**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 nutmeals. Spoon into well greased 8” x 8” pan. Bake 2-0-25 minutes at 3501⁄4. 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 3751⁄4 for 1 hour. Serve in pieces at ground feeder.