



# Tis the Season for EXTRA-Special things!



Christmas time is always  
an extra special Season—but even MORE so when  
we add some “Extras” to those things we love to do with  
friends and family. We have some Suggestions!

- Prepare a special “people treat” for someone to enjoy while providing “bird treats” for the birds out your window (See our recipes here and in the brochures in your BIV 2024 Christmas Gift Bag)
- Learn more about **Bluebirds** (See the educational brochures in you Gift Bag) and how you can help conserve this beautiful and personable native bird. Be sure to share your appreciation for Bluebirds with someone .
- Read and Re-Read the Wonderful Christmas Story enclosed here. It is the real focus of this season and is forever Extra Special! Nothing “Extra” needed!

We wish you a special Christmas Season, spent watching God’s spectacular birds with friends and family. We share with you the following Recipes –one for people and one for birds. You can make them EXTRA Special by adding your own special touch to these recipes.



**MERRY CHRISTMAS!**

Steve & Regina Garr

Birds-I-View 2024



## 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!**

**Isaiah 9:6 b...**And he will be called Wonderful Counselor, Mighty God, Everlasting Father, Prince of Peace.



## Extra Treats for the Birds!

The Birds-I-View Educational Brochure titled “Feeding Bluebirds” has great recipes and ideas for feeding Bluebirds AND other non-seed eating birds. We have enclosed a copy in your BIV Christmas Gift bag! Find a “basic” recipe you like and then add in “Extras”. Here’s an enduring favorite Bluebird Food recipe:

### Suet Dough Base

**1 Cup Peanut Butter**

**1 Cup lard or solid shortening or beef suet**

*Melt these first two ingredients together and then stir in the following:*

**4 Cups plain yellow corn meal**

**1 Cup unbleached all purpose flour**

*Add in “Extras” of small peanut pieces, dried mealworms, Sunflower hearts and more! You may need to decrease some of the flour or cornmeal when “adding in” special treats.*

*(be certain to add “extras” that are bird-safe!...check with us or our local nature center if you have questions!)*



### **“Extras” to add in to some of your favorite Recipes or mixes. (for People)**



- Add 2-3 TBS of seedless **Blackberry Jam** to your favorite Butter Cream frosting recipe.
- Add about 1/8 cup of **strong brewed coffee** to some of your favorite Brownie or Cake Recipes!
- Add cheese and fresh Herbs to a basic biscuit, muffin, or scone recipe for a savory flavor.
- Experiment with your own “Extras”!



### **Dark Chocolate Fig Scones (for People)**

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

#### **Ingredients:**

- One box of **Rabbit Creek Chocolate Chip Scone Mix** OR...one box of Rabbit Creek Classic Scone Mix ( and add desired amount of dark chocolate baking chips)
- Desired amount of **Cherchies Fig Preserves** for filling
- White sugar to sprinkle on top if desired

Preheat oven to 400 degrees. Follow directions on Rabbit Creek Scone Mix except divide dough into to 4 equal balls instead of one large one. Roll two of the balls into approx 6 inch round discs. On one disc spread preferred amount of fig preserves (2-4 TBS perhaps). Add extra dark chocolate chips if desired. Top this disc with the other 6 inch disc to form a “filled” 6 inch disc with a dough top and bottom. Seal edges of filled disc by tucking the edges on all sides. Cut into 8 equal pieces. Repeat this for the other two balls of dough to make a total of 16 small scones. Place on a cookie sheet, sprinkle with sugar, and bake at 400 degrees for 12-15 minutes (determined by amount of filling you used). Enjoy!

**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! They have been **instrumental** in making all parts of your open house gifts for a decade now! **Special thanks** to newbie Elf Sarah who did a super-impressive job preparing ALL the bagged bird seed and reindeer treat (**hundreds** of bags!) plus her share of folding and labeling. Thanks to returning Elves Victoria and Micah for MUCH ribbon tying, card cutting, folding, and labeling. Also, thanks to baking elves Beth and Maragret, and to our Master Culinary elf friend Diana for her abundant spread of treats! Open House feeders crafted by carpenter Elf Greg and finished by Steve and Tim.