



## *A Season for Comfort and Joy!*

Great comfort and great joy can be found in “little” things.

*For instance, a little time to ponder and appreciate God’s amazing birds out your window. A little encouragement, a little courtesy, a little kindness and a little gratitude can have an enormous effect on the lives of people we know. We are so grateful to have you in our lives!*

*This Christmas Season we wish you abundant “little” things to bring you **Comfort and Joy!***

*We have a few suggestions:*

- Watch the birds! ...Really WATCH them. Aren’t they spectacular?*
- Enjoy a leisurely breakfast of Stuffed French Toast (recipe included here) ....or serve it to someone special.*
- Put out the Reindeer Treat (included in your BIV Christmas bag) for Santa’s Reindeer on Christmas Eve.*
- Make home-made bird food for your new Bird Feeder from Birds-I-View!*
- **Read the Wonderful Christmas Story (printed on this page) together with family and friends. It is the TRUE focus of this time of year!***

*We share with you the following Recipes –one for people and one for birds– to help you enjoy time spent together.*

**MERRY CHRISTMAS!**

**Steve & Regina Garr**

**Birds-I-View**

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



## 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!

### Stuffed French Toast (comfort food for people!)



4 Eggs  
1 Cup heavy cream or half and half  
1 tsp ground nutmeg  
1/2 tsp vanilla  
French Bread cut into 1/2 to 3/4 inch slices  
Cream Cheese  
Cherries Cherry Butter, Apple Butter, Blackberry preserves, or Cranberry preserves

Spread one slice of French bread with cream cheese to taste. Spread another slice of French bread with your choice of cherry or apple butter or preserves. Assemble into a “sandwich”.

Beat eggs, cream, nutmeg and vanilla.

Dip each French Toast sandwich into the egg mixture making sure all sides are covered but not saturated. Cook on a lightly greased griddle until golden in color and then transfer to a baking sheet and bake at 300 degrees for 10-20 minutes.

Sprinkle with powdered sugar and serve with warm maple syrup.

### “BIV Miracle Meal” bird food (for the birds!)

*To make this a “Nut free” recipe, omit the Regal Blend bird seed and use Sunflower hearts instead.*

3 1/2 Cups of yellow Corn Meal ( not a mix)  
1/2 Cup All Purpose flour  
1 cup lard  
1/2 cups Regal Blend bird food ...OR sunflower hearts (coarse or med chips.)  
1/2 cup sterilized, crushed egg shells \*

Melt lard and stir in Bird Seed and egg shells.

Mix in the corn meal, and flour. Mixture will be very crumbly— if too soft add more cornmeal, if too dry add more melted lard.

Put a serving of the crumbly mixture in your 2020 BIV

Christmas ornament feeder for the birds to enjoy!

(refrigerate remaining mixture)

\*sterilize egg shells by placing the rinsed shells in a 250 degree oven for 10-14 mins . After shells cool, crumble them into dime –size pieces . You may then put them in a blender on “crush” to get a fine crumble, or just crush them by hand.

