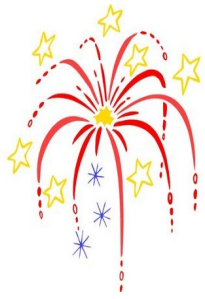


AMADOR BIRD TRACKS

Monthly Newsletter of the Amador Bird Club January 2013

The Amador Bird Club is a group of people who share an interest in birds and is open to all.



Happy New Year!



Dates of bird club meetings this year:

- **January 11**
- February 8
- March 8
- April 12
- May 10
- June 14
- July 12
- August 9
- Sept. 13
- October 11
- Nov. 8
- Dec. 13**
(Xmas Party)

*Friday-the-13th:
drive carefully!

President's Note:

Hi Everyone,
Hope you all had a joyous and happy holiday season. It's the cold, wet and windy season which is to be expected as it is winter and we can't do diddly squat about it except bundle up and try to enjoy it. As well as bundling up ourselves we should definitely ensure our feathered friends are adequately protected against the wind and temperature also.

We all had a GREAT time at our Xmas party and I am looking forward to an entertaining and educational upcoming year. AS ALWAYS, I am open to suggestions (bird meeting/-educational) for this upcoming year. Jan meeting will be a new DVD and I am anticipating that we may be having some open discussion nights in the future. Before I sign off, I would like to offer a HUGE THANK YOU to Sherri for all the time and work behind the scenes that she has contributed since the formation of this club.

See you in Jan.
-Blue.

The Amador Bird Club meeting will be held on:

Friday, January 11, 2013 at 7:30 PM

Place: Administration Building, Amador County Fairgrounds, Plymouth

Activity: DVD

Refreshments: Persons with last names beginning with **Q-Z**.

Officers for 2013 - 2014

Office

President
Treasurer
Secretary
Newsletter
Webmaster

Officer

Blue Wrigley
Cathy Hooper
Terry Ryan
Todd Sargent
Kim Schmutzler-Agee



Christmas 2012



Recipes from the ABC Christmas Party 2012**Beryl's Ham**

Ham: Trim fat from outside of ham. Place cut side down and bake at 325 for 20 minutes/pound (about 140 degrees internal temperature). Tent with foil if ham starts getting too brown. Within one half hour before ham is done, baste with sauce:

Sherry Mace Ham Glaze: 1/4 cup white vinegar (I used rice wine vinegar), 1/2 c raisins, 1/2 c water, 1 1/2 tsp grated orange peel, 2 Tbsp orange juice. Combine, bring to boil and simmer for 5 minutes. Cool. Stir in 1/2 c brown sugar, 2 Tbsp cornstarch, 1/2 tsp salt, 1/4 tsp ground mace, 1/8 tsp cinnamon, 1/8 tsp cloves. Cook over medium heat until the sauce thickens slightly. Add 2/3 c dry sherry and cook five minutes longer.

Cindy & Ron's Sweet Potatoes/Yams

Boil yams (I used garnet) until they can be pierced easily with a fork. Cool and peel. Slice yams in half or chunk large ones and put into baking container. Pour melted butter over yams. Lightly salt and pepper. Sprinkle with brown sugar (I used the artificial brown sugar/sweetener mix). Thinly slice oranges and lemons and layer over the mixture. Cover with foil and bake for 30 to 45 minutes at 350.

Jane P's Broccoli Rice Casserole

20 oz Frozen Chopped Broccoli - cooked

1 Small Jar Cheese Whiz

1 can Cream of Chicken Soup

3/4 cup Minute Rice

Combine all the above. Put in casserole dish. Bake @ 350' for 1 hour.

Jean's Stuffing

For under 12# Turkey

1 T Butter 1/2 Large White Onion, chopped

4 stalks Celery, chopped 1 cup sliced Mushrooms

1 T minced Garlic 1 box Chicken Stovetop Stuffing

1 box Turkey Stovetop Stuffing

Chicken Broth as instructed on Stovetop box

1 T Rosemary Garlic seasoning she finds only at Sam's Club

Sauté Onion, Celery, Mushrooms and Garlic in Butter. Add Rosemary Garlic seasoning. In large bowl, mix both Stovetop Stuffings with sautéed mixture. Add Broth as instructed on package. Stuff the bird and bake the rest the last half hour the turkey cooks.

Jackie's 4 Layer Chocolate Dessert

1-Cube Margarine 1/2 Cup Flour

Chopped Nuts 2-8 oz Cool Whip

1- Cup Powdered Sugar 1-8 oz Cream Cheese

1 - Package Instant Chocolate Pudding

Combine Margarine & Flour. Put in bottom of 13 x 9 pan. Sprinkle with chopped nuts. Bake @ 350' for 20 minutes. Let cool.

Beat together 1-8oz Cool Whip, Powdered Sugar and Cream Cheese and spread on cooled bottom. Mix Chocolate Pudding as directed and spread onto mixture. Top with other container of Cool Whip. Can be topped with shaved Chocolate or Chopped nuts.

Refrigerate!

Phil's Rum Balls

1 Box Vanilla wafers 11oz. - make into crumbs

2 cups powdered Sugar 2 cups finely chopped nuts

1-1/4 cup coconut flavored Rum (original recipe calls for 1/2 cup)

Mix all ingredients together well, should be moist. Shape into small balls and roll in extra powdered sugar.

When Pat makes this recipe, she always doubles it!

Store in air tight container and they will last a long time.

Membership Dues are now Due!

Family **\$15**, Single **\$10**, Jr. **\$7.50**

There is also a new **\$5.00** postage fee for those who wish to receive the newsletter by snail mail.

Please give dues to Treasurer Cathy at the meeting or fill out the Membership application and mail it to her!

Upcoming Bird Shows and Marts

February 10th- San Jose, CA - San Jose Bird Mart - Santa Clara Fairgrounds 344 Tully Rd., San Jose - Sunday 9:00 - 3:00 - Please visit our web site for regular updates. - Contact Mary 408-358-0882 - web site SanJoseBird-Mart.com

February 17th-Modesto, CA- Central California Cage Bird Club Buy, Sell, Trade! 1:00 Contact Jane (916) 704-1752—web site www.mycCBC.org

Ads

Grieving widowed Red Rump hen seeks mate. Call Darrel, 530/620-6211, or MpandM@centralhouse.net

* * * * *

“Tiki” a Meyers Parrot for sale, contact Katie (209) 614-8712, sex unknown about 4-5 years old, was a hand fed baby and a fantastic bird when younger and being worked with. This bird has not been handled for quite a while.

* * * * *

Diamond doves for sale! Call Phil (209) 463-7989



Avian Health Services
Jeane M. Smith, DVM
EXOTICS 6201 C Enterprise Dr.
PIGEONS Diamond Springs, CA 95619
POULTRY 8037 Fair Oaks Blvd., #104
GAMEBIRDS Carmichael, CA 95608
WATERFOWL (530) 621-4171
REPTILES

jeannesmithdvm@att.net

BIRD PLACEMENT

If you need to place a bird (find a home for a beloved companion), please consider the ABC as a resource. We have several members that are experienced at finding good homes for birds in need. We also have members that take rescue birds (already homeless birds, and/or birds with special needs). For more information, please contact:

Sherri Elliot (209) 245-6921

Terry Ryan (209) 969-9030
* * * * *

For information on birds, referrals or the Amador Bird Club, you may contact:

Sherri or Terry (Amador/Calaveras see above) or Jackie Fox (northwest) (530) 677-1035

Virginia Blake (Amador/Calaveras) (209) 981-5016
Email: amadorbirdclub@volcano.net

Or check out:

<http://www.facebook.com/AmadorBirdClub>

Cornbread for Birds!

I make this recipe for all my birds all the time. Especially for the cold winter and for raising chicks. Beryl gave this recipe to me!

- 1 package Jiffy Corn Muffin Mix
- 2 eggs
- 1 #2 carrot baby food (can use sweet potato also)

Mix together, put in greased 9 x 9 . Bake @ 400' for 20 minutes. May use muffin pan.

I make 4 recipes at a time in two 13 x 9 pans and freeze the extra!

Terry

Amador Bird Club Membership Application



The Amador Bird Club meets the 2nd Friday of each month, 7:30pm in the Administration Building of the Amador County Fairgrounds!

Name: _____

Address: _____

City: _____ State _____ Zip _____

Phone# _____ Cell# _____

E-mail address: _____

Family members: _____

Birds owned, bird related items made/sold: _____

New Member _____ Renewal _____

Are you a _____ breeder and/or _____ hobbyist (please check one or both)

Do you want your address printed in the membership directory? _____ yes _____ no

Signature: _____ Date: _____

Annual Dues: Family: \$15.00 Single: \$10.00 Junior: \$7.50 \$ _____

E-mailed newsletters free! Fee for newsletter via US mail: \$5.00 \$ _____

Please make check payable to club secretary: Total \$ _____

Terry Ryan
17706 Hwy 26
Glencoe, CA 95232

Questions call Terry (209) 969-9030