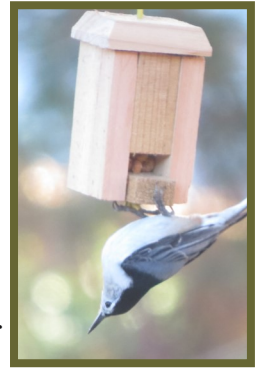




A Season to Celebrate!



Tis the Season to Celebrate all those wonderful attributes that make up the weeks, days, and moments of this time of year. . . . Love, Joy, Peace, Hope, Gratitude, and the opportunity to give and share with others because we know the source of all these good things. So, this season with genuine joy and gratitude,

We Celebrate your presence in our store this Christmas!

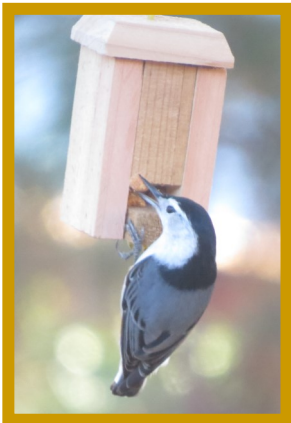
Special things to do to Celebrate the Season:

- *Prepare a special “people treat” for someone to enjoy while providing “bird treats” for the birds outside your window. We have suggestions of course! Here we have provided Recipes and ideas for providing treats for People and Birds.*
 - *Learn more about the birds in your space. We have enclosed our newly-created educational brochure “Notable Nuthatches” in your BIV Christmas Gift Bag this year.*
- ***Read the Wonderful Christmas Story*** provided here for you. *It is the True Focus of the Season! We wish you a memorable, cozy, joyful Christmas Season, spent watching God’s spectacular birds with friends and family while Celebrating this special time of year.*

MERRY CHRISTMAS!

*Steve & Regina Garr
Birds-I-View*

2023



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!



House feeder included in this year's Gift bag). Just make sure the treats fit well in the feeder and are safe for the birds.

Homemade Bird Food ideas (for the birds)

Every home-made bird food recipe doesn't have to involve suet or peanut butter— although those are good things! At Birds-I-View we love all the ways special bird treats can be offered in **Small Dishes**. Whether adding special ingredients to existing bird seed blends or mixing up a batch of home-made “dough”, little dishes are a great way to provide easily accessible treats to birds. Of course you can add little “extras” in other styles of feeders too (like your new BIV Christmas Open



Above: a Red-breasted Nuthatch enjoys peanut pieces “spiked” with live mealworms and sunflower hearts in a “small dish” feeder.

Some Foods to Avoid feeding to wild birds

Honey and **Bread** can pose especially problematic mold and bacteria issues for birds. Also, **Potato chips**, **any raw meat products**, and of course any **spoiled** or **moldy** foods should all be avoided.

Great Choices for adding “Extras” to Bird Food

Live Mealworms are definitely a bird favorite and easily added to most mixes. Other great choices include: **unsalted nut pieces**, **small fruits pieces like chopped raisin**, **chopped apple**, or **dried chopped cherries**. Adding sunflower hearts, dried mealworms and crumbled suet doughs are also welcome “mix-in” options.

Spice Cake Goopy Butter Cookies

(for People)

a Traditional Goopy Butter Cookie Recipe with a Sweet, Spice-filled twist!



Easy & Delicious Cocktail Meatballs

(for People)

Adapted from a Recipe from Cherchie's Specialty Foods

6 TBS softened Butter

6 ounces softened Cream Cheese (about 3/4 of an 8 ounce block)

1/3 Cup Cherchie's brand Apple Butter (the best!)

1 TBS vanilla extract

1 Egg

1 box Spice Cake mix (We use Duncan Hines)

Powdered Sugar

Blend Butter, Cream Cheese, and Cherchie's Apple Butter.

Add Vanilla and Egg.

Blend in Cake Mix.

Chill dough for 1 to 2 hours... overnight is ok!

Form into teaspoon sized balls

Roll in powdered sugar

Bake at 350 degrees for 14-16 minutes (do not over-bake, however they may take longer to bake than traditional recipe Goopy Butter Cookies.)

NOTE: Due to the addition of Apple Butter in this recipe, we have cut the cream cheese and butter quantities back slightly. Also, be prepared to chill the dough longer (as noted above) before baking than in the traditional recipes.

This recipe also works well using Chocolate cake mix and Cherchie's Cherry Butter

1 Jar Cherchie's **Cherry or Cranberry** Hot Pepper Jam

2-3 TBS of your favorite chili seasoning

6 ounces of water

1.5– 2 pounds of small frozen meatballs

Heat Hot Pepper jam in a large sauce pan or skillet until warm.

Mix chili seasoning with water and blend into the jam. Stir well.

Add the frozen meatballs (no need to thaw meatballs prior to mixing with the sauce)

Heat thoroughly over medium heat and serve with toothpicks.

Note: Cherchie's Cherry and Cranberry Hot Pepper Jams are also great served atop a softened block of cream cheese with your favorite crackers.



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, who have spent hours helping us craft and assemble many parts of the open house gifts for years now! Introducing Cedar Elf Greg with a big Thank You for his hours of carpentry skills. Special thanks to Elf Julia (queen of ribbon and so much more) who, along with Elves Micah and Victoria, cut, folded, filled, and labeled gifts for you. Thank you to Baking Beth Elf and many thanks to Culinary Elf friend Diana for another generous spread of special people treats!