



All Friends Monthly

FALL 2026



From our pack to yours,

As summer comes to an end and the kids head back to school, routines are changing once again for families and their pets. After a busy summer filled with vacations, adventures, and plenty of time together, our dogs and cats may need a little time to adjust to everyone's new schedules. We're happy to help keep your pets happy, comfortable, and cared for as everyone settles back into a routine.

With the weather starting to cool down, we're also looking forward to more enjoyable walks and spending extra time outside with our four-legged friends. As always, we are incredibly grateful for each and every one of our clients who trusts us with the pets they love. Thank you for allowing All Friends Pet Care to be a part of your family and for giving us the opportunity to care for your pets like they're our own!

Co-Owners

Beth Cotell & Pam Ahart-Steward

Beth *Pam*



Important DATES

- Oct 3 **Dog Fest**
- Oct 17 **Howl-O-Ween**
- Oct 31 **Halloween**
- Nov 26 **Thanksgiving**



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"Your best friend is our best customer!"



Canine Companions®

DOG FEST

Presented by

Eukanuba®



Canine Companions DogFest



Saturday, October 3



11 AM – 3 PM



Reston Town Center Pavilion



Come celebrate dogs, meet fellow pet lovers, and visit with the many vendors.

Bringing your pup?

Register now and get a **FREE** dog bandana!

Register for DogFest

HOWL-PAW-WEEN

Saturday, Oct. 17, 2026 • 1-4 p.m.
Brown's Chapel Park (1575 Brown's Chapel Road)

All Friends
Pet Care
will be there!

 **Reston**
ASSOCIATION
Together we make Reston great



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"Your best friend is our best customer!"

Pumpkin Peanut Butter Bites

These homemade pumpkin peanut butter bites are soft, wholesome dog treats made with a cozy fall flavor your pup will love.



Ingredients:

- 1 cup plain pumpkin purée
- ½ cup natural peanut butter without xylitol
- 2 eggs
- 2½ cups whole-wheat flour

Instructions:

- Heat oven to 350°F.
- Mix everything into a dough.
- Roll out and cut into small shapes.
- Bake 18-20 minutes, until firm.
- Cool completely before serving



Fall bonus: Use little leaf, pumpkin, or acorn-shaped cookie cutters.

