

Mecklenburg Audubon Society

Backyard Notes: Cookin' for the Birds



Suet Made Easy

- 2 c. fat (lard, bacon grease, suet)
- 5 c. cornmeal
- 1/2 c. peanut butter
- 1 c. sunflower and/or millet

Melt fat, add peanut butter & melt.

Add cornmeal and cook until bubbly. Remove from heat and add bird seed. Cool in refrigerator until firm enough to form balls. Freeze until ready to use.

Bluebird Betty



- 1 c. sugar
- 2 c. flour
- 1 c. raisins
- 1 t. baking powder
- 1/2 c. shortening
- 1 t. baking soda
- 1/2 c. water
- 1/3 c. nutmeats

In a medium size bowl put flour, baking powder and baking soda. Set aside. Boil sugar, raisins, shortening and water for 5 minutes. add this to the dry ingredients. Mix well. Add nutmeats. Spoon into well greased 8" x 8" pan. Bake 2-0-25 minutes at 350 1/4. Serve in pieces on feeder tray or ground feeder.

Catbird Cake [also cherished by Mockingbirds and Thrashers]



- 1 c. raisins
- 2 c. flour
- 1 heaping T. shortening
- 1 t. baking soda
- 1 1/2 c. water
- 1 c. sugar

Simmer the raisins in the water for 20 minutes. Drain and reserve 1 cup of liquid. To the liquid, add the shortening and the baking soda and let stand to cool. Add sugar and flour and stir in raisins. Pour into an 8" x 8" pan and bake at 375 1/4 for 1 hour. Serve in pieces at ground feeder.