



A Season to Love!

We take this opportunity, at this special time of year, to tell you how grateful we are for your presence in our store and for your support for our business. **Thank You!!** We have hand-crafted this small

Christmas Ornament/ Bird Feeder and assembled the items in this gift bag as our gift to you. Of course, as much as we “love” watching the birds, and love the Christmas music, food, and fellowship during this special season, **real LOVE** is found in the Wonderful Christmas Story (printed below). We do hope you will take time to re-read the story—It is the **TRUE** focus of this time of year.



We wish you a special Christmas Season, **filled with Love**, and time spent watching God’s spectacular birds with friends and family. We share with you the following Recipes –two 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!

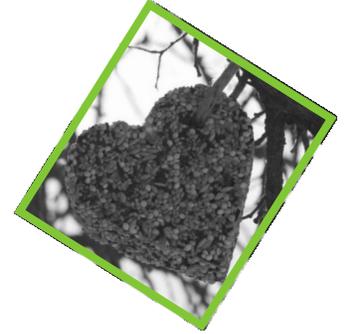


UPDATED recipe for Bird Seed Ornaments!

(We've shared similar recipes before...this is an updated version for you to try)

Ingredients

- 2.5 cups Bird seed (BIV Special Finch Mix is a GREAT choice!)
- 2 Packages Unflavored Gelatin (2 Tablespoons total)
- 2 Tablespoons Corn Syrup
- 1 cup Water
- 12 Cookie Cutters
- several 2" long pieces of dowel rod, or sticks about the diameter of a pencil. (you may wish to coat these with cooking spray). Straws work also.
- Twine



Instructions

Add ½ cup cold water to a large bowl. Pour the 2 packages of unflavored gelatin on top of the water.

Add ½ cup boiling water to the gelatin mixture and stir until the gelatin is completely dissolved.

Add the corn syrup and stir until combined. Add the birdseed and mix well.

Place the bowl in the refrigerator for about 10 minutes to firm.

Fill cookie cutters with the birdseed mixture. Using the back of a spoon, press down the birdseed mixture firmly to fill in all the gaps. Fill the cookie cutters to the top.

Press the stick or dowel rod pieces into each of the shapes leaving at least ½" of space between the hole and the edge of the shape.

Place the ornaments in the refrigerator or freezer overnight. To remove the cookie cutters, gently pull the metal away from the edges on all sides, then gently push the birdseed ornaments out of the cookie cutters. Gently pull the sticks out.

Thread a piece of twine or ribbon through the hole and hang for the birds (and you!) to enjoy.

Regina's Spinach Artichoke Egg Casserole (for people!)

My thanks to our friend Shirley for sharing a sausage version of this recipe which inspired this recipe!

Ingredients:

- 12 Eggs
- 1- Cup plain Greek Yogurt
- 2- cups shredded cheese (I use provolone, Mozzarella, often a garlic cheese variety, and sometimes muenster)
- 2- cans of artichoke hearts quartered.
- 1- package frozen spinach, thawed & well-drained

Preheat oven to 350 degrees. Spray a 9 x 13 inch baking dish with cooking spray. Layer artichokes in bottom of dish. Spread spinach over artichoke hearts, then the shredded cheese.

Beat the eggs and add the yogurt and beat until smooth. Pour the egg mixture over the cheese and other ingredients.

Bake at 350 degrees 30-40 minutes until set.

If desired, mix some seasoned cracker crumbs with melted butter and spread over casserole the last 15 minutes of baking. I use cracker crumbs from the Rabbit Creek "Italian Herb" cracker seasoning mix.



"Cranberry Jam Cake with Orange Honey Glaze" (for people!)

Jam Cake Ingredients:

- 1- box Duncan Hines White Cake Mix
- 1- Cup Cherries Cranberry Preserves with Champagne
- 1-Cup Buttermilk
- 2/3 Cup Oil
- 3- Eggs
- 1/2 tsp Cinnamon
- 1/2 tsp Nutmeg

Preheat oven to 350 degrees. Mix Cake mix, Preserves, Buttermilk, Oil, cinnamon, nutmeg, and eggs in a bowl. Beat for 3 minutes on low speed and then one and 1/2 minutes on medium speed.

Bake for 30 mins in a standard cake or Bundt pan, or approximately 15 minutes in muffin or cup cake pans. Once cake is cooled, drizzle with the Orange Honey glaze.

Orange Honey Glaze Ingredients

- 1- Cup powdered sugar
- 1/2 Cup orange juice (more or less to achieve desired consistency)
- 1/2 tsp Orange Zest
- 2- TBS Honey

We THANK our BIV Elves for their hard work in helping to prepare these gifts for you. We could not do it without them! Thank You Leah, David, Linda, Victoria, Devin, Mom Wood and especially Super Elf: Carpenter Tim! Plus, our secret master chef elf who wishes to remain anonymous.