

Training Treats

There is an enormous variety of pre-prepared and ready made dog treats to choose from. You will find many types in pet shops and supermarkets. As well as the 'shop-bought' treats many other types of food can be used.

For training we need to use small treats that are eaten quickly and easily, but are tasty enough for your dog to want to work for them. Training treats are given as a reward so they must be something that your dog likes. Imagine being given a plate of cabbage as a treat when you'd much rather have chocolate!

The type of training treat may vary according to the type of training that you are doing. If you want to reward a recall on a walk a piece of dried dog food (kibble) may be enough but if you are teaching a new behaviour a tastier reward may be required, such as chicken or cheese.

A treat should generally be given to reward any behaviour that you want to recognise, or when your dog has done something to deserve it. He may have done a trick, or responded to your instruction such as 'sit' or 'down'. You may reward him for being well behaved whilst being brushed, or walking quietly past a distraction. A treat that has been earned will be much more valued and appreciated by your dog.

Some care needs to be taken when choosing the right training treats for your dog. You should adjust your dogs normal daily food rations to account for training treats – especially if your dog is prone to weight gain. If you feed a dried, complete food, you can use this food for some rewards during training. Treats that have a high fat content should be used sparingly. Some dogs cannot tolerate lactose so cheese, yogurt or milky based treats should be avoided if they upset your dogs digestion.

Whatever type of training treat you use, they should be cut or broken into small pieces. Adjust the size depending on the size of your dog; a small piece for a Golden Retriever could be a large mouthful for a Jack Russell!

Suggestions for training treats:

Kibble (dried dog food/biscuit)
Cheese (choose a waxy, hard mild cheese – not crumbly)
Soft cheese (from a squeeze tube – great if you have a small dog)
Cooked chicken
Cooked sausages
Hot dog sausages
Garlic sausage
Ham
Dried/cooked liver
Carrots

You could also attempt to make your own training treats; you will be loved for your liver cake!



Some Recipes

Liver Cake (1)

350g (12oz) self-raising flour
175g (6oz) liver
2 eggs
2 cloves garlic
Half teaspoon baking powder
1 cup milk

Liquidise liver, mix all ingredients together.
Put into an oiled shallow cake tin/baking tray and bake in oven for around 35-45mins on 180°C (Gas Mark 4 / 350°F).
Check moisture – if too moist cook for a few minutes longer.
Allow to cool slightly, cut into cubes and allow to completely cool.
When cold, place in freezer bag and freeze until you are ready to use.
You can then use a few pieces at a time (defrost before using).

Liver Cake (2)

450g (1lb) Pigs Liver
3 Eggs
3 large garlic cloves
1 Tbsp oil, any type
450g (1lb) Granary Flour
570ml (1 pt) Milk

Chop liver in food processor, add 3 eggs, 1 tablespoon oil, garlic cloves (chopped), then gradually add all the flour & some milk, the mixture should be like a cake in consistency. You may not need all the milk.
Pour into a greased Casserole dish & cook in microwave (full power) for 12-15 mins, until the liver no longer pink.
Leave to cool. Then chop into pieces. Put into bags & freeze.
Use as required (defrost first).

Sardine Cake

2 cups of flour
2 eggs
2x 75g tins of sardines in oil
garlic granules (optional)
approx 50ml of water

Whisk the ingredients together to a cake like mixture, and pour onto baking tray.
Bake in the oven at 180°C (Gas Mark 4 / 350°F) for around 25 – 30 minutes.
Cool and cut. Bag and freeze as required.