

# GRI adopts technology to help reunite lost pets

Garfield's Rescue Inc. (GRI) is proudly joining forces with Petco Love (PL), a national non-profit organization working to lead and inspire change for animals, and animal welfare groups across the country, on a shared mission to help reunite lost pets with their families should they ever go missing.

Petco Love Lost (PLL) is a new, searchable national database that uses patented facial recognition technology to make finding lost pets quicker and easier. This simple-to-use tool will be easily accessible to participating animal organizations nationwide, as well as any pet parent or person who finds a lost pet.

Uploaded photos of a missing dog or cat are immediately scanned to determine whether the lost pet is at a participating shelter or with a neighbor in the community.

"We see firsthand how quickly a pet can go missing, whether they were curious, following a scent, wandered through an open gate or became scared during a storm," said GRI president Ann Bedford. "We work tirelessly to care for cats, whether they're awaiting their forever home or lost and need help getting back to their families. There's nothing more rewarding than reuniting families with their beloved cats and with PLL, we're confident it can lead to many more happy reunions."

"We know that one in three pets goes missing in their lifetime, an estimated 10 million pets each year, and we're not ok with that," said PL president Susanne Kogut. "That gives us 10 million reasons why we created PLL, because we believe nothing is more



**Petco Love Lost's new, searchable national database uses patented facial recognition technology to make finding lost pets, like GRI foster Buster, quicker and easier. Visit [www.garfieldsrescue.org](http://www.garfieldsrescue.org), or [petcolovelost.org](http://petcolovelost.org).**

important than keeping people and pets together for a lifetime of love. Together with GRI, our goal is to keep pets where they belong—at home, with you."

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**THE COLON**  
PRESENTED BY CHEF MESERET CROCKETT

**THURSDAY - SUNDAY  
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#### FIRST COURSE

Select Rappahannock Oysters Roasted with Asiago Cheese & House-made Pesto

#### SECOND COURSE

Vichyssoise topped with a dollop of Chantilly Cream a la Chives

#### THIRD COURSE

Chateaubriand - Filet of Tenderloin Seared & Rolled in Butter, Garlic & Thyme -or- Pan-seared Wild Caught Salmon with a lemon Beurre Blanc