

Blackstone Valley Gardeners – November Newsletter Insert

- Buy suet at your local grocery store (ask the butcher to grind it so it will melt fast). 1 lb. of suet makes a 4 in. square cake, 2 in. thick and will fit in a commercial cage feeder.
- Cut up all ingredients (nuts, seeds, etc.) and set aside. Smaller pieces are easier for birds to eat and make less waste, so chop finely.
- Melt the suet; stir occasionally and stay with it as you would with any hot grease. Strain through cheesecloth and pour into an old tin can to harden and cool.
- Then, melt it and strain it again – this will allow the suet cake to be harder and not melt when temperatures outdoors rise.
- Now, working quickly before the suet sets, stir in the chopped ingredients.
- Pour and freeze, using the container of your choice – an empty tuna can, the bottom of a paper milk carton, etc.
- When hard, pop it out of its form and place in your feeder.

Three Suet Recipes



Woodpecker Treat

1 lb. suet	1/4 cup raisins
1 cup oatmeal	1/2 cup shelled sunflower seeds
1 cup chunky peanut butter	1 apple, peeled and cut into small pieces

Chickadee Delight

1 lb. suet	1 cup cornmeal
1 Tbl. grape jelly	1 cup peanut butter
1/2 cup shelled sunflower seeds	1/2 cup blueberries or serviceberries (optional)

Nuthatch Special

1 lb. suet	1 cup cornmeal
1/4 cup shelled sunflower seeds	1/4 cup chopped walnuts
1/4 cup chopped peanuts	

Other ingredients that can be added to suet

Acorns	Chopped pecans	Popcorn
Oats	White or wheat flour	Cubed or shredded cheese
Pine seeds	Dried or fresh chopped fruit	Fresh coconut
Millet	Hickory nuts	All-Bran cereal
Rye	Crushed dog biscuits	Berries
Cracked corn	Whole wheat bread crumbs or ground crackers	Sand or finely crushed egg shells for grit

