



A Season for Joy!

*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 **simple Joy** of watching God's spectacular birds **with people you love**. And...we share with you the following Recipes –one for people and one for birds– to help you enjoy time spent together.*

*We also hope you will take time to re-read the Wonderful Christmas Story (printed on this page) that is the **TRUE** focus of this time of year.*

MERRY CHRISTMAS!

Steve & Regina Garr

Birds-I-View



The Birds-I-View “Suet Butter/Tree Icing”

(To fill the BIV 2012 Christmas Open House Gift Ornament/ Feeder)



3/4 Cup creamy peanut butter

1/3 Cup lard

1 1/2 Cup All Purpose Flour

Mix together lard & peanut butter. Microwave for approx. 35-40 seconds (adjust as necessary). Add All Purpose flour. Stir until well blended (mixture will be a very soft consistency– not like suet cakes).

Spoon the mixture into a container(s) for storage. You may wish to refrigerate the suet butter as needed to achieve a consistency that works best for you. Add sunflower hearts, nut pieces, or dried mealworms if desired. **Spread the Suet Butter/ Tree Icing onto your BIV 2012 Ornament/Feeder for the birds to enjoy! You may also use this recipe to spread on the bark of trees (for birds like Nuthatches, Brown Creepers,**

Woodpeckers) or to spread onto pine cones which you can hang near your feeders or where ever you can see and enjoy the birds who visit!

Alternate No-Lard Recipe:

Recent advice allows for the use of vegetable shortening in the place of lard in home-made suet recipes. Follow the same directions as above, however substitute solid vegetable shortening (not oil) in place of the lard, and you may have to adjust the quantity of All Purpose flour.

Above: The 2012 Edition of our Annual Christmas Open House Ornament/Feeder. This year's gift is made from recycled wood and recycled PVC and comes complete with a container of “Suet Butter/ Tree Icing” bird food. As always, the gift was designed by Steve Garr and hand-made by the BIV elves!



Why we joyfully celebrate the Season....

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!

The JOY of spending time doing things we love with people we love!



We truly enjoy spending time together with family and friends watching the birds...and enjoying a snack ourselves! Like many of our friends, Steve and I do much of our bird watching from our breakfast table. It is one of our favorite times of the day! Particularly in the winter, a cozy breakfast featuring warm pancakes and the following [Fried Apple Recipe](#) makes for special time together.

Fried Apples (Great as a **topping for pancakes**...but also great over ice cream or biscuits , or just as a side dish to pork chops or almost *anything*)

Ingredients:

6-8 medium Apples (we use everything from Gala to Granny Smith and many others)

2-3 medium Pears

1 stick (1/2 cup) of real butter

1/4 Cup Brown Sugar

1/4 Cup Sugar

2 tsp Cinnamon

1/2 tsp fresh grated Nutmeg

1/4 Cup Heavy Whipping Cream

Usually, I peel the Apples and Pears, but this recipe works well with unpeeled apples as well, Cut the fruit into large slices or chunks. Melt Butter over medium heat and add fruit along with all other ingredients. Mix thoroughly and stir from time to time as the mixture cooks for 20 minutes or so. This recipe make lots of liquid as it cooks, so we often use a slotted spoon to dip the fruit onto pancakes. Serve over warm pancakes and enjoy!

Note: I sometimes make this recipe substituting "Stevia in the Raw" sugar substitute for no more than half of the sugar called for in the recipe.



*We wish you the simple
Joy of "Breakfast and
Bird Watching!"
Steve & Regina*