

# Recipes For The Birds

50 Easy  
To Make  
Bird Treat  
Recipes



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## **A Slice of Heaven**

1 kiwi sliced  
1/2 cup raisins  
15 grapes  
3 pitted cherries  
1 carrot  
1/2 cup corn  
10 blueberries

Mix together and feed

## **A Fruity Taste**

1 kiwi sliced

1/2 cup raisins

1 pear sliced

10 grapes

1/2 cup pitted cherries

Mix and put in dish or hand feed

## **Homemade Bird Food**

Spinach leaves

Apple

Bits of bread

Bits of corn

Mix all ingredients together and feed to your bird.

## **Ambrosia**

2 medium oranges, peeled and chopped  
1 small banana sliced  
20-30 seedless grapes  
1 cup strawberries, cored and halved  
1 apple, diced

Combine all ingredients and toss well can be frozen until further use

## **Bird Bread**

2 boxes Jiffy cornbread mix  
4 eggs  
1/2 cup milk  
3 tablespoons oil  
1 cup raisins  
1 cup diced apple  
1 cup grated carrot  
1 cup grated zucchini

This versatile bread is great for most types of pet birds. The recipe here will make a nice pair of apple-carrot-zucchini flavored loaves, but the recipe is intended for you to make it in any flavor you (or your pet) would like! Simply substitute the carrot and zucchini for any fruit or vegetable. Some good choices are: blueberries, cranberries, bananas, broccoli, squash, cauliflower, green beans, raspberries, spinach, nuts, pineapple, etc., but you can use whatever you might like!

Preheat the oven to 400 degrees. In a large mixing bowl, combine the corn muffin mix, the eggs, milk and vegetable oil. Mix well, using an electric mixer on a medium speed if desired. Blend completely. Add the remaining ingredients, and mix them in, by hand. Stir or mix well, until the ingredients have been consistently incorporated into the mixture. Prepare 2 loaf pans by greasing them with margarine or oil. Then pour the batter evenly into the two pans.

Place the pans into the preheated oven. Bake for about 35 minutes, or until the bread is firm and golden. A toothpick inserted into the center of either loaf should come out clean. When the bread is finished baking, remove it from the oven. Allow the bread to cool completely, then slice it or cut it into individual sized portions. Any leftovers can be frozen until ready to use. Makes about 2 small loaves.



## **Bagel Bites**

1 whole wheat bagel  
peanut butter  
raisins  
bird seed

The recipe is simple enough to allow you to make as little or as much as you need, so you won't get stuck with a monster sized batch of goodies, for one tiny bird. It's a bit messy, but so easy and so tasty!" With a knife, cut the bagel into appropriate-sized pieces for your bird. You can make as many of these as you would like. Spread peanut butter in a thin layer over all surfaces of the bagel. Then dip the bagel piece in the seeds. Roll it around until all the pieces are coated well with seeds, and the bagel is no longer sticky. Set the coated bagel piece aside. Repeat with the remaining bagel pieces, making as many as desired. Stick a raisin or two onto the center of each bagel bite. The bagel bites are ready to be served immediately, or they can be refrigerated briefly, until ready to serve.

## **Big Bird Salad**

eggs  
carrots  
grapes  
apples  
broccoli  
bird seeds

Scramble the eggs. Chop carrots and broccoli fine. Cut apple and into bite sized pieces. Grapes can be left whole or cut smaller.

Add the bird seeds on top of the mix, or mix it in with the other ingredients. Let your bird enjoy this recipe every morning!

## **Birdie Bread**

- 2 cups yellow cornmeal
- 1 cup whole wheat flour
- 1 cup currants or raisins
- 1 cup finely chopped nuts
- 1 cup shelled sunflower seeds
- 1 can solid packed pumpkin
- 1 32oz bottle papaya nectar
- 1/3 cup oil
- 1 tablespoon cinnamon
- 1 tablespoon baking powder

Preheat the oven to 425 degrees. In a large mixing bowl, combine the corn meal, what flour, currants or raisins, nuts, sunflower seeds, cinnamon, and baking powder. Stir everything well until consistently and completely combined. Add the pumpkin, nectar, and vegetable oil to the dry mixture. Then use an electric mixer to thoroughly combine all of the ingredients together. The electric mixer will also help mince some of the larger ingredients, raisins, nuts, and seeds, into smaller pieces. Beat everything together until all the ingredients are completely incorporated, and the mixture is somewhat smooth, with small lumps. Begin adding a bit of water to the mixture, and stirring it in completely. Add just enough water to get a mixture the consistency of pour able pancake batter. Prepare 2 loaf pans by greasing them with margarine, oil, or non-stick cooking spray. Then pour the batter evenly into the two pans. Place the pans into the preheated oven. Bake for about 30 or until the bread is golden and firm. A toothpick inserted in the center should come out clean. When the bread is done cooking, remove it form the oven and allow it to cool completely. Once cool, you may slice the bread, or crumble it into an appropriate serving size. Any excess bread can be frozen.

## **Birdie Breakfast Cereal**

1/4 cup instant oatmeal  
1 tablespoon peanut butter  
1/4 cup chopped fruit (your choice)

Add the oatmeal to a small, microwave-safe bowl. Then add just enough water to cover the oatmeal. Place the bowl into the microwave and cook it on the highest setting for about 1 minute. After the minute is up, remove the bowl (carefully!) and stir the oatmeal until all the water is absorbed and the oatmeal is soft and cooked through.

Add the peanut butter, and stir it in until the peanut butter melts and is completely dissolved into the oatmeal.

Finally stir in the fruit. Then let the mixture sit until it has cooled considerably. When the mixture is cool to the touch, and is no longer steaming at all, stir it again and serve it to your pet. Makes 1 serving, but for smaller birds you can keep any leftovers in the refrigerator until ready to use.

## **Birdie French Toast**

2 eggs  
1 jar sweet potato baby food  
1/4 cup milk  
1 slice whole wheat bread

This sweet French toast turns out soft and fluffy, and is a nice treat for pets and people alike. The toast is rich in vitamin A thanks to the sweet potatoes, calcium and vitamin D, thanks to the milk, plus plenty of fiber and B vitamins with the addition of whole wheat bread. Preheat a frying pan or skillet over medium-high heat. Allow the pan to heat up until a drop of water splashed onto it begins to sizzle immediately. In a small mixing bowl, combine the eggs, baby food and milk. Then use a whisk to whip everything together until all the ingredients are smooth and consistent and the egg is slightly frothy. Transfer the egg mixture to a wide, shallow bowl such as a pie plate. Then dunk the piece of bread into the mixture. Turn the bread over so that both sides are coated in the mixture. Lift the bread out of the mixture allow excess mixture to drip off the bread. Then toss the bread onto the hot frying pan. Let the bread fry on one side until golden brown, then carefully flip it over and cook the other side, until it is golden. Remove the bread from the pan and set it aside to cool. If you have excess egg mixture leftover, you can make additional pieces of bread if desired. Once the bread is cool to the touch, cut or tear it into bite-sized pieces and serve to your pet.

## **Party Mix**

1 cup canary seeds

1/2 cup millet

1 cup hemp

1/2 cup sunflower seeds

Mix and serve

## **Corn Bread Squares**

1 cup plain yellow cornmeal  
1 tablespoon baking powder  
1 egg  
1/2 cup applesauce  
1/2 cup apple juice  
1/3 cup thawed frozen peas  
1/3 cup grated carrot  
1/3 cup cooked brown rice  
1/3 cup bird seed

Preheat the oven to 350 degrees. In a large mixing bowl, combine the corn meal and baking powder. Mix well until consistently blended. Add the remaining ingredients one at a time, to the dry mixture. As you add each ingredient, use an electric mixer on a high speed to thoroughly blend and beat everything together. As you add the vegetables and rice, use the mixer to mash these ingredients into tiny pieces until they are small enough to blend into the mixture without being detected. Blend until the mixture is completely smooth. Then prepare an 8" x 8" baking dish by greasing it with margarine, oil, or non-stick cooking spray. Pour and scrape all of the mixture into the prepared baking dish. Then place the dish into the preheated oven. Bake for about 35 minutes, or until the corn bread is lightly toasted, and a toothpick inserted into the center comes out clean. When the corn bread is finished cooking, remove it from the heat and allow it to cool completely. Once cool, use a sharp knife to cut the cornbread into 1" squares. Serve one the cornbread is cool to the touch. Store any leftovers in an airtight container, in the refrigerator, in your vegetable crisper, if possible. Extra corn bread squares can also be frozen.

## Crunchy Cakes

2 eggs  
1 small carrot  
1/4 cup creamy peanut butter  
1/4 cup honey  
1 cup bird seed or pellets  
1/2 cup sesame seeds

These are fortified with extra calcium, and contain plenty of protein. They are sweetened with honey and flavored with a bit of peanut butter, for a rich, nutty taste. The cakes are then dunked into sesame seeds for extra crunch. Preheat the oven to 250 degrees. Prepare the eggs by adding them, whole (shells and all), to a blender. Blend on the highest speed for several seconds, or until the shells have been reduced to such fine pieces that they are no longer distinguishable within the egg.

Add the bird pellets or seed mix to the blender. Blend again for several seconds, until the pellets have been reduced to crumbs, and you have a thick-paste-y mixture. Transfer the egg mixture to a medium-sized mixing bowl. Prepare the carrot by scrubbing it, then grating it into fine pieces. Add the grated carrot to the mixing bowl. Add the peanut butter and honey, then use an electric mixer on a high speed to thoroughly blend all the ingredients together. Beat for several minutes until all the ingredients are completely incorporated and consistent. You should have a sticky, dough-like mixture. Prepare a cookie or baking sheet by greasing it with margarine, oil, or non-stick cooking spray. Then tear off small pieces of the mixture and roll them between your hands to form small marble-sized balls. Pour the sesame seeds into a wide shallow dish, such as a saucer or pie plate. As you form each ball, dip it into the sesame seeds, to coat one side of the ball with seeds. Arrange the coated ball onto the prepared cookie sheet, seed side-up. Then gently flatten with your fingers. Repeat this with the remaining mixture, until you run out of mixture and cannot form any more cakes. Place the cakes into the preheated oven. Bake for about 45 minutes, or until the cakes are firm and golden. Remove from the heat when they are finished cooking. Allow the cakes to cool completely, then serve to your pet. For smaller birds, you may have to break the cakes into pieces, or tie them to the side of the cage somewhere where your pet can nibble on them. Do not leave the uneaten cake in the cage for longer than a week. Keep leftovers in an airtight container and store in a cool, dry place.



## **Duck Treats**

corn kernels  
whole wheat or oats (not Quaker)  
other goodies

Mix together and feed.

## **Fruit Salad**

2 slices melon chopped (no skins)  
1 slice cantaloupe chopped (no skin)  
2 slices watermelon chopped (no skin)  
1 apple sliced  
1 banana sliced

Mix and serve.

## **Fruity Ice Puree**

Place a variety of fruits in blender or food processor until smooth and mixed.

Pour into ice cube trays, and freeze until solid. Keep frozen, stored in freezer containers or plastic bags. To serve, remove 1-2 cubes per bird, thaw slightly.

## **Grapenut Crunch**

1 package cornmeal mix (without sugar)  
2 eggs  
1 cup milk  
2 tablespoons oil  
1/2 cup seeds or pellets  
1 cup grapenuts cereal  
2 jars carrot baby food  
2 jars squash baby food

1 pkg. cornmeal mix, no sugar kind. Mix into the mix 2 whole eggs with well washed shell, 1 c. milk and 2 tbs. melted butter or oil. Grind 1/2 pellets with 1 cup grapenuts and mix into the batter. Add 2 jars baby food carrots and 2 jars baby food squash. Place in greased pan. Set oven temperature at 400 and bake until done. Freeze in daily serving sizes.

## **Green Eggs & Ham**

2 eggs  
2 tablespoons chopped ham or 1 slice chopped ham lunch meat  
1 tablespoon spirulina  
1 tablespoon parmesan cheese  
1/4 cup grits

Spirulina also has an intense green color and tends to color anything it comes in contact with. The recipe also contains Parmesan cheese for flavor, and just a touch of ham, as most birds do care too much for meat. Preheat a large frying pan or skillet over medium-high heat. Allow the frying pan to heat up until a drop of water splashed on top begins to sizzle immediately. Once the pan is hot, crack the eggs into the pan and proceed to cook and scramble them, as you would make regular scrambled eggs for yourself. When the eggs are almost done cooking, add the spirulina and mix well. Cook the eggs until they are firm and no longer liquid. Then transfer the eggs to a small mixing bowl.

Add the Parmesan cheese, and ham, and stir well. Once everything is well mixed, toss with the grits, using only a small amount at a time. Use only enough to coat the ingredients and keep everything from being too sticky. The eggs are ready to serve, or store them in the refrigerator until ready to use.

## **Munchy Seed Bagel**

bagel  
honey  
seeds

First put the honey on the bagel. Then put the bird seed on and give to your birds

## Sweet Potato Balls

- 1 large sweet potato
- 1/2 cup raisins
- 1 mashed banana
- 1 cup mixed veggies
- 1 cup diced apples
- 1 1/2 cup oatmeal, cereal or granola

Aside from softening the sweet potato in the microwave, this recipe does not require you to do any cooking at all. It's a relatively simple recipe you can make that will provide with a big batch of treats that freeze well. The fresh fruits and/or vegetables are especially nutritious for your bird, and the cereal give the balls a pleasant crunch. Prepare the sweet potato by piecing it several times with a knife or food skewer. Then place the potato in the microwave and cook it on high power for about 5-9 minutes, or until the potato is tender. Half way through the cooking, turn the potato over. When it is finished cooking, set it aside on a plate or other surface and allow it to cool considerably. Once the potato is cool enough to handle, add the remaining ingredients to the mixing bowl. Then use an electric mixer on a high speed to thoroughly beat all the ingredients together. Blend for several minutes, or until everything has been reduced to tiny chunks, and the mixture is consistent. Check the consistency of the mixture. It shouldn't be too thick; you should be able to mold it easily with your hands and have it hold its shape. Adjust the consistency by adding water as needed. Line a small baking sheet or tray with waxed paper. Then begin to form some marble sized balls of the mixture by tearing off chunks and rolling them between your hands. Arrange each ball onto the prepared baking sheet. Then repeat with the remaining mixture until you run out of mixture can no longer make any more balls. The balls are ready to be served immediately. Promptly place any leftover in the refrigerator until ready to use. Alternately, you can individually wrap each ball in waxed paper, foil, or plastic wrap, if space is an issue or you don't have a baking sheet to use. Defrost the frozen balls before.

## **Pancake Delight**

Pancake mix  
fruit

First make the pancake mix then add in the fruit or vegetables. Then cook like normal pancakes.



## **Papaya Brittle**

- 1 cup dried papaya pieces
- 1 cup rolled oats
- 2 tablespoons honey
- 1 cup bird seed

Preheat the oven to 200 degrees. To a food processor, add the papaya, and oats, and processor for several seconds until everything has been reduced to fine chunks. Transfer the papaya mixture to a medium sized mixing bowl. Add the birdseed mixture, and stir the two together until consistent and well mixed. Begin adding the honey to the mixture, a small amount at a time, while stirring to mix it in. Add as much as you need to make the whole mixture stick together and form big, sticky chunks. Prepare a cookie sheet with sides, by greasing it with margarine, oil, or by spraying with non-stick cooking spray. Spoon the mixture onto the prepared cookie sheet, and spread it carefully to cover the entire surface of the sheet. Try to get it as even as possible. Flatten gently with your hands. Place the cookie sheet into the preheated oven. Bake it for about 1 1/2 hours. Once the mixture is done cooking, it should be slightly golden, and hard, as the honey will have caramelized. Remove the sheet when the mixture is finished cooking, and allow it to cool until it is safe to handle. Once cool, carefully loosen the mixture from the pan. Then break or cut it into individual sized pieces for your birds. Store any leftovers in the refrigerator in an airtight container until ready to use.

## **Tatar Melt**

1/2 baked potato  
3 tablespoons chopped broccoli  
2 tablespoons shredded mozzarella

Scoop out potato and mix with broccoli and cheese in microwave dish. Cook in microwave on high until broccoli is bright green and cheese has melted, about 1 minute. Place mixture back in potato skin. Cool before serving. Cut up into pieces. Be sure cheese is not hot before serving. Refrigerate or freeze leftovers.

## **Polly Wanna Pizza**

- 1 uncooked biscuit dough (from tube)
- 1 jar mixed veggie baby food
- 1 tablespoon chopped green peppers
- 1 tablespoon shredded carrot
- 1 tablespoon chopped broccoli
- 1 tablespoon wheat germ
- 1/4 cup shredded mozzarella

You can experiment with different toppings, but keep your bird's special needs in mind. Many bird's cannot tolerate ingredients such as meats or excessive amounts of cheese. Preheat the oven to 375 degrees. Flour your hands if desired, then take the biscuit and pound it flat using the palm of your hand. Flatten the biscuit to about 5-6 inches in diameter. Then place the biscuit onto an un-greased cookie or baking sheet. Open the jar of baby food and spread it, with a knife or spatula, over the top surface of the biscuit, leaving a "crust" of about 1/4" around the outside edge. Do not spread the baby food in this area. Sprinkle the prepared biscuit with the bell pepper, carrot, broccoli, and wheat germ as desired. Try to sprinkle each ingredient evenly over the biscuit. Again, avoid the "crust" around the outside edge. Sprinkle the cheese over all of the vegetables, covering everything well. Don't sprinkle any cheese over the crust. Place the baking sheet, and the biscuit into the preheated oven. Bake the pizza for about 10 minutes, watching it carefully to avoid burning. Remove the pizza from the heat once the cheese is melted and the crust is lightly golden. Allow the pizza to cool considerably, or until it is cool to the touch. Slice into pizza shapes slices and serve to your birds. Store any leftovers in the refrigerator until ready to use. Makes 1 pizza.

## **Polly's Pizza**

1 puffed popcorn cake  
peanut butter  
grated carrot  
chopped broccoli  
sliced apples  
applesauce  
peas  
mozzarella

These rice cake-like snacks are made for human consumption, and you can buy them at most supermarkets alongside the rice cakes. One brand to look for is Orville Redenbacher's®. You can also substitute any generic brand of popcorn cake. Buy a mild flavor such as Apple Cinnamon or Butter, or plain if you can find it, as opposed to one with a lot of added flavoring. Then pick the toppings of your choice and make your pizzas. No cooking required! To make each pizza, take a single popcorn cake, and spread a small amount of peanut butter over the flattest side. Spread the peanut butter thinly and use only as much as you need to cover the side. Top the pizza with your choice of toppings, use as many different kinds and as much of each as you would like. Your pizza is ready to be served immediately. Repeat with additional popcorn cakes as desired.

Yield varies

## **Pumpkin Muffins**

4 cups mashed pumpkin (canned or fresh)  
2 cups uncooked grits  
1 cup rolled oats  
1/2 cup applesauce  
1 egg  
2 tablespoons baking powder  
2 tablespoons cinnamon  
1/2 cup raisins  
1/2 cup sugar  
1 tablespoon oil

The muffins are made entirely from 'people-grade' foods, and bake up some sweet and soft that humans can enjoy them just as much as their pets. Preheat the oven to 400 degrees. In a large mixing bowl, combine the Cream of Wheat, grits, oats, baking powder, cinnamon, and sugar. Mix well, until completely blended. Add the whole egg (shell and all) to a blender, along with the raisins. Blend everything for several seconds on the highest speed, until the eggshell disappears completely, and the raisins have been well-pureed. Add the pumpkin, applesauce, vegetable oil, and the egg/raisin puree to the dry ingredients. Then use an electric mixer to thoroughly beat and mix everything together until you have a consistent and well-mixed batter. Check the consistency of the batter. It should be thin enough to pour easily, but not too watery. Adjust the consistency with water or applesauce, or additional grits. Once the batter is the proper consistency, prepare muffin tins or miniature muffin tins by greasing them with margarine, oil, or non-stick cooking spray. Alternately, you can use paper muffin liners. Begin to pour the batter into each of the muffin tins, filling each one about 3/4 of the way full. Once all the batter has been used up, place the muffin tins into the preheated oven. Bake for about 20-35 minutes, checking often, until the muffins are nicely golden. A toothpick inserted into one of the centers should come out clean. Remove the muffins once they are done cooking. Allow them to cool completely before serving to your pet. If you used paper muffin liners, remove them before giving them to your birds. Store any leftovers in the refrigerator or freeze them.

## **Berry Seed Mix**

sunflower seeds  
millet spray  
sliced grapes  
sliced strawberries  
blueberries

Take a bowl and take the shells off the sunflower seeds and put the seeds in the bowl add the millet spray into the bowl slice some grapes in small pieces add to bowl add small sliced strawberries then add the blueberries to the bowl.

## **Seed Cookies**

bread dough  
seeds

Roll out the bread dough, shape the bread dough into small balls,  
place the seeds on the balls and than cook at 350 'F for 9 min.

## **Seed Mix**

1 piece of bread  
corn on the cob  
sunflower seeds

Pluck off some corn and put in a bowl, ear off small pieces of bread put in bowl, mix in sunflower seeds.



## **Shish Kabob for Birds**

1 potato sliced  
5 zucchini slices  
1 carrot sliced  
5 grapes  
10 sliced summer squash

Put the ingredients on a skewer. Make sure the end of the skewer is not sharp!

## **Soft Food Stew**

1 cup corn kernels  
1 cup dried beans  
1 cup brown rice  
1 cup fruits or nuts  
cinnamon, cloves, ginger (season as needed)

This mixture is very similar to the popular prepared ones, but is much less expensive. It can also be tailored to fit your pet's individual taste preferences. It has a very soft texture, for easy feeding and digestion. Prepare the corn or popcorn and the beans by soaking them the night before. Add the popcorn and the beans to any medium sized pan. Fill it with just enough tap water to fully cover the vegetables. Cover it with a lid, plate, or anything you have handy. This will prevent dirt and debris, and insects from falling or crawling into the pot. The next morning, uncover the pot and place it over medium heat. Cook the water until it begins to boil softly. Allow the corn and beans to cook for several hours, while watching the pan carefully to avoid it bubbling over. Stir it every once in a while to prevent burning or sticking. You will need to add water to the pot several times, as the corn and beans will absorb the water and will plump up considerably. Cook the corn and beans until the corn has more than doubled in size, and the beans are fork tender. As the corn cooks, in a separate saucepan, cook the brown rice according to the package directions. Also add any optional ingredients that you are using to cook along with the rice. Do not add the cinnamon, cloves, or ginger yet. Compensate by using a bit more water, as needed. The rice should take approximately 1 half hour to an hour to cook. It should be plumped and tender when done cooking. Also check to see that your optional ingredients are soft, as they may take longer to cook. When everything is done cooking, drain it completely. As the corn and beans finish cooking, drain them as well. Then in a large mixing bowl, or other container, mix all of the cooked ingredients. Stir them together with a large spoon or other utensil. Also add the cinnamon, cloves, and/or ginger if you want to include these spices. Blend completely. If desired, mash the ingredients into smaller pieces. Divide the mixture into individual or daily sized portions, in seal-able plastic bags. Freeze until ready to use. To serve, let the mixture thaw, or place it in the microwave for faster thawing. When using the microwave, make sure the mixture is cool before serving' Suitable for: Medium-Sized, and Larger Birds

## **Stink Bomb Bars**

1/4 cup dried peas  
1/4 cup apricots  
1/4 cup nuts  
1/4 cup mashed banana  
1/4 cup bird seed  
1/4 cup bird food or pellets  
1 egg  
1/4 cup applesauce  
1/4 cup crunchy peanut butter

They are chock full of fruits and vegetables, plus they make use of your bird food or seed mixture. You can even customize them by experimenting with any combination of fruits, vegetables, nuts, and seeds. Or add any other ingredients you can think of. Preheat the oven to 350 degrees. Prepare all fruits and vegetables by chopping, crushing or breaking them into a size appropriate to your pet. Crush the dried peas, nuts, seed, and food pellets by placing them in a plastic baggie, sealing, and crushing them with a rolling pin or other large utensil. The apricots and banana you can mash by hand, or use a food processor or blender. Add the peas, nuts, seed, and pellet mixture to a medium sized mixing bowl. Add the apricots and banana. Mix everything thoroughly using an electric mixer on a high speed if desired. Place the whole egg into the blender (shell and all) and blend on the highest speed for several seconds until the shell has been reduced to such fine pieces that you cannot distinguish them in the egg mixture.

Add the egg to the mixture, along with the applesauce and peanut butter. Blend everything well until the egg has been fully incorporated into the mixture, and all the ingredients are completely consistent. You should end up with a lumpy-paste like mixture. Prepare a 9" x 13" baking pan by greasing it with margarine, oil, or non-stick cooking spray. Then scrape the mixture into the prepared dish. Spread it out as evenly as possible. Place the baking dish into the preheated oven, and bake for about 30 minutes. After the mixture is done cooking, remove the dish and allow it to cool completely. Once the bars are cool enough to handle, cut them into bars that are an appropriate size for your birds. Store any leftovers in the refrigerator until ready to use.

## **Summer Suet**

3 cups cornmeal  
1 cup flour  
3 tablespoons baking powder  
2/3 cup oil  
3 1/2 soy milk  
1 cup nuts  
2 tablespoons cayenne pepper

Mix together the cornmeal, flour, and baking soda. Whisk in the oil and soy milk. Stir in nuts and cayenne. Pour into an oiled 13x9x2" pan and bake at 350 degrees for 45-50 minutes. Allow to cool. Cut into 6 suet feeder sized pieces. Suet can be stored in a freezer

## **Sweet Potato Cakes**

1 large sweet potato  
2 tablespoon fresh ground ginger  
1/2 cup flour  
1 egg  
oil (as needed)

Peel the sweet potato using a knife or potato peeler. Add the grated potato to a medium sized mixing bowl. Add the ginger root and mix well. Then add this mixture to a food processor, and chop everything into very fine pieces. Transfer the mixture back to the mixing bowl. Add the egg and the flour. Blend everything together well, mashing the potato with all the other ingredients until you have a smooth, consistent mixture. If needed, use an electric mixer to thoroughly beat all the ingredients together. Add a few tablespoons of oil to a large frying pan or skillet, and heat over medium heat until the oil is hot, and a drop of water splashed on the pan begins to sizzle immediately. Once the oil is hot, begin adding, the potato mixture to the pan by dropping the mixture by rounded tablespoons into the hot oil. Let each little cake fry for about 2 minutes, or until golden throughout. As each cake finishes cooking, remove it to paper towels to drain and cool. Repeat with the remaining mixture until all the mixture has been shaped into cakes and fried. Allow the fried cakes to cool completely before serving to your birds.

## **Winter Suet**

2 cups peanut butter  
2 cups shortening  
2 cups flour  
6 cups cornmeal

Melt peanut butter and shortening in a large pot. Stir in flour and cornmeal. Turn dough onto a waxed paper lined 13x9" pan. Cut into rectangles for use in a suet feeder. Suet can be stored in a freezer.

## **Yummy Bread**

1 sweet potato

1 slice bread

Boil the sweet potato and crush it. Tear the bread into pieces. Mix bread and potato together.

## **Pinecone Snack**

1 pinecone  
fat or peanut butter  
seeds

Put the fat or peanut butter on the pinecone, then place seeds on the cone. Finally hang it outside for your birds to enjoy.



## **Avian Lollipops**

untreated twigs or lollipop sticks  
1/2 cup seeds  
1/2 cup nuts  
1/2 cup dried fruit  
1 egg  
honey

These can be made to suit any size or type of bird, just by altering the size and ingredients used. You can use any sort of firm twig for the stick, just make sure it is clean and free of toxins. Preheat the twigs or sticks by arranging them on a cookie or baking sheet. Place them in the oven. Then turn the oven to 150 degrees (or its lowest setting) and leave the sticks inside to heat. While the sticks heat up, add the seeds, nuts, and fruits to a small mixing bowl. Crack the egg into the bowl then mix everything together until the egg is completely incorporated into the mixture and all the ingredients are coated and are sticking together. Once the sticks are hot, remove them from the oven. Turn the heat up to about 200 degrees. Let them cool just enough so that you can handle them safely, but they are still very hot. Form lollipops by taking tablespoon sized clumps of the mixture, and forming them into balls around the hot sticks. For smaller birds, you can make smaller balls, and pet owners with larger birds may wish to make larger balls. Place the lollipops back onto the cookie or baking sheet and place them into the oven. Bake them for about 20-30 minutes, or until the lollipops are toasted. Remove the lollipops briefly and, using a pastry or basting brush, brush honey over the entire surface (the stick and all) or each lollipop. Once they are all coated, return the sticks to the oven and bake for about 5 minutes more. Remove the lollipops and allow them to cool completely. Store them in an airtight container until ready to use.

## **Bagel Delight**

1 bagel  
honey  
cinnamon  
bird food

Warm bagel. Put lots of honey on it. Put bird food on it. Sprinkle cinnamon on it. Let your birds chow down.

## **Morning Madness**

- 3 1/2 cups oatmeal
- 1 quart water
- 1 lb suet
- 1 (12 oz) jar peanut butter, chunky
- 1 c. raisins or nuts
- 3 1/2 cups cornmeal
- 3 1/2 cups cream of wheat

Cook oatmeal in water for 2 minutes. Remove and stir in suet and peanut butter until melted. Add cornmeal and cream of wheat. Cool until you can handle it. Shape into cakes that will fit in your feeder. Keep in your freezer until the birds need

## **Hummingbird Nectar**

Do not use honey nor red dye!

Use a ratio of 4 parts boiling water to 1 part sugar. Cool before filling your feeder. Store any unused syrup in the refrigerator for up to 3 days.

Always clean your feeder thoroughly before adding fresh nectar.

## **Feeder Stick Recipe**

- 1 cup peanut butter
- 1 cup lard - any animal fat will do
- 1 cup flour
- 3 cups corn meal

Mix well. You can add peanut hearts or seed to the mixture. Store unused mixture in a cool place

## **Bird Concoction**

Take a bunch of Peanut Butter and  
About seven cups of popcorn (no salt or butter)  
Blanched peanuts, Craisens, raisins, blueberries  
Egg shells  
Cracked corn  
Black Oil Sunflower Seed

Mix all together and put in huge mesh bag ...hang in the tree

## **Bird Goodies**

2 cups bread crumbs  
1/4 cup Cornmeal  
1/2 cup flour (use whole wheat if possible)  
1/2 cup sugar  
1/2 cup shredded cheese  
1 cup unsalted nuts  
4-5 chopped apples  
1 cup raisins  
1 8 oz. jar chunky peanut butter  
1 cup bird seed  
1 c. suet

Mix ingredients well. If necessary you can add additional suet or even bacon drippings if it is too crumbly. Shape into balls. Freeze. You can place these in a mesh bag (Like the ones your oranges or onions come in.) and hang it out for the birds to enjoy.

## Suet From Leftovers

1 lb lard (not Crisco or shortning)\*

1/2 - 1 Cup peanut butter

Approx 1/2 loaf of bread, or equivalent bread products such as donuts, plain cake, buns, rolls etc.

1/2 Cup flour

1/2 Cup cornmeal

1 Cup sugar

1 finely diced apple, or other fruit \*\*  
(raisins, blueberries, etc)

1/2 Cup pecans (optional)

\*beef fat can also be used

Gather wild cherries and elderberries in season, freeze and use in the recipe later.

Melt the lard and peanut butter over low heat. Mix flour, cornmeal and sugar and stir in. Add enough bread crumbs to absorb all liquid. Add fruit and nuts as desired.

Pour into a 9 x 5" bread pan and keep refrigerated.



## **Pinecone Treat**

4 1/2 cups rendered suet  
1 cup dried and crumbled whole wheat bread  
1/2 cup shelled sunflower seeds  
1/4 cup millet  
1/4 cup raisins or chopped dried apples

1. Melt suet in a saucepan over low heat.
2. Mix the rest of the ingredients together in a large bowl.
3. Allow the suet to cool until slightly thickened, then stir it into the mixture in the bowl. Mix thoroughly.
4. Stuff the mixture in between the "petals" of a pinecone. Hang onto an tree and watch your birds devour it!

## **Ultimate Bird Mix**

1 cup suet  
1 cup peanut butter  
3 cups corn meal  
1/2 cup flour (I use whole-wheat)

Melt suet in a saucepan over low heat.

Add peanut butter, stirring until melted and well blended.

Mix the rest of the ingredients together in a large bowl.

Allow the suet-peanut-butter blend to cool until slightly thickened, then stir it into the mixture in the bowl. Mix thoroughly.

Pour into muffin tins (about half full) and freeze. You can place these in suet holders or do not freeze and spread it on a tree trunk or onto wire mesh attached to a board.

## **Woodpecker Goo**

Get a log or piece of untreated wood. Drill holes in it, about 1/2" to 1" in diameter. You can also attach a perch if you want. Render the suet as normal but do not strain. Leave the small bits of meat in also, cut them up if necessary. Let cool. Push the soft suet in the holes and hang on a feeder pole.

## **Hard Suet Tidbit Cakes**

1/2 lb. fresh ground suet  
1/3 cup sunflower seed  
2/3 cup wild bird seed (mix)  
1/8 cup chopped peanuts  
1/4 cup raisins

Melt suet in a saucepan over low heat. Allow it to cool thoroughly, then reheat it.

Mix the rest of the ingredients together in a large bowl. Allow the suet to cool until slightly thickened, then stir it into the mixture in the bowl. Mix thoroughly. Pour into pie pan or form, or pack into suet feeders

## **No Melt Summer Suet**

- 1 cup crunchy peanut butter
- 1 cup suet or lard
- 2 cups "quick cook" oats, (I'm sure any will do)
- 2 cups cornmeal
- 1 cup white flour

Melt lard & peanut butter.

Stir in other ingredients. If it seems runny, add more flour.

Fill small plastic margarine containers about 1/2 full, then freeze.

Remove from container; wrap, keep in freezer.

## **Wilson's Suet**

1 cup crunchy peanut butter  
1 cup lard  
2 cups quick cooking oats  
2 cups cornmeal-1 1/2 cups bird seed  
1 cup all purpose flour  
1/3 cup sugar

Melt in pan peanut butter and lard. Stir in all remaining ingredients. Pour into molds for size of your feeder. About 1 1/2 to 2 inches thick. You can also just pour into square pan and cut to fit. Store extra in freezer.