



The Season for Peace!

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 Peace* 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-and Peace- this time of year.

MERRY CHRISTMAS!

Steve & Regina Garr

Birds-I-View

www.birds-i-view.biz



Danish Orange Bread

Steve and I have shared many a *peaceful morning* with a cup of coffee or tea and a few slices of this Danish Orange Bread, while watching the birds at our feeders. Frequently served at our Educational Seminars at Birds-I-View, we hope you get an opportunity to enjoy this treat at home with friends and family.



Ingredients:

1 Cup Oil
2 Cups Sugar
4 Eggs

2 tsp Baking Soda
1 1/3 Cups Buttermilk

4 Cups of All Purpose Flour

1/2 tsp dried Rosemary

1 tsp salt

1/2 tsp orange extract

Zest from one orange

For Glaze:

Juice of 2 oranges

3/4 Cup sugar

Mix oil and sugar . Add eggs, beaten. Dissolve baking soda in buttermilk and let set for five minutes before blending into oil and sugar mixture. Add flour, salt, and rosemary and then orange extract and orange zest. Pour batter into two greased loaf pans. Bake at 350 degrees for 50-60 minutes. **To make the Glaze:** Mix orange juice (should equal about one cup) and sugar and boil for one minute. Brush the glaze onto loaves while they are still quite warm (top and all sides). Enjoy!



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!

Recipe for Bird Seed Wreaths & Ornaments

Provided by

Birds-I-View Jefferson City, MO

Diy Bird Seed Wreaths

Adapted from "The Mother Huddle" Website

Supplies

- 4 cups bird seed feed
- 3/4 cup all purpose flour
- 1/2 cup water
- 3 T. corn syrup
- 1 package of plain gelatin
- cooking spray

For the mold: I have used a muffin tin to make several mini "wreaths" at once (using a cork or some other round object to make the center hole in the wreath). I have also stuffed the mixture into cookie cutters and used a straw to make a small hole in the ornament to make a place for string to hang the "seed ornament".

Directions:

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

Step 2: Whisk in the corn syrup and flour to create a paste.

Step 3: Add 4 cups of the bird seed and stir well. (*Finch Mixes, Nyjer/Thistle seed, or Sunflower hearts work best*)

Step 4: Thoroughly spray the molds with cooking spray, then pack the seed mixture into them as evenly as possible.

Step 5: Tap down the seed with a spoon (or spray your hands with cooking spray, and use your hands to pack it in)

Step 6: After 24 hours turn them over onto little paper plates and then allow to dry for an additional 24 hours.

Then just tie ribbon on the ornaments for hanging and you have the cutest little bird seed wreaths/ ornaments. *NOTE from Regina: To be pleased with any of the wreaths 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!*

