents’ house. In 1990, all the jump heights were lumped together as one competitive group, so one dog

KEYSTONE—20 YEARS OF AGILITY (CONTINUED FROM PAGE 2)

would emerge from the 12", 16" and 24" classes. Alaina and Cooper would win this qualifier to return to Texas for the Grand Prix Nationals. Around this time (Spring 1990) also, USDAA began their titling program and Cooper became the very first titled dog in the history of USDAA!

By 1991, Keystone had expanded to about 30 members. The practice "facility" was an open field next to a veterinary office in Trooper. The first club trailer was purchased from the Freddy Hill sports "complex" in Lansdale for \$300. Alaina described this conveyance as a "Quonset hut on wheels" because of its home-made, corrugated construction. Some practices also took place at the Cedars Country Store.

In 1994, KAC member Steve Lewis helped Keystone secure the rental of the 3 Diamonds barn in Skippack. This was an indoor equine facility which enabled KAC to hold year-round classes for the first time. However, it lacked heat and had a sandy surface; all equipment had to be set up before class and torn down and put away after class. Also, classes couldn't begin until the end of the last horse session at 7:00 PM, so equipment set-up began with horse manure removal. In 2003, with about 50 members, KAC was able to move to our present facility in Barto. In December 2006, the artificial turf that we enjoy today was installed.

Agility has changed greatly over the 20 years of Keystone's existence – different height classes and titling requirements, more systematic training techniques, electronic timing, etc., etc. But the biggest difference may be the sheer size and popularity of the sport, factors that in no small part were shaped by Keystone's founder and it's first president – Alaina Axford-Moore!



2010 KEYSTONE USDAA TRIAL (CONTINUED FROM PAGE 1)

Starters Pairs: Lily and Martie Gurney
Starters Snooker: Uno and Teri Callahan
AD: Uno and Teri Callahan; Lily and Martie Gurney
Advanced Gamblers: Odie and Alisa Saracini
P2 Snooker: Piper and Donna Hungarter
Advanced Jumpers: Jenny and Judy Ricketts
AAD: Kir and Julie Luckraft
Masters Gamblers: Fane and Barb Silverstein
P3 Gamblers: Fizz and Mary Ellen Barry
Masters Jumpers: Odie and Alisa Saracini
P3 Jumpers: Fizz and Mary Ellen Barry
P3 Snooker: Fizz and Mary Ellen Barry

Metallic Titles

Jumpers—Bronze: Opal and Judy Kolva
Snooker—Bronze: Maizy and Mary Ellen Barry
Jumpers—Silver: Luce and Helen McNenly
Gamblers—Silver: E-Z and Mary Ellen Barry
Snooker—Gold: Grace and Dave Mueller

My apologies for those I have missed (KP)



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RECIPES



Pumpkin Brownies

1 large (29 oz.) can Pumpkin
4 eggs
1 cup Skim Milk
¼ cup Oil
¼ cup Honey or Maple Syrup
1 tsp. Vanilla

3 cups Oatmeal
1 cup Whole Wheat Flour
1 cup Unbleached All Purpose Flour
½ cup Flax Seed Meal
1 heaping tsp. Cinnamon

Preheat oven to 350 F.

Mix first six ingredients in a large bowl. Mix dry ingredients in a separate bowl. Add dry ingredients a little at a time into wet ingredients and blend well.

Using spatula, spread onto an extra large jelly-roll pan (greased)

Bake 30 minutes.

Cool and cut into squares.



Liver Pizza

1 lb. Chicken Livers
2 Large Eggs
¼ cup Canola Oil
1 cup Whole Wheat Flour
1 cup Unbleached All Purpose Flour
½ cup Finely Grated Parmesan, Mozzarella or Cheddar Cheese



Preheat oven to 325 F

Combine all ingredients (except the cheese) in food processor and blend until smooth.

Spread onto a greased pizza pan. Sprinkle with cheese. Bake for 25 -30 mins.

Do not over bake.

Cool completely and slice. These freeze well.

Salmon Pizza

3 7.5 oz. cans Salmon (DO NOT DRAIN)
2 Large eggs
½ cup Olive Oil or Canola Oil
1 cup Whole Wheat Flour
1 cup Unbleached All Purpose Flour

½ cup Freshly Grated Parmesan, Mozzarella or Cheddar Cheese

Preheat oven to 325 F.

Run first 3 ingredients through the food processor until "creamy".

Add the flours. Using a spatula, spread onto a greased pizza pan.

Sprinkle cheese on top.

Bake 30 minutes

Cool and cut into slices.

Great moist treats that don't crumble in your pockets. They freeze well.

