



# A Season to Shine!

*'Tis the Season to Sparkle and Shine! In a season of bright lights and sparkling décor, we wish you special times enjoying the True Light of the season....not as the world knows bright (bling and glitz), but the **best light** which is light that **reflects**; a light that reflects all that is good about Christmas and the reason we celebrate!*

*So this season **Shine** with sincere love, genuine charity, real peace and gratitude.*

***We are grateful for YOU and your presence in our store this Christmas!***

*Special things to do this Season:*

- *Prepare a special "people treat" for someone to enjoy while providing "bird treats" for the birds out your window (we have suggestions of course!)*
- *Learn more about the birds in your space! We suggest you start with the adorable Chickadee. Each year we choose a bird species to be our "mascot bird" for our Christmas Open House and this year we chose the charming Chickadee! Here in Mid-Missouri we are blessed with both Black-Capped and Carolina Chickadees. Learn more about them in good books (we have suggestions for that too!).*

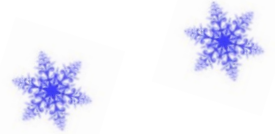
*We wish you a special Christmas Season, spent watching God's spectacular birds with friends and family. We share with you the following Recipes –two for people and one for birds– to help you enjoy time spent together.*

**MERRY CHRISTMAS!**

*Steve & Regina Garr*

**Birds-I-View**

2022



## 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!**

2022

## Homemade Bird Food Garland

(for the birds)

Stringing together tidbits of food into a garland for the birds to enjoy can be a fun and memorable experience! **First**....here's a few things to keep in mind for the safety of birds and people:

- Choose treats for your garland which will be safe for the birds. Good options are: Fresh Fruit like **whole cranberries or blueberries, Whole Peanuts** (in the shell), **plain popped popcorn**. If you choose dried fruit it is best to use **fruit dried with no added ingredients**—just the fruit that has been dried. (sometimes larger pieces of dried fruit might need to be soaked in water to be palatable to the birds).

• Be sure to place your finished garland where you can see it often and can remove and discard any fruit or treats that begin to look moldy.

- Consider making short “swags” or loops using stiff wire instead of long garlands of thin strands of string that might be a tangling hazard for birds. Please do not use fishing line to construct your garland.
- If doing this project with young children, precut the holes in the fruit/food pieces so they can be threaded by hand instead of using a needle or sharp instrument. We used a metal grilling skewer to pre-punch holes in the whole peanuts and dried fruit before “threading” onto the garland. **We used Whole peanuts, dried Pineapple rings, and fresh Blueberries for our garland.** Pictured right.

Remember to remove the twine or wire and any left-over food pieces as your garland becomes mostly consumed by the birds or wildlife. Compost what you can and safely dispose of the rest.



## Chocolate Stars

(for People)

Cookie Recipe from  
“Baking with White Lily Flour”  
cookbook, 1952

Digital cookbooks found on the White Lily Flour  
website: [www.whitelily.com](http://www.whitelily.com)

- 1 3/4 Cup sifted flour
- 1 1/2 Cups ground unbleached almonds
- 1 teaspoon grated lemon rind
- 1/2 Cup Butter or margarine
- 1/2 Cup shortening
- 1 1/2 Cups Sugar
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 2 egg yolks
- 4 squares of unsweetened chocolate, melted

Combine flour, almonds, and lemon rind. Cream together butter, shortening, and sugar until light. Add salt, vanilla extract and egg yolks, beating well. Add chocolate. Stir in flour mixture. Chill dough. Roll out on lightly floured board. Roll about 1/8 inch thick. Cut with floured star cookie cutter. Bake on greased cookie sheets in moderate oven (350 degrees F) for about 10 minutes.

Yield: about 7 dozen cookies

## Savory Scones with

Sage and Cheddar

(for People)

Adapted from a Recipe given to me by my  
BIV elf friend Victoria

Start with your favorite cream scone recipe...OR, use  
**the Rabbit Creek /Sunflower Foods**  
“Classic” Cream Scone Mix!

- Add 1/2 Cup grated/shredded cheddar cheese
- Add 1– 1 1/2 Tablespoons fresh Sage, coarsely chopped
- Add 1 Cup Heavy Whipping Cream (No substitutions on this part, really)

Blend ingredients well and turn out onto a floured surface. For small scones I like to divide the dough into two equal portions and form a ball with each. Flatten each ball with your hands to make two six inch circles. Cut each circle into 8 wedges—giving you 16 small scones.

Top the scones with a very small amount of coarse sea salt. Sometimes I dust the bottoms of the scones with cornmeal before baking.

Bake in a preheated 400 degree oven for 10–13 minutes for small scones or 15-18 minutes for large scones. Experiment with different herbs and cheeses.



**We THANK our BIV Elves for their hard work in helping to prepare these gifts for you.**

**We could not do it with out them!** An enormous thank you to our dear Elf Friends Tim and Leah Smith. Master Craftsmen Elf Tim is responsible for nearly all of the gift carpentry and he and Leah have spent hours helping us assemble many other parts of the open house gifts for years now! Special thanks to Elves Victoria, Micah and Mathew for all the ribbon tying, paper cutting, and filling and labeling bags, and also to our Culinary elf friend Diana.