

Peanut Butter Suet Dough or Bird Pudding

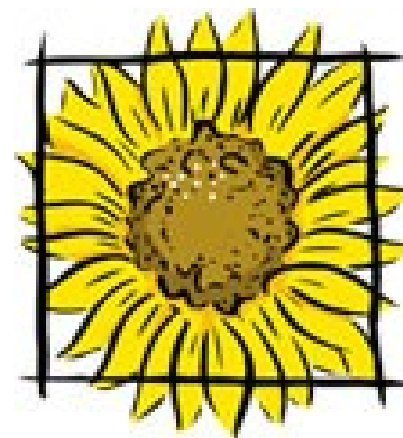
Submitted by *Carrie Griffis*

Ingredients:

1 cup melted lard or beef suet
1 cup peanut butter
2 cups quick oats
2 cups yellow cornmeal
1 cup all-purpose flour
1/3 cup sugar (optional)

Directions:

Melt lard and peanut butter together on a low burner. Take off heat, and add remaining ingredients. Spread on a cookie sheet, and allow to cool in the refrigerator until the mixture is just hard enough to cut into pieces. Store in freezer bags and use as needed.



Eggshell Pudding

Submitted by Cathy Evans

Ingredients:

1 cup lard
1 cup peanut butter
2 cups quick oats
2 cups corn meal
1 cup wheat germ
1 cup raisins
1 cup ground eggshells
Sugar (just enough to thicken)

Directions:

Grind eggshells in a food processor. Melt lard over medium heat and add eggshells; cook until eggshells are slightly brown. Remove from heat and add peanut butter. Blend in remaining ingredients, let mixture cool, and pour into containers (I use commercial plastic suet holders so the cakes will fit wire mesh suet holders), then chill. Remove suet cakes from containers, wrap in waxed paper, and store in refrigerator or freezer.



Peanut Butter Suet

Ingredients:

2 cups crunchy peanut butter

4 cups quick cook oats

2 cups lard

4 cups corn meal

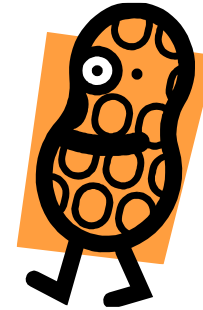
2 cups white flour

2/3 cup sugar

Raisins or chopped nuts (optional)

Directions:

Melt peanut butter and lard in a large pot over a low flame; Add the remaining ingredients. Place the mixture into square freezer containers, packing firmly to approx. 1 ½ inches thick. Cover and freeze.



Woodpecker's Pick

Submitted by Elmer Petershelm

Ingredients:

- 1 cup crunch peanut butter
- 2 cups quick oats
- 2 cups corn meal
- 1 cup pure lard (no substitutes)
- 1 cup white flour
- 1/2 cup white sugar

Directions:

Melt the peanut butter and lard over medium heat, being careful not to burn the mixture. Remove from heat and stir in remaining ingredients. Sunflower hearts, extra peanuts, or raisins can be added if desired. Pour mixture into containers and chill. Store in a cool place.



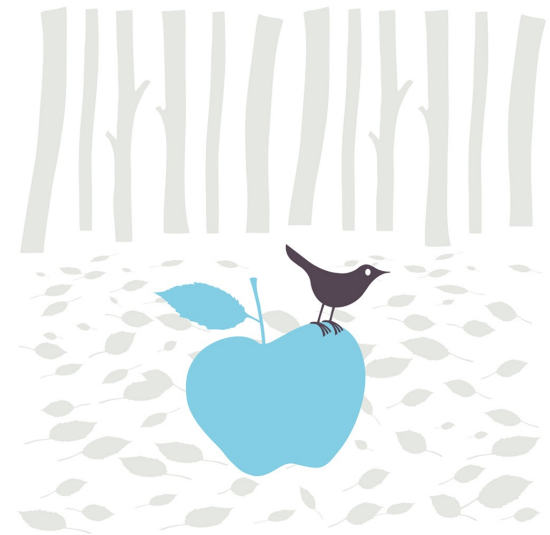
Suet Cupcakes

Ingredients:

- 1 lb. suet in small pieces
- 1 cup yellow cornmeal
- 1 cup mixed wild bird seed
- 1 cup chunky peanut butter
- 1 cup sunflower seed
- 1 cup rolled oats

Directions:

Melt suet over a low flame until fried. Add other ingredients into the fat until completely blended. Pour mixture into paper cupcake cups in muffin pans.
Chill until hardened. Remove paper and place in your wire basket.



Sweet Oat Cake

Ingredients:

1/2 cup ground wheat or Roman Meal bread

1/2 cup rolled oats

1/2 cup whole milk

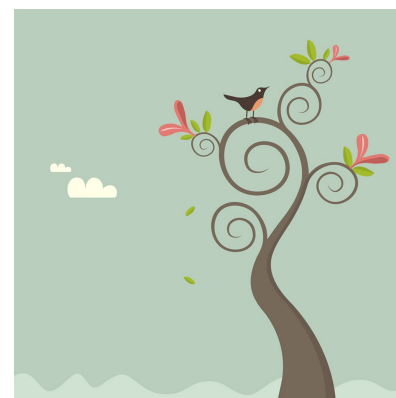
2 tablespoons molasses

1 egg

1 tablespoon cooking oil

Directions:

Mix all ingredients together and blend well. Grease a pie pan for baking. Pour mixture into pie pan and bake at 350 degrees until mixture is golden brown. If desired, raisins may be added. Crumble pie and place in feeder.



Raisin Oat Cake

Ingredients:

1 cup raisins
1 cup cornmeal
1 cup uncooked oatmeal
1/2 cup lard (unsalted)
1 cup skim milk
1 cup wheat germ
1 cup flour



Directions:

Mix ingredients together and blend well to form a thick batter. Add raisins dredged with flour. Grease a pie pan and flour lightly for baking. Pour mixture into pie pan and bake at 350 degrees for approximately an hour. Cool and break into large pieces. Place in mesh bags and hang in shrubs.