'Tis the Season to be Grateful!

It is a time to acknowledge the important things in life and peace-filled moments can help us do that. Take time this Christmas season to ponder memories, share a special gift, and make simple but special plans. This Christmas Season we are so ***grateful*** *to have you in our lives and we wish you abundant Peace that begins with the Reason we celebrate this time of year.*

We have a few suggestions for creating peace-filled moments:

- *Watch the birds! ...Really WATCH them. Aren't they spectacular?*
- *Enjoy a special snack while bird watching (we have recipe suggestions here + in your Gift Bag)*
- *Put out the Reindeer Treat (included in your BIV Christmas bag) for Santa's Reindeer on Christmas Eve.*
- *Make home-made bird food ornaments (recipe provided)*
- ***Read the Wonderful Christmas Story*** *(printed on this page). It is the TRUE focus of this time of year!*

We share with you the following Recipes –one for birds and two for people..

MERRY CHRISTMAS!

Steve & Regina Garr

Birds-I-View

2025

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 ba-
by 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!

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

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BIV Bird Seed Ornaments
(for birds!)

Ingredients

- 2.5 cups Bird seed (BIV Special Finch Mix is a GREAT choice!)
- 2 Packages Unflavored Gelatin (2 Tablespoons total)
- 2 Tablespoons Corn Syrup
- 1 cup Water
- 12 Cookie Cutters
- several 2" long pieces of dowel rod, or sticks about the diameter of a pencil. (you may wish to coat these with cooking spray). Straws work also.
- Twine

Instructions: Add ½ cup cold water to a large bowl. Pour the 2 packages of unflavored gelatin on top of the water. Add ½ cup boiling water to the gelatin mixture and stir until the gelatin is completely dissolved Add the corn syrup and stir until combined. Add the birdseed and mix well.

Place the bowl in the refrigerator for about 10 minutes to firm. Fill cookie cutters with the birdseed mixture. Using the back of a spoon, press down the birdseed mixture firmly to fill in all the gaps. Fill the cookie cutters to the top.

Press the stick or dowel rod pieces into each of the shapes leaving at least ½" of space between the hole and the edge of the shape.

Place the ornaments in the refrigerator or freezer overnight. To remove the cookie cutters, gently pull the metal away from the edges on all sides, then gently push the birdseed ornaments out of the cookie cutters. Gently pull the sticks out. Thread a piece of twine or ribbon through the hole and hang for the birds (and you!) to enjoy.

We have shared this Bird Food recipe before. It is always a great option when the Goldfinch is our "theme bird" for the Christmas Open House!

Egg Muffins
(for People)

Ingredients:

6 large eggs
½ cup spinach, chopped
½ cup chopped broccoli (I use frozen, cooked by bag directions)
¼ cup **Cherchie's "Pretty Peppers"**
Salt and Pepper to taste

Instructions:

Preheat the oven to 350°F.
Grease or Spray muffin pan
Whisk eggs with salt and pepper, then combine spinach, broccoli and Pretty Peppers into egg mixture.
Pour the mixture into muffin cups.
Bake for 20-25 minutes, until set.
Cool slightly before removing from pan.

A great topping for these egg muffins:

Combine 1 cup sour cream or yogurt with 2 TBS or Cherchie's Chardonnay Lime & Cilantro Seasoning (or Cherchie's Pepper'n Lime Seasoning for a salt-free alterative). Chill topping in refrigerator for a couple of hours before use.

Banana Cranberry Muffins *(for People)*

Ingredients:

- 3/4 Cup sugar
- 1/2 Cup butter
- 1– egg
- 2 medium bananas , mashed
- 1 tsp vanilla
- 1 tsp baking soda
- 1/2 tsp cinnamon
- 1 1/2 Cups AP flour
- Cherchie's Cranberry Preserves with Champagne (1-2 tsp per muffin)

Preheat oven to 350 degrees F. Combine sugar and butter and beat in egg and vanilla. Mix baking soda, cinnamon and flour and then add to butter mixture. Add mashed bananas.

Fill muffin cups 1/2 full. Add about 2 tsp preserves to center of cup then cover the jam with more batter—until cups are 2/3 full.

Bake for 15– 20 minutes .

We are GRATEFUL for our BIV Elves who help us get your Open House Gift Bags ready for you! We could not do the event with out them. Many thanks to Elf Greg for a superb job on this year's Gift Feeder and to his helper Elf Laura who delivered them. Thanks to long-time special friend Elves Tim and Leah for their faithful help with ***everything.*** Thank you to Elf Dianna for her very generous snack contributions and Elf Victoria for her Ribbon -tying, stapling, and paper cutting expertise. Thanks to Elf Micah for making extra time to help us during the Open House. A huge thank you to Elf Sarah for **endless** days of folding and paper-cutting, and packaging and labeling notecards, bird food samples, and flying reindeer treat! ***Thank you elves!***