



A Season for Old fashioned fun!

*We take this opportunity, at this special time of year, to tell you how grateful we are for your presence in our store and your support for our business! We wish you a cozy, special Christmas Season spent savoring the special joy-**and FUN!**-of watching God's spectacular birds with people you love!*

What a wonderful time of year it is to enjoy "simple pleasures"...and we have a few suggestions:

- Invite Friends over to watch birds!*
- Serve someone you love a nice warm cup of hot chocolate with a Candy-Cane!*
 - Have friends and family help you put out the Reindeer Treat (included in your BIV Christmas bag) for Santa's Reindeer on Christmas Eve.*
 - Play Birds-I-View Birding Bingo with friends using the bingo cards we've made for you (whip up a batch of fudge from the recipe included here to enjoy while you play!)*
 - Make home-made bird food for your new "Sled Feeder" from Birds-I-View!*
 - **Read the Wonderful Christmas Story (printed on this page) together with family and friends. It is the TRUE focus and joy of this time of year!***

We share with you the following Recipes –one for people and one for birds– to help you enjoy time spent together.

MERRY CHRISTMAS!

Steve & Regina Garr

Birds-I-View

www.birds-i-view.biz





Why we Celebrate

Luke 2:4-20 NIV

⁴ So Joseph also went up from the town of Nazareth in Galilee to Judea, to Bethlehem the town of David, because he belonged to the house and line of David. ⁵ He went there to register with Mary, who was pledged to be married to him and was expecting a child. ⁶ While they were there, the time came for the baby to be born, ⁷ and she gave birth to her firstborn, a son. She wrapped him in cloths and placed him in a manger, because there was no guest room available for them.

⁸ And there were shepherds living out in the fields nearby, keeping watch over their flocks at night. ⁹ An angel of the Lord appeared to them, and the glory of the Lord shone around them, and they were terrified. ¹⁰ But the angel said to them, “Do not be afraid. I bring you good news that will cause great joy for all the people. ¹¹ Today in the town of David a Savior has been born to you; he is the Messiah, the Lord. ¹² This will be a sign to you: You will find a baby wrapped in cloths and lying in a manger.”

¹³ Suddenly a great company of the heavenly host appeared with the angel, praising God and saying,

¹⁴ “Glory to God in the highest heaven, and on earth peace to those on whom his favor rests.”

¹⁵ When the angels had left them and gone into heaven, the shepherds said to one another, “Let’s go to Bethlehem and see this thing that has happened, which the Lord has told us about.”

¹⁶ So they hurried off and found Mary and Joseph, and the baby, who was lying in the manger. ¹⁷ When they had seen him, they spread the word concerning what had been told them about this child, ¹⁸ and all who heard it were amazed at what the shepherds said to them. ¹⁹ But Mary treasured up all these things and pondered them in her heart. ²⁰ The shepherds returned, glorifying and praising God for all the things they had heard and seen, which were just as they had been told.



Merry Christmas!

“Ferris Wheel Fudge” (for people!)

Hershey’s Chocolate Memories cookbook

- 2 Cups (12 oz package) semi sweet chocolate chips
- 1- Hersheys Milk Chocolate Bar (1/2 pound , broken in pieces)
- 1 2/3 Cups (13 oz can) evaporated milk
- 1 3/4 Cup (7 ounce jar) marshmallow crème
- 4 cups sugar
- 1 TBS Butter
- 1 tsp vanilla
- Optional: 1 2/3 cups chopped pecans/walnuts

Combine chips and chocolate bar in a large bowl; set aside. Combine evaporated milk, marshmallow crème, sugar, and butter in a heavy 4-qt sauce pan. Cook over medium heat, stirring constantly, until mixture comes to a full rolling boil; boil and stir for 8 minutes. Remove from heat; immediately add to chocolate in mixing bowl, beating until completely melted. Blend in vanilla and nuts. Pour mixture into buttered nine inch square or 13 x9x2 inch pan. Cool. Should make 4.5 pounds of fudge.



“ BIV Miracle Meal” bird food (for the birds!)

Great to serve in your New BIV “Christmas Sled Feeder!”

- 3 1/2 Cups of yellow Corn Meal (not a mix)**
- 1/2 Cup All Purpose flour**
- 1 tsp corn oil**
- 1 cup lard or one 10 ounce package of “Pure suet cake”** (where suet products are sold)
- 1/2 cups sunflower hearts (coarse or med chips...as long as there is no shell)**
- 1/2 cup sterilized, crushed egg shells ***

Melt lard or beef suet and stir in sunflower hearts and egg shells. Mix in corn oil , corn meal, and flour. Mixture will be very crumbly– if too soft add more cornmeal, if too dry add more melted lard or suet.

Put a serving of the crumbly mixture in your “Sled Feeder” for the birds to enjoy!

(refrigerate remaining mixture)

*sterilize egg shells by placing the rinsed shells in A 250 degree oven for 10-14 mins . After shells cool, crumble them into dime –size pieces . You may then put them in a blender on “crush” to get a fine crumble, or just crush them by hand.

