



# The Season for Timeless Treasures!

We take this opportunity, at this special time of year, to tell you how much we **treasure** your presence in our store and your support for our business! While this classic shortbread recipe and our Vintage-look Christmas ornaments may represent “treasures” of the season, true **Timeless Treasures** are to be found in genuine kindness, a loving heart, and a giving spirit. We hope you will take time to re-read the Wonderful Christmas Story (printed on this page). It is the **TRUE** focus of this time of year: a Treasure beyond all others and beyond time itself. We share with you the following Recipes –one for people and one for birds– in hopes that you will take time to build some **treasured moments** watching God’s spectacular birds **with people you love** .

**MERRY CHRISTMAS!**

**Steve & Regina Garr**

**Birds-I-View**

**www.birds-i-view.biz**



## Classic Shortbread Recipe

*For many of us, Shortbread cookies bring back Treasured Memories ! There have indeed been a few different “classic” recipes for this favorite butter cookie through the years. Here we offer just one, with a couple of hints for simple variations.*

### Ingredients:

- 1/2 Cup Butter at room Temperature**
- 1/3 Cup Powdered Sugar (unsifted)**
- 1/4 tsp Vanilla**
- 1 Cup all purpose flour (unsifted)**

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| <p><i>Fun variations on this Classic Recipe:</i></p> <ul style="list-style-type: none"> <li>◆ Omit vanilla, increase the powdered sugar to 1/2 Cup, and add two teaspoons of grated lemon peel</li> <li>◆ Make the same adjustments as above, using orange peel instead of lemon, and add 1/4 teaspoon ginger and 1/8 teaspoon cinnamon.</li> </ul> |
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Cream butter until light. Add powdered sugar and vanilla and cream together. Work in the flour. Knead the dough until smooth and then firmly press it into a mold or shortbread pan (or pie pan) which has been sprayed with non-stick baking spray or oil. Prick the entire surface with a fork and bake at 325 degrees for 28-35 minutes. (Do not over bake). Cool in pan for 10 minutes after removing from the oven. Run a knife around the edges to loosen shortbread from pan and then invert the pan onto a cutting surface. Cut the shortbread into serving pieces while it is still warm.

*These recipes from the Brown Bag Cookie Art company were included in the gift of a shortbread pan from a very treasured friend!*



## Why we Celebrate . . . .

### Luke 2:4-20 NIV

<sup>4</sup> 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. <sup>5</sup> He went there to register with Mary, who was pledged to be married to him and was expecting a child. <sup>6</sup> While they were there, the time came for the baby to be born, <sup>7</sup> 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.

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

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

<sup>14</sup> "Glory to God in the highest heaven, and on earth peace to those on whom his favor rests."

<sup>15</sup> 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."

<sup>16</sup> So they hurried off and found Mary and Joseph, and the baby, who was lying in the manger. <sup>17</sup> When they had seen him, they spread the word concerning what had been told them about this child, <sup>18</sup> and all who heard it were amazed at what the shepherds said to them. <sup>19</sup> But Mary treasured up all these things and pondered them in her heart. <sup>20</sup> 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 "Dipping Cones" for the Birds!

*Provided by*

**Birds-I-View** Jefferson City, MO

**Here is a fun project to do with the pine cones provided at the**

**2015 Birds-I-View Christmas Open House.** Many variations to this recipe could be used, however this one has proven simple and fun for us. It is ALWAYS more fun to make "dipping cones" with a friend and even more enjoyable when you get to spend time watching the birds enjoy your gift to them!

**Ingredients and Supplies** (this will make at least TWO batches)

- Pine Cones!
- Ribbon or cord ( cut into 8-12 inch pieces) to tie to your pinecones for dipping and hanging
- 1 - 10 ounce package of "Natural Pure Suet"
- 1- 12 ounce package of Pine Tree Farms Peanut Butter Suet
- A bowl of mixed bird seed (small pieces), chopped nuts, Sunflower hearts, and /or dried mealworms, and small dried fruit pieces. We use a small bag of Pacific Bird "Toppings" - either Trail Mix variety or Cherry & dried mealworms.
- An empty egg carton for placing the finished cones in, and setting in the refrigerator to facilitate drying

### **Directions:**

1. Tie ribbon or cord to pine cones securely beneath one of the layers of scales on the cone (either end of the cone)
2. Melt one half cake of "Natural Pure Suet" and 1/3 cake of Pine Tree Farms Peanut Butter Suet in microwave on High for 1- 2 minutes (you may want to melt this in 30 second intervals). Stir Mixture until well dissolved.
3. While the mixture is still warm, dip a pine cone in it coating the cone. If your container is not deep enough to dip the cone, simply spoon the warm mixture over the cone, coating it thoroughly.
4. Quickly scoop your "toppings" or seed mixture ingredients over the pine cone coating it well and getting the pieces well into the crevices of the cone.
5. To facilitate drying, place your "dipped" pine cones in an empty egg carton and put in the refrigerator.
6. Once the cones have cooled, hang them outside for the birds to enjoy!

