



# The Season for Togetherness!

Here at Birds-I-View we have

long believed that time spent **Together** with friends and loved ones enjoying the beauty and wonder of God's amazing little birds is one of the best investments of our time! It seems even more important at this time of year when every thing can be so rushed and we all seem to have so little time for "quite". This Christmas Season we wish you **Togetherness** with friends and family and we share with you some Recipes -two for you and one for the birds - to make and enjoy with folks you love.

We do hope you will take time to re-read the Wonderful Christmas Story printed on this page. It is truly what makes this time of year Special.

**MERRY CHRISTMAS!**

Steve & Regina Garr

**Birds-I-View**

[www.birds-i-view.biz](http://www.birds-i-view.biz)



Since our inception in 1991, the Birds-I-View mission statement has been:

*"Providing Products and Information to benefit Wildlife".*

*That will never change! (just check out our "Educational Page" on our website)*

**Our Motto however is....."Eat while you Watch Birds Eat!"**

*We think it is great fun to enjoy good food, good friends and bird watching.*

## **Steve's Apple Cider Recipe!**

Served at countless BIV events over the years, many folks have requested Steve's recipe for making Apple Cider. Well here it is—provided both in the BIV "coffee percolator version" as well as instructions for stove top brewing at home. Either way, the recipe is designed in quantities to share because nothing says **Togetherness** like sharing a cup of Hot Apple Cider with friends and loved ones while watching the birds!



### **Ingredients:**

2 to 1 Mixture of your favorite Apple Cider brand and Apple Juice (we use 64 oz of cider to 32 oz of juice)

2 Cinnamon Sticks whole

6 Whole Cloves

Freshly grated Nutmeg to taste— Steve calls his a "dusting" of nutmeg

1/2 to 3/4 of a sweet apple, such as Golden Delicious), sliced into one inch slices.

Place ingredients in the top of a 40-45 cup coffee maker and heat thoroughly.

**Alternate heating instructions:** Place all ingredients in a large stock pot or 4 quart pan to heat. If desired the spices can be placed in a mesh bag before adding to the cider and juice.

**BONUS Recipe:** A fun snack to enjoy with hot apple cider and to enjoy MAKING together with friends and family..... open a can of refrigerator crescent roll dough. Separate the dough into the sections (usually 8) and place a tablespoon, more or less, of your favorite jam, preserves or fruit spread on each section. (we use Cherchie's Cherry Butter, Apple Butter, and seedless Blackberry Preserves here at BIV). Roll (or fold) each section into a ball or crescent shape and bake according to directions on can—usually about 9-13 minutes at 350– 375 degrees. While still warm out of the oven roll each piece in powder sugar. Enjoy warm or cooled.



## 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!*



## **A Recipe for the Birds:** **A great choice for using in your new “Swing” Bird Feeder!**

### *Another Homemade Suet Recipe*

#### Ingredients:

- 1 Cup Lard
- 1 Cup Peanut Butter
- 1-1/2 Cup all-purpose Flour
- 1-1/2 Cup Corn meal (not a mix)
- 1/2 Cup Oatmeal
- 1/2 Cup mixed nut pieces, or *small* dried fruit pieces

Mix together lard & peanut butter. Microwave for approx. one minute (adjust as needed) Add flour, corn meal, and oatmeal and stir until stiff. Add nuts or fruit.

fill suet logs, spread on bark, or form into cakes to freeze and use in suet feeders. . . . **OR**, crumble into pieces and place in your new Christmas Swing Bird Feeder for the birds at your house! Be certain to hang your feeder where you can see it well, and if you take the time to place food in the feeder about the same time(s) each day, the birds will usually reward you soon with a visit to entertain you!

The 2018 Birds-I-View Christmas Open House “Swing” Feeder was designed by BIV owner Steve Garr and hand-made and decorated with the assistance of very dear BIV friends! MANY Thanks to veteran Elves Leah, Jadrien, and Linda, to Mom Wood, Victoria, Craftsman Elf David, and especially “Master Craftsman” Elf Tim for their important contributions to the making of the BIV Christmas Gift and Gift Bags. And once again we thank our Baking Elf Sheryl for all she does. **Thank you Elves!!**