



The Season of HOPE!

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. **Thank You!!** We have hand-crafted this “Wishing Well” Christmas Ornament/ Bird Feeder as our



gift to you. Of course, real **HOPE** comes not from wishing... but in the Wonderful Christmas Story (printed on this page). We do hope you will take time to re-read it—It is the **TRUE** focus of this time of year.

We wish you a special Christmas Season, filled with Hope and Love, and time spent watching God’s spectacular birds with people you love! 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



To use your BIV “Wishing Well” Ornament as a Bird Feeder, fill with bird food mixes containing Sunflower hearts, nuts, and fruit. Or you may wish to try some of the home-made bird food recipes found on the educational page of our website. And of course, this little Wishing Well is perfect for offering Live Mealworms to the birds!



The 2017 Birds-I-View Christmas Open House “Wishing Well” was designed by BIV owner Steve Garr and hand-made with assistance of very dear BIV friends. Thank you Elves Leah, Jadrien, Sheryl, Linda, David, and “Master Craftsman” Elf Tim!



Why we Celebrate with Hope . . .

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.

"Kitty Wells Sweet Potato Biscuits" (for people!)



Merry Christmas!

"Bird Seed Biscuits" (for the birds!)

Adapted from a recipe from the "Mother Huddle Website"

Animaland Cookbook vol. II, compiled by Dixie Hall

2 Cups Flour
1 TBS Baking Powder
1 tsp Salt
1/4 Cup margarine*
2 TBS Brown Sugar
3/4 Cup mashed Cooked Sweet Potatoes
3/4 Cup Buttermilk
1/2 tsp Baking Soda

Sift flour, baking powder and salt into bowl. Melt margarine* in sauce pan over low heat. Add brown sugar and sweet potatoes ; mix well. Add to flour mixture alternately with mixture of buttermilk and baking soda; mix well to form a sticky dough. Chill for 30 minutes. Roll on floured surface. Cut with biscuit cutter; place on baking sheet. Bake at 450 degrees for 15 minutes. Yield: 12 servings.

* *Note from Regina: I substitute Butter for the margarine. This recipe also works well as "Mini Biscuits" for serving with jams, flavored butter, and even as tiny ham biscuits. To make the Mini Biscuit Version make the following adjustments: Use a 1.75 inch to 2 inch diameter biscuit cutter (I use a cordial glass) and decrease the baking time to 8-10 minutes. Yields approx. 25-30 mini biscuits.*

4 C Bird Seed	3/4 C all purpose flour
1/2 C water	3 TBS corn syrup
1 pkg plain gelatin	cooking spray

For the mold: Stuff the mixture into cookie cutters or a muffin tin and use a straw to make a small hole in the ornament to make a place for string to hang the "seed ornament" or just place the "Bird Seed Biscuit" on a platform feeder.

In a large bowl put 1/2 C warm water and gelatin mix together and let the gelatin dissolve.

Whisk in the corn syrup and flour to create a paste.

Add 4 cups of the bird seed and stir well. (**Finch Mixes, Nyjer seed, or Sunflower hearts work best**)

Thoroughly spray the molds with cooking spray, then pack the seed mixture into them as evenly as possible.

Tap down the seed with a spoon (or spray your hands with cooking spray, and use your hands to pack it in)

After 24 hours turn them over onto little paper plates and then allow to dry for an additional 24 hours.

NOTE from Regina: *To be pleased with any of the Bird Seed Biscuits or ornaments I have made from this or other recipes, I have always had to place the finished product in the freezer (a few hours to a few days) to let them set. Be sure to take them out of the freezer a few hours prior to giving them as gifts and be sure to wrap them loosely in paper, not in plastic. They should be placed outside for the birds to use as soon as possible.*