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FREE

Keeping You and Your
Community Informed



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Mayerthorpe, Rich Valley, Barrhead, Whitecourt, Stony Plain and Spruce Grove*

December 19, 2017



Happy

HOLIDAYS

Warmest Wishes to Our Readers

As we open the page to another holiday season, we're reminded of how lucky we are to be a part of this fine community. Thank you for your support and trust in us. We wish you all the best!

The Community Voice



PUBLISHED WEEKLY (Zone 1 & 2)
AND BIWEEKLY (Zone 3)

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OJSH MUSIC TEACHER WINS AWARD



Mr. Michael Mann presents the Keith Mann Young Band Director Award to Mrs. Ellie Anderson.

Submitted by Wanda Pederson | Onoway Junior Senior High School

OJSH Music teacher, Ellie Anderson, has been presented with a prestigious award. Mrs. Anderson was presented with the Keith Mann Young Band Director Award by the Alberta Band Association. The presentation took place during the Music Conference Alberta Awards Luncheon on October 27th in Red Deer, Alberta.

The criteria for the award states that it is presented annually to an "outstanding new band director with fewer than 6 years teaching experience in the province of Alberta". The award was created to honour the memory of Keith Mann, and the recipient will have demonstrated "Keith's enthusiasm and dedication to band music".

Kirk Wassmer, President of

the Alberta Band Association, said: "The ABA is very proud to recognize young teachers who demonstrate a commitment to excellence in music education early in their career. Ms. Anderson is a very deserving recipient of this award, and I wish her every success in her future."

Mrs. Anderson said that she was very grateful that the Alberta Band Association chose her as being worthy of such a prestigious award. Receiving this recognition has inspired her further to share her passion and enthusiasm for band and music with her students.

The award is named for Keith Mann who died in a motorcycle accident at age of 61 on May 11, 2001. Mr. Mann was a Director of Bands at Red Deer College and served as a guest conductor, lecturer, clinician and adjudicator throughout Canada, the United States and Europe.

With You In Mind at Christmastime
Wishing you much peace & joy.

Merry Christmas from
Town of Mayerthorpe Council & Staff

Mayerthorpe, AB 786-2416

OFFICE CLOSED:
Dec 22, 2017 - Jan 1, 2018
OPEN at 9AM on Jan 2, 2018

It's The Most Wonderful Time Of The Year!

Here's hoping that your holiday,
Will go smoothly all the way ...
With enough good times, good friends, good cheer to warm your heart throughout the year!

From The Council & Staff Alberta Beach

JOKE OF THE WEEK

Sammy asked his mom if he could have a new bike for Christmas. So, she told him that he should write to Santa Claus. But Sam, having just played a vital role in the school nativity play, said he would prefer to write to the baby Jesus. So his mom told him that would be fine. Sam went to his room and wrote: 'Dear Jesus, I have been a very good boy and would like to have a bike for Christmas.' But he wasn't very happy when he read it over. So he decided to try again and this time he wrote 'Dear Jesus, I'm a good boy most of the time and would like a bike for Christmas.' He read it back and wasn't happy with that one either. He tried a third version. 'Dear Jesus, I could be a good boy if I tried hard and especially if I had a new bike.' He read that one too, but he still wasn't satisfied. So, he decided to go out for a walk while he thought about a better approach. After a short time he passed a house with a small statue of the Virgin Mary in the front garden. He crept in, stuffed the statue under his coat, hurried home and hid it under the bed. Then he wrote this letter. 'Dear Jesus, if you want to see your mother again, you'd better send me a new bike.'

DARWELL PUBLIC LIBRARY NEWS

Submitted by Sandra Stepaniuk, Library Manager | Darwell Public Library

Happy Holidays!

We would like to take a moment to thank our patrons, volunteers and community/government organizations for their continued support of the Darwell Public Library over that past year. May this merry season bring glory to your life, peace to your mind and joy to your heart. The library will be closed for the holidays from December 25, 2017 to January 1, 2018, we will be open January 2, 2018.

Preschool Story Time for children 0 to 5 years of age will resume in February 2018 on Monday mornings from 10 – 11 AM until the end of May 2018. All children must be accompanied by an adult as this is a program designed for parents/caregivers and children together. This is a free drop in program so come join us for stories, activities, crafts and a snack.

Calling Logomaniacs of all ages. Join us on Thursday, January 4, 2017 from 1 to 3 PM for Lego Club. We will provide the Lego and the challenges you supply the inspiration. Light refreshments will be available. This is a free program, but we ask you to pre-register as space is limited. See you there!

The Family Movie Night, at the Lake Isle Community Hall, will be held on Friday, January 26, 2018. We will be showing the “G” rated title “Despicable Me 3”. The doors will open at 6:30pm, the movie starts at 7:00 pm. sharp Admission is \$ 2.50, and a concession will be available. See you there!

Are you interested in the library and looking for a way to contribute? Have you thought about joining the Darwell Library Friends Society? The Darwell Library Friend will be holding their Annual General Meeting on Thursday, January 18, 2018 starting at 7PM followed by the regular meeting. Everyone is welcome to attend, and light refreshments will be available.

Registration is open for Beginner Tai Chi starting Wednesday, February 7, 2018 at the Darwell

Centennial Hall from 10 to 11 AM every Wednesday and Friday morning until the end of May 2018. All you need is loose comfortable clothes and flat shoes. The cost is \$ 70.00 per person with a drop-in fee of \$ 5.00 per person for persons who already know the set and cannot commit to the full session. Maximum 15 people. You must pre-register for this session by contacting the library.

The Darwell Public Library Society will be holding their next regular meeting on Mon-

day, January 22, 2018 starting at 7 pm. All meetings are open to the public and everyone is welcome to attend. The Library is open 11:00 am to 4:00 pm on Monday, Tuesday and Thursday and from 5:00 pm to 8:00 pm Wednesday and Friday, closed Saturdays, Sundays and Holidays. You can also find out what is happening at the library by checking our Website www.darwellpubliclibrary.ab.ca or follow us on Facebook at www.facebook.com/DarwellPublicLibrary

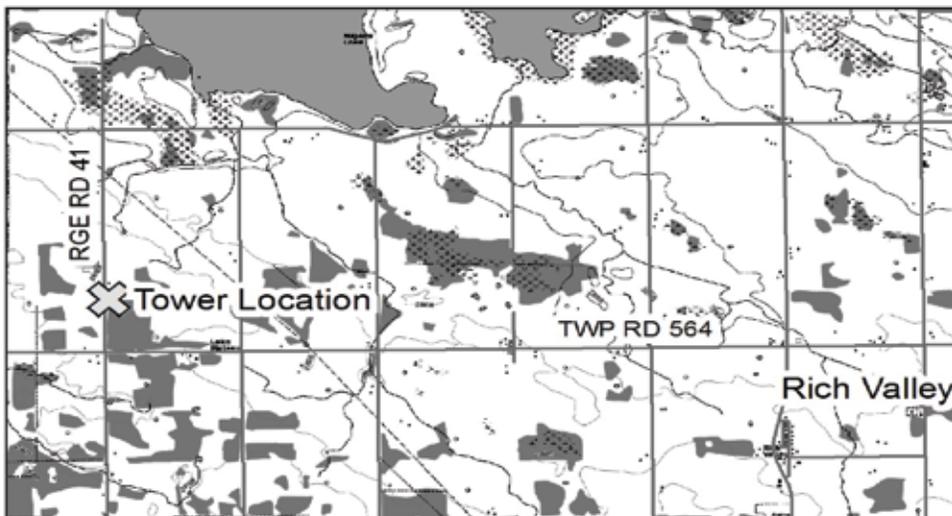


Lac Ste. Anne County | P.O Box 219 | Sangudo, Alberta | T0E 2A0 | 1.866.880.5722 | www.LSAC.ca

Notice of Intent to Build a Guyed Communications Tower

In alignment with its ongoing strategy to provide broadband penetration into unserved areas of the county, Lac Ste. Anne County intends to erect a communications tower located at SW 25-56-4-W5. The tower will be 250 feet tall, and will be supported by guy wires. The tower location will allow for broadband service to the area directly around the tower, subject to the technology and infrastructure of individual tenants.

For further details of this project, including drawings of the tower, residents are encouraged to attend an information session to be held at the Rich Valley Hall located at 12 - 56227 HWY 33. The event will take place January 11 at 7:00 PM.



CANADA AND OUR TROOPS MUST COME FIRST

Submitted by Jim Eglinski, MP – Yellowhead

Earlier this month, the Prime Minister announced that the Liberal government would offer up to 200 ground troops, transport and attack helicopters, cargo planes and military trainers for future United Nations peace-

keeping operations.

The announcement comes more than 14 months after the Trudeau government committed to providing up to 600 troops and 150 police officers for UN operations.

The announcement confirms that this Prime Minister has failed to stand up and advocate for Canadian interests on the

world stage. Despite two years of promises, it is clear that he is willing to let the UN decide what our priorities are as Canadians, rather than keeping with our greatest tradition of confronting evil and tyranny in all its forms.

In our 2016 consultations on the Defence Policy Review, we heard from Canadians that the men and women of the Canadian Armed Forces deserve stable, predictable, long-term funding, that Canada must take a principled stance on the world stage, work with our allies, and that our defence policy must be focused first and foremost on the defence of Canada.

Instead, the Liberal government quietly rolled out a policy in September that cancels the benefits of injured soldiers. They are focused on slashing defence spending, cozying up to foreign

nations with questionable human rights records, and returning to United Nations peacekeeping to fulfill political desires.

This Prime Minister has enjoyed talking about a naïve historical notion of Canadian peacekeeping, but he needs to get serious about explaining why a dangerous mission in sub-Saharan Africa, or anywhere else we allow the UN to send our troops, is in our national interest.

Our troops will be facing the prospect of casualties, as well as the challenge of dealing with terrorists and child soldiers. To date, this Liberal government is unable to answer basic questions about where our troops will be going, and why they will be deployed. It's time for some transparency about just what this mission will look like and what the risks are.

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PARTICIPATE IN PRE-BUDGET CONSULTATIONS

Submitted by Jim Eglinski, MP – Yellowhead

OTTAWA: Jim Eglinski, Member of Parliament for Yellowhead, is pleased invite residents to participate in pre-budget consultations.

“So many constituents have expressed frustration with this Liberal Government’s out-of-control spending. This is a chance to tell the Minister of Finance exactly where they want their taxes to go,” stated MP Eglinski.

The Department of Finance has launched pre-budget consultations for Budget 2018. Canadians are being invited to provide their ideas and suggestions on how the Government can make sure they are putting tax dollars to best use, as well as share what their families and communities need from the federal government.

There are four surveys that interested individuals can complete: “Progress for the Middle Class”, “Economy of Tomorrow”, “Lifelong Learning”, and “Gender Equality”. All four

surveys can be found at: www.budget.gc.ca/pbc18

Emails can also be sent through the above website, or directly to the email address: fin.pre-budgetconsultations2018-consultationspre-budgetaires2018.fin@canada.ca

“I encourage all those interested to voice their concerns and ideas for Budget 2018,” concluded MP Jim Eglinski.

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ALL THINGS MERRY & BRIGHT!

The season is here,
For friends and good cheer,
Hearts light all around,
And laughter abounds!

Wishing you a truly brilliant Christmas and
Happy New Year!

From the Akl Family,
Rocky, Milia, Ryan, Eddy, Vanessa & Staff

**Please Drive Carefully during
this Holiday Season!**

Yuletide Greetings

Peace. Joy. Goodwill. Good Fortune.

*May the season's best surround you
and flourish in your heart all year!*

Please accept our sincere thanks and best wishes. For all of the joy you've brought us all year, we are truly grateful!

Top row from left to right: Councillor Dausen Klain, Councillor Ty Assaf, Councillor Rod Klumph, Councillor Don Smith. Bottom row from left to right: Councillor Shelley Oswald, Mayor David McKenzie, Councillor Leslie Penny

Happy Holidays & Warmest Wishes
From the Mayor, Council, and Staff of the
TOWN OF BARRHEAD

**Have A Ball...
It's Christmas!**

As we celebrate another holiday season, we thank you for giving us so much to celebrate this past year.

HAPPY HOLIDAYS TO ALL!

Merry Christmas
from Council & Staff at
Town of Onoway

Onoway, AB 967-5338

OJSH WINTER CONCERT A RESOUNDING SUCCESS



Submitted by Wanda Pederson | Onoway Junior Senior High School

On Thursday evening, December 7th, OJSH held their annual Winter Concert. The large gym was packed, chairs as well as the bleachers, as parents, students, staff and community members enjoyed an evening of fine music and an art show.

The OJSH Bands with mem-

bers from Grade 8 to Grade 12, including the Honours Band, played selections that they have been practicing and fine-tuning for the last several weeks. Each selection was greeted with pleasure and applause by the audience. Two selections were especially well received: La Tregenda by Puccini was wonderfully executed by the High School Band and the Grade 9 band beautifully performed Tanoan Echoes



by Robert W. Smith.

Mrs. Anderson, Band conductor and teacher, said that she and the students were excited about the huge turnout for their concert and added that she was pleased at how far all the bands had progressed in their musical ability.

In conjunction with the Winter Concert, the OJSH Art classes showcased their finest works. The artworks displayed were from Mrs. Walker's Grade 8 to

Grade 12 students. The majority of art shown was paintings and clay works. The Art Show, which has become an annual event in conjunction with the Winter Concert, was very well received by those in attendance. Many parents and community members expressed praise for the artists and their talents.

The evening was a wonderful way to start the month of December and the Christmas Season.

Thank you for your continued support and loyalty throughout the year.

Merry Christmas and Happy New Year From

HEIDI & LORRAINE
ATB FINANCIAL
ALBERTA BEACH
924-2211

CLOSED: DECEMBER 25TH, DECEMBER 26TH & JANUARY 1ST

Here's hoping Santa delivers everything on your wish list and more this Christmas!

Sharing Warm Wishes & Holiday Cheer

We simply couldn't ask for a better place to celebrate the season! We feel truly blessed to be surrounded by the many good friends and neighbors we know and love here. Thanks for being so good to us all year; we hope the warmth and traditions of the holiday season bring you an abundance of comfort and joy. Merry Christmas!

OPEN CHRISTMAS DAY FOR FREE MEAL 3:00PM - 6:00PM
 HOLIDAY HOURS: December 24 7:00-3:00PM | December 25 3:00-6:00PM | CLOSED BOXING DAY
 RESUMING REG HOURS: December 27, 28, 29, 30 & 31 7:00AM - 8:00PM | CLOSED January 1

Season's Greetings
 from the staff at
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CHRISTMAS DONATIONS



Members of the Onoway United Church Thrift Shop presenting a cheque to Marvin Eckert of the Alberta Beach Lions Club in support of their Christmas Hamper project.



Representatives of the Onoway United Church Thrift Shop presenting a cheque to Carolyne Saumer of the St. Ann East Food Bank in support of their Christmas Food Hamper program.

Wishing you a **PAWSOME** Holiday!

To all our friends, neighbors and creatures large and small, we wish a very merry season followed by a peaceful and harmonious year.

Merry Christmas from Staff & Pets at

PARKY PETS

Onoway, AB 780-504-6683

It's beginning to look a lot like our favorite time of year,

and we'd like to share well wishes with the friends we hold so dear: May your Christmas be merry, happy, healthy and bright, and may your New Year deliver continued delight!

Thank you for shopping locally and making 2017 a great year for all of us. We appreciate your support, and we look forward to serving you again soon.

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ONOWAY SHELL

Merry Christmas & Happy New Year to all our valued customers & friends!

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December 25: 7AM - 10PM
December 26 to 31: 7AM - 11PM
January 1: 7AM - 10PM
January 2: 6AM - 11PM

4921- 49 St. Onoway, AB
REG HOURS: Mon thru Friday: 6AM-10PM
Saturday & Sunday: 7AM - 10PM

MP EGLINSKI ON NATIONAL SECURITY

Submitted by Jim Eglinski, MP – Yellowhead

OTTAWA: On November 20th, Jim Eglinski, Member of Parliament for Yellowhead, took part in debate on Bill C-59, An Act Respecting National Security Matters. The 150 page bill makes several dramatic changes to Canada's national security agencies, including the Canadian Security Intelligence Service (CSIS) and the Communications Security Establishment (CSE).

Among other things, Bill C-59 would replace the Security Intelligence Review Committee and the commissioner of the CSE with a new review agency

and intelligence commissioner. It would also limit the ability of government departments to share data among themselves to protect national security, remove the offence of advocating and promoting terrorist offences, and make it more difficult for authorities to obtain a peace bond for individuals suspected of supporting terrorism.

"In the last year, horrendous attacks in the United States, Europe, and our own country, have shown that no country is immune from the risks associated with terrorism and radicalization," stated MP Eglinski in the House of Commons. "Now is not the time to relax the laws

that protect our national security."

MP Eglinski noted the increased threat of extremist travellers, those who have left Canada to join terrorist groups abroad.

"As ISIS continues to lose ground in Syria and Iraq, supporters of this militant group and other terrorist organizations have returned to their home countries, Canada included, with almost 60 of them now returned," he said. As of October, it was reported that at least 5,600 extremist travellers had returned to 33 countries world-wide. Canada's figure of 60 is considered to be a conservative estimate, which

may be as high as 180.

After his speech, MP Eglinski was asked if he could quantify the cost of surveillance on the extremist travellers who have returned to Canada. Calling on his past experience as an RCMP officer, he responded that the cost of keeping track of 180 individuals would be astronomical for the government. He added that it would cost less than the amount to support Canada's injured soldiers, whose benefits were recently cut by the Liberal Government.

"It is the responsibility of the government to ensure that all of Canada's security and intelligence services have the tools they need to do their jobs . . . [Bill C-59] is the result of an election promise. I do not think there is any room or place in Canada's security to be worrying about an election promise versus the security of Canadians," concluded MP Eglinski.

To read the full speech and find more information on Bill C-59, visit: www.ourcommons.ca/en

★ MERRY ★
 Christmas

JIM
EGLINSKI MP
 YELLOWHEAD

JIM.EGLINSKI.C1@PARL.GC.CA
 JIMEGLINSKI.CA
 780-723-6068

Wishing you a Merry Christmas

Sending tidings of comfort & great joy to you and yours at Christmas! May the spirit of this holy season fill you with peace and contentment.

Thank you for making our year so special with your visits. We truly appreciate your friendship and patronage.

GLENN VAN DIJKEN, MLA
 BARRHEAD-MORINVILLE-WESTLOCK CONSTITUENCY

STORY TO TELL?

Know of a good event going on in the community? Ever wanted to write up a local event for the Community Voice?

If you have any good ideas for articles or would like to submit a story for the paper, Email it to news@com-voice.com or just fax it in at (780) 962-1021.

Please call us at (780) 962-9228 for more information.

Stories may be edited for length due to possible space restrictions.

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CONSULTATIONS ON SOCIAL INNOVATION AND SOCIAL FINANCE

Submitted by Jim Eglinski, MP – Yellowhead

OTTAWA: Jim Eglinski, Member of Parliament for Yellowhead, is pleased to invite residents to participate in a consultation on social innovation and social finance.

The federal government made the commitment to develop a Social Innovation and Social Finance Strategy to find new innovative approaches that improve

the well-being of Canadians and help communities address their most difficult problems.

To gather ideas from communities and regions across Canada, the Social Innovation and Social Finance Strategy Co-Creation Steering Group has launched an online consultation. Through consultation and engagement activities, its members will develop policy measures that put forward social innovation and social finance, and co-develop a strategy with the Government

of Canada.

The overall goal is to improve the lives of the most vulnerable Canadians, and help our communities and regions thrive and flourish in an inclusive and sustainable way. This means helping all Canadians access good jobs and homes, healthy food and strong social connections.

There are two ways you can provide your input:

• The online consultation gives you the chance to contribute to the conversation on the measures being

considered. Visit the link: esdc-consultations.canada.ca/social-innovation

• You can also send an email to social_innovation_sociale@hrsdc-rhdcc.gc.ca share your input and ideas.

The deadline to participate is December 31, 2017.

"I encourage all communities, social purpose organizations, and business communities focused on social innovation to participate," concluded MP Eglinski.

LAC STE. ANNE RECEIVES FEDERAL INFRASTRUCTURE FUNDING

Submitted by Jim Eglinski, MP – Yellowhead

OTTAWA: Jim Eglinski, Member of Parliament for Yellowhead, is pleased to inform residents of funding for Lac Ste. Anne County through Infrastructure Canada's Municipal Asset Management Program (MAMP).

The MAMP helps Canadian municipalities make informed decisions on infrastructure investment based on sound asset management practices.

Lac Ste. Anne County, which partially

resides in the north of MP Eglinski's riding of Yellowhead, will receive \$50,000 for the Lac Ste. Anne County Asset Management Program.

"It is always great to see local municipalities successful in their applications for essential infrastructure funding from the federal government. This funding investment will help inform Lac Ste. Anne County when making infrastructure investment decisions," stated MP Eglinski.

The funding is part of a government announcement for funding to 72 initiatives in communities across Canada through three programs: the Municipal-

ities for Climate Innovation Program (MCIP), the Green Municipal Fund (GMF), and the MAMP.

The Municipalities for Climate Innovation Program is a five-year, \$75-million program designed to encourage Canadian municipalities to better prepare for and adapt to the new realities of climate change as well as reduce greenhouse gas emissions.

The Green Municipal Fund is a \$550-million program designed to support initiatives that demonstrate innovative solutions or approaches to a municipal environmental issue, and can

generate new lessons and models for municipalities of all sizes and types in all regions of Canada.

"I encourage local municipalities to apply to all funding opportunities available to them. This guarantees they have access to every resource possible for their communities," concluded MP Eglinski.

More information on the announcement, as well as a list of the 72 recipients, can be found at: www.canada.ca/en/office-infrastructure/news/2017/12/municipalities_toreceivefundingfor72infrastructureinitiativesacr.html



*Serving Folks Like You...
Is A Real
Treat For Us!*

With tidings of comfort and joy to you and yours at this sweetest of seasons. We appreciate your patronage and look forward to your continued friendship.

Merry Christmas from Theresa & Staff at
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*With Our Thanks
For Your Loyal
Patronage*



Thank you so much for the gift of your friendship. Have a beautiful holiday!

All the best in the New Year
from the Staff at
Country Hair & Body Salon
Onoway, AB | 967-0072

THE LAST CHRISTMAS TREE

By Howard D. Fencil

I saw a truck of Christmas trees
And each one had a tale,
The driver stood them in a row
And put them up for sale.
He strung some twinkly lights
And hung a sign up with a nail;
"FRESH CHRISTMAS TREES"
It said in red
"FRESH CHRISTMAS TREES
FOR SALE."
He poured himself hot cocoa
In a steaming thermos cup,
And snowflakes started falling
As a family car pulled up.
A mom, a dad, and one small boy
Who looked no more than three
Jumped out and started searching
For the perfect Christmas tree.
The boy marched up and down the
rows,
His nose high in the air;
"It smells like Christmas, mom!
"It smells like Christmas every-
where!"
"Let's get the biggest tree we can!
"A tree that's ten miles high!
"A tree to go right through our
roof!
"A tree to touch the sky!"
"A tree SO big
"That Santa Claus
"Will stop and stare and say,
"Now, THAT'S the finest Christ-
mas tree
"I've seen this Christmas Day!"
It seemed they looked at every tree
At least three million times;
Dad shook them, pinched them,
turned them 'round
To find the perfect pine.
"I've found it, mom!
"The Christmas tree I like the best
of all!
"It's got a little bare spot,
"But we'll turn that to the wall!"
"We'll put great-grandma's angel
"On top the highest bough!
"Oh, can we buy it?
"Please, mom, PLEASE?!
"Oh, can we buy it NOW?"
"How 'bout some nice hot cocoa?"
Asked the man who owned the lot.
He twisted off the thermos top,
"Now, THIS will hit the spot!"
He poured the steaming chocolate
In three tiny paper cups.
They toasted,
"Here's to Christmas!"
And they drank the cocoa up.
"Is this your choice?"
The tree man asked,
"This pine's the best one here!"
The boy seemed sad---
"My daddy says
"The price is just too dear."
"Then, Merry Christmas!"
Said the man, who wrapped the
tree in twine,
"It's yours for just one promise
"You must keep at Christmas

time!"
"On Christmas Eve at bedtime
"As you fold your hands to pray,
"Promise in your heart
"To keep the joy of Christmas
Day!"
"Now hurry home!
This freezy wind
"Is turning your cheeks pink!
"And ask your dad
"To trim that trunk and give that
tree a drink!"
And so it went on
All that blustery eve
As the tree man gave
Tree upon tree upon tree
To every last person
Who came to the lot---

Who toasted with cocoa
In small paper cups,
Who promised the promise
Of joy in their hearts---
And singing out carols,
Drove off in the dark.
And when it was over
One tree stood alone;
But no one was left there
To give it a home.
The tree man put on his
Red parka and hood
And dragged the last Christmas
tree
Out to the woods.
He left the pine right by a stream
In the cold,
So the wood's homeless creatures

Could make it their home.
He smiled as he brushed off
Some snow from his beard,
When out of the thicket
A reindeer appeared.
He scratched that huge reindeer
On top his huge head---
"It looks like we've
"Started up Christmas again!"
"There are miles more to travel,
"And much more to do!
"Let's go home, my friend,
"And get started anew!"
He looked to the sky
And heard jingle bells sound---
And then,
In a twinkling,
That tree man was gone!

Filled With Our Gratitude



With best wishes at the holiday season, and heartfelt
thanks for your loyal patronage all year long.



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TWAS THE NIGHT BEFORE CHRISTMAS

By Clement Clarke Moore

Twas the night before Christmas, when all through the house Not a creature was stirring, not even a mouse.

The stockings were hung by the chimney with care,

In hopes that St Nicholas soon would be there.

The children were nestled all snug in their beds,

While visions of sugar-plums danced in their heads.

And mamma in her 'kerchief, and I in my cap,

Had just settled our brains for a

long winter's nap.

When out on the lawn there arose such a clatter,

I sprang from the bed to see what was the matter.

Away to the window I flew like a flash,

Tore open the shutters and threw up the sash.

The moon on the breast of the new-fallen snow

Gave the lustre of mid-day to objects below.

When, what to my wondering eyes should appear,

But a miniature sleigh, and eight tinny reindeer.

With a little old driver, so lively and quick,

I knew in a moment it must be St Nick.

More rapid than eagles his coursers they came,

And he whistled, and shouted, and called them by name!

"Now Dasher! now, Dancer! now, Prancer and Vixen!

On, Comet! On, Cupid! on, on Donner and Blitzen!

To the top of the porch! to the top of the wall!

Now dash away! Dash away! Dash away all!"

As dry leaves that before the wild hurricane fly,

When they meet with an obstacle, mount to the sky.

So up to the house-top the coursers they flew,

With the sleigh full of Toys, and St Nicholas too.

And then, in a twinkling, I heard on the roof

The prancing and pawing of each little hoof.

As I drew in my head, and was turning around,

Down the chimney St Nicholas came with a bound.

He was dressed all in fur, from his head to his foot,

And his clothes were all tarnished with ashes and soot.

A bundle of Toys he had flung on his back,

And he looked like a peddler, just opening his pack.

His eyes-how they twinkled! his dimples how merry!

His cheeks were like roses, his nose like a cherry!

His droll little mouth was drawn up like a bow,

And the beard of his chin was as white as the snow.

The stump of a pipe he held tight in his teeth,

And the smoke it encircled his head like a wreath.

He had a broad face and a little round belly,

That shook when he laughed, like a bowlful of jelly!

He was chubby and plump, a right jolly old elf,

And I laughed when I saw him, in spite of myself!

A wink of his eye and a twist of his head,

Soon gave me to know I had nothing to dread.

He spoke not a word, but went straight to his work,

And filled all the stockings, then turned with a jerk.

And laying his finger aside of his nose,

And giving a nod, up the chimney he rose!

He sprang to his sleigh, to his team gave a whistle,

And away they all flew like the down of a thistle.

But I heard him exclaim, 'ere he drove out of sight,

"Happy Christmas to all, and to all a good-night!"

Joy to the World

I'd like to take this opportunity to wish you and yours a bright and beautiful holiday season. May it be filled with reasons to celebrate!

Oneil Carlier, MLA
Whitecourt - Ste. Anne Constituency

4811 Crockett Street
 Box 3618 Mayerthorpe, AB T0E 1N0
 Ph: 780-786-1997 | Fax: 780-786-1995
 Toll-Free 1-800-786-7136
 Whitecourt.steanne@assembly.ab.ca

WINTER WONDERLAND

Sleigh bells ring, are you listening,
 In the lane, snow is glistening
 A beautiful sight,
 We're happy tonight.
 Walking in a winter wonderland.
 Gone away is the bluebird,
 Here to stay is a new bird
 He sings a love song,
 As we go along,
 Walking in a winter wonderland.
 In the meadow we can build a snowman,
 Then pretend that he is Parson Brown
 He'll say: Are you married?
 We'll say: No man,
 But you can do the job
 When you're in town.
 Later on, we'll conspire,
 As we dream by the fire
 To face unafraid,

The plans that we've made,
 Walking in a winter wonderland.
 In the meadow we can build a snowman,
 And pretend that he's a circus clown
 We'll have lots of fun with mister snowman,
 Until the alligators knock him down.
 When it snows, ain't it thrilling,
 Though your nose gets a chilling
 We'll frolic and play, the Eskimo way,
 Walking in a winter wonderland.
 Walking in a winter wonderland,
 Walking in a winter wonderland

I'LL BE HOME FOR CHRISTMAS

I'll be home for Christmas
 You can plan on me
 Please have snow and mistletoe
 And presents on the tree
 Christmas Eve will find me
 Where the love light gleams
 I'll be home for Christmas
 If only in my dreams
 I'll be home for Christmas

You can plan on me
 Please have snow and mistletoe
 And presents on the tree
 Christmas Eve will find me
 Where the love light gleams
 I'll be home for Christmas
 If only in my dreams
 If only in my dreams

LET IT SNOW

Oh the weather outside is frightful,
 But the fire is so delightful,
 And since we've no place to go,
 Let It Snow! Let It Snow! Let It Snow!
 It doesn't show signs of stopping,
 And I've bought some corn for popping,
 The lights are turned way down low,
 Let It Snow! Let It Snow! Let It

Snow!
 When we finally kiss goodnight,
 How I'll hate going out in the storm!
 But if you'll really hold me tight,
 All the way home I'll be warm.
 The fire is slowly dying,
 And, my dear, we're still good-bying,
 But as long as you love me so,
 Let It Snow! Let It Snow! Let It Snow!

Hope Your Season Is the Perfect Mix of Merry & Bright

Here's to you, our valued customers and friends! We greatly appreciate your support at the holidays and all year, and we look forward to sharing more good times with you in 2018.

We wish you and yours the best of holidays and a refreshing New Year. Cheers!

NYE Celebration **DECEMBER 31ST**
 9PM - UNTIL CLOSE
TRIGGER FINGER LIVE!!

Jungles Bar & Grill
 5015 50 Ave. Alberta Beach (780) 924-2242

Friendship Is Always In Fashion

Thanks for adding so much style to our year with your visits. We couldn't ask for better friends and customers!

We wish you all the best at the holidays and all year. Merry Christmas!

from Denise at
The Water Lilly Boutique
Clothing & Consignment Store

Fall Hours: Tues: By Appt. Only
 Wed/Thurs/Fri: 11:00 - 6:00
 Sat: 12:00 - 4:00 | Sun/Mon: Closed
 (780) 686-5977
 4915 Lac Ste Anne Trail Onoway, AB T0E 1V0

COME ON, RING THOSE BELLS

Everybody likes to take a holiday
 Everybody likes to take a rest
 Spending time together with the family
 Sharing lots of love and happiness.
 Come on, ring those bells,
 Light the Christmas tree,
 Jesus is the king
 Born for you and me.
 Come on, ring those bells,
 Every-body say,
 Jesus, we remember
 This your birthday.

Celebrations come because of something good.
 Celebrations we love to recall
 Mary had a baby boy in Bethlehem
 the greatest celebration of all.
 Come on, ring those bells,
 Light the Christmas tree,
 Jesus is the King
 Born for you and me.
 Come on, ring those bells,
 Every-body say,
 Jesus, we remember
 This your birthday.

I HEARD THE BELLS ON CHRISTMAS DAY

I heard the bells on Christmas Day
 Their old familiar carols play.
 And wild and sweet the words repeat
 Of Peace on earth, good will to men.
 I thought how as the day had come
 The belfries of all Christendom
 Had roll'd along th' unbroken song
 Of Peace on earth, good will to men.

And in despair, I bow'd my head:
 "There is no peace on earth," I said,
 "For hate is strong and mocks the song,
 Of Peace on earth, good will to men."
 Then pealed the bells more loud and deep;
 "God is not dead, nor doth He sleep;
 The wrong shall fail, the right prevail,
 With Peace on earth, good will to men."

ANGELS, FROM THE REALMS OF GLORY

Angels, from the realms of glory,
 Wing your flight o'er all the earth;
 Ye, who sang creation's story,
 Now proclaim Messiah's birth:
 Come and worship,
 Come and worship,
 Worship Christ, the new-born King.
 Shepherds in the field abiding,
 Watching o'er your flocks by night,
 God with man is now residing;
 Yonder shines the infant Light:
 Refrain
 Sages, leave your contemplations,
 Brighter visions beam afar:
 Seek the great Desire of nations;
 Ye have seen his natal star: Re-
 frain
 Saints before the altar bending,
 Watching long in hope and fear,
 Suddenly the Lord, descend-
 ing,
 In his temple shall appear: Re-
 frain

OUR GIFT TO YOU
10% OFF
 Bring in this ad.

MERRY CHRISTMAS!

LIQUOR COTTAGE

4720 47 St, Alberta Beach
 780.924.3385

JOY TO THE WORLD

Joy to the world! the Lord is come;
 Let earth receive her King;
 Let every heart prepare Him room,
 and heaven and nature sing,
 and heaven and nature sing,
 and heaven, and heaven and nature sing.

Joy to the earth! the Savior reigns;
 Let men their songs employ;
 while fields and floods,
 rocks, hills and plains
 Repeat the sounding joy,
 Repeat the sounding joy,
 Repeat, repeat the sounding joy.
 No more let sins and sorrows

grow,
 nor thorns infest the ground;
 He comes to make His blessing
 flow
 far as the curse is found,
 far as the curse is found,
 far as, far as the curse is found.

He rules the world with truth and
 grace,
 and makes the nations prove
 the glories of His righteousness,
 and wonders of His love,
 and wonders of His love,
 and wonders, wonders of His love.

STILL, STILL, STILL

Still, still, still,
 One can hear the falling snow.
 For all is hushed,
 The world is sleeping,
 Holy Star its vigil keeping.
 Still, still, still,
 One can hear the falling snow.
 Sleep, sleep, sleep,
 'Tis the eve of our Saviour's birth.
 The night is peaceful all around
 you,
 Close your eyes,

Let sleep surround you.
 Sleep, sleep, sleep,
 'Tis the eve of our Saviour's birth.
 Dream, dream, dream,
 Of the joyous day to come.
 While guardian angels without
 number,
 Watch you as you sweetly slumber.
 Dream, dream, dream,
 Of the joyous day to come.

OH CHRISTMAS TREE

O Christmas tree, O Christmas tree!
 How are thy leaves so verdant!
 O Christmas tree, O Christmas tree,
 How are thy leaves so verdant!
 Not only in the summertime,
 But even in winter is thy prime.
 O Christmas tree, O Christmas tree,
 How are thy leaves so verdant!
 O Christmas tree, O Christmas tree,
 Much pleasure doth thou bring me!
 O Christmas tree, O Christmas tree,
 Much pleasure doth thou bring me!

For every year the Christmas tree,
 Brings to us all both joy and glee.
 O Christmas tree, O Christmas tree,
 Much pleasure doth thou bring me!
 O Christmas tree, O Christmas tree,
 Thy candles shine out brightly!
 O Christmas tree, O Christmas tree,
 Thy candles shine out brightly!
 Each bough doth hold its tiny light,
 That makes each toy to sparkle bright.
 O Christmas tree, O Christmas tree,
 Thy candles shine out brightly!

SILENT NIGHT

Silent night, holy night,
 All is calm, all is bright
 Round yon virgin mother and child.
 Holy infant so tender and mild,
 Sleep in heavenly peace.
 Sleep in heavenly peace.
 Silent night, holy night,
 Shepherds quake at the sight,
 Glories stream from heaven afar,

Heavenly hosts sing alleluia;
 Christ the Saviour, is born!
 Christ the Saviour, is born!
 Silent night, holy night,
 Son of God, love's pure light
 Radiant beams from thy holy face,
 With the dawn of redeeming grace,
 Jesus, Lord, at thy birth.
 Jesus, Lord, at thy birth.

**The Catholic Parish
of Lac Ste Anne**
 300-3510 Lac Ste Anne Trail
 Alberta Beach, AB

**Invites you to celebrate the
Christmas Season with us.**

Reconciliation
December 20th, 2017 at 6:00 p.m

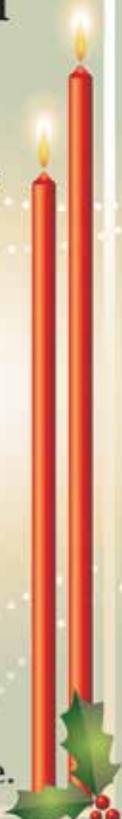
Sunday Mass
December 24th, 2017 at 10:00 a.m

Christmas Eve Mass
December 24th, 2017 at 8:00 p.m

Christmas Day Mass
December 25th, 2017 at 10:00 a.m.

New Office Hours
 Tuesdays 10:00A.M. to 2:00P.M.
 Thursdays 10:00A.M. to 2:00P.M.

**We welcome all who wish to
attend and God Bless everyone.**



**Alberta Beach & District
Agricultural Society**

*needs new members to
keep events like Farmers
Markets & Polynesian Days
going. If you are looking for
ways to help your community
call (780) 913-5595.*




Happy Holiday Wishes

Hope it's merry. Hope it's bright. Hope it's filled
with goodness and light. May this holiday season
deliver much cheer to you and your loved ones
straight through the New Year.

**Merry Christmas and all the
best in the New Year 2018**




Judy Muir School Trustee
 judy.muir@ngps.ca 780.924.3654

WE THREE KINGS OF ORIENT ARE

We three kings of Orient are
 Bearing gifts we traverse afar.
 Field and fountain, moor and
 mountain,
 Following yonder star.
 Chorus
 O star of wonder, star of night,
 Star with royal beauty bright,
 Westward leading, still pro-
 ceeding,
 Guide us to thy perfect Light.
 Born a king on Bethlehem's
 plain,
 Gold I bring to crown Him
 again,
 King forever, ceasing never
 Over us all to reign. Chorus
 Frankincense to offer have I.
 Incense owns a Deity nigh.

Prayer and praising all men
 raising,
 Worship Him, God on high.
 Chorus
 Myrrh is mine: Its bitter per-
 fume
 Breaths a life of gathering
 gloom.
 Sorrowing, sighing, bleeding
 dying,
 Sealed in the stone-cold tomb.
 Chorus
 Glorious now behold Him
 arise,
 King and God and Sacrifice.
 Alleluia, alleluia!
 Sounds through the earth and
 skies. Chorus

OH HOLY NIGHT

Oh holy night!
 The stars are brightly shining
 It is the night of the dear Sav-
 ior's birth!
 Long lay the world in sin and
 error pining
 Till he appear'd and the soul
 felt its worth.
 A thrill of hope the weary
 world rejoices
 For yonder breaks a new and
 glorious morn!
 Fall on your knees
 Oh hear the angel voices
 Oh night divine
 Oh night when Christ was born
 Oh night divine
 Oh night divine
 Led by the light of Faith se-
 renely beaming
 With glowing hearts by His

cradle we stand
 So led by light of a star sweetly
 gleaming
 Here come the wise men from
 Orient land
 The King of Kings lay thus in
 lowly manger
 In all our trials born to be our
 friend.
 Truly He taught us to love one
 another
 His law is love and His gospel
 is peace
 Chains shall He break for the
 slave is our brother
 And in His name all oppres-
 sion shall cease
 Sweet hymns of joy in grateful
 chorus raise we,
 Let all within us praise His
 holy name.

SILVER BELLS

City sidewalks, busy sidewalks
 Dressed in holiday style.
 In the air
 There's a feeling
 of Christmas.
 Children laughing
 People passing

Meeting smile after smile
 And on ev'ry street corner
 you'll hear,
 Silver bells, silver bells
 It's Christmas time in the city.
 Ring-a-ling, hear them sing.
 Soon it will be Christmas day.

Strings of street lights
 Even stop lights
 Blink a bright red and green
 As the shoppers rush
 Home with their treasures.
 Hear the snow crunch.
 See the kids bunch.

This is Santa's big scene.
 And above all this bustle
 You'll hear,
 Silver bells, silver bells
 It's Christmas time in the city
 Ring-a-ling, hear them sing
 Soon it will be Christmas day.

**Let It Snow.
 Let It Sparkle!**

As flurries of snow, twinkling lights and yuletide greetings fill the air, our hearts and spirits are lifted by the pure joy of Christmas time. May the spirit of the season fill you with the same sense of wonder and contentment into the New Year and beyond.

Thank you for helping to make 2017 an outstanding year for us. We owe our success to the loyal support of friends and customers like you, and we couldn't be more grateful for the kindness you have shown us.

Merry Christmas
 From Chere & family
**BeachComber
 Beauty &
 Barber Salon**
 & The Bulletins' JUST STUFF

Alberta Beach
 780-924-3242
 780-951-3242

*From Our Family to Yours,
 Best Wishes for a Merry Christmas!*

Brightly wrapped boxes...
 stockings stuffed with surprises...
 fresh Christmas cookies...
 twinkling trees all aglow...

Of all the special gifts the holiday season delivers, we appreciate the friendship of good folks like you most of all.

*Thank you for delighting us
 with your visits this year. We look forward to serving
 you again soon, and we wish you the merriest of holidays.*

from
Beach Front Liquor
 Alberta Beach, AB 780-669-8650

FROSTY THE SNOWMAN

Frosty the snowman was a jolly happy soul,
 With a corncob pipe and a button nose,
 And two eyes made out of coal.
 Frosty the snowman is a fairy tale, they say,
 He was made of snow but the children
 know how he came to life one day.
 There must have been some magic in that
 Old silk hat they found.

For when they placed it on his head,
 He began to dance around.
 O, Frosty the snowman
 Was alive as he could be,
 And the children say he could laugh
 And play just the same as you and me.
 Thumpetty thump thump,
 Thumpetty thump thump,
 Look at Frosty go.
 Thumpetty thump thump,
 Thumpetty thump thump,

Over the hills of snow.
 Frosty the snowman knew
 The sun was hot that day,
 So he said, "Let's run and we'll have some fun
 now before I melt away."
 Down to the village,
 With a broomstick in his hand,
 Running here and there all
 Around the square saying,
 Catch me if you can.
 He led them down the streets
 of town
 Right to the traffic cop.

And he only paused a moment
 when
 He heard him holler "Stop!"
 For Frosty the snowman
 Had to hurry on his way,
 But he waved goodbye saying,
 "Don't you cry,
 I'll be back again some day."
 Thumpetty thump thump,
 Thumpetty thump thump,
 Look at Frosty go.
 Thumpetty thump thump,
 Thumpetty thump thump,
 Over the hills of snow.

THE FRIENDLY BEASTS

Jesus, our brother, kind and good,
 Was humbly born in a stable rude;
 And the friendly beasts around
 Him stood.
 Jesus, our brother, kind and good.
 "I," said the Donkey, shaggy
 and brown,
 "I carried His mother up hill
 and down;
 I carried His mother to Bethlehem town."
 "I," said the Donkey, shaggy
 and brown.

"I," said the Cow, all white and red,
 "I gave Him my manger for His bed;
 I gave Him my hay to pillow
 His head."
 "I," said the Cow, all white and red.
 "I," said the Sheep, with the curly horn,
 "I gave Him my wool for His blanket warm;
 He wore my coat on Christmas
 morn."
 "I," said the Sheep, with the curly horn.

"I," said the Dove, from the rafters high,
 "I cooed Him to sleep that He should not cry;
 We cooed Him to sleep, my mate and I."
 "I," said the Dove, from the

rafters high.
 Thus every beast by some glad spell,
 In the stable dark was glad to tell
 Of the gift he gave Emmanuel,
 The gift he gave Emmanuel.

ANGELS WE HAVE HEARD ON HIGH

Angels we have heard on high,
 Singing sweetly through the night,
 And the mountains in reply
 Echoing their brave delight.
 Gloria in excelsis Deo.
 Gloria in excelsis Deo.
 Shepherds, why this jubilee?
 Why these songs of happy cheer?
 What great brightness did you see?
 What glad tiding did you hear?
 Refrain
 Come to Bethlehem and see
 Him whose birth the angels sing;
 Come, adore on bended knee
 Christ, the Lord, the new-born King. Refrain
 See him in a manger laid
 Whom the angels praise above;
 Mary, Joseph, lend your aid,

While we raise our hearts in love. Refrain

United Church Christmas Eve Services

Sunday, December 24th, 2017
Zion United, Paradise Estates - 7:00 pm

Contact the Onoway Pastorial
Charge Office at 924-3351



*Wishing everyone
a blessed holiday season!*

OUR LADY OF LOURDES CATHOLIC CHURCH

Lac La Nonne
780-967-2907

CHRISTMAS SCHEDULE

*Please join us.
Everyone Welcome.*

**Christmas Eve Mass
December 24, 4:00 p.m.**

**New Year's Eve Mass
December 31, 4:00 p.m.**



CAROL OF THE BELLS

Hark! how the bells
 Sweet silver bells
 All seem to say,
 "Throw cares away."
 Christmas is here
 Bringing good cheer
 To young and old
 Meek and the bold
 Ding, dong, ding, dong
 That is their song
 With joyful ring
 All caroling
 One seems to hear
 Words of good cheer
 From ev'rywhere
 Filling the air
 Oh how they pound,

Raising the sound,
 O'er hill and dale,
 Telling their tale,
 Gaily they ring
 While people sing
 Songs of good cheer
 Christmas is here
 Merry, merry, merry, merry
 Christmas
 Merry, merry, merry, merry
 Christmas
 On, on they send
 On without end
 Their joyful tone
 To ev'ry home
 (repeat from the beginning)
 Ding, dong, ding, dong.

UP ON THE HOUSETOP

Up on the housetop reindeer
 pause
 Out jumps good old Santa
 Clause
 Down thru the chimney with
 lots of toys
 All for the little ones
 Christmas joys.
 Chorus
 Ho, ho, ho!
 Who wouldn't go!
 Ho, ho, ho!
 Who wouldn't go!
 Up on the housetop
 Click, click, click
 Down thru the chimney with
 Good Saint Nick

First comes the stocking
 Of little Nell
 Oh, dear Santa Fill it well
 Give her a dolly
 That laughs and cries
 One that will open
 And shut her eyes
 Repeat Chorus
 Next comes the stocking
 Of little Will
 Oh, just see what
 A glorious fill
 Here is a hammer
 And lots of tacks
 Also a ball
 And a whip that cracks
 Repeat Chorus

HERE COMES SANTA CLAUS

Here comes Santa Claus!
 Here comes Santa Claus!
 Right down Santa Claus Lane!
 Vixen and Blitzen and all his
 reindeer
 are pulling on the reins.
 Bells are ringing, children

singing;
 All is merry and bright.
 Hang your stockings and say
 your prayers,
 'Cause Santa Claus comes to-
 night.
 Here comes Santa Claus!

Here comes Santa Claus!
 Right down Santa Claus Lane!
 He's got a bag that is filled
 with toys
 for the boys and girls again.
 Hear those sleigh bells jingle
 jangle,

What a beautiful sight.
 Jump in bed, cover up your
 head,
 'Cause Santa Claus comes to-
 night.

At This Season of Giving-



We'd like to give you our well wishes for a happy and healthy holiday season. We feel deeply honored to have your friendship and trust. Thanks!

Merry Christmas from
 Management & Staff at
**Community Health
 Pharmacy**

Sangudo, AB (780) 785-3784

WITH THANKS
 FOR YOUR
 TRUST

... and best wishes to all our customers for a holiday filled with harmony and joy

Merry Christmas
 From Shelly & Tanya
 A.T.B. Financial Agency

for your goodwill, we remain in your debt, and look forward to serving you again next year.



Sangudo 785-2737

THE MOST WONDERFUL DAY OF THE YEAR

A packful of toys means a sackful of joys
 For millions of girls and for millions of boys
 When Christmas Day is here
 The most wonderful day of the year!
 A jack in the box waits for children to shout,
 "Wake up, don't you know that it's time to come out!"
 When Christmas Day is here
 The most wonderful day of the year!

year!
 Toys galore
 Scattered on the floor
 There's no room for more
 And it's all because of Santa Claus!
 A scooter for Jimmy, a dolly for Sue
 The kind that will even say "How do you do."
 When Christmas Day is here
 The most wonderful day of the year.

MISTLETOE & HOLLY

Oh by gosh, by golly, it's time for mistletoe and holly,
 Tasty pheasants, Christmas presents,
 Countrysides covered with snow.
 Oh by gosh, by jingle,
 It's time for carols and Kris Kringle.
 Overeating, merry greetings
 From relatives you don't know.

Then comes that big night,
 Giving the tree a trim.
 You'll hear voices by starlight
 Singing yuletide hollers...
 Oh by gosh, by golly,
 It's time for mistletoe and holly,
 Fancy ties and Grandma's pies
 And folks stealing a kiss or two,
 As they whisper Merry Christmas to you.

HAVE YOURSELF A MERRY LITTLE CHRISTMAS

Have yourself a merry little Christmas,
 Let your heart be light
 From now on,
 our troubles will be out of sight
 Have yourself a merry little Christmas,
 Make the Yule-tide gay,
 From now on,
 our troubles will be miles away.
 Here we are as in olden days,

Happy golden days of yore.
 Faithful friends who are dear to us
 Gather near to us once more.
 Through the years
 We all will be together,
 If the Fates allow
 Hang a shining star upon the highest bough.
 And have yourself
 A merry little Christmas now.

RUDOLPH THE RED-NOSED REINDEER

Rudolph, the red-nosed reindeer
 Had a very shiny nose.
 And if you ever saw him,
 you would even say it glows.
 All of the other reindeer
 used to laugh and call him names.
 They never let poor Rudolph
 join in any reindeer games.
 Then one foggy Christmas Eve

Santa came to say:
 "Rudolph with your nose so bright,
 won't you guide my sleigh tonight?"
 Then all the reindeer loved him
 as they shouted out with glee,
 Rudolph the red-nosed reindeer,
 you'll go down in history!



Filled With Warm Wishes
 We're bubbling over with gratitude for your continued patronage!
 Merry Christmas & Happy New Year!

Please Don't Drink & Drive
 — From Management & Staff at

Redneck Liquor
 Sangudo, AB 785-2229



Tidings of Comfort & Joy

To our many best friends everywhere,
 go our very best wishes for a Merry Christmas and a memorable New Year.
 We loved every minute of serving you ~ thanks!

NEW Treatment options are now available for all animals, large or small, with our new therapeutic laser.

Merry Christmas
 from Ralph & Staff at
Sangudo Veterinary Clinic
 Sangudo, AB 785-2200

WE WISH YOU A MERRY CHRISTMAS

We wish you a Merry Christmas;
 We wish you a Merry Christmas;
 We wish you a Merry Christmas and a Happy New Year.
 Good tidings we bring to you and your kin;
 Good tidings for Christmas and a Happy New Year.
 Oh, bring us a figgy pudding;
 Oh, bring us a figgy pudding;

Oh, bring us a figgy pudding and a cup of good cheer: Refrain
 We won't go until we get some;
 We won't go until we get some;
 We won't go until we get some,
 so bring some out here: Refrain
 We wish you a Merry Christmas;
 We wish you a Merry Christmas;
 We wish you a Merry Christmas and a Happy New Year.

JOLLY OLD SAINT NICHOLAS

Jolly old Saint Nicholas,
 Lean your ear this way!
 Don't you tell a single soul
 What I'm going to say;
 Christmas Eve is coming soon;
 Now, you dear old man,
 Whisper what you'll bring to me;
 Tell me if you can.
 When the clock is striking twelve,
 When I'm fast asleep,
 Down the chimney broad and black,

With your pack you'll creep;
 All the stockings you will find
 Hanging in a row;
 Mine will be the shortest one,
 You'll be sure to know.
 Johnny wants a pair of skates;
 Susy wants a dolly;
 Nellie wants a story book;
 She thinks dolls are folly;
 As for me, my little brain
 Isn't very bright;
 Choose for me, old Santa Claus,
 What you think is right.

LITTLE DRUMMER BOY

Come they told me, pa rum pum pum pum
 A new born King to see, pa rum pum pum pum
 Our finest gifts we bring, pa rum pum pum pum
 To lay before the King, pa rum pum pum pum,
 rum pum pum pum, rum pum pum pum,
 rum pum pum,

So to honor Him, pa rum pum pum pum,
 When we come.
 Little Baby, pa rum pum pum pum
 I am a poor boy too, pa rum pum pum pum
 I have no gift to bring, pa rum pum pum pum
 That's fit to give the King, pa

rum pum pum pum,
 rum pum pum pum, rum pum pum pum,
 Shall I play for you, pa rum pum pum pum,
 On my drum?
 Mary nodded, pa rum pum pum pum
 The ox and lamb kept time, pa rum pum pum pum

I played my drum for Him, pa rum pum pum pum
 I played my best for Him, pa rum pum pum pum,
 rum pum pum pum, rum pum pum pum,
 Then He smiled at me, pa rum pum pum pum
 Me and my drum.

Catch the Spirit!



The holiday spirit is in the air, and we're so grateful to share it with good friends like you. Thanks for choosing us. Serving you has been a pleasure, and we really appreciate your patronage.

We wish you a very merry Christmas, topped with a happy and healthy New Year!

Merry Christmas from Dianne & Staff at
Dianne's Tri-Village Pizza
 Dec 24 & 25 - CLOSED • December 26th open from 3:00-9:00PM
 New Years Eve 12:00-10:00pm • New Years Day 2:00- 9:00PM
Alberta Beach (780) 924-3132

SWEET TIDINGS



Hope your holiday is a real treat!

Thanks for putting the icing on our year with your visits.

From Tracy & Staff at
O' How Sweet It Is Sweet House & Bakery
Onoway, AB (780) 266-5561

OH COME, ALL YE FAITHFUL

O come, all ye faithful,
 Joyful and triumphant,
 O come ye, O come ye to Beth-
 lehem;
 Come and behold him,
 Born the King of angels;
 O come, let us adore him,
 O come, let us adore him,
 O Come, let us adore him,
 Christ the Lord.
 God of God,
 Light of Light,
 Lo! he abhors not the Virgin's
 womb:
 Very God,
 Begotten, not created; Refrain
 Sing, choirs of angels,
 Sing in exultation,
 Sing, all ye citizens of heaven
 above;
 Glory to God
 In the highest; Refrain
 See how the shepherds,
 Summoned to his cradle,
 Leaving their flocks, draw nigh

to gaze;
 We too will thither
 Bend our joyful footsteps; Re-
 frain
 Child, for us sinners
 Poor and in the manger,
 We would embrace thee, with
 love and awe;
 Who would not live thee,
 Loving us so dearly? Refrain
 Yea, Lord, we greet thee,
 Born this happy morning;
 Jesus, to thee be glory given;
 Word of the Father,
 Now in flesh appearing; Re-
 frain



FROM HEAVEN ABOVE TO EARTH I COME

From heaven above to earth I
 come,
 To bear good news to every
 home,
 Glad tidings of great joy I
 bring,
 Whereof I now will gladly
 sing.
 To you this night is born a
 Child
 Of Mary, chosen mother mild;

This little Child, of lowly birth,
 Shall be the joy of all the earth.
 Glory to God in highest heav-
 en,
 Who unto us His Son hath giv-
 en!
 While angels sing with pious
 mirth,
 A glad New Year to all the
 earth.

Wishing you a happy and healthy holiday season. Thank you for the privilege of serving you this year.

From Diane & Staff at



Barrhead



Season's Eatings & Many Thanks!

With much gratitude for the privilege of serving you this past year.

Merry Christmas & Happy New Year
 from Management & Staff of
CALAHOO MEATS
 Calahoo, AB 458-2136




Thank You

A Note of Thanks at the Holidays

We're more thankful than words can express, As we send you glad tidings for a merry Christmas; For your goodwill and friendship, too... We're deeply indebted to each one of you!

Merry Christmas & Happy New Year! from The Staff of

C.I.B.C. Onoway

Onoway, AB (780) 967-2211

THE TWELVE DAYS OF CHRISTMAS

On the first day of Christmas,
 my true love sent to me
 A partridge in a pear tree.
 On the second day of Christmas,
 my true love sent to me
 Two turtle doves,
 And a partridge in a pear tree.
 On the third day of Christmas,
 my true love sent to me
 Three French hens,
 Two turtle doves,
 And a partridge in a pear tree.
 On the fourth day of Christmas,
 my true love sent to me

Four calling birds,
 Three French hens,
 Two turtle doves,
 And a partridge in a pear tree.
 On the fifth day of Christmas,
 my true love sent to me
 Five golden rings,
 Four calling birds,
 Three French hens,
 Two turtle doves,
 And a partridge in a pear tree.
 On the sixth day of Christmas,
 my true love sent to me
 Six geese a-laying,
 Five golden rings,
 Four calling birds,

Three French hens,
 Two turtle doves,
 And a partridge in a pear tree.
 On the seventh day of Christmas,
 my true love sent to me
 Seven swans a-swimming,
 Six geese a-laying,
 Five golden rings,
 Four calling birds,
 Three French hens,
 Two turtle doves,
 And a partridge in a pear tree.
 On the eighth day of Christmas,
 my true love sent to me

Eight maids a-milking,
 Seven swans a-swimming,
 Six geese a-laying,
 Five golden rings,
 Four calling birds,
 Three French hens,
 Two turtle doves,
 And a partridge in a pear tree.
 On the ninth day of Christmas,
 my true love sent to me
 Nine ladies dancing,
 Eight maids a-milking,
 Seven swans a-swimming,
 Six geese a-laying,
 Five golden rings,
 Four calling birds,
 Three French hens,
 Two turtle doves,
 And a partridge in a pear tree.
 On the tenth day of Christmas,
 my true love sent to me
 Ten lords a-leaping,
 Nine ladies dancing,
 Eight maids a-milking,
 Seven swans a-swimming,
 Six geese a-laying,
 Five golden rings,
 Four calling birds,
 Three French hens,
 Two turtle doves,
 And a partridge in a pear tree.
 On the eleventh day of Christmas,
 my true love sent to me
 Eleven pipers piping,
 Ten lords a-leaping,
 Nine ladies dancing,
 Eight maids a-milking,
 Seven swans a-swimming,
 Six geese a-laying,
 Five golden rings,
 Four calling birds,
 Three French hens,
 Two turtle doves,
 And a partridge in a pear tree.
 On the twelfth day of Christmas,
 my true love sent to me
 Twelve drummers drumming,
 Eleven pipers piping,
 Ten lords a-leaping,
 Nine ladies dancing,
 Eight maids a-milking,
 Seven swans a-swimming,
 Six geese a-laying,
 Five golden rings,
 Four calling birds,
 Three French hens,
 Two turtle doves,
 And a partridge in a pear tree!

With Our Thanks

When it comes to our members,
 our gratitude runs deep. With best
 wishes and many thanks to all.

Wishing all season's greetings and all the best
 in the New Year. From Management and Staff

Pembina West Co-op

Barrhead Mayerthorpe Whitecourt
674-2201 786-2093 778-3239



Lac Ste. Anne County Fire Services Is Recruiting all Stations

Give the gift of service this holiday season... volunteer for paid-on-call positions within Lac Ste. Anne County Fire Services.

Free Training – Free Certification

Standard and Advanced First Aid – CPR – AED
Air Brakes

Vehicle Extrication & Advanced Vehicle Extrication

Firefighter Level 1

Firefighter Level 2

Wildland Firefighter

Emergency Vehicle Operations including licensing for Class 3

Ice Rescue and Open Water Rescue

HazMat Response

Please contact your local Station Officer

or

Lac Ste. Anne County Fire Services Department, at 1-866-880-5722

Firefighter applications are available at CountyFire.ca

Ste. Anne East End Station
County Deputy Fire Chief- Julien Bourgeois
780-221-0727

jbougeois@Lsac.ca

Cpt. - Brent Sanderson
587-337-3066

bsanderson@Lsacfire.ca

Station 3 - Rich Valley
Cpt. – Edward Parady
780-967-3164

eparady@Lsacfire.ca

Station 4 – Sangudo
DFC – Ed Gifford
780-674-0600

egifford@Lsacfire.ca



Station 5 - Darwell
DFC - Eugene Lewis
780-554-6813
elewis@Lsacfire.ca

Station 6 - Mayerthorpe
Cpt. - Angie Schroeder
780-974-0241
aschroeder@mayerthorpefire.ca

Station 7 - Cherhill
Cpt. - Renee Topley
780-271-4147
rtopley@Lsacfire.ca

Volunteering with Lac Ste. Anne County Fire Services can lead to career opportunities –
WE WANT YOU!!

Smile!
It's Almost Christmas



Here's wishing all our patients and their families a season that's merry and bright. We consider it a privilege to serve you and thank you for entrusting us with your dental care.

Merry Christmas & Happy New Year!
Dr. Rodney Giebelhaus

Mayerthorpe Dental Clinic

780-786-2878
Mayerthorpe, Alberta

GOOD KING WENCESLAS

Good King Wenceslas looked out
On the feast of Stephen,
When the snow lay round about,
Deep and crisp and even.
Brightly shown the moon that night,
Though the frost was cruel,
When a poor man came in sight,
Gathering winter fuel.
Hither, page, and stand by me.
If thou know it telling:
Yonder peasant, who is he?
Where and what his dwelling?
Sire, he lives a good league hence,

Underneath the mountain,
Right against the forest fence
By Saint Agnes fountain.
Bring me flesh, and bring me wine.
Bring me pine logs hither.
Thou and I will see him dine
When we bear the thither.
Page and monarch, forth they went,
Forth they went together
Through the rude wind's wild lament
And the bitter weather.
Sire, the night is darker now,
And the wind blows stronger.

Fails my heart, I know not how.
I can go no longer.
Ark my footsteps my good page,
Tread thou in them boldly:
Thou shalt find the winter's rage
Freeze thy blood less coldly.
In his master's step he trod,
Where the snow lay dented.
Heat was in the very sod
Which the saint had printed.
Therefore, Christian men, be sure,
Wealth or rank possessing,
Ye who now will bless the poor
Shall yourselves find blessing.

ALL I WANT FOR CHRISTMAS IS MY TWO FRONT TEETH

Every body stops
and stares at me
These two teeth are
gone as you can see
I don't know just who
to blame for this catastrophe!
But my one wish on Christmas
Eve
is as plain as it can be!
All I want for Christmas

is my two front teeth,
my two front teeth,
see my two front teeth!
Gee, if I could only
have my two front teeth,
then I could wish you
"Merry Christmas."
It seems so long since I could say,
"Sister Susie sitting on a thistle!"
Gosh oh gee, how happy I'd be,

if I could only whistle (thhhh,
thhhh)
All I want for Christmas
is my two front teeth,
my two front teeth,
see my two front teeth.
Gee, if I could only
have my two front teeth,
then I could wish you
"Merry Christmas!"

season's greetings

At this special time, we'd like to acknowledge all the folks who have made this year a good one for us.

From Bob & Staff at
Gunn General Store



Gunn, AB
(780) 967-5550

HOPE IT'S MERRY!

Everyone here is wishing you a most joyful and magical season. Thanks!



Merry Christmas

From Bob & Staff at
Gunn Liquor Store
Gunn, AB 780-967-5550

HAPPY HOLIDAY

Happy Holiday
 Happy Holiday
 While the merry bells keep ringing
 May your every wish come true
 Happy Holiday
 Happy Holiday
 May the calendar keep bringing
 Happy Holidays to you
 It's the holiday season
 And Santa Claus is coming back
 The Christmas snow is white on the ground

When old Santa gets into town
 He'll be coming down the chimney, down
 Coming down the chimney, down
 It's the holiday season
 And Santa Claus has got a toy
 For every good girl and good little boy
 He's a great big bundle of joy
 He'll be coming down the chimney, down
 Coming down the chimney, down
 He'll have a big fat pack

upon his back
 And lots of goodies for you and me
 So leave a peppermint stick for old St. Nick
 Hanging on the Christmas tree
 It's the holiday season
 With the whoop-de-do and hickory dock
 And don't forget to hang up your sock
 "Cause just exactly at 12 o'clock
 He'll be coming down the chimney

Coming down the chimney
 Coming down the chimney, down!
 Happy Holiday
 Happy Holiday
 While the merry bells keep bringing
 Happy Holidays to you
 Happy Holiday
 Happy Holiday
 May the calendar keep bringing
 Happy Holidays to you
 To you
 Happy Holiday

STAR OF THE EAST

Star of the East, oh Bethlehem star,
 Guiding us on to heaven afar
 Sorrow and grief and lull'd by the light
 Thou hope of each mortal, in death's lonely night
 Fearless and tranquil, we look up to Thee
 Knowing thou be m'st through eternity
 Help us to follow where Thou still dost guide
 Pilgrims of earth so wise
 Chorus
 Star of the East, thou hope of the soul
 While round us here the dark billows roll
 Lead us from sin to glory afar
 Thou star of the East, thou sweet Bethlehem's star
 Star of the East, oh Bethlehem's star,
 What tho' the storms of riat gather loud
 Faithful and pure thy rays beam to save
 And bright o'er the grave
 Smile of a Saviour are mirror'd in Thee
 Glimpses of Heav'n in thy light we see
 Guide us still onward to that blessed shore
 After earth toil is o'er
 Star of the East, thou hope of the soul
 Oh star that leads to God above
 Whose rays are peace and joy and love
 Watch o'er us still till life hath ceased
 Beam on, bright star, sweet Bethlehem star



Filled With Our Gratitude

We're hoping your holiday season is an equal mix of harmony and joy. For your goodwill and trust, please accept a generous measure of our sincere gratitude.

Merry Christmas
from Management & staff at

ONOWAY HEALTH CARE PHARMACY

Onoway, AB • (780) 967-2241

GUARDIAN BEACH PHARMACY

Alberta Beach, AB • (780) 924-3647

NUTTIN' FOR CHRISTMAS

Wishing You a Pawsome Holiday!



Hope this holiday season treats you and yours to nothing but the best. We're forever grateful to good friends and customers like you.

Thanks & Merry Christmas!
from Sue & Staff at
Doggie Style
Mayerthorpe, AB
786-0171

I broke my bat on Johnny's head;
Somebody snitched on me.
I hid a frog in sister's bed;
Somebody snitched on me.
I spilled some ink on Mommy's rug;
I made Tommy eat a bug;
Bought some gum with a penny slug;
Somebody snitched on me.
Oh, I'm gettin' nuttin' for Christmas
Mommy and Daddy are mad.
I'm getting nuttin' for Christmas
'Cause I ain't been nuttin' but

bad.
I put a tack on teacher's chair
Somebody snitched on me.
I tied a knot in Susie's hair
Somebody snitched on me.
I did a dance on Mommy's plants
Climbed a tree and tore my pants
Filled the sugar bowl with ants
Somebody snitched on me.
So, I'm gettin' nuttin' for Christmas
Mommy and Daddy are mad.
I'm gettin' nuttin' for Christmas
'Cause I ain't been nuttin' but

bad.
I won't be seeing Santa Claus;
Somebody snitched on me.
He won't come visit me because
Somebody snitched on me.
Next year I'll be going straight;
Next year I'll be good, just wait
I'd start now, but it's too late;
Somebody snitched on me.
So you better be good whatever you do
'Cause if you're bad, I'm warning you,
You'll get nuttin' for Christmas.

ROCKING AROUND THE CHRISTMAS TREE

Rocking around the Christmas tree
At the Christmas party hop
Mistletoe hung where you can see
Every couple tries to stop.
Rocking around the Christmas tree,

Let the Christmas spirit ring
Later we'll have some pumpkin pie
And we'll do some caroling.
You will get a sentimental
Feeling when you hear
Voices singing let's be jolly,
Deck the halls with boughs of

holly.
Rocking around the Christmas tree,
Have a happy holiday
Everyone dancing merrily
In the new old-fashioned way.



Wishing You a Holiday Rich in Blessings

Love, friendship, health, happiness, peace, goodwill and contentment...we hope your holiday season is filled with all the things that matter most.

Serving you has been our pleasure. Merry Christmas!
from Management & Staff of



Canada Trust
Mayerthorpe Branch 786-2204

with our thanks at
Christmas



Having customers like you fills us up...with cheer!
We really appreciate your stopping here!

Season's Greetings
from the Staff at
Pit Stop Gas & Convenience
Sangudo, Alberta 785-2432

OH LITTLE TOWN OF BETHLEHEM

O little town of Bethlehem,
 How still we see thee lie!
 Above thy deep and dreamless
 sleep
 The silent stars go by;
 Yet in thy dark streets shineth
 The everlasting Light;
 The hopes and fears of all the
 years
 Are met in thee to-night.
 For Christ is born of Mary,
 And gathered all above,
 While mortals sleep, the angels

keep
 Their watch of wondering
 love.
 O morning stars, together
 Proclaim the holy birth!
 And praises sing to God the
 King,
 And peace to men on earth.
 How silently, how silently,
 The wondrous gift is given!
 So God imparts to human
 hearts
 The blessings of his heaven.

No ear may hear his coming,
 But in this world of sin,
 Where meek souls will receive
 him, still
 The dear Christ enters in.
 Where children pure and hap-
 py
 Pray to the blessed Child,
 Where misery cries out to thee,
 Son of the mother mild;
 Where charity stands watching
 And faith holds wide the door,
 The dark night wakes, the glo-

ry breaks,
 And Christmas comes once
 more.
 O holy Child of Bethlehem!
 Descend to us, we pray;
 Cast out our sin and enter in,
 Be born in us to-day.
 We hear the Christmas angels
 The great glad tidings tell;
 O come to us, abide with us,
 Our Lord Emmanuel!

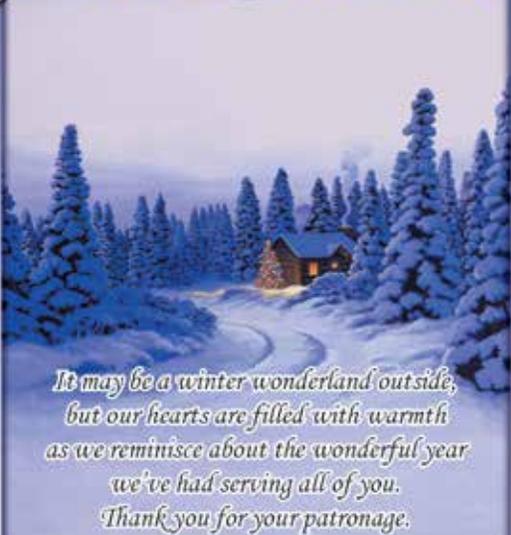
OVER THE RIVER AND THROUGH THE WOODS

Over the river and through the
 woods
 To Grandmother's house we
 go.
 The horse knows the way to
 carry the sleigh
 Through white and drifted
 snow.
 Over the river and through the
 woods,

Oh, how the wind does blow.
 It stings the toes and bites the
 nose
 As over the ground we go.
 Over the river and through the
 woods
 To have a full day of play.
 Oh, hear the bells ringing ting-
 a-ling-ling,
 For it is Christmas Day.

Over the river and through the
 woods,
 Trot fast my dapple gray;
 Spring o'er the ground just iike
 a hound,
 For this is Christmas Day.
 Over the river and through the
 woods
 And straight through the barn-
 yard gate.

It seems that we go so dread-
 fully slow;
 It is so hard to wait.
 Over the river and through the
 woods,
 Now Grandma's cap I spy.
 Hurrah for fun; the pudding's
 done;
 Hurrah for the pumpkin pie.



Greetings of the Season

*It may be a winter wonderland outside,
 but our hearts are filled with warmth
 as we reminisce about the wonderful year
 we've had serving all of you.
 Thank you for your patronage.*

Merry Christmas from Brenda & Staff
The Co-Operators
 Mayert Horpe, AB 786-2750



**Goodwill,
 cheer and friendship,**
 Twinkling lights here and
 there, The signs of the season
 are everywhere. As we welcome
 this time of peace, joy and fun, we
 extend our best wishes to each
 and every one who has made our
 year a resounding success...
**With friends such as you,
 we feel truly blessed!**

Merry Christmas!
 from Carell & Kristine at
Carvel
General Store
 Carvel, AB 963-1156

THE CHRISTMAS SONG

Chestnuts roasting on an open fire,
 Jack Frost nipping on your nose,
 Yuletide carols being sung by a choir,
 And folks dressed up like Eskimos.
 Everybody knows a turkey and some mistletoe,
 Help to make the season bright.
 Tiny tots with their eyes all aglow,
 Will find it hard to sleep tonight.

They know that Santa's on his way;
 He's loaded lots of toys and goodies on his sleigh.
 And every mother's child is going to spy,
 To see if reindeer really know how to fly.
 And so I'm offering this simple phrase,
 To kids from one to ninety-two,
 Although its been said many times, many ways,
 A very Merry Christmas to you!

REINDEER POOP

I woke up with such scare when I heard Santa call,
 "Now dash away, dash away, dash away all!"
 I ran to the lawn and in the snowy white drifts,
 those nasty reindeer had left "little gifts".
 I got an old shovel and started to scoop,
 neat little piles of "Reindeer Poop!"

But to throw them away, seemed such a waste,
 so I saved them, thinking-you might like a taste!
 As I finished my task, which took quite awhile.
 Old Santa, passed by and he sheepishly smiled.
 And I heard him exclaim as he was in the sky...
 "Well they're not potty trained, but at least they can fly!"

C-H-R-I-S-T-M-A-S

When I was but a youngster,
 Christmas meant one thing,
 That I'd be getting lots of toys that day.
 I learned a whole lot different,
 When my Mother sat me down,
 And taught me to spell Christmas this way:
 "C" is for the Christ child, born upon this day,
 "H" for herald angels in the night,
 "R" means our Redeemer,

"I" means Israel,
 "S" is for the star that shone so bright,
 "T" is for three wise men, they who traveled far,
 "M" is for the manger where he lay,
 "A"'s for all He stands for,
 "S" means shepherds came,
 And that's why there's a Christmas day,
 And that's why there's a Christmas day.

I SAW THREE SHIPS

I saw three ships come sailing by
 on Christmas Day, on Christmas Day.
 I saw three ships come sailing by
 on Christmas Day in the morning.
 And what was in those ships
 all three
 on Christmas Day, on Christmas Day?
 And what was in those ships

all three
 on Christmas Day in the morning?
 The Virgin Mary and Christ were there
 on Christmas Day, on Christmas Day.
 The virgin Mary and Christ were there
 on Christmas Day in the morning.

Hope your holiday is the cat's meow!
 Serving customers like you is pawsitively our pleasure.



Merry Christmas
 from Management & Staff at
The Hub Tavern & Kitchen
 Onoway, AB 967-2390

OPEN UP TO CHRISTMAS!



Wishing you a novel Noel filled with lots of mystery, adventure, romance and happy endings.
 For your visits this year, we are sincerely grateful.

MERRY CHRISTMAS
 from the Board & Staff of



Onoway PUBLIC LIBRARY
 Onoway, AB 967-2445

JINGLE BELL ROCK

Jingle bell, jingle bell, jingle bell rock
 Jingle bells swing and jingle bells ring
 Snowing and blowing up bushes of fun
 Now the jingle hop has begun.
 Jingle bell, jingle bell, jingle bell rock
 Jingle bells chime in jingle bell time
 Dancing and prancing in Jingle Bell Square
 In the frosty air.

What a bright time, it's the right time
 To rock the night away
 Jingle bell time is a swell time
 To go gliding in a one-horse sleigh
 Giddy-up jingle horse, pick up your feet
 Jingle around the clock
 Mix and a-mingle in the jingling feet
 That's the jingle bell,
 That's the jingle bell,
 That's the jingle bell rock.

I SAW MOMMY KISSING SANTA CLAUS

I saw Mommy kissing Santa Claus
 Underneath the mistletoe last night.
 She didn't see me creep
 Down the stairs to have a peep;
 She thought that I was tucked up in my bedroom fast asleep.
 Then, I saw Mommy tickle

Santa Claus
 Underneath his beard so snowy white;
 Oh, what a laugh it would have been
 If Daddy had only seen
 Mommy kissing Santa Claus last night.

JINGLE BELLS

Dashing through the snow, in a one-horse open sleigh,
 Over the fields we go, laughing all the way.
 Bells on bob-tails ring, making spirits bright,
 What fun it is to ride and sing a sleighing song tonight.
 Jingle bells, jingle bells, jingle all the way!
 O what fun it is to ride in a one-horse open sleigh.
 Jingle bells, jingle bells, jingle all the way!
 O what fun it is to ride in a one-horse open sleigh.
 A day or two ago, I thought I'd take a ride
 And soon Miss Fanny Bright, was seated by my side;
 The horse was lean and lank, misfortune seemed his lot;
 He got into a drifted bank and we got upst
 Jingle bells, jingle bells, jingle all the way!
 O what fun it is to ride in a one-horse open sleigh.
 Jingle bells, jingle bells, jingle all the way!
 O what fun it is to ride in a one-horse open sleigh.

A day or two ago, the story I must tell
 I went out on the snow, and on my back I fell;
 A gent was riding by, in a one-horse open sleigh
 He laughed as there I sprawling lie but quickly drove away
 Jingle bells, jingle bells, jingle all the way!
 O what fun it is to ride in a one-horse open sleigh.
 Jingle bells, jingle bells, jingle all the way!
 O what fun it is to ride in a one-horse open sleigh.
 Now the ground is white, go it while you're young
 Take the girls tonight, and sing this sleighing song;
 Just get a bob-tailed bay, two-forty as his speed
 Hitch him to an open sleigh and crack! you'll take the lead
 Jingle bells, jingle bells, jingle all the way!
 O what fun it is to ride in a one-horse open sleigh.
 Jingle bells, jingle bells, jingle all the way!
 O what fun it is to ride in a one-horse open sleigh.

With Heartfelt Thanks At The Holidays

Wishes warm and bright from our flock to yours. Your kind patronage truly means a lot to us.

Merry Christmas

From Dawn at
Grove Hearing Clinic
 #220 Westland Market Mall
 70 McLeod Ave
 Spruce Grove Ph: 960-2960

Nail Down A Great Season!

While the holiday spirit is building, We'd like to jump in with our best wishes and gratitude. We truly appreciate your helping to make this year a merry one for us.

MCLEOD Home building centre

135 South Ave. SPRUCE GROVE 962-2575 1-800-343-2988



**WISHING YOU
HAPPINESS
BEYOND MEASURE**

**Here's hoping your
holiday is a perfect fit!**

Thanks for making our year "sew"
merry and bright with your visits.

Merry Christmas
from Donna & Staff at
Sew Right

Whitecourt, AB (780) 778-5717

**Thanks To Our
BEST FRIENDS** 

...for giving us your valued business and
friendship this year. Happy Holidays!
Merry Christmas & Happy New Year
From **Management & Staff**

Lakeview Inns & Suites
Whitecourt 706-3349

MUST BE SANTA

Who's got a beard that's long
and white?
Santa's got a beard that's long
and white.
Who comes around on a special
night?
Santa comes around on a special
night.
Special night, beard that's white,
Must be Santa must be Santa,
Must be Santa, Santa Claus.
Who wears boots and a suit of
red?
Santa wears boots and a suit of
red.
Who wears a long cap on his
head?
Santa wears a long cap on his
head.
Cap on head, suit that's red,
Special night, beard that's white,
Must be Santa must be Santa,
Must be Santa, Santa Claus.
Who's got a big red cherry nose?
Santa's got a big red cherry
nose.
Who laughs this way:
HO HO HO?
Santa laughs this way:

HO HO HO!
HO HO HO, cherry nose,
Cap on head, suit that's red,
Special night, beard that's white,
Must be Santa must be Santa,
Must be Santa, Santa Claus.
Who very soon will come our
way?
Santa very soon will come our
way.
Eight little reindeer pull his
sleigh,
Santa's little reindeer pull his
sleigh.
Reindeer sleigh, come our way,
HO HO HO, cherry nose,
Cap on head, suit that's red,
Special night, beard that's white,
Must be Santa, must be Santa,
Must be Santa, Santa Claus.
Dasher, Dancer, Prancer, Vixen,
Comet, Cupid, Donner and Blit-
zen.
Reindeer sleigh, come our way,
HO HO HO, cherry nose,
Cap on head, suit that's red,
Special night, beard that's white,
Must be Santa, must be Santa,
Must be Santa, Santa Claus!



CHEERS TO YOU!
It's been a pleasure serving you this past year.
Merry Christmas From
Staff & Management at
CJ's Liquor Store
Whitecourt, Alta 778-8989
www.cjsliquor.ca | Facebook: CJ's Liquor Unlimited



Hope It's Very Merry!
With warm wishes for a joyous and bright
holiday to you and your family this season.
Season's Greetings from Management & Staff at
Beaver Creek General Store
Whitecourt, AB (780) 778-3636



**Tremendous
Thanks**
With appreciation from our entire team, we wish
you all a fun-filled and merry Christmas!
Thanks so much for stopping in this year.
We look forward to serving you again soon.
From Management & Staff at
**Whitecourt Work Wear
and Ladies Boutique**
Whitecourt, AB 778-4781

THE FIRST NOEL

The first Noel the angel did say

Was to certain poor shepherds in fields as they lay;

In fields as they lay, keeping their sheep,

On a cold winter's night that was so deep.

Noel, Noel, Noel, Noel,
Born is the King of Israel.

They looked up and saw a star

Shining in the east beyond them far,

And to the earth it gave great light,

And so it continued both day and night. Refrain

And by the light of that same star

Three wise men came from country far;

To seek for a king was their intent,

And to follow the star wherever it went. Refrain

This star drew nigh to the northwest,

O'er Bethlehem it took its rest,

And there it did both stop and stay

Right over the place where Jesus lay. Refrain

Then entered in those wise men three

Full reverently upon their knee,

And offered there in his presence

Their gold, and myrrh, and frankincense. Refrain

Then let us all with one accord

Sing praises to our heavenly Lord;

That hath made heaven and earth of naught,

And with his blood mankind hath bought. Refrain

LET THERE BE PEACE ON EARTH

Let There Be Peace on Earth and let it begin with me.

Let There Be Peace on Earth, the peace that was meant to be!

With God as our Father, brothers all are we.

Let me walk with my brother in perfect harmony.

Let peace begin with me. Let

this be the moment now.

With ev'ry breath I take, let this be my solemn vow;

To take each moment and live each moment in peace eternally!

Let there be peace on earth and let it begin with me!

A Toast to Our Friends & Customers

Once again, the time is near to wish you all a joyous New Year filled with good luck, health and happiness too, we hope for the best for each one of you!

Merry Christmas from
Pine Plaza Liquor
Whitcourt, AB (780) 778-5260

ROLL OUT THE JOY

WE HOPE WE'VE GOT EVERYONE COVERED AS WE WISH OUR CUSTOMERS, NEIGHBORS, ASSOCIATES AND FRIENDS, A VERY, MERRY HOLIDAY SEASON. FOR YOUR PAST SUPPORT, WE ARE TRULY GRATEFUL.

Season's Greetings'
FROM MANAGEMENT
& STAFF AT
CARPETOWN INTERIORS LTD.
WHITECOURT, AB 778-4144

A Christmas Wish For You

May your friends be many...
May your heart be light...
May your home be merry...
May your days be bright...
May your joy be plenty...
May your cares be few...
And may all your hopes and dreams come true!

Season's Greetings
from Management & Staff at
A.T.B. Financial
- Onoway Branch
Onoway, AB
967-2201

DECK THE HALLS

Deck the halls with boughs of holly,

Fa la la la la, la la la la.
Tis the season to be jolly,
Fa la la la la, la la la la.

Refrain
Don we now our gay apparel,
Fa la la, la la la, la la la.
Troll the ancient Yule tide carol,
Fa la la la la, la la la la.
See the blazing Yule before us,
Fa la la la la, la la la la.
Strike the harp and join the chorus.
Fa la la la la, la la la la.
(Refrain)

Follow me in merry measure,
Fa la la la la, la la la la.
While I tell of Yule tide treasure,
Fa la la la la, la la la la.

(Refrain)
Fast away the old year passes,
Fa la la la la, la la la la.
Hail the new, ye lads and lasses,
Fa la la la la, la la la la.
(Refrain)
Sing we joyous, all together,
Fa la la la la, la la la la.
Heedless of the wind and weather,
Fa la la la la, la la la la.

DO YOU HEAR WHAT I HEAR?

Said the night wind to the little lamb,
"Do you see what I see?
Way up in the sky, little lamb,
Do you see what I see?
A star, a star, dancing in the night
With a tail as big as a kite,
With a tail as big as a kite."
Said the little lamb to the shepherd boy,
"Do you hear what I hear?
Ringing through the sky, shepherd boy,
Do you hear what I hear?
A song, a song high above the trees
With a voice as big as the the sea,

With a voice as big as the the sea."
Said the shepherd boy to the mighty king,
"Do you know what I know?
In your palace warm, mighty king,
Do you know what I know?
A Child, a Child shivers in the cold—
Let us bring him silver and gold,
Let us bring him silver and gold."
Said the king to the people everywhere,
"Listen to what I say!
Pray for peace, people, everywhere,
Listen to what I say!
The Child, the Child sleeping in the night
He will bring us goodness and light,
He will bring us goodness and light."



We Hope You Get Your Fill of Good Times This Christmas!

As another Christmas comes in for a landing, we're filled with cheer and gratitude for wonderful customers and friends like you. We appreciate your pulling for us this past year, and we'll continue to go the extra mile for you in 2018 and beyond.

Merry Christmas & Many Thanks From Our Entire Crew at Mayerthorpe Fas Gas 786-2523

A Winter Wonderland

May you enjoy the beauty and splendor of this special time of year with loved ones and friends, and please accept our best wishes and gratitude for your loyal and continued support.

MERRY CHRISTMAS
from the staff of
GRIGG INSURANCE BROKERS (1947)

Mayerthorpe, AB 786-2347

Christmas... It's A Natural!

Christmas is so much more than a holiday, it's a feeling that's reflected all around us - in the beauty of the season, and in the faces of the many good people we've come to know this year.

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Formulated with natural appetite suppressants, feel good ingredients and detox components SlimROAST is a great addition to your weight SlimROAST will produce exciting results, but you will love the taste of this delicious Italian dark roast coffee.

GREAT FOR:

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ALL NATURAL



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Formulated with natural appetite suppressants and ingredients to help detoxify your body, Prevail Trim is a great addition to any weight management program.

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You will LOVE it!



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www.ValentusTour.com/Ladybug

(780) 907-8642

HARK! THE HERALD ANGELS SING

Hark! the herald angels sing
 Glory to the new-born King!
 Peace on earth and mercy
 mild,
 God and sinners reconciled!
 Joyful, all ye nations, rise,
 Join the triumph of the skies;
 With th' angelic host proclaim
 Christ is born in Bethlehem!
 Hark! the herald angels sing
 Glory to the new-born King!
 Christ, by highest heaven
 adored;
 Christ, the everlasting Lord;
 Late in time behold him come,
 Offspring of the Virgin's
 womb.
 Veiled in flesh the Godhead
 see;
 Hail the incarnate Deity,
 Pleased as man with man to
 dwell;
 Jesus, our Emmanuel! Refrain
 Mild he lays his glory by,

Born that man no more may
 die,
 Born to raise the sons of earth,
 Born to give them second
 birth.
 Risen with healing in his
 wings,
 Light and life to all he brings,
 Hail, the Sun of Righteous-
 ness!
 Hail, the heaven-born Prince
 of Peace! Refrain
 Come, Desire of nations come,
 Fix in us Thy humble home;
 Rise, the Woman's conquering
 Seed,
 Bruise in us the Serpent's
 head.
 Adam's likeness now efface:
 Stamp Thine image in its
 place;
 Second Adam, from above,
 Reinstate us in thy love. Re-
 frain

BIRTHDAY OF A KING

In the little village of Bethle-
 hem
 There lay a child one day
 And the sky was bright
 With a holy light
 O'er the place where Jesus lay.
 Alleluia
 O how the angels sang!
 Alleluia
 How it rang!
 And the sky was bright
 With a holy light
 'Twas the birthday of a King.
 Humble birthplace

But O
 How much God gave to us that
 day!
 From the manger bed what a
 path has led
 What a perfect holy way.
 Alleluia
 O how the angels sang!
 Alleluia
 How it rang!
 And the sky was bright
 With a Holy light
 'Twas the birthday of a King.

WHITE CHRISTMAS

I'm dreaming of a white
 Christmas
 Just like the ones I used to
 know
 Where the treetops glisten,
 and children listen
 To hear sleigh bells in the
 snow
 I'm dreaming of a white
 Christmas
 With every Christmas card I
 write

May your days be merry and
 bright
 And may all your Christmases
 be white
 I'm dreaming of a white
 Christmas
 With every Christmas card I
 write
 May your days be merry and
 bright
 And may all your Christmases
 be white

12
From Our Home to Yours
 go our warmest wishes for a happy holiday!

Thanks for your patronage.
 From Board Management and Staff at
NORTH CENTRAL CO-OP
 CO-OP[®] STONY PLAIN / SPRUCE GROVE
780-963-0500

*During this time when the air is chilled
 We're warmed by thoughts of your good will
 As snow blankets the ground, it fills us with cheer
 To know we'll see you again next year!*

Birdsell Grant LLP
 Barristers and Solicitors

780-963-8181
 #102, 5300 - 50 Street
 Stony Plain, AB T7Z 1T8
www.birdsell.ca

5015 50 Street, Stony Plain

780-968-0040

Our Christmas Hours are as follows:

December 1st to December 23rd

Mon – Wed 9am – 7pm

Thurs – Fri 9am – 9pm

Sat 9am – 7pm

Sun 10am – 5pm

Dec. 24: 9am – 3pm

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May your days be trimmed with every happiness at the holidays and throughout the New Year.
Merry Christmas and best wishes to you!

ATB Financial
 - Barrhead

5141 50 St. Barrhead, AB (780) 674-2242

WHEN A CHILD IS BORN

A ray of hope flickers in the sky
 A tiny star lights up way up high
 All across the land dawns a brand new morn
 This comes to pass when a child is born
 A silent wish sails the seven seas
 The winds of change whisper in the trees
 And the walls of doubt crumble tossed and torn
 This comes to pass, when a child is born

A rosy hue settles all around
 You got the feel, you're on solid ground
 For a spell or two no one seems forlorn
 This comes to pass, when a child is born
 Spoken: And all of this happens, because the world is waiting.
 Waiting for one child; Black-white-yellow, no one knows...
 but a child that will grow up and turn tears to laughter,
 hate to love, war to peace and everyone to everyone's neighbor,
 and misery and suffering will be words to be forgotten forever.
 It's all a dream and illusion now,
 It must come true sometime soon somehow,
 All across the land dawns a brand new morn,
 This comes to pass when a child is born.



Remote Starter & Light Bar Sale



SOLACE S1
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Stocking stuffer items in store and gift certificates available!



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JOYOUS NOEL



FROM MANAGEMENT AND STAFF.
 WARM WISHES TO YOU AND YOUR FAMILY.
 HAVE A WONDERFUL 2018.

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& BERT'S TV & APPLIANCES
SALES & SERVICE
 BARRHEAD | 780 674 3001

IT CAME UPON A MIDNIGHT CLEAR

It came upon the midnight clear,
 That glorious song of old,
 From angels bending near the
 earth,
 To touch their harps of gold!
 "Peace on the earth, good will
 to men,
 From heaven's all gracious
 King!
 The world in solemn stillness
 lay,
 To hear the angels sing.

Still through the cloven skies
 they come,
 With peaceful wings unfurled,
 And still their heavenly music
 floats,
 O'er all the weary world;
 Above its sad and lowly plains,
 They bend on hovering wing.
 And ever o'er its Babel sounds,
 The blessed angels sing.
 Yet with the woes of sin and
 strife,

The world hath suffered long;
 Beneath the angel-strain have
 rolled,
 Two thousand years of wrong;
 And man, at war with man,
 hears not,
 The love song which they bring:
 O hush the noise, ye men of
 strife,
 And hear the angels sing.
 For lo! the days are hastening
 on,

By prophet bards foretold,
 When, with the ever-circling
 years,
 Shall come the Age of Gold;
 When peace shall over all the
 earth,
 Its ancient splendors fling,
 And all the world give back the
 song,
 Which now the angels sing.

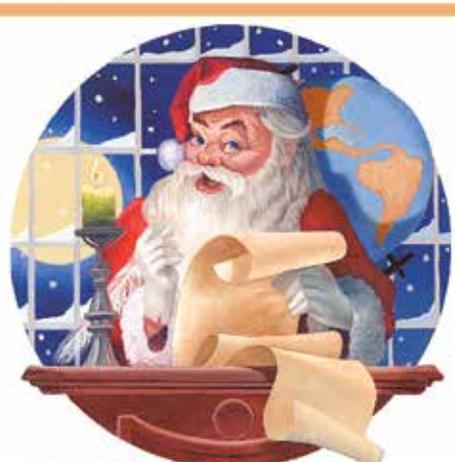
HERE WE COME A-WASSAILING

Here we come a-wassailing
 Among the leaves so green,
 Here we come a-wand'ring
 So fair to be seen.
 Love and joy come to you,
 And to you your wassail, too,
 And God bless you, and send
 you
 A Happy New Year,
 And God send you a Happy
 New Year.
 We are not daily beggars
 That beg from door to door,
 But we are neighbors' children
 Whom you have seen before
 Love and joy come to you,
 And to you your wassail, too,

And God bless you, and send
 you
 A Happy New Year,
 And God send you a Happy
 New Year.
 Good master and good mistress,
 As you sit beside the fire,
 Pray think of us poor children
 Who wander in the mire.
 Love and joy come to you,
 And to you your wassail, too,
 And God bless you, and send
 you
 A Happy New Year,
 And God send you a Happy
 New Year.
 We have a little purse

Made of ratching leather skin;
 We want some of your small
 change
 To line it well within.
 Love and joy come to you,
 And to you your wassail, too,
 And God bless you, and send
 you
 A Happy New Year,
 And God send you a Happy
 New Year.
 Bring us out a table
 And spread it with a cloth;
 Bring us out a cheese,
 And of your Christmas loaf.
 Love and joy come to you,
 And to you your wassail, too,

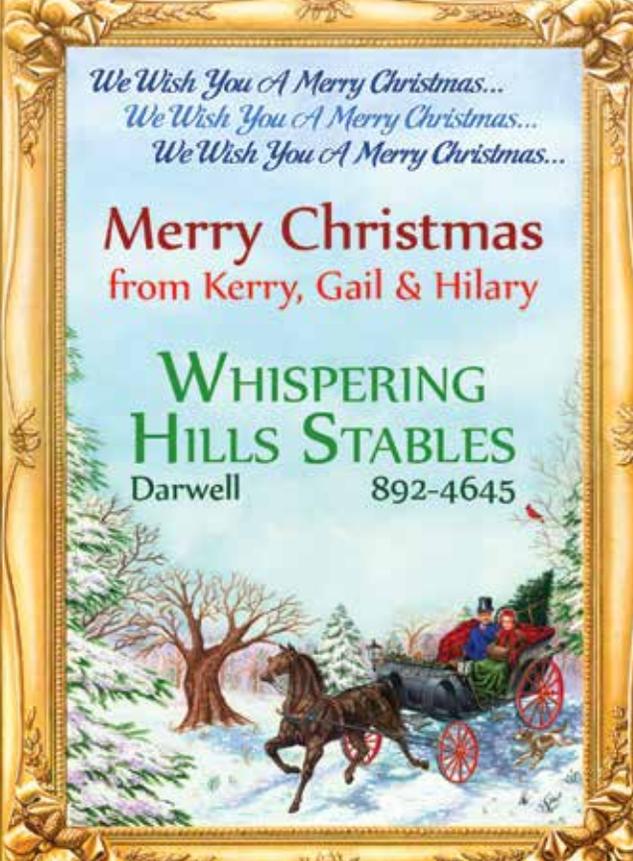
And God bless you, and send
 you
 A Happy New Year,
 And God send you a Happy
 New Year.
 God bless the master of this
 house,
 Likewise the mistress too;
 And all the little children
 That round the table go.
 Love and joy come to you,
 And to you your wassail, too,
 And God bless you, and send
 you
 A Happy New Year,
 And God send you a Happy
 New Year.



He's Checking It TWICE!

We know you're on the list of people we'd like to thank this holiday season. Your kind patronage has made it all worthwhile. Merry Christmas!

DR. PETER SEE & FAMILY
 Chiropractor
 5008B-50 Ave, Barrhead 674-2861



*We Wish You A Merry Christmas...
 We Wish You A Merry Christmas...
 We Wish You A Merry Christmas...*

Merry Christmas
 from Kerry, Gail & Hilary

**WHISPERING
 HILLS STABLES**
 Darwell 892-4645

AWAY IN A MANGER

Away in a manger, no crib for a bed,

The little Lord Jesus laid down his sweet head.

The stars in the bright sky looked down where he lay,

The little Lord Jesus asleep on the hay.

The cattle are lowing, the baby awakes,

But little Lord Jesus no crying he makes.

I love thee, Lord Jesus! Look down from the sky,

And stay by my side until morning is nigh.

Be near me Lord Jesus, I ask thee to stay.

Close by me forever, And love my I pray.

Bless all the dear children, In thy tender care.

And take them to heaven, To be with thee there.

SLEIGH RIDE

Just hear those sleigh bells jingling

Ring ting tingling too. Come on, it's lovely weather

For a sleigh ride together with you.

Outside the snow is falling And friends are calling "Yoo hoo."

Come on, it's lovely weather For a sleigh ride together with you.

Giddy up, giddy up, giddy up, Let's go, Let's look at the show,

We're riding in a wonderland of snow.

Giddy up, giddy up, giddy up, It's grand, Just holding your hand,

We're gliding along with a song

Of a wintry fairy land. Our cheeks are nice and rosy

And comfy cozy are we We're snuggled up together

Like two birds of a feather would be

Let's take that road before us And sing a chorus or two

Come on, it's lovely weather For a sleigh ride together with you.

There's a birthday party At the home of Farmer Gray

It'll be the perfect ending a perfect day

We'll be singing the songs We love to sing without a single stop,

At the fireplace while we watch The chestnuts pop.

Pop! pop! pop! There's a happy feeling

Nothing in the world can buy, When they pass around the chocolate

And the pumpkin pie It'll nearly be like a picture print

By Currier and Ives

These wonderful things are the things

We remember all through our lives!

Just hear those sleigh bells jingling,

Ring ting tingling too

Come on, it's lovely weather For a sleigh ride together with you,

Outside the snow is falling And friends are calling "Yoo hoo,"

Come on, it's lovely weather For a sleigh ride together with

you. Giddy up, giddy up, giddy up,

Let's go, Let's look at the show,

We're riding in a wonderland of snow.

Giddy up, giddy up, giddy up, It's grand, Just holding your hand,

We're gliding along with a song

Of a wintry fairy land. Our cheeks are nice and rosy

And comfy cozy are we We're snuggled up together

Like two birds of a feather would be

Let's take that road before us And sing a chorus or two

Come on, it's lovely weather For a sleigh ride together with

you.



May your cart overflow with glad tidings and joy, and may your heart be full with love and contentment this holiday season and beyond.

THANK YOU FOR SHOPPING WITH US!
From the Management and Staff at



SPRUCE GROVE 780 962 4121



BANK ON A VERY GOOD SEASON

... And know our best wishes are with you all the way!

Merry Christmas and sincere thanks to our customers and associates.

MERRY CHRISTMAS
from the Staff at
TD Canada Trust
- Spruce Grove



Canada Trust
962-0404

THE HOLLY AND THE IVY

The holly and the ivy,
When they are both full grown,
Of all trees that are in the wood,

The holly bears the crown:
O, the rising of the sun,
And the running of the deer
The playing of the merry organ,

Sweet singing in the choir.
The holly bears a blossom,
As white as lily flow'r,
And Mary bore sweet Jesus Christ,

To be our dear Saviour: Refrain

The holly bears a berry,
As red as any blood,
And Mary bore sweet Jesus Christ,

To do poor sinners good: Refrain

The holly bears a prickle,
As sharp as any thorn,
And Mary bore sweet Jesus Christ,

On Christmas Day in the morn:
Refrain

The holly bears a bark,
As bitter as the gall,
And Mary bore sweet Jesus Christ,

For to redeem us all: Refrain

The holly and the ivy,
When they are both full grown,
Of all trees that are in the wood,

The holly bears the crown: Refrain



Merry Christmas

**The simplest things in life are still
the most wonderful and we'd
simply like to say thanks!**

Christmas Hours:

This Office Will Be Closed

**Monday, December 25, 2017 Tuesday, December 26, 2017
& Monday, January 1, 2018**

TRIUS Insurance & Onoway Registries

Onoway

780-967-5270

AFTER HOURS CLAIMS NUMBERS PER COMPANY

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WAWANESA	1-800-625-7891
NORDIC	1-866-464-2424

SANTA CLAUS IS COMING TO TOWN

Oh! You better watch out,
 You better not cry,
 You better not pout,
 I'm telling you why:
 Santa Claus is coming to town!
 He's making a list,
 He's checking it twice,
 He's gonna find out
 who's naughty or nice.
 Santa Claus is coming to town!
 He sees you when you're

sleeping,
 He knows when you're awake.
 He knows when you've been
 bad or good,
 So be good for goodness sake!
 So...You better watch out,
 You better not cry
 You better not pout,
 I'm telling you why.
 Santa Claus is coming to town.
 Little tin horns,

Little toy drums.
 Rudy-toot-toot
 and rummy tum tums.
 Santa Claus is coming to town.
 Little toy dolls
 that cuddle and coo,
 Elephants, boats
 and Kiddie cars too.
 Santa Claus is coming to town.
 The kids in Girl and Boy Land
 will have a jubilee.

They're gonna build a toyland
 town
 all around the Christmas tree.
 Oh....You better watch out,
 You better not cry.
 You better not pout,
 I'm telling you why.
 Santa Claus is comin'
 Santa Claus is comin'
 Santa Claus is comin'
 To town.

GRANDMA GOT RUN OVER BY A REINDEER

Grandma got run over by a reindeer
 Walking home from our house
 Christmas eve.
 You can say there's no such
 thing as Santa,
 But as for me and Grandpa, we
 believe.
 She'd been drinkin' too much
 egg nog,
 And we'd begged her not to go.
 But she'd left her medication,
 So she stumbled out the door
 into the snow.
 When they found her Christmas
 mornin',
 At the scene of the attack.
 There were hoof prints on her

forehead,
 And incriminatin' Claus marks
 on her back.
 Grandma got run over by a reindeer,
 Walkin' home from our house
 Christmas eve.
 You can say there's no such
 thing as Santa,
 But as for me and Grandpa, we
 believe.
 Now were all so proud of Grandpa,
 He's been takin' this so well.
 See him in there watchin' foot-
 ball,
 Drinkin' beer and playin' cards
 with cousin Belle.

It's not Christmas without
 Grandma.
 All the family's dressed in black.
 And we just can't help but wonder:
 Should we open up her gifts or
 send them back?
 Grandma got run over by a reindeer,
 Walkin' home from our house
 Christmas eve.
 You can say there's no such
 thing as Santa,
 But as for me and Grandpa, we
 believe.
 Now the goose is on the table
 And the pudding made of fig.
 And a blue and silver candle,

That would just have matched
 the hair in Grandma's wig.
 I've warned all my friends and
 neighbours.
 Better watch out for yourselves."
 They should never give a li-
 cense,
 To a man who drives a sleigh
 and plays with elves.
 Grandma got run over by a reindeer,
 Walkin' home from our house,
 Christmas eve.
 You can say there's no such
 thing as Santa,
 But as for me and Grandpa, we
 believe.

MERRY CHRISTMAS!
 from Management & Staff of the
Onoway Veterinary Clinic.

Wishing you and your families a
 safe and happy holiday season.
 We look forward to seeing you
 in the upcoming year!

**ONOWAY
 VETERINARY
 CLINIC
 967-2967**

**DECK
 THE
 HALLS!**

As we spruce up our place for the
 holiday season, we recall the many good
 friends who have helped to make us
 feel at ho...ho...home here!
 Merry Christmas and many thanks.

*Thank you for helping us
 build our business with your
 loyal support.
 We want to continue building
 friendships with you.*

ONOWAY TIMBER MART
 2-2104 Hwy 37 Onoway, AB
 (780) 967-2274

Here Comes Christmas!

We're all revved up for the holidays, and we can't think of a finer place to celebrate than right here at home with good folks like you.



Merry Christmas from
North West Fire
Rescue - Onoway

Onoway, AB

(780) 777-4688



WHITE-CHOCOLATE CHERRY SHORTBREAD

Makes: 60 servings
Yield: 60 cookies
Prep: 40 mins
Bake: 325°F 10 mins per batch
Stand: 30 mins

Ingredients

- 1/2 cup maraschino cherries, drained and finely chopped
- 2 1/2 cups all-purpose flour
- 1/2 cup sugar
- 1 cup cold butter
- 12 ounces white chocolate

baking squares with cocoa butter, finely chopped

- 1/2 teaspoon almond extract
- 2 drops red food coloring (optional)
- 2 teaspoons shortening
- White nonpareils and/or red edible glitter (optional)

Directions:

1. Preheat oven to 325 degrees F. Spread cherries on paper towels to drain well.

2. In a large bowl, combine flour and sugar. Using a pastry blender, cut in the butter until mixture resembles fine crumbs. Stir in drained cherries and 4 ounces (2/3 cup) of the chopped chocolate. Stir in almond extract and, if desired, food coloring. Knead mixture until it forms a smooth ball.

3. Shape dough into 3/4-inch balls. Place balls 2 inches apart on an ungreased cookie sheet. Using the bottom of a drinking glass dipped in sugar, flatten balls to 1-1/2-inch rounds.

4. Bake in preheated oven for 10 to 12 minutes or until centers are set. Cool for 1 minute on cookie sheet. Transfer cookies to a wire rack and let cool.

5. In a small saucepan, combine remaining 8 ounces white chocolate and the shortening. Cook and stir over low heat until melted. Dip half of each cookie into chocolate, allowing excess to drip off. If desired, roll dipped edge in nonpareils and/or edible glitter. Place cookies on waxed paper until chocolate is set.

Makes about 60.

Storage : Layer cookies between waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.



Smile, It's Christmas!

Thanks to all of our valued patients for making our year so merry and bright with your visits.

We really appreciate your trust in us, and we wish you the happiest of holidays!



780-962-6670 www.karodental.ca
202-8 MCLEOD AVE, SPRUCE GROVE, AB

Dedicated Commitment to Care



With Festive Greetings At The Holidays

Hope it's merry...
Hope it's bright...
Hope it's festive...
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PUMPKIN SPICE COOKIES

1 cup (2 sticks) unsalted butter, softened
 3/4 cup sugar
 3/4 cup packed light-brown sugar
 1 large egg plus 1 egg yolk, at room temperature
 1/2 cup mashed or canned pumpkin
 1 1/2 teaspoons vanilla extract
 2 cups all-purpose flour
 1 cup whole wheat pastry flour
 1/2 teaspoon baking powder
 1/2 teaspoon baking soda
 1/2 teaspoon salt
 1 teaspoon cinnamon

1 teaspoon ground ginger
 1/2 teaspoon nutmeg
 1/2 teaspoon ground cloves
 Using an electric mixer, cream the butter, gradually adding the sugars. Beat in the egg and yolk, pumpkin, and vanilla. Sift the flours, baking powder, baking soda, salt, and spices into a separate bowl. Stir the dry ingredients into the creamed mixture, a third at a time, until evenly mixed. Cover the dough and refrigerate for 1 hour.
 Preheat the oven to 350 degrees Fahrenheit. Lightly butter two

large baking sheets or line them with parchment paper. With lightly floured hands, roll the dough into 1 1/2 -inch-diameter balls and place them on the baking sheets, leaving about 2 inches in between. Bake one sheet at a time on the center oven rack for 16 to 17 minutes. When done, the tops will be dome-shaped and yield slightly to light finger pressure. Cool the cookies on the baking sheet for 2 minutes, then transfer them to a rack to cool completely. Makes about 30 cookies.
 Pumpkin Spice Cookie Filling

1 package (8 ounces) cream cheese
 2/3 cup sugar
 1/2 teaspoon vanilla extract
 1/4 teaspoon lemon extract
 Using an electric mixer, cream the cream cheese, gradually beating in the sugar. Add the vanilla and lemon extracts. Beat until smooth. Refrigerate until needed. When the cookies have cooled completely, spread the flat side with some of the filling and press the flat side of a second cookie onto the filling to make a sandwich.

TEXAS GARLIC MASHED POTATOES

Prep: 30 min. Bake: 30 min.
 Yield: 6 Servings

Ingredients

- 1 whole garlic bulb
- 1 teaspoon plus 1 tablespoon olive oil, divided
- 1 medium white onion, chopped
- 4 medium potatoes, peeled and quartered
- 1/4 cup butter, softened

- 1/4 cup sour cream
- 1/4 cup grated Parmesan cheese
- 1/4 cup 2% milk
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

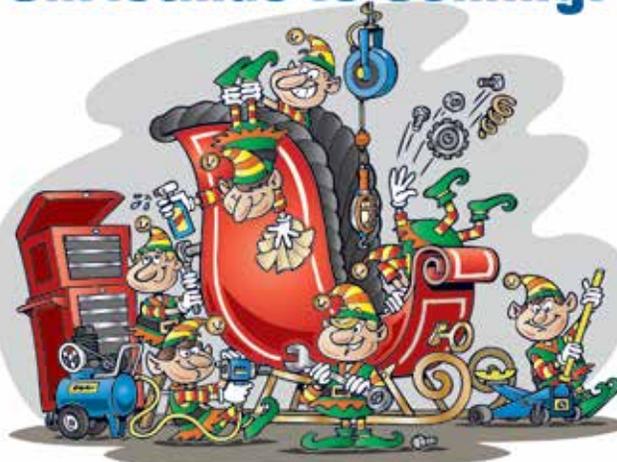
Directions

- Remove papery outer skin from garlic (do not peel or separate cloves). Cut top off of garlic bulb. Brush with 1 teaspoon oil.

Wrap bulb in heavy-duty foil. Bake at 425° for 30-35 minutes or until softened.
 • Meanwhile, in a large skillet over low heat, cook onion in remaining oil for 15-20 minutes or until golden brown, stirring occasionally. Transfer to a food processor. Cover and process until blended; set aside.
 • Place potatoes in a large

saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 15-20 minutes or until tender. Drain. Place potatoes in a large bowl. Squeeze softened garlic into bowl; add the butter, sour cream, cheese, milk, salt, pepper and onion. Beat until mashed. Yield: 6 servings.

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As we gear up for another holiday season, we'd like to send you our best wishes for a very merry Christmas and a happy New Year.

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ELEGANT EGGNOG DESSERT

Prep: 30 min. + chilling
Yield: 12 Servings

Ingredients

- 1 can (13-1/2 ounces) Pirouette cookies
- 1/2 cup graham cracker crumbs
- 1/4 cup butter, melted

- 2 packages (8 ounces each) cream cheese, softened
- 2 cups cold eggnog
- 1-1/3 cups cold whole milk
- 2 packages (3.4 ounces each) instant vanilla pudding mix
- 1/2 teaspoon rum extract
- 1/8 teaspoon ground nutmeg

- 1 cup heavy whipping cream

Directions

• Cut each cookie into two 2-1/2-in. sections; set aside. Crush remaining 1-inch pieces. In a small bowl, combine the cookie crumbs, cracker crumbs and butter; press onto the bottom of a greased 9-in. springform pan.

• In a large bowl, beat the cream cheese until smooth. Beat in the eggnog, milk, dry pudding mixes, extract and nutmeg until smooth. Whip cream until stiff peaks form. Fold whipped cream into pudding mixture. Spoon over crust. Cover and refrigerate for 6 hours or overnight.

• Just before serving, remove sides of pan. Arrange reserved cookies around dessert and press gently into sides. Refrigerate leftovers. Yield: 12 servings.

Editor's Note: This recipe was tested with commercially prepared eggnog. Reduced-fat eggnog is not recommended.

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DELIGHT GUESTS WITH CHEESECAKE

Baked goods are staples at many family gatherings. Whether hosting family for the holidays, reunions or weekly Sunday night dinners, hosts can make dessert that much better by serving this “Blackberry-Ripple Lime Cheesecake” courtesy of Lori Longbotham’s “Luscious Creamy Desserts” (Chronicle Books).

Blackberry-Ripple Lime Cheesecake

Serves 10

Crust

- 1 1/2 cups pecans
- 2 tablespoons sugar
- 1/4 cup (1/2 stick) unsalted butter, melted

Filling

- 2 6-ounce packages ripe blackberries
- 2 tablespoons packed light brown sugar
- 1 teaspoon cornstarch
- 1 1/2 pounds cream cheese, at room temperature
- 1 14-ounce can sweetened condensed milk
- 2 teaspoons finely grated lime zest
- 1/4 cup fresh lime juice
- 1 teaspoon pure vanilla extract
- 3 large eggs, at room temperature

Directions

1. Position a rack in the middle of the oven and preheat the oven to 350 F. Generously butter the bottom and sides of a 9-inch springform pan.

2. To make the crust: Pulse the pecans, flour and sugar in a food processor until the nuts are finely ground. Add the butter and pulse just until combined. Press the crust evenly over the bottom and 1 inch up the sides of the pan. Bake for 10 to 12 minutes, until light brown. Transfer to a wire rack and cool completely. Reduce the oven temperature to 300 F.

3. To make the filling: Mash the blackberries and sugar together in a medium saucepan with a pastry blender or a fork. Cook over medium heat, stirring occasionally, until the berries begin to release their juices. Stir

in the cornstarch, bring to a boil over medium-high heat, stirring constantly, and boil for 1 minute. Pour the purée through a coarse strainer set over a small bowl, pressing hard on the solids to extract as much liquid as possible. Refrigerate, tightly covered, until thoroughly chilled.

4. With an electric mixer on medium-high speed, beat the cream cheese in a large bowl for about 2 minutes, until light and fluffy. Gradually beat in the condensed milk, zest, lime juice, and vanilla, scraping down the side of the bowl as necessary.

Reduce the speed to medium and add the eggs one at a time, beating well after each addition. Pour the batter into the pan.

5. Transfer the blackberry purée to a small glass measure. Drizzle it in a spiral pattern over the batter, then swirl a table knife through the batter to marbleize it. Bake for 55 to 60 minutes, until the cheesecake is puffed on the sides and still slightly jiggly in the center. Let cool on a wire rack.

6. Refrigerate the cheesecake, tightly covered, for at least 8 hours, until thoroughly chilled

and set, or for up to 2 days.

7. To serve, run a sharp knife around the edge of the pan to loosen the cake and remove the side of the pan. Cut the cheesecake into thin wedges with a sharp knife dipped into hot water and wiped dry after each cut.



Merry Christmas

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A DESSERT TO PLEASE SOUL FOOD DEVOTEES

Soul food is beloved by many people across the globe. While certain main dishes garner the bulk of that love, soul food desserts, such as the following recipe for “Miss Ruthie’s Old-Fashioned Peach Cobbler” from Patty Pinner’s “Sweets: Soul Food Desserts & Memories” (Ten Speed Press) can complete a meal and keep friends and family coming back for more.

Miss Ruthie’s Old-Fashioned Peach Cobbler

Makes one 8-inch cobbler

Ingredients

- 1 unbaked double pie crust (see below)

- 8 cups peeled and sliced fresh peaches
- 2 cups granulated sugar
- 1/4 cup all-purpose flour
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/8 teaspoon ground allspice
- 1/2 cup (1 stick) unsalted butter, melted
- 1 teaspoon vanilla extract

Directions

1. Preheat the oven to 475 F.
2. Lightly butter an 8-inch square glass dish. Set it aside.
3. Prepare the pastry for a double-crust pie. Set it aside.
4. Combine the peaches, sug-

ar, flour, cinnamon, nutmeg, and allspice in a 4-quart Dutch oven. Allow the mixture to sit until the dry ingredients are dissolved and a syrup forms, about 15 minutes. Bring the peach mixture to a boil over medium heat. Decrease the heat to low and cook until the peaches are tender, about 10 minutes. Remove the mixture from the heat and add the butter.

5. Roll out half of the pie pastry, then cut it into an 8-inch square. Spoon half of the peach mixture into the prepared dish. Cover the mixture with the pastry square. Bake 12 to 14 minutes, or until lightly browned. Take the dish out of the oven and spoon the remaining peach mixture over the baked pastry. Roll out the remaining pastry, then cut it into strips about an inch wide. Arrange the strips in a loose lattice pattern over the peach mixture. Bake an additional 15 to 20 minutes, or until browned. Remove from the oven. Serve warm.

Double Pie Crust

Ingredients

- 2 cups all-purpose flour, sifted
- 1/2 teaspoon salt
- 1 cup vegetable shortening,

chilled

- 1 egg, beaten
- 6 tablespoons cold milk

In a bowl, combine the flour and salt. Cut the shortening into the dry ingredients with a fork or by pinching the shortening into the flour mixture with your fingers. The result should be coarse crumbs and small clumps the size of peas. Add the egg and mix well. Add the milk 1 tablespoon at a time. Don’t be afraid to add more milk if necessary to achieve a dough that’s wet enough to form into a ball. Being careful not to overwork the dough, form the dough into a ball with your hands. Wrap the ball in plastic, then chill in the refrigerator for 30 minutes. Transfer the dough from the refrigerator to a lightly floured surface. Flatten the ball slightly and dust the top of it with flour before rolling it out with a rolling pin. Divide the dough into two portions before rolling. Begin rolling at the center of the dough and work outward. Roll the dough out into a circle about 4 inches wider than the pie pan it will be placed in.



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THE SHOWSTOPPER DESSERT OF THE HOLIDAY SEASON

(NC) Every year, there is always one hero recipe that leaves your guests craving for more. This holiday, whip up this rich and delicious brioche pudding that features a soft and buttery sweet loaf made in France that is hand-braided before baking for European-style flavour and flair.

“Toasting the brioche in the oven is a key step to the recipe. It helps to dry out the bread, which makes it even better at soaking up the custard for a moist, cake-like texture,” shares Tom Filippou, executive chef for President’s Choice Cooking School. “To make this more indulgent, serve it with vanilla bean ice cream or freshly whipped cream and garnish with a sprinkling of dark chocolate shavings.”

Chocolate Orange Brioche Bread Pudding

Prep time: 15 minutes
Cook time: 1 hour, 15 minutes
Cool time: 20 minutes
Serves: 12

Ingredients:

- 1 loaf PC brioche loaf, cut into 1-inch cubes
- 8 large eggs

- 1 1/4 cups homogenized milk
- 1 cup 35% whipping cream
- 1/2 cup granulated sugar
- 1/4 cup packed brown sugar
- 1 tbsp grated orange zest
- 1/4 cup fresh orange juice
- 1 tbsp orange-flavoured liqueur
- 1 tsp pure vanilla extract
- 1/2 tsp cinnamon
- 1/2 tsp salt
- 1 pkg PC dark chocolate with candied orange peel, finely chopped
- 2 tbsp PC pure orange marmalade
- 1 1/2 tsp water

Directions

1. Preheat oven to 350°F (180°C). Spread brioche in single layer on parchment paper-lined large baking sheet. Bake, stirring once, until golden; about 10 minutes.
2. Meanwhile, whisk together eggs, milk, cream, granulated sugar, brown sugar, orange zest, orange juice, liqueur, vanilla, cinnamon and salt in large bowl until well combined.
3. Spread a third of the brioche in bottom of a 9-cup (2.25 litre) casse-

role dish and sprinkle with a third of the chocolate. Repeat layers twice with remaining brioche and chocolate. Pour egg mixture over top, gently pressing down on brioche mixture to moisten.

4. Cover with foil; bake 35 minutes. Uncover, bake until puffed, golden brown and set in centre, about 30 to 35 minutes, covering with foil if top begins to overbrown.
5. Stir together marmalade and



water in small bowl; brush on bread pudding. Let cool 20 minutes.

Nutritional information per serving: Calories 270, fat 15 g (8 g of which is saturated), sodium 190 mg, carbohydrates 27 g, fibre 1 g, sugars 21 g, protein 7 g.

www.newscanada.com

SANTA-WORTHY COOKIES

Ginger-Molasses Reindeer Cookies

Prep time: 15 minutes
Cook time: 1 hour
Makes: 35 cookies

Ingredients:

- 1-3/4 cups (425 mL) flour
- 1 tsp (5 mL) baking soda
- 1 tsp (5 mL) ground ginger
- 1/2 tsp (2 mL) cinnamon
- 1/2 tsp (2 mL) salt

- 1/4 tsp (1 mL) cloves
- 1/2 cup (125 mL) unsalted butter, softened
- 3/4 cup (175 mL) granulated sugar
- 1 egg
- 1/4 cup (60 mL) fancy molasses
- 70 mini pretzel twists
- 1 package (200 g) prepared red cookie icing
- 70 candy eyeballs

Directions:

1. Heat oven to 325F (160C). Line two baking sheets with parchment paper.
2. In a medium bowl, whisk together flour, baking soda, ginger, cinnamon, salt and cloves.
3. In a large bowl using a hand mixer or in the bowl of a stand mixer, cream together butter and sugar until light and fluffy; about 2 minutes. Add egg and molasses, mixing until fully combined. In 2 equal parts, add flour mixture, mixing until just combined.
4. Roll dough into 1 tbsp. (15 mL) balls and place on prepared baking sheets 1 1/2 inches apart,

pressing down lightly with palm. Place two pretzels next to one another 1/4 inch (0.5 cm) inside the edge of each cookie to resemble antlers; press pretzels lightly to adhere to cookie dough.

5. Bake in batches until just set; about 12 minutes. Let cool 4 minutes on sheets before cooling completely on racks. Once cooled, use cookie icing to adhere candy eyeballs to cookies and draw noses. Allow to set completely.

Find more great recipes online at walmart.ca/recipes.

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SCONES A GREAT COFFEE COMPLEMENT

Scones make an ideal companion to a morning cup of coffee or tea. Simple and delicious, this recipe for "Maple Pecan Scones" from Linda Collister's "Quick Breads" (Ryland, Peters & Small) is ideal for scone lovers who want something quick to make in the morning.

Maple Pecan Scones
Serves 6

Ingredients

- 2 cups unbleached all-purpose flour
- 4 teaspoons baking powder
- A good pinch of salt
- 4 tablespoons unsalted butter,

chilled and cut into cubes

- 1 cup pecan pieces
- 1 extra-large egg
- 1/4 cup pure maple syrup
- About 3 tablespoons milk
- 1 greased baking sheet

Directions

1. Preheat the oven to 425 F.
2. Sift the flour, baking powder and salt into a large bowl. Add the butter and rub it in with the tips of your fingers until the mixture resembles fine crumbs. Mix in the pecans.
3. In a separate bowl, beat the egg with maple syrup and 1 tablespoon of the milk. Stir

into the flour mixture with a round-bladed knife to make a soft, coarse-looking dough. If the dough is dry and crumbly and won't stick together, stir in more milk 1 tablespoon at a time. If the dough is very wet and sticky, work in another tablespoon of flour.

4. Tip out the dough onto a work surface lightly dusted with flour and gently work it with your hands for a few seconds so it looks smoother. Put the dough ball onto the prepared baking

sheet. Dip your fingers in flour and pat out the dough to a round about 1 1/4 inches thick and 7 inches across. Using a knife, cut the round into 6 wedges, but do not separate the dough before baking.

5. Bake for 18 to 20 minutes until light golden brown. Transfer to a wire rack and leave until the wedges are cool enough to separate. Serve warm the same day. The cooled scones can be wrapped tightly and frozen for up to 1 month.



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CHOCOLATE CHIP-COOKIE DOUGH TRUFFLES

Yield: about 20 truffles
Prep: 30 mins
Freeze: 30 mins
Stand: 30 mins

Ingredients

- 1/3 cup butter, softened
- 1/3 cup packed brown sugar
- 1 tablespoon vanilla
- 1 cup all-purpose flour

- 1 cup miniature semisweet chocolate pieces
- 4 ounces dark chocolate or semisweet chocolate, chopped
- 4 ounces chocolate-flavor candy coating, chopped
- 1 tablespoon shortening

balls into chocolate mixture, allowing excess chocolate mixture to drip back into saucepan. Place dipped balls on the baking sheet. Let stand or chill about 30 minutes or until set. Lightly drizzle with the remaining melted chocolate mixture.

Directions

1. Line a 15x10x1-inch baking pan with waxed paper; set aside. In a medium bowl beat butter, brown sugar, and vanilla with an electric mixer on medium speed until combined. Beat in flour just until combined. Stir in chocolate pieces. Shape dough into 1-inch balls. Place on prepared baking pan. Cover; freeze about 30 minutes or until firm.

2. Meanwhile, in a small saucepan heat chopped chocolate, candy coating, and shortening over low heat, stirring until melted and smooth. Remove from heat.

3. Line a baking sheet with waxed paper. Using a fork, dip

Storage: Place truffles in a single layer in an airtight container; cover. Store in the refrigerator for up to 1 week.

Nutrition Facts: Calories 198, Protein (gm) 2, Carbohydrate (gm) 23, Fat, total (gm) 11, Cholesterol (mg) 9, Saturated fat (gm) 7, Monosaturated fat (gm) 2, Dietary Fiber, total (gm) 1, Sugar, total (gm) 13, Vitamin A (IU) 97, Thiamin (mg) 0, Riboflavin (mg) 0, Niacin (mg) 0, Folate (µg) 12, Sodium (mg) 24, Potassium (mg) 46, Calcium (DV %) 10, Iron (DV %) 1, Percent Daily Values are based on a 2,000 calorie diet



Christmas Greetings

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SALTED CHOCOLATE-CARAMEL ROUNDS

Yield: About 36 cookies
Prep: 30 mins Bake: 375°F 8 mins per batch

Ingredients

- 2 3/4 cups all-purpose flour
- 3/4 cup unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup butter, softened
- 1 cup granulated sugar
- 1 cup packed brown sugar
- 2 eggs
- 2 teaspoons vanilla
- 36 milk chocolate-covered round caramels
- 12 vanilla caramels, unwrapped
- 1 tablespoon whipping cream, half-and-half, or light cream
- Coarse salt

Directions

1. In a medium bowl stir together flour, cocoa powder, baking soda, and salt; set aside.
2. In a large bowl beat butter with an electric mixer on medi-

um to high speed for 30 seconds. Add granulated and brown sugar. Beat until combined, scraping sides of bowl occasionally. Beat in eggs and vanilla until combined. Beat in as much of the flour mixture as you can with the mixer. Stir in any remaining flour mixture. If necessary, cover and chill for 1 hour or until dough is easy to handle.

3. Preheat oven to 375 degrees F. Shape dough into 1 1/2-inch balls. Press a chocolate-covered caramel into each ball and shape dough around caramel to enclose. Place cookies 2 inches apart on an ungreased cookie sheet.

4. Bake in the preheated oven for 8 to 10 minutes or until edges are firm. Transfer cookies to a wire rack; cool completely.

5. To decorate, in a small saucepan combine vanilla caramels and whipping cream. Heat over medium-low heat until caramels melt and mixture is smooth. Drizzle melted caramel

mixture over cookies and then sprinkle cookies with coarse salt. Let stand until set.

Storage: Layer undecorated cookies between sheets of waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months. To serve, thaw cookies, if frozen. Frost and top cookies as directed in Step 5.

Nutrition Facts: Calories 177, Protein (gm) 2, Carbohydrate (gm) 26, Fat, total (gm) 8, Cholesterol (mg) 27, Saturated fat (gm) 5, Monosaturated fat (gm) 2, Dietary Fiber, total (gm) 1, Sugar, total (gm) 17, Vitamin A (IU)

194, Thiamin (mg) 0, Riboflavin (mg) 0, Niacin (mg) 1, Pyridoxine (Vit. B6) (mg) 0, Folate (µg) 20, Cobalamin (Vit. B12) (µg) 0, Sodium (mg) 140, Potassium (mg) 61, Calcium (DV %) 30, Iron (DV %) 1, Percent Daily Values are based on a 2,000 calorie diet



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PLAZA TEA SANDWICHES

Ingredients

- 12 slices thinly sliced whole-wheat bread
- 12 slices thinly sliced white bread
- 6 tablespoons unsalted butter or margarine (at room temperature)
- 6 slices ripe tomato
- 1/4 teaspoon salt (or to taste)
- 1/4 teaspoon black pepper (or to taste)
- 1 bunch watercress, leaves only (2 cups)
- 3 hard-cooked eggs (peeled and chopped)
- 4 tablespoons mayonnaise
- 2 medium-size cucumbers

Optional garnishes:

- radish slices
- sprigs of fresh dill

Introduction:

At your next party or afternoon get-together with friends, serve these traditional tea sandwiches from New York's Plaza Hotel.

Makes 6 servings.
Preparation time: 30 minutes.

Step 1:
On a clean, dry bread board, lay out all of the bread slices. Using a spatula, spread one side of each slice with the butter.

Step 2: Preparing the tomato sandwiches
Arrange 2 slices of tomato on the buttered side of each of 3 slices of whole-wheat bread. Sprinkle with a pinch each of the salt and pepper, or to taste. Cover with a second slice of whole-wheat bread, buttered side down. Cover with a damp towel.

Step 3: Preparing the watercress sandwiches
In a small bowl, toss together the watercress leaves, one-third of the chopped eggs, 1 tablespoon of the mayonnaise, plus a pinch each of the salt and pepper. Let stand for 5 minutes or just until the leaves start to wilt.

Spread one-third of this mixture on the buttered side of each of three slices of white bread. Top with a second slice of white bread, buttered side down. Cover with a damp towel.

Step 4: Preparing the egg sandwiches
In a small bowl, mix the remaining 2/3 of the eggs with the remaining 3 tablespoons of mayonnaise and a pinch each of the salt and pepper until well blended. Spread 1/3 of this mixture on the buttered side of each of 3 slices of whole-wheat bread. Top with a second slice of whole-wheat bread, buttered side down. Cover with a damp towel.

Step 5: Preparing the cucumber sandwiches
Cut the cucumbers lengthwise into nine thin slices, about 1/8 inch thick. Arrange three slices of cucumber on the buttered side of each of three slices of white

bread. Sprinkle lightly with the remaining salt and pepper. Top with a second slice of white bread, buttered side down.

Step 6:
To serve, make three stacks consisting of one of each sandwich: tomato, watercress, egg, and cucumber. Using a serrated knife, carefully trim off the crusts evenly. Cut each stack in half diagonally, making 2 servings each of 4 different triangular sandwiches. Place a serving on each plate and garnish with radish slices and a sprig of dill if you wish.

Nutritional Information

- 1 serving:
- Calories 359
- Saturated Fat 6g
- Total Fat 18g
- Protein 11g
- Carbohydrate 40g
- Fiber 2g
- Sodium 608mg
- Cholesterol 112mg

Merry Christmas!



With joy and glad tidings to those we hold "deer"
Have a wonderful Christmas and a Happy New Year! We truly appreciate your loyal support.

FROM
Grove Collision Repairs
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962-3755

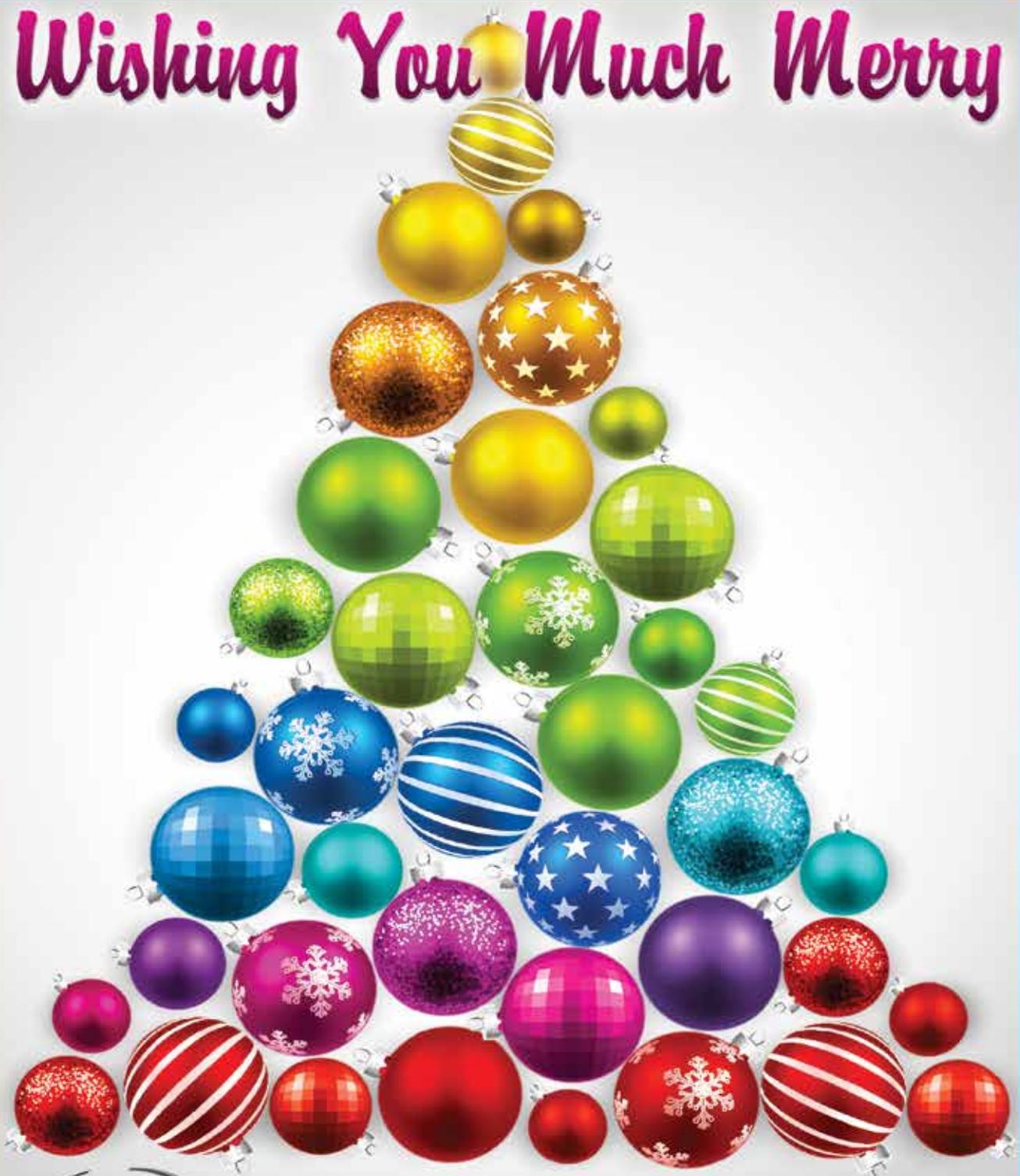
JOY to the WORLD



Wishing you a bright and blessed Christmas, trimmed with our gratitude. May the holiday spirit fill your heart with peace and happiness.
Merry Christmas, Friends!

from Jonathan
H&R BLOCK
5112-50 St. Stony Plain 963-3066

Wishing You Much Merry



Hope you have a tree-rific holiday!
Thanks for showing us so much support.



POSTINGFIRST.com

DISCOVER A TWIST ON A TRADITIONAL CHEESECAKE

(NC) Try something new, with this creamy and delicious no-bake cheesecake recipe. This tropical-inspired spin on a traditional cheesecake features a richly flavoured toasted coconut crust, topped with a creamy avocado and zesty lime cream cheese blend.

"It's a gorgeous shade of lime green that contrasts beautifully with the garnish of red raspberries," says Tom Filippou, executive chef for President's Choice cooking school. "This velvety dessert has the perfect

amount of texture and will leave guests stunned once they learn the key ingredient."

Avocado Lime and Coconut No-Bake Cheesecake

Makes: 12 servings

Ingredients:

- 3/4 cup (175 mL) shredded sweetened coconut
- 3/4 cup (175 mL) graham

cracker crumbs

- 1/4 cup (50 mL) unsalted country churned butter, melted
- 3/4 cup (175 mL) granulated sugar
- 2 tsp (10 mL) finely grated lime zest
- 2 pkg (each 250 g) cream cheese, cubed and at room temperature
- 1 pkg (400 g) PC frozen avocado chunks, thawed
- 1/3 cup (75 mL) fresh lime juice
- 1/2 cup (125 mL) fresh raspberries

Directions:

1. Line bottom and sides of 9-inch (2.5 L) spring-form pan with parchment paper.
2. Toast coconut in dry frying pan over low heat 5 to 7 minutes, stirring frequently until golden and fragrant. Set aside to cool.
3. Stir together coconut, graham crumbs, and butter. Press

onto bottom of prepared pan. Chill 15 minutes.

4. Meanwhile, place sugar and lime zest in food processor; pulse on and off until well-mixed. Add cream cheese; process until smooth. Add avocado and lime juice; process until completely smooth.

5. Pour cream cheese mixture over crust and smooth top. Cover; chill 6 hours or until set.

6. Unclasp side of pan and remove ring. Carefully peel parchment away from side of cake. Place cheesecake on cake plate and mound berries on top. Garnish with lime slices and fresh mint, if desired.

Nutritional information per serving: Calories 360, fat 24 g, sodium 220 mg, carbohydrates 31 g, fibre 3 g, protein 6 g.

www.newscanada.com



**With Glad Tidings
At The Holidays**

With warm wishes to our neighbors,
friends and associates this holiday season.
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...from our family to yours**

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CHESTNUT, BACON & CRANBERRY STUFFING

Prep: 30 mins - 40 mins
 Cook: 40 mins Plus 1 hour to
 soak the cranberries
 Makes 24 stuffing balls

Ingredients

- 100g dried cranberries
- 50ml ruby port
- 1 small onion, chopped
- 2 rashers unsmoked back bacon, cut into strips
- 50g butter

- 2 garlic cloves, chopped
- 450g sausage meat
- 140g fresh white or brown breadcrumbs
- 2 tbsp chopped fresh parsley
- ½ tsp chopped fresh thyme leaves
- 140g peeled, cooked chestnuts, roughly chopped
- 1 medium egg, lightly beaten

Directions:

1. Soak the cranberries in the

port for an hour. Fry the onion and bacon gently in the butter, until the onion is tender and the bacon is cooked. Add the garlic and fry for another minute or so.

2. Cool slightly, then mix with all the remaining ingredients, including the cranberries and port, adding enough egg to bind – I find it easiest to use my hands. Fry a knob of stuffing in a little butter, taste and adjust the seasoning if necessary.

3. To Cook: This stuffing can be baked in a dish, or rolled into balls that will be crisp on

the outside and moist inside. To bake, press the stuffing into a greased ovenproof dish in a layer that is around 4cm thick. Bake at 190C/gas 5/fan 170C for about 40 minutes, until browned and, in the case of sausagemeat stuffing, cooked right through. Alternatively, roll into balls that are about 4cm in diameter. Roast the stuffing balls in hot fat (they can be tucked around the turkey or done in a roasting tin of their own) for 30-40 minutes, until crisp and nicely browned on the outside.



*May Your Holiday
Jingle All The Way*

Jingle Bells

Merry, bright and filled with good cheer, we hope this Christmas makes your heart sing with joy! It's time for us to sing your praises because you've been so good to us all year. Thanks for everything!

**Merry Christmas from
Barrhead One Stop Auto Centre Ltd.**
(780) 674-4153

**Merry
Christmas**

*Thank you for lighting up
our year with your visits!*

Customers like you mean so much to us, at the holidays and year round. Thank you for sharing your time and friendship with us in 2017. We greatly appreciate your support, and we wish you all the best this Christmas season and beyond. Cheers!

Merry Christmas from staff at

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Hark! The Herald Angels Sing!

As we count our blessings this holiday season and reflect on the miracle of life, we realize how much ours has been enhanced by knowing and serving all of you. May you and your loved ones revel in the joy of the season, and please accept our best wishes and gratitude.

**ROSE GARDEN
CHAPEL**

674-4644
Box 4119, Barrhead, AB T7N 1A1

WHITE CHOCOLATE PEPPERMINT FUDGE

TOTAL TIME: Prep: 10 min.
Cook: 10 min. + chilling
MAKES: 81 servings

Ingredients

- 1-1/2 teaspoons plus 1/4 cup butter, softened, divided
- 2 cups sugar
- 1/2 cup sour cream
- 12 squares (1 ounce each) white baking chocolate, chopped
- 1 jar (7 ounces) marshmallow cream
- 1/2 cup crushed peppermint candy
- 1/2 teaspoon peppermint extract

Directions

1. Line a 9-in. square pan with foil. Grease the foil with 1-1/2 teaspoons butter; set aside.
2. In a large heavy saucepan, combine the sugar, sour cream and remaining butter. Cook and stir over medium heat until sugar is dissolved. Bring to a rapid

boil; cook and stir until a candy thermometer reads 234° (soft-ball stage), about 5 minutes.

3. Remove from the heat; stir in white chocolate and marshmallow creme until melted. Fold in peppermint candy and extract. Pour into prepared pan. Chill until firm.

4. Using foil, lift fudge out

of pan. Gently peel off foil; cut fudge into 1-in. squares. Store in the refrigerator. Yield: 2 pounds.

Editor's Note: We recommend that you test your candy thermometer before each use by bringing water to a boil; the thermometer should read 212°. Adjust your recipe temperature up or down based on your test.



We hope you have a wonderful Christmas!
 Thank you for being so good to us this year. Your friendship and support mean so much.

PARSONS AUCTIONS LTD.
 Barrhead, AB
 674-3929

With Warm Regards At The Holiday Season



Merry Christmas
 from Wes at
Glass Shop on Wheels

Barrhead, AB

305-3974



WITH WELL WISHES at CHRISTMAS

Our wishes run as deep as our gratitude for you, our neighbors and friends. Thank you from the bottom of our hearts.

Season's Greetings from Craig, Kathy & Staff

BARSI ENTERPRISES
 Mayerthorpe, AB 786-4014

IMPRESS GUESTS WITH THIS INNOVATIVE BAKED CHEESE APPETIZER

(NC) This recipe includes all the best holiday ingredients that make for the perfect appetizer. Including cheese in holiday entertaining is a must, but why not shake up the traditional with something a little different?

“Topped with poached fruit in rich syrup, this enticing twist on baked cheese replaces the usual brie with creamy soft washed rind cheese. Serve it to your guests meltingly warm from the oven with your favourite crackers, flatbread, or

sliced baguette for spreading,” recommends Tom Filippou, executive chef for President’s Choice cooking school.

Baked Cheese with Apple-Pear Confit

Serves: 6

Ingredients:

- 1 round (170 g) PC La Belle Rivière washed-rind soft surface

ripened cheese

- 1 Granny Smith apple
- 1 Bosc pear
- 1 cup (250 mL) dry white wine
- 1/2 cup (125 mL) PC Black Label simple syrup cocktail mixer
- 1 2x1 inch (5x2.5 cm) piece lemon zest
- 2 tsp (10 mL) fresh lemon juice
- 1 tbsp (15 mL) toasted hazelnuts, roughly chopped

Directions:

1. Preheat oven to 350°F (180°C). Cut top rind off cheese; discard rind. Place cheese in glass pie plate. Set aside and let come to room temperature, about 30 minutes.

2. Meanwhile, peel, core, and dice apple and pear; place in small saucepan. Add wine, cocktail mixer, lemon zest, and juice. Bring to boil over medium-high

heat. Reduce heat to medium-low and simmer, stirring occasionally, until fruit is very tender or about 18 to 20 minutes.

3. Remove fruit from poaching liquid using slotted spoon; set aside. Return pan to stove top over medium heat; cook, stirring occasionally, 10 to 12 minutes or until liquid is reduced to about 1/4 cup and is a light golden caramel colour. Remove from heat and let cool for 15 minutes. Combine fruit and poaching liquid; set aside.

4. Bake cheese 4 to 6 minutes or until softened and warmed through. Spoon 1/4 cup apple-pear confit mixture on top; sprinkle with hazelnuts. Serve in pie plate with crackers and flatbread.

Per serving: Calories 110, fat 9 g, sodium, 220 mg, carbohydrates 4g, fibre 1 g, protein, 6 g.

www.newscanada.com



Jolly, Happy Christmas



Wishing our customers & friends all the best this season!

Season's Greetings
from Management & Staff of

Fountain Tire

Whitecourt, AB (780) 778-4401

Happy Holidays

May the coming holiday deliver a load of glad tidings to your front door. Many thanks for your kind business and support.

Merry Christmas from Management & Staff at

**Northern
Metalic Sales
(WTC Ltd)**



Whitecourt, AB
779-4900

HOLIDAY GLAZED HAM

Prep: 20 min. Bake: 2 hours
Yield: 16 Servings

Ingredients

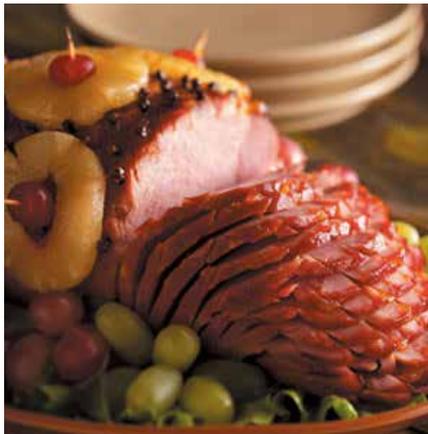
- 1 boneless fully cooked ham (about 6 pounds)
- 1 tablespoon whole cloves
- 1 can (20 ounces) sliced pineapple
- 1 cup apricot preserves
- 1 teaspoon ground mustard
- 1/2 teaspoon ground allspice
- Maraschino cherries

Directions

- Place ham on a rack in a shallow roasting pan. Score the surface of the ham, making diamond shapes 1/2 in. deep; insert a clove in each diamond. Bake, uncovered, at 325° for 1-1/2 hours.
- Drain pineapple, reserving juice. In a small saucepan, combine the pineapple juice, preserves, mustard and

allspice. Bring to a boil; cook and stir for 10 minutes or until slightly thickened.

- Spoon half of the glaze over ham. Secure pineapple slices and cherries on top and sides of ham with toothpicks.
- Bake 30-45 minutes longer or until a thermometer reads 140°, basting twice with remaining glaze.





DECK THE HALLS!

As another holiday season gets into full swing, we'd like to display our best wishes and deliver our gratitude to all of our customers. For your business, we feel truly blessed and look forward to serving you again, soon.

Wishing you and your family a Very Merry Christmas and all the best in 2018!

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PEPPERMINT CREAM BITES

Yield: 30 rounds
Prep: 20 mins Bake: 350°F 8 mins Freeze: 45 mins Cool: 15 mins

Ingredients

- 1 1/2 cups crushed chocolate sandwich cookies with white filling (15 cookies)
- 3 tablespoons butter, melted
- 2 cups powdered sugar
- 2 tablespoons butter, softened
- 2 tablespoons milk
- 1 teaspoon peppermint extract

tract

- 6 ounces bittersweet chocolate, chopped
- 2 teaspoons shortening

Directions

1. Preheat oven to 350 degrees F. Line an 8x8x2-inch baking pan with foil, extending foil over edges of pan; set aside.

2. In a medium bowl combine crushed cookies and melted butter. Press mixture into the bottom of prepared pan. Bake for 8 minutes. Cool slightly in pan on a wire rack.

3. Meanwhile, in a food processor combine powdered sugar and softened butter. Cover and process until butter is evenly distributed. With processor running, add milk and peppermint extract through feed tube until a paste forms. Spread peppermint mixture evenly over prepared crust. Freeze for 45 minutes.

4. In a medium microwave-safe bowl combine chopped chocolate and shortening. Microwave on 100 percent power (high) about 1 minute or until chocolate is melted, stirring once. Let chocolate cool for 15 minutes. Pour chocolate over peppermint layer, spreading evenly. Using the edges of the foil, lift uncut bars out of pan. Use a 1-1/2-inch round cookie cutter to cut into rounds* or use a sharp knife to cut into squares. Store in the freezer until serving time.

Tip *: To help push the cookie cutter through the mixture, press the top of the cookie cutter with the bottom of a measuring cup.

Storage: Place peppermint bites in a single layer in an airtight container; cover. Store in the refrigerator for up to 2 weeks or freeze for up to 3 months.

Nutrition Facts: Calories 107, Protein (gm) 1, Carbohydrate (gm) 15, Fat, total (gm) 6, Cholesterol (mg) 5, Saturated fat (gm) 3, Monosaturated fat (gm) 1, Dietary Fiber, total (gm) 1, Sugar, total (gm) 12, Vitamin A (IU) 49, Sodium (mg) 44, Potassium (mg) 32, Calcium (DV %) 10, Iron (DV %) 1, Percent Daily Values are based on a 2,000 calorie diet

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HOLIDAY CREPE CAKE

Serves 8 to 10
 Prep Time 20 minutes
 Cooking Time 30 minutes

Ingredients:

For the crepe batter

- 3/4 cup all-purpose flour
- 1/4 cup whole-wheat flour
- 1/2 teaspoon salt
- 1/4 cup sugar
- 3/4 cup milk
- 3/4 cup water
- 1/4 cup melted butter
- 5 small eggs
- 2 tablespoons rum
- 2 tablespoons oil

For the crepe filling

- 2 packages vanilla pudding mix, prepared according to package directions (for a thicker pudding, use less water)
- 1 cup whipped cream

For the topping

- 2 cups (about 300 grams) fresh or frozen mixed berries
- 1 1/4 cups sugar
- confectioners' sugar for dust-

ing

Procedure:

1. Make the crepes: In a large bowl, combine dry ingredients together. In another bowl, mix together wet ingredients except for the oil. Pour wet ingredients into dry ingredients and whisk until well blended. Strain to remove lumps. Set aside in the chiller for at least 30 minutes or up to 2 days.
2. Heat a 9-inch nonstick pan and add about 1/2 teaspoon oil. Pour 1/3 cup of the batter into the center and swirl to spread evenly. Cook for 30 seconds or until light brown spots appear. Flip and cook for another 10 seconds. Transfer to a tray to cool. Repeat with remaining batter to make a total of 24 crepes. Set aside.
3. Make crepe filling: In a bowl, place prepared pudding mix. Gently fold in whipped cream.
4. Make berry topping: Place

berries and sugar in a saucepan. Boil until syrupy. Let cool and set aside.

5. To assemble, spread a dollop of filling on a piece of crepe. Repeat with remaining crepes (except for the top layer) and stack to form a cake. Right before serving, spread berry topping on the center of the cake and dust with confectioners' sugar.

Make-ahead tip Cook the crepes and berry topping in advance. Stack crepes with sheets of parchment paper between each layer; then place the entire stack in a resealable plastic bag. Refrigerate for two days or freeze for up to one month. Keep berry topping in the refrigerator for up to five days.



ALL THE BEST

... To all the best people we're privileged to know - **our customers!**

Here's hoping your holiday season is filled with glad tidings, happiness and joy from beginning to end.

Thanks!

MAYERTHORPE, AB 786-2253

Remember *The* Magic!

May your holiday come alive with beautiful moments and memories. We really appreciate your making this past year a truly memorable one for us. Merry Christmas!

967-2127

DURABUILT
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You Lift Our Spirits
All Year Long!**



Thanks for making 2017 so much fun for us. We look forward to taking care of you in the New Year.

**Happy Holidays
& Best Wishes!**



**Barrhead, AB
674-2551**

BACON SPINACH STRATA

Prep: 30 min. + chilling Bake: 45 min. + standing
Yield: 12 Servings

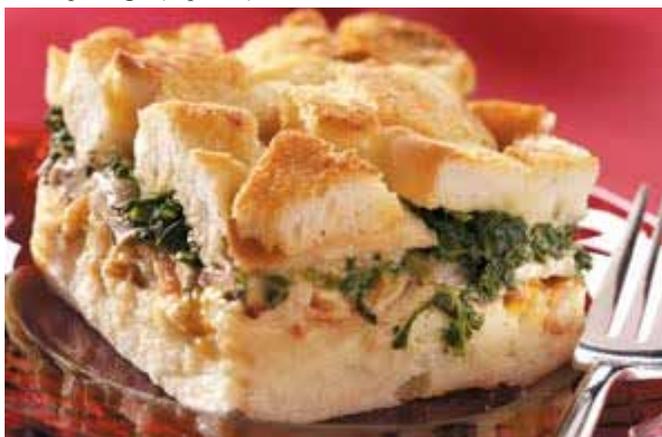
Ingredients

- 1 package (8 ounces) sliced mushrooms
- 1 bunch green onions, sliced
- 2 teaspoons canola oil
- 1 loaf (1 pound) day old bread, cut into 3/4-inch cubes
- 1 cup (4 ounces) shredded Swiss cheese
- 1 package (1 pound) sliced

- bacon, cooked and crumbled
- 2 cups (8 ounces) shredded cheddar cheese
- 1 package (10 ounces) frozen chopped spinach, thawed and squeezed dry
- 9 eggs
- 3 cups milk
- 1/2 teaspoon each onion powder, garlic powder and ground mustard
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

Directions

- In a large skillet, saute mushrooms and onions in oil until tender. Place half of the bread cubes and 1/2 cup Swiss cheese in a greased 13-in. x 9-in. baking dish. Layer with bacon, cheddar cheese, mushroom mixture, spinach and remaining Swiss cheese and bread cubes.
- In a large bowl, combine the eggs, milk and seasonings. Pour over casserole. Cover and refrigerate overnight.
- Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 375° for 45-55 minutes or until a knife inserted near the center comes out clean (cover loosely with foil if top browns too quickly). Let stand for 10 minutes before cutting. Yield: 12 servings.



Nutritional Facts 1 piece equals 382 calories, 22 g fat (10 g saturated fat), 204 mg cholesterol, 817 mg sodium, 25 g carbohydrate, 2 g fiber, 21 g protein.

With Goodwill To All

With glad tidings to all our customers, neighbors and associates this Christmas. It's been a pleasure knowing you, and we want you to know how much we value your loyalty and support.

Rose Country Developments
Barrhead, AB
780-674-9592

Wherever you spend your holiday, may it leave you joyous and filled with laughter! We truly appreciate your visiting us this past year.

Merry Christmas
from Management and Staff at

Barrhead Machine & Welding Ltd.
(780) 674-2924

Thanks For Your Business!

Tis the season once again to let you know how much we appreciate your goodwill and friendship all year long.

Happy Holidays!
Merry Christmas & Happy New Year
From Management & Staff

Don Wilson Surveys Ltd.
Barrhead 780-674-2287

COCONUT CANDY BARS

Makes: 36 servings
Prep: 30 mins Bake: 350°F 22 mins

Ingredients

- 2 cups graham cracker crumbs
- 1 1/2 cups whole almonds, toasted*
- 1/3 cup packed brown sugar
- 2/3 cup butter, melted
- 1 14 ounce package flaked coconut
- 1 14 ounce can (1 1/4 cups) sweetened condensed milk
- 18 ounces dark chocolate pieces, melted**

Directions

1. Preheat oven to 350F. Place graham cracker crumbs, 1/2 cup of the almonds, and the brown sugar in a food processor. Cover and process until almonds are finely chopped. Add butter; cover and pulse with four or five on-off turns or until mixture is well combined. Press crumb mixture onto bottom of an ungreased

13x9x2-inch baking pan. Bake in preheated oven for 12 minutes.

2. Combine coconut and sweetened condensed milk in a medium bowl. Spread mixture evenly over crust. Sprinkle remaining 1 cup almonds evenly over coconut layer. Bake for 10 minutes.

3. Spread melted chocolate evenly over top of baked mixture. Cool completely in pan on a wire rack. (If desired, chill in the refrigerator until the chocolate is set.) Cut into bars. Makes

36 bars.

Note*: To toast nuts, spread them in a single layer in a shallow baking pan. Bake in a preheated 350F oven for 5 to 10 minutes or until nuts are slightly golden brown, stirring once or twice.

Note **: To melt dark chocolate pieces, place chocolate pieces in a medium microwave-safe bowl. Microwave on 50 percent power (medium) about 3 minutes or until chocolate is melted and smooth, stirring once or twice.

Storage: Place bars in a single layer in an airtight container; cover. Refrigerate for up to 1 week or freeze for up to 3 months. Let stand for 30 minutes before serving.

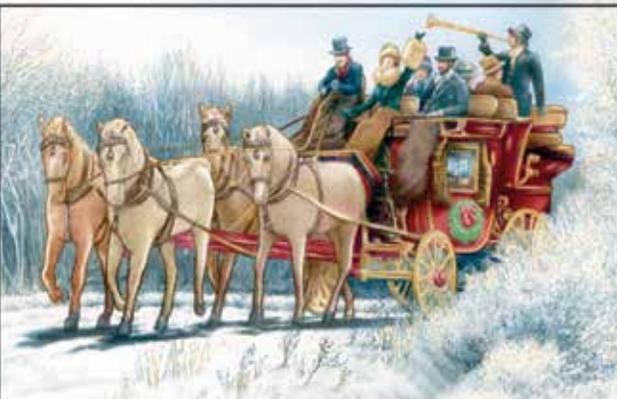



Rejoice!

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North Country Auto Sales and Detail Shop

Barrhead, AB
780-674-6063



To All Those Who've Helped Us Along The Way

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Merry Christmas!

from the Management and Staff at
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Wishing All Our Customers a

Merry Christmas

and ALL THE BEST in the

New Year



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Believe In The Magic!



For your belief in us, we thank you from the bottom of our hearts as we wish you a most merry and miraculous holiday season.

From all the staff at
North End Auto Body Ltd.
 Barrhead, Alta
 (780) 674-2580

CHOCOLATE-PEPPERMINT MERINGUE KISSES

Makes: 192 servings
 Prep: 1 hr
 Bake: 300°F 7 mins
 Stand: 1 hr 30 mins

Ingredients

- 4 egg whites
- 1/4 teaspoon salt
- 1/4 teaspoon cider vinegar
- 1/4 teaspoon peppermint extract
- 1 1/3 cups sugar
- 1 cup milk chocolate pieces
- 1 teaspoon shortening
- 1 1/4 cups crushed striped



round peppermint candies* (about 50 candies)

Directions

1. Place egg whites in a large bowl. Let stand at room temperature for 30 minutes. Pre-heat oven to 300 degrees F. Line two very large baking sheets with parchment paper or foil; set aside.
2. For meringue:: Add salt, vinegar, and peppermint extract to egg whites. Beat with an electric mixer on medium speed until soft peaks form (tips curl). Gradually add sugar, 1 tablespoon at a time, beating on high speed until stiff peaks form (tips stand straight) and sugar is nearly dissolved.
3. Transfer meringue to a decorating bag fitted with a 1/2-inch star tip. Pipe 1-inch kisses 1 inch apart onto the prepared baking sheets. Bake all of the

meringue kisses at the same time on separate oven racks for 7 minutes. Turn off oven; let meringues dry in oven with door closed for 1 hour. Lift meringues off paper or foil. Transfer to wire racks; cool completely.

4. In a small saucepan, combine chocolate pieces and shortening. Cook and stir over low heat just until melted. Remove from heat. Spread crushed candy in a shallow dish. Dip bottoms of meringues in chocolate, then dip in crushed candies. Place on waxed paper and let stand until chocolate is set. Makes about 192 meringue kisses.

Tip : To crush the peppermint candies, place the unwrapped candies in a resealable plastic bag; seal bag. Using a meat mallet, pound lightly to crush the candies.



Thinking of you at Christmastime.

Wishing you peace, joy and good fortune always!

May your heart and home be filled with all the happiness this special season brings. We thank you for your patronage, friendship and support.

Merry Christmas & Happy New Year From Management & Staff

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Prep: 40 min. + marinating
Bake: 1 hour + standing
Yield: 10-12 Servings

Ingredients

- 2-1/4 cups water
- 1-1/2 cups ketchup
- 3 envelopes (.7 ounce each) Italian salad dressing mix
- 1 tablespoon prepared mustard
- 3/4 teaspoon Worcestershire sauce

- 1 beef tenderloin roast (3 to 4 pounds)
- 10 medium potatoes, peeled and quartered
- 1/2 cup butter, melted
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Directions

• In a small bowl, combine the first five ingredients. Pour half of the marinade into a large resealable plastic bag. Pierce ten-

derloin in several places; add to the bag and turn to coat. Seal and refrigerate for 8 hours or overnight. Cover and refrigerate remaining marinade for basting.

• Place potatoes in a large saucepan and cover with water. Bring to a boil; cook for 15-20 minutes or until crisp-tender. Drain; toss with butter, salt and pepper.

• Drain and discard marinade. Place tenderloin on a rack in a

shallow roasting pan. Arrange potatoes around meat.

• Bake, uncovered, at 375° for 60-75 minutes or until beef reaches desired doneness (for medium-rare, a meat thermometer should read 145°; medium, 160°; well-done, 170°), basting occasionally with reserved marinade. Let stand for 10 minutes before slicing; serve with pan juices and potatoes.

Yield: 10-12 servings.



**Season's Greetings!
Merry Christmas!
Happy Holidays!**
- And Many Thanks!
With best wishes for a joyous holiday and a happy new year.

Merry Christmas from
Allan and Cheryl of
**AC PUREWATER
HAULING SERVICES LTD.**
914-9002



Spread the Joy!

May good fortune follow wherever you go this holiday season. Thanks for including us in your travels this year. Merry Christmas, everyone!



from Korey, Bonnie and Staff of
Sud's Up Car Wash
Onoway, AB 967-0022

May God bless you during this Christmas Season as we remember the birth of Christ!



Christmas Holiday Hours
We will be closed December 23rd, 2017
We will reopen on January 3rd, 2018 at 8:00A.M. Regular hours
Please make your feeding plans accordingly for the week we are closed.

ONOWAY FEED & SEED SERVICES LTD.
Box 1116, Onoway, AB T0E 1V0
Phone: (780) 967-5375 Fax: (780) 967-4341

GINGERBREAD PANCAKES



Prep/Total Time: 20 min.

Yield: 3 Servings

Ingredients

- 1 cup all-purpose flour
- 2 tablespoons sugar
- 1 teaspoon baking powder
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground allspice
- 1 egg
- 3/4 cup 2% milk
- 2 tablespoons molasses
- 1 tablespoon canola oil
- 6 tablespoons maple pancake syrup
- 3/4 cup apple pie filling, warmed
- 3 tablespoons dried cranber-

ries

Directions

- In a large bowl, combine the first six ingredients. Combine the egg, milk, molasses and oil; stir into dry ingredients just until moistened.
- Pour batter by 1/4 cupfuls onto a greased hot griddle; turn when bubbles form on top. Cook until the second side is golden brown.
- To serve, place two pancakes on each plate; drizzle with 2 tablespoons syrup. Top with 1/4 cup apple pie filling; sprinkle with cranberries. Yield: 3 servings.

AT THE HOLIDAYS

Your goodwill and generous support make it all worthwhile for us - thanks!



From Jeff, Chad & Montana
2 BROS CUSTOM CONTRACTING LTD.
 Spruce Grove | 780-717-0520

There's no place like Home for the Holidays



With glad tidings to our customers, neighbors and friends this holiday season. For your continued support we will forever be grateful.

Merry Christmas from



Spruce Grove, AB

962-5581

HOPE EVERYTHING RUNS SMOOTHLY FOR YOU THIS HOLIDAY SEASON. WE'RE ALWAYS AT YOUR SERVICE AND ARE TRULY GRATEFUL FOR YOUR BUSINESS!



MERRY CHRISTMAS FROM
GALAXY HYDRAULICS & TRUCK REPAIR LTD.

STONY PLAIN, AB

968-0070

DOUGHNUTS TO DELIGHT HOLIDAY GUESTS

Holiday hosts often know which foods to prepare for holiday dinners with their families. But what about breakfast? Hosts who want to treat their overnight guests to some decadent delights can try their hand at the following recipe for “Cider-Apple Doughnuts” courtesy of Linda Collister’s “Quick Breads” (Ryland, Peters & Small).

Cider-Apple Doughnuts

Makes 12

Ingredients

- 2 medium-tart eating apples
- 1 teaspoon ground cinnamon
- 3 1/3 cups unbleached all-purpose flour
- 1/4 teaspoon sea salt
- 1 tablespoon baking powder
- 1 cup sugar
- 3 tablespoons unsalted butter,

chilled and cut into cubes

- 1 cup smooth mashed potatoes (1 large cooked potato or 2 small), at room temperature
- 2 extra-large eggs, beaten
- 1/2 to 3/4 cup milk (not fat-free)

To finish:

- Saltflower or canola oil for deep-frying
- 2 tablespoons sugar
- 1 teaspoon ground cinnamon

Directions

Peel, core and chop the apples into small pieces, about the size of your little fingernail. Sprinkle with the cinnamon and toss until thoroughly mixed. Set aside until needed.

Sift the flour, salt, baking powder, and sugar into a large bowl. Add the butter and rub it in with the tips of your fingers until the mixture looks like fine crumbs. Work in the mashed potatoes, then stir in the apple mixture

with a round-bladed knife. Add the eggs and enough milk to make a soft but not sticky scone-like dough.

Turn out the dough onto a lightly floured work surface and pat it out to about 3/4-inch thick. Cut into rounds with the doughnut cutter, or use the large pastry cutter and then stamp out the center rounds with the smaller cutter. Gather up the trimmings and pat them out to make more doughnuts.

Heat the oil in a deep-fat fryer or large deep saucepan to 350 F or until a cube of bread turns golden in 40 seconds. Fry the doughnuts in batches for 5 to 6 minutes, turning them frequently, until a good golden brown. Remove with a slotted spoon and drain on paper towels. Toss in the sugar mixed with the cinnamon and let cool before eating. Best eaten the same day. These doughnuts are not suitable for freezing.

CANADIAN FIREARMS SAFETY COURSE



Merry Christmas from Guy Morrison

Non-Restricted Firearms Course & Exam	\$140
Restricted Firearms Course & Exam	\$120
Combined Firearms Course & Exam	\$240

This is the course you need to get your Firearms License.

To Register Please Call Guy (780) 461-7686




Peace. Faith. Love.

At this time of great joy and celebration, we hope the blessings of family, friendship and fellowship surround you.

Thank you for welcoming us into this fine community, friends. We are grateful for the opportunity to serve you, and we look forward to seeing you again soon. Merry Christmas to you and yours!

Thank You for your patronage.
From Dennis & Toby
Javorsky Ditching
 Onoway 967-5486

Heartfelt Wishes for a Merry Christmas



We've loved every minute of serving you this year.

Thanks for your kind support!

From the Management & Staff of

Jack's Auto Body
 & 24 HR Towing



COCOA-COFFEE CRINKLES

Yield: about 42 cookies
 Prep: 35 mins
 Chill: 1 hr
 Bake: 350°F 8 mins per batch

Ingredients

- 1/2 cup butter, softened
- 1 cup packed brown sugar
- 2/3 cup unsweetened cocoa powder
- 1 tablespoon instant coffee crystals
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 2 egg whites
- 1 1/2 cups all-purpose flour
- 1/3 cup granulated sugar
- 2 tablespoons unsweetened cocoa powder

Directions

1. In a large bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add brown sugar, the 2/3 cup cocoa powder, the coffee crystals, baking soda, and cinnamon. Beat until combined, scraping sides of bowl occasionally. Beat

in egg whites. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour. Divide dough in half. Cover and chill about 1 hour or until dough is easy to handle.

2. Preheat oven to 350 degrees F. In a small bowl combine granulated sugar and the 2 tablespoons cocoa powder; set aside. Shape dough into 1-inch balls. Shape each ball into a 1 1/2-inch log; roll logs in sugar, reserving remaining mixture. Place logs 2 inches apart onto cookie sheets.

3. Bake for 8 to 10 minutes or until edges are firm. Transfer cookies to wire racks; cool. Sprinkle cookies with the remaining sugar mixture.

Storage: Layer cookies between sheets of waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.

Nutrition Facts: Calories 67,

Protein (gm) 1, Carbohydrate (gm) 11, Fat, total (gm) 2, Cholesterol (mg) 6, Saturated fat (gm) 2, Monosaturated fat (gm) 1, Dietary Fiber, total (gm) 1, Sugar, total (gm) 7, Vitamin A (IU) 49, Thiamin (mg) 0, Riboflavin (mg) 0, Niacin (mg) 0, Folate (µg) 8, Sodium (mg) 54, Potassium (mg) 61, Calcium (DV %) 10, Iron (DV %) 1, Percent Daily Values are based on a 2,000 calorie diet



It's The Most Wonderful Time Of The Year
... and you know why?

It's because we get to thank you for your stopping by! Merry Christmas!

From All of Us at TRL Gas Co-op Ltd.

Serving Evansburg, Whitecourt and Surrounding Areas
 727-3732 1-800-727-5259

Wishing You Glorious Season

May you and your loved ones be blessed with all the rapture and fellowship this special season holds.

It's time for us to sing the praises of our good friends and neighbors. Thank you for all you have done to make our year a resounding success.

Merry Christmas from the staff at
Assertive Electric Ltd.
 967-3827

Wishing You All

THE BEST

Here's hoping your holiday is the complete package, filled with fun and excitement, faith and friendship, love and family, health and happiness... and everything else on your wish list!

We're grateful for all of the fond memories you've given us this past year, and we look forward to seeing you again in 2018.

Thanks for the gifts of your friendship and support!

Merry Christmas from Rosemary, Joe, Wendy, Todd & Brandon

BLAKEMAN DRILLING

924-3024

WARM UP TO A SEASONAL SALAD

(NC) With the dropping temperatures, we often crave the comfort of a hearty dish at the end of the day. But don't forgo the freshness of a seasonal salad just because winter is here. Warm salads with seasonal fruits and vegetables are especially wonderful in the winter months, adding a dose of sunshine and nutrients. Professional chef Matt Basile has de-

veloped a delicious and aromatic salad featuring roasted apples and fennel. He recommends substituting raw produce with roasted fruits and veggies to create warm and seasonal dishes. This dish can be made in a matter of minutes all the while keeping important nutrients inside. While best prepared in the Panasonic Steam Convection Oven, this recipe can

be created with a standard oven as well.

Roasted Apple and Fennel Salad

Prep time: 10 minutes
Cook time: 25 minutes

Ingredients:

- 1 fennel, cut into 8 large pieces (remove stalks but keep the tips)

- 2 Macintosh or honey crisp apples, cut into 8 pieces each
- 1 red onion, cut into 8 pieces
- 4 small yellow tomatoes, cut in half
- 4 small red tomatoes, cut in half
- 4 tbsp (60 mL) canola oil
- 1 tsp (5 mL) salt
- 1 tsp (5 mL) black pepper
- 1 tsp (5 mL) dried oregano
- 1 tsp (5 mL) brown sugar
- 1 tsp (5 mL) cinnamon
- 5 sprigs fresh thyme

Directions:

1. Place fennel, onion, tomato, and apple pieces in a large bowl. Add canola oil and all the dry spices. Toss in the bowl.
2. Place on convection oven grill pan. Preheat the unit to 200°C (400°F) on the convection setting and cook for 15 minutes. When the 15 minutes are up, set oven to Grill 1 and roast for another 10 minutes. Serve.

Find more great recipes for creating healthy dishes online at panasonic.com/ca/steam and join the conversation online by following #GetHealthy-Fast.

www.newscanada.com

Wishing our customers a

Merry Christmas

and Happy New Year

from the Staff at

Polack Bros.
Competition
CHEVROLET



Stony Plain, AB
(780) 963-6121



Greetings At Christmas

With a bundle of thanks and best wishes to our many good friends this holiday season.

You make it all worthwhile!

Merry Christmas from the staff at

Countryside Plumbing & Heating

Onoway, AB
967-4500



Displaying Our Best At The Holidays

MERRY CHRISTMAS
From the Staff at

EGT Sand & Gravel

Wabamun Pit 721-9669



APPLE RYE DRESSING

Prep: 30 min. Bake: 50 min.
Yield: 12 Servings

Ingredients

- 1 pound bulk pork sausage
- 4 celery ribs, finely chopped
- 2 large onions, finely chopped
- 1 loaf (1 pound) rye bread, cubed
- 1/2 cup butter, melted
- 2 teaspoons seasoned salt
- 3 cups chopped tart apples
- 1 cup chopped walnuts
- 1 cup raisins
- 1 cup unsweetened apple juice
- 1/2 cup water

Directions

- In a large skillet, cook the sausage, celery and onions over medium heat until meat is no longer pink; drain and set aside.
- In a large bowl, toss the bread cubes with butter and seasoned salt. Transfer to a 15-in. x 10-in. x 1-in. baking pan. Bake, uncovered, at 300° for 10-15 minutes or until lightly toasted.
- In a large bowl, combine the sausage mixture, apples, wal-

nuts, raisins, apple juice and water. Add toasted bread cubes; stir to combine.

• Transfer to a greased 13-in. x 9-in. baking dish. Cover and bake at 350° for 50-60 minutes or until browned. Yield: 12 servings.

Nutritional Facts 3/4 cup equals 378 calories, 22 g fat (8 g saturated fat), 34 mg cholesterol, 726 mg sodium, 39 g carbohydrate, 5 g fiber, 9 g protein.



Merry, Bright & Just Right!

The greatest gifts are the people who bring us joy, and we count you among them. Thanks for brightening our year.

We wish you a wonderful Christmas! from Nanne & Thea Bouius at



BOUIUS
CUSTOM WORK

Onoway, AB 967-5298

At This Holy Time Of Year...

In the spirit of the season, we'd like to wish all our friends and neighbors a happy, healthy and meaningful holiday season.

Your support this past year has meant everything to us. Thanks!



Merry Christmas from Arnie, Ruth & Staff

Arnie's Electric

Mayerthorpe, AB 786-2695 Cell 674-0615

CHRISTMAS
HOPE IT'S UPLIFTING

We know it gives us a lift to serve you. Many thanks for your loyal support.

Merry Christmas from Dale & Staff.

We look forward to serving you in the New Year!

Country Automotive Specialists




Onoway, AB 967-2218

NANAIMO BARS

Chocolate Coconut Layer

- 1/2 cup butter, softened
- 1/4 cup white sugar
- 5 tablespoons unsweetened cocoa powder
- 1 egg, beaten
- 1 3/4 cups graham cracker crumbs
- 1 cup flaked coconut
- 1/2 cup finely chopped almonds

Custard Buttercream Layer

- 1/2 cup butter, softened
- 3 tablespoons heavy cream
- 2 tablespoons custard powder
- 2 cups confectioners' sugar

Chocolate Layer

- 4 (1 ounce) squares semisweet baking chocolate
- 2 tablespoons butter

Directions

1. Coconut Layer: Beat the egg in a small bowl and put aside. In the top of a double boiler, combine 1/2 cup butter, white sugar and cocoa powder. Stir occasionally until melted and smooth. Temper the egg by slowly adding a 1/4 cup of the warm chocolate mixture to the

egg, whisking constantly. Add the egg back into the remaining chocolate mixture, whisking constantly until combined. Stir mixture until thick, 2 to 3 minutes. Remove from heat and mix in the graham cracker crumbs, coconut and almonds. Press into the bottom of an ungreased 8x8 inch pan.

2. Custard Layer: Cream together 1/2 cup butter, heavy cream and custard powder until light and fluffy. Mix in the confectioners' sugar until smooth. Spread over the bottom layer in the pan. Chill to set.

3. Chocolate Layer: While the second layer is chilling, melt the semisweet chocolate and 2 tablespoons butter together in a double boiler. Let cool until no longer hot to the touch. Spread over the chilled bars. Let the chocolate set in refrigerator before cutting into squares. (I let it set about 2 hours before cutting it, when the chocolate was no longer oozing, but was not quite hard yet.)

Makes approx. 20 bars. Recipe doubles well in a 9x13 in pan. Store in an airtight container in the refrigerator.

CHRISTMAS CRUNCH

Ingredients

- 1/2 cup popping popcorn kernels, or 2 bags tender white popcorn
- 1 (12 oz) bag Vanilla Candy Melts (such as Wilton Candy Melts)
- 1 1/3 cups broken pretzel pieces
- 1 (12 oz) bag green and red Milk Chocolate or Mint M&Ms
- Red, green and white Sprinkles (I used Jingle Mix Nonpareils)

Directions

• Pop popcorn in a popcorn popper into a large bowl (or alternately in the microwave if using microwave bags of popcorn) according to manufactures directions. Remove any unpopped popcorn kernels. Toss in broken pretzel pieces and M&Ms.

• Melt Vanilla Candy Melts in a microwave safe bowl on 50% power in 30 second intervals,

stirring after each interval until melted and smooth. Drizzle half of melted chips over popcorn mixture, then stir, tossing gently a few times with a rubber spatula. Then drizzle remaining half of melted chips over popcorn, and gently stir mixture until evenly coated (don't over stir though or your sprinkles wont stick if the white chips begin to set and harden). Pour mixture into a single layer onto wax paper. Sprinkle entire mixture evenly with sprinkles (as many as you'd like) before vanilla chips set. Allow to cool and harden, then gently break into pieces and store in an airtight container.

• Note: I was able to fill 8 - 9 1/2"x 4" party treat bags about 2/3 full with this recipe, just to let you know so you have an idea for gift giving.

• *These can be found in the cake decorating section of some supermarkets, at craft stores or at specialty kitchen kneads stores.



With Tidings Of Comfort & Joy

To our neighbors, customers, associates and friends, we offer our warm wishes for the very coolest holiday season, ever!

Thank you for choosing us.

Merry Christmas from Lee, Becky & Family at

LEE BUILT LTD.

HEATING & AIR CONDITIONING

Calahoo, AB

967-4192

Hallelujah -



He Is Born!

May you and your loved ones rejoice in the Miracle of Christmas, and may your home be blessed by His many good graces throughout the holiday season and beyond.

Merry Christmas

From Dave and Angela

at Dave's Painting and Flooring

Gunn, AB | 967-3510

CREAM CHEESE MINTS

Ingredients

- 250 gram Philadelphia Brick Cream Cheese, room temperature
- 1 tsp pure peppermint extract
- 3 dash food colouring of choice
- 5 cup powdered sugar

Cook Time: 0 min.
 Prep Time: 20 min.
 Yields - 10 serv.

Directions

1. Line two baking sheets with wax paper, tape down the ends and set them aside. Fit a large pastry bag with a medium star tip.
2. In a large bowl with an electric mixer, beat the cream cheese and peppermint extract until it's smooth. Add the powdered sugar and mix it until you achieve the consistency

of thick cream cheese frosting. The peaks should remain quite stiff and not melt down when the mixer is stopped. Add more powdered sugar if necessary.

3. You can tint your cream cheese mints any colour using food colouring. I opted for an icy blue using a few drops of liquid blue food colouring. A little bit goes a long way so make sure not to add too much and make

your mixture too thin.

4. Fill the pastry bag with the minty mixture and pipe little kisses onto the prepared baking sheets. You should get about 250 of them.

5. Let them sit for about an hour to set then store them in the fridge for freezer. They'll last about a month in the fridge and up to four in the freezer. Enjoy!

HOLIDAY BRUNCH CASSEROLE

Prep: 15 min. + chilling Bake: 30 min. + standing
 Yield: 12 Servings

Ingredients

- 4 cups frozen shredded hash brown potatoes
- 1 pound bulk pork sausage, cooked and drained
- 1/2 pound bacon strips, cooked and crumbled
- 1 medium green pepper, chopped
- 2 cups (8 ounces) shredded

- cheddar cheese, divided
- 1 green onion, chopped
- 1 cup reduced-fat biscuit/baking mix
- 1/2 teaspoon salt
- 4 eggs
- 3 cups 2% milk

Directions

- In a large bowl, combine the hash browns, sausage, bacon, green pepper, 1 cup cheese and onion. Transfer to a greased 13-in. x 9-in. baking dish.

- In another bowl, whisk the biscuit mix, salt, eggs and milk; pour over the top. Sprinkle with remaining cheese. Cover and refrigerate overnight.

- Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 375° for 30-35 minutes or a knife inserted near



the center comes out clean. Let stand for 10 minutes before cutting.



With Appreciation at the Holidays

Because we value your business and friendship too,
 We're sending this message to each one of you -
 To express our best wishes along with our gratitude
 For your support and goodwill and your most winning attitude!

*Merry Christmas
 From The Staff At*

C & D Tank Truck Service
 780-785-3383

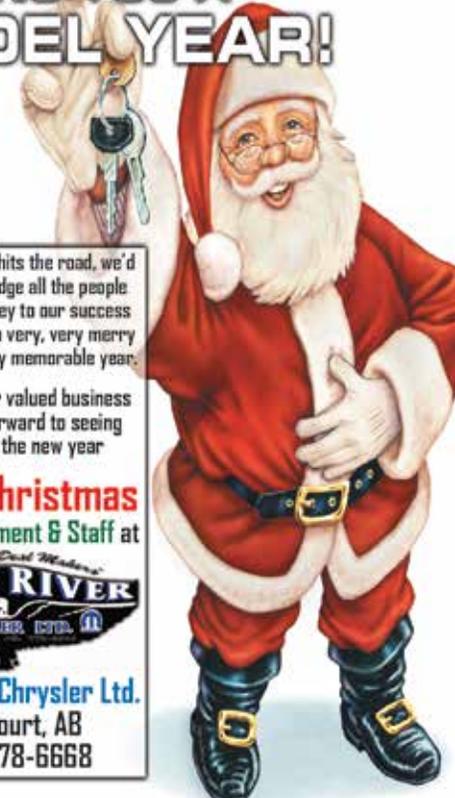
HOME FOR THE HOLIDAYS

There's no place rather spend the holidays than here among our neighbors and friends!

We really appreciate your trust in us, thanks!

Tri Lakes Septic Services Ltd.
 Onoway, AB 1-844-967-9176

WISHING YOU A MODEL YEAR!



As another year hits the road, we'd like to acknowledge all the people who have been key to our success and wish you all a very, very merry season and a truly memorable year.

Thanks for your valued business and we look forward to seeing you again in the new year

Merry Christmas
from Management & Staff at



Eagle River Chrysler Ltd.
Whitecourt, AB
1-888-778-6668

BAKED CAULIFLOWER



Prep: 15 min. Bake: 30 min.
Yield: 4-6 Servings

Ingredients

- 1 medium onion, chopped
- 4 tablespoons butter, divided
- 2 tablespoons olive oil
- 1 garlic clove, minced
- 1 package (16 ounces) frozen cauliflower, thawed
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/8 teaspoon ground nutmeg
- 1/4 cup dry bread crumbs
- 1/4 cup shredded cheddar cheese

Directions

• In a large skillet, saute onion in 2 tablespoons butter and oil until onion is tender. Add garlic;

cook 1 minute longer. Stir in the cauliflower, salt, pepper and nutmeg; saute for 2 minutes.

• Transfer to a greased 1-qt. baking dish. Melt remaining butter; toss with bread crumbs. Sprinkle over cauliflower mixture.

• Cover and bake at 350° for 15 minutes. Uncover; bake for 10 minutes or until heated through. Sprinkle with cheese; bake 3-5 minutes longer or until cheese is melted. Yield: 4-6 servings.

Nutritional Facts 1 serving (3/4 cup) equals 170 calories, 14 g fat (6 g saturated fat), 25 mg cholesterol, 360 mg sodium, 10 g carbohydrate, 2 g fiber, 4 g protein.

Have Yourself a Merry Little Christmas

From our house to yours, go our warmest wishes for a blessed and happy holiday. We hope it's filled with friends, family, joy, laughter and every little thing that makes the Christmas season special.



Season's Greetings from Everyone at

Whitecourt Insurance Ltd.

Whitecourt, AB (780) 778-3003



drifts of snow, boughs of holly
'Tis the Season to Be Jolly!

Thank you for being such fine friends and customers. We can't thank you enough for all you've done to make 2016 a memorable and successful year for us. Good folks like you remind us how lucky we are to be a part of this community!

Hope your holiday is blessed and happy!



WHITECOURT REAL STORAGE

Whitecourt, AB (780) 706-8880

CHOCOLATY CARAMEL THUMBPRINTS

Makes: 36 servings
 Yield: 36 cookies
 Prep: 30 mins Chill: 2 hrs
 Bake: 350°F 10 mins per batch

Ingredients

- 1 egg
- 1/2 cup butter, softened
- 2/3 cup sugar
- 2 tablespoons milk
- 1 teaspoon vanilla
- 1 cup all-purpose flour
- 1/3 cup unsweetened cocoa powder
- 1/4 teaspoon salt
- 16 vanilla caramels, un-wrapped
- 3 tablespoons whipping cream
- 1 1/4 cups finely chopped pecans
- 1/2 cup (3 ounces) semisweet chocolate pieces
- 1 teaspoon shortening

Directions

1. Separate egg; place yolk and white in separate bowls. Cover and chill egg white until needed. In a large mixing bowl beat butter with an electric mixer for 30 seconds. Add sugar and beat well. Beat in egg yolk, milk, and vanilla.
2. In another bowl stir together the flour, cocoa powder, and salt. Add flour mixture to butter mixture and beat until well combined. Wrap the cookie dough in plastic wrap and chill for 2 hours or until easy to handle.
3. Preheat oven to 350 degrees F. Lightly grease a cookie sheet. In a small saucepan heat and stir caramels and whipping cream over low heat until mixture is smooth. Set aside.
4. Slightly beat reserved egg white. Shape the dough into

1-inch balls. Roll the balls in egg white, then in pecans to coat. Place balls 1 inch apart on prepared cookie sheet. Using your thumb, make an indentation in the center of each cookie.

5. Bake for 10 minutes or until edges are firm. If cookie centers puff during baking, repress with your thumb. Spoon melted caramel mixture into indentations of cookies. Transfer cookies to wire racks; cool. (If necessary, reheat caramel mixture to keep it spoonable.)

6. In another saucepan heat

and stir chocolate pieces and shortening over low heat until chocolate is melted and mixture is smooth. Let cool slightly. Drizzle chocolate mixture over tops of cookies.* Let stand until chocolate is set. Makes 36 cookies.

Tip: If desired, transfer the warm chocolate mixture to a resealable plastic bag. Cut a small hole in one corner of the bag. Drizzle cookies with chocolate mixture.

Nutrition Facts: Servings Per Recipe 36, Calories 114, Protein

(gm) 1, Carbohydrate (gm) 12, Fat, total (gm) 7, Cholesterol (mg) 15, Saturated fat (gm) 3, Monosaturated fat (gm) 4, Polyunsaturated fat (gm) 1, Dietary Fiber, total (gm) 1, Sugar, total (gm) 8, Vitamin A (IU) 97, Thiamin (mg) 0, Riboflavin (mg) 0, Niacin (mg) 0, Pyridoxine (Vit. B6) (mg) 0, Folate (µg) 8, Cobalamin (Vit. B12) (µg) 0, Sodium (mg) 49, Potassium (mg) 42, Calcium (DV %) 20, Iron (DV %) 1, Other Carb () 1, Fat () 2, Percent Daily Values are based on a 2,000 calorie diet



WITH THANKS FOR YOUR TRUST

Here's hoping everything runs smoothly for you this Christmas. We value your trust in us and thank you for your loyal patronage.

Seasons Greetings

From Management & Staff of

Spruceland Ford Sales Ltd. 778-4777

Barrhead Ford Sales 674-2227

FROSTED HOLIDAY SUGAR COOKIES

Ingredients

- 3-3/4 cups all purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1 cup butter or margarine, softened (not melted)
- 1-1/2 cups granulated sugar
- 2 eggs
- 2 tsp vanilla extract
- vanilla frosting
- food coloring (optional)
- colored candies (optional)
- fruit rolls (optional)
- jelly beans (optional)
- green and red decorating gel (optional)
- sprinkles (optional)
- powdered sugar (optional)

Additional Materials:

- Cookie cutters

Cooking Instructions

1. Sift flour, baking powder, and salt together in a medium sized bowl. Set aside.
2. Beat butter or margarine, sugar, eggs, and vanilla in a large bowl with electric mixer until fluffy. Gradually add flour mixture and stir with wooden spoon until thoroughly mixed. Cover dough with plastic wrap and chill in the refrigerator for two hours.
3. Preheat oven to 400 degrees F. On a lightly floured surface, roll out dough to 1/4 inch thick.

Cut out circles with a cookie cutter or other round object, such as a glass or round plastic container. Place circles 2 inches apart on ungreased cookie sheet.

4. Bake for 6-8 minutes, checking after 6 minutes. Cookies will be done when edges are lightly browned. Do not allow cookies to get too brown. Remove from oven and allow cookies to cool on cookie sheets for 5 minutes. Remove from cookies sheets to aluminum foil on a flat surface and allow to cool completely.

5. Using a butter knife, spread frosting on top of each cookie. (If you want to color the frosting, use food coloring and mix it

beforehand.)

6. Let children decorate the cookies with sprinkles, powdered sugar, and candies.

7. To make holly berry cookies, place two red candies or jelly beans toward the top of the cookie and draw on leaves with green decorating gel.

8. For sugar stars, trees, and other shapes, gently place a miniature cookie cutter on top of the cookie after it's frosted. Carefully sprinkle a small amount of sugar into the cookie cutter with your fingers, being careful not to let the sugar fall outside. Gently remove cookie cutter.

9. You can completely cover a cookie with decorative sugar by holding the frosted cookie upside down and dipping the frosted end into the sugar to coat.

10. Use red decorating gel to write "Ho, Ho, Ho!" on your cookies.

11. A snowman can be made from candies and fruit rolls (e.g., Fruit Roll-Ups). Cut a strip from a fruit roll, about 1/2 thick, and twist it into a rope. Place the fruit roll up around the top of the cookie as ear muffs and add jelly beans for the muffs themselves. Decorate face with colored candies.

12. Use cherry raisins to form the petals of a poinsettia. Place a colored candy in the center.

Make it Faster

Use packaged cookie dough instead of making sugar cookies from scratch.

Helpful Hints

- Prepare your table before putting the cookies out. Place all the sugars, candies and other decorating items in a row buffet style.
- Be sure you have all the ingredients and decorations you will need before heading to the store. The fewer trips the better!
- You can use just about any type of flat cookie for this project. Peanut butter, chocolate chip, shortbread, whatever your favorites are. We recommend soft cookies over hard since the frosting is soft.

A TIME FOR GIVING
 The most precious gift of all, is the gift of friendship.
 We thank you so much, for giving us yours. Happy Holidays!
 Merry Christmas from
TIM HAY TRUCKING
 Onoway 967-5849 OR 818-5849

MERRY CHRISTMAS and HAPPY NEW YEAR

We're just peeking in to say, Hope you have a great holiday. May it be happy, healthy and bright, Making each day a sheer delight. We're sharing words of gratitude too, For we wouldn't be here without all of you!

Thanks and best wishes to all of our fine customers & friends!

Merry Christmas from
C-5 CHADD CONTRACTORS
 SANGUDO, AB 785-2548

HOLIDAY PORK ROAST

Prep: 30 min. Bake: 1 hour 40 min. + standing

Yield: 16 Servings

Ingredients

- 1 boneless whole pork loin roast (5 pounds)
- 1 tablespoon minced fresh gingerroot
- 2 garlic cloves, minced
- 1 teaspoon rubbed sage
- 1/4 teaspoon salt
- 1/3 cup apple jelly
- 1/2 teaspoon hot pepper sauce
- 2 medium carrots, sliced
- 2 medium onions, sliced
- 1-1/2 cups water, divided
- 1 teaspoon browning sauce, optional

Directions

• Place pork roast on a rack in a shallow roasting pan. Combine the ginger, garlic, sage and salt; rub over meat. Bake, uncovered, at 350° for 1 hour.

• Combine jelly and pepper sauce; brush over roast. Ar-

range carrots and onions around roast. Pour 1/2 cup water into pan. Bake 40-50 minutes longer or until a thermometer reads 145°. Remove roast to a serving platter; let stand for 10 minutes before slicing.

• Skim fat from pan drippings. Transfer drippings and vegetables to a food processor; cover and process until smooth. Pour into a small saucepan. Add browning sauce if desired and remaining water; heat through. Slice roast; serve with gravy.



CHRISTMAS HAM AND POTATO CAKES



Makes 1 dozen

Ingredients:

- 2 1/2 cups potatoes, shredded
- 1/4 cup flour
- 1/4 cup ham, shredded
- 1/4 cup grated Parmesan cheese
- 1/4 teaspoon garlic powder
- 1 large egg

Procedure:

1) Mix together potatoes, flour, ham, cheese, garlic powder, and egg.

2) Form into small rounds and fry on a nonstick pan in a little olive oil until golden brown on both sides. Sprinkle chopped basil on top before serving. serving of sour cream or applesauce on the side.

Wishing you a bright and merry holiday with family and friends.



Merry Christmas

from all of us at
Northern Gateway Public Schools!



Northern Gateway
Public Schools

CRANBERRY & ORANGE CHELSEA BUN TREE

Prep: 1 hr
Cook: 22 mins plus at least 1 hr
30 mins proving
Makes 12 buns

Ingredients

- 275ml full-fat milk
- 50g butter, chopped into cubes
- 450g strong white bread flour
- 7g sachet fast-action dried yeast
- 50g golden caster sugar, plus 3 tbsp
- 1 tsp ground cinnamon
- flavourless oil, for greasing
- 200g marzipan, chilled

- 1 orange, zested and juiced
- 100g fresh cranberries
- 100g dried cranberries, plus 1 tbsp
- 40g pistachios, chopped
- edible gold spray (optional)
- 3 tbsp apricot jam, sieved
- 150g icing sugar

Directions:

1. Warm the milk in a saucepan until steaming but not boiling. Remove from the heat and add the butter, swirling to help it melt, then set aside to cool a little. Meanwhile, mix the flour, yeast, 50g sugar, the cinnamon and 1 tsp salt in a large bowl, or the bowl of a tabletop mixer. When the milk is warm, add it to the dry ingredients and combine to make a sticky dough. Tip onto your work surface and knead for 10 mins by hand, or for 5 mins in the mixer until the dough is smooth and stretchy. Return to a clean oiled bowl, cover with oiled cling film and leave somewhere warm to rise for 1-2 hrs until doubled in size.

2. Line your largest baking

sheet with baking parchment. Tip the dough onto a lightly floured work surface and roll to a rectangle about 30 x 40cm. Grate the marzipan over the surface and scatter over the orange zest, fresh cranberries, 75g dried cranberries, 25g pistachios and 3 tbsp caster sugar. From one of the longer sides, tightly roll up the dough into a sausage, pinching the dough together at the other end to seal the open edge.

3. Use a large, sharp knife to divide the sausage of dough first in half, then into quarters, then cut each quarter into three pieces, so you're left with 12 equal pieces of dough. Turn them all cut -side up and arrange on the baking sheet in a tree shape, using one piece for a trunk and leaving space between each bun for them to expand. Make sure the pinched edge on the outside of each bun is facing towards the centre of the tree, otherwise it may come unstuck and unravel as it cooks. You should have one bun left over – bake this alongside (treat for the cook!) . Cover

the sheet in one or two pieces of oiled cling film and leave to prove for 30 -40 mins, or until doubled in size and just touching

4. Heat oven to 180C/160C fan/ gas 4. Bake in the middle of the oven for 20-22 mins until golden brown. While the buns cook, heat the apricot jam with 2 tsp water until runny, then set aside to cool a little. Mix the icing sugar with enough orange juice to make a thick icing and transfer it to a small disposable piping bag or plastic sandwich bag. You can spray the pistachios with gold spray at this point, if you like.

5. When the buns are cooked, leave to cool for 15 mins, then brush all over with the apricot glaze. Snip the corner off the piping bag and drizzle icing over the top of the buns in random lines. Scatter over the remaining pistachios and dried cranberries and leave the icing to set for 10 mins before serving. Will keep in an airtight container for up to three days.



Happy Holidays!

Sending warmest wishes to our highly valued customers. Thank you for your loyal support and friendship throughout the years. May you and yours have a safe & happy holiday season.

From our Family & Staff at

CHICO'S
Vacuum Service Ltd.

**Let It Snow
Let It Snow
Let It Snow**

With Best Wishes from our family to yours,
Merry Christmas!

**TYSCHUK
CONSTRUCTION LTD.**

Box 420, Onoway, AB | (780) 967-5360 | tcl@cruzinternet.com

STRAWBERRY CHEESECAKE COOKIES

Prep Time: 15 minutes
Cook Time: 12 minutes
Total Time: 1 hour
Yield: 18 cookies

Ingredients

- 3/4 cup butter, at room temperature
- 1/2 cup brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 1/4 cup all-purpose flour
- 1 package (3.4 oz) instant cheesecake pudding mix
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup chopped strawberries
- 10 whole graham crackers, processed into fine crumbs

Instructions

1. Preheat the oven to 350F. Line a cookie sheet with parchment paper.
2. In a bowl, cream together the butter and both sugar

until light and fluffy. Add the eggs, one at a time, scraping down the sides of the bowl in between additions. Beat in the vanilla.

3. In another bowl, combine the flour, pudding mix, baking soda and salt. Add into the butter mixture and mix just until combined. Fold in the strawberries.

4. Place the graham crackers in a shallow bowl or dish. Roll the cookie dough into 2 tablespoon sized balls and roll in the graham cracker crumbs. Place on the baking sheet, about 3 inches apart. Flatten slightly. Bake until set around the edges, about 12 minutes.

Notes: for best results, store the cookies in the refrigerator.

GIANT GINGER COOKIES

Yield: twenty-five 4-inch cookies
Bake: 350°F 12 mins to 14 mins per batch

Ingredients

- 4 1/2 cups all-purpose flour
- 4 teaspoons ground ginger
- 2 teaspoons baking soda
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon ground cloves
- 1/4 teaspoon salt
- 1 1/2 cups shortening
- 2 cups granulated sugar
- 2 eggs
- 1/2 cup molasses
- 3/4 cup coarse sugar or granulated sugar

Directions

1. In a medium mixing bowl stir together flour, ginger, baking soda, cinnamon, cloves, and salt; set aside.
2. In a large mixing bowl beat shortening with an electric mixer on low speed for 30 seconds

to soften. Gradually add the 2 cups granulated sugar. Beat until combined, scraping sides of bowl occasionally. Beat in eggs and molasses. Beat in as much of the flour mixture as you can with the mixer. Using a wooden spoon, stir in any remaining flour mixture.

3. Shape dough into 2-inch balls using 1/4 cup dough. Roll balls in the 3/4 cup coarse or granulated sugar. Place about 2-1/2 inches apart on an ungreased cookie sheet.

4. Bake in a 350 degree F oven for 12 to 14 minutes or until cookies are light brown and puffed. (Do not overbake or cookies will not be chewy.) Cool on cookie sheet for 2 minutes. Transfer cookies to a wire rack to cool. Store in a tightly covered container at room temperature for up to 3 days or in the freezer for up to 3 months. Makes twenty-five (25) 4-inch cookies.

Merry Christmas & Many Thanks!

At the most joyous time of the year, We'd like to publish our best wishes here Along with our thanks and gratitude, too 'Cause we wouldn't be here without all of you!

Merry Christmas
from Rick, Sandra,
Dylan & David
R & S TOWING
Onoway 967-2492



Greetings of the Season



As another holiday season comes skating in, we want to give our best to you and your kin. Serving you has been real fun for us – thanks!

Season's Greetings from the staff of
Treeline Well Services Inc.
Onoway, AB 967-1080

ROSEMARY-GARLIC ROAST TURKEY

If Italians had invented roast turkey, it would turn out something like this. Wonderfully fragrant with garlic and rosemary, this savory roast turkey makes an impressive holiday feast that's sure to wow your guests.

Ingredients

- 8 cloves garlic, crushed
- 1/4 cup (50 mL) chopped fresh rosemary (or 2 tbsp./30 mL dried)
- 1/4 cup (50 mL) olive oil

- 1 tbsp. (15 mL) coarse salt
- 1 tsp. (5 mL) black pepper
- 12 to 15 lb. (5.5 to 7 kg) whole turkey, fully defrosted if frozen

Cooking Instructions

1. Preheat oven to 325 degrees F (160 degrees C).
2. In a small bowl or food processor, mash together garlic, rosemary, olive oil, salt and pepper so that it forms a thick paste.
3. By hand, gently pull the skin

away from the turkey breast at the front of the breast (near the neck opening) to form a sort of pocket. Rub some of the rosemary garlic paste onto the breast meat under the skin, reaching in as far as you can without tearing the skin. Rub the remaining rosemary garlic paste all over the skin of the turkey and in the cavity. Add the stuffing, if you're using it, and place the turkey, breast side up, on a rack in a shallow roasting pan. Tuck the wings underneath the bird and tie the legs together with kitchen string.

4. Place the turkey into the preheated oven. Do not cover the pan. Roast, basting every 15 to 20 minutes with the pan juices, until a meat thermometer inserted into the inner thigh reaches 170 degrees F (77 degrees C) and the juices run clear when the thigh is pricked with a skewer. This will take anywhere from 3 to 4-1/4 hours (depending on the size of the turkey and whether it is stuffed or not). The only definite way to know if the turkey is

cooked is by using a meat thermometer. Remove roasting pan from the oven and let the turkey rest at room temperature for about 15 minutes before carving.

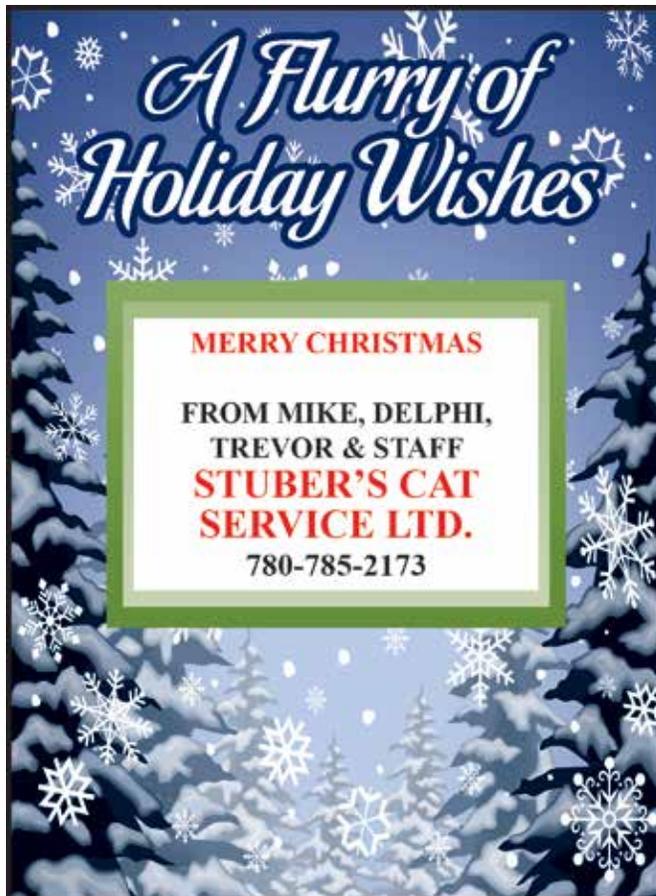
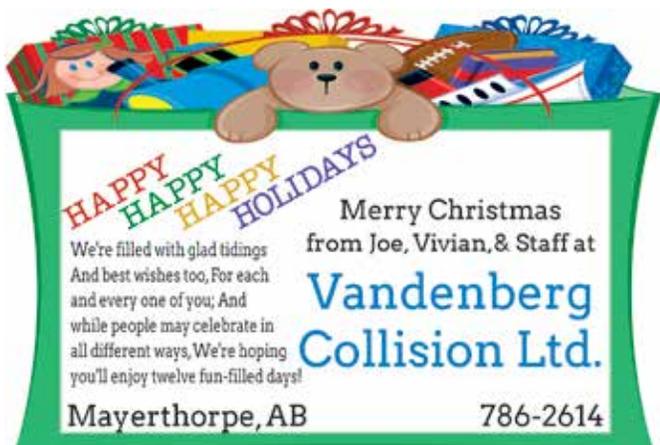
5. Serve turkey with pan juices or use the juices to make gravy (recipe follows).

Rosemary-Garlic Gravy:

- 1/4 cup (50 mL) fat from the roasting pan
- 1/4 cup (50 mL) flour
- 2 cups (500 mL) defatted turkey pan juices, turkey broth, water, or a combination

Directions:

In a saucepan, combine the fat from the roasting pan and flour. Cook, stirring to eliminate any lumps, for just a minute or two. Whisk in turkey juices, broth or whatever liquid you're using and cook, stirring constantly, until the gravy thickens. Let simmer over low heat, whisking occasionally, for 6 to 8 minutes. Serve hot.



PEANUT BUTTER BLOSSOMS

Makes: 54 servings
Yield: 54 cookies
Prep: 25 mins Bake: 350°F 10 mins per batch

Ingredients

- 1/2 cup shortening
- 1/2 cup peanut butter
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1 teaspoon baking powder
- 1/8 teaspoon baking soda
- 1 egg
- 2 tablespoons milk
- 1 teaspoon vanilla
- 1 3/4 cups all-purpose flour
- 1/4 cup granulated sugar
- Chocolate kisses or stars

Directions

1. Preheat oven to 350 degrees F. In a large mixing bowl beat shortening and peanut butter with an electric mixer on medium to high speed for 30 seconds. Add the 1/2 cup granulated sugar, brown sugar, baking powder, and baking soda. Beat until combined, scraping sides of bowl occasionally. Beat in egg, milk, and vanilla until combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour.

2. Shape dough into 1-inch balls. Roll balls in the 1/4 cup granulated sugar. Place 2 inches apart on an ungreased cookie sheet. Bake for 10 to 12 minutes or until edges are firm and bottoms are lightly browned. Immediately press a chocolate kiss into each cookies center. Transfer to a wire rack and let cool. Makes 54 cookies.

Storage : Place in layers separated by waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.

Nutrition Facts: Servings Per Recipe 54, Calories 94, Protein (gm) 2, Carbohydrate (gm) 11,

Fat, total (gm) 5, Cholesterol (mg) 5, Saturated fat (gm) 2, Monosaturated fat (gm) 2, Polyunsaturated fat (gm) 1, Sugar, total (gm) 7, Thiamin (mg) 0, Riboflavin (mg) 0, Niacin (mg) 1, Pyridoxine (Vit. B6) (mg) 0, Folate (µg) 4, Sodium (mg) 28, Potassium (mg) 48, Calcium (DV %) 20, Iron (DV %) 0, Other Carb () 1, Fat () 1, Percent Daily Values are based on a 2,000 calorie diet



Merry Christmas



Wishing you all the best for the holiday season!

From the NGPS Transportation Department



Northern Gateway
Public Schools

BALSAMIC-GLAZED BRUSSELS SPROUTS

Prep/Total Time: 30 min.
Yield: 8 Servings

Ingredients

- 2 pounds fresh brussels sprouts
- 1/2 pound bacon strips, cut into 1/2-inch pieces
- 1 medium onion, sliced
- 1/4 cup white balsamic vinegar
- 2 tablespoons stone-ground mustard



- 1/2 teaspoon garlic powder
- 1/8 teaspoon salt
- 1/2 cup soft bread crumbs

Directions

- Cut an "X" in the core of each brussels sprout. Place in a large saucepan; add 1 in. of water. Bring to a boil. Reduce heat; cover and simmer for 8-10 minutes or until crisp-tender.
- Meanwhile, in a large oven-proof skillet, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels; drain, reserving 2 tablespoons drippings.
- Saute onion in drippings until tender. Stir in the vinegar, mustard, garlic powder, salt, brussels sprouts and bacon; cook 2-3 minutes longer.
- Sprinkle with bread crumbs; broil 4-6 in. from the heat for 2-3 minutes or until golden brown.

HERBED RUBBED TURKEY

Prep: 10 min. Bake: 4 hours
Yield: 12-14 Servings

Ingredients

- 2 tablespoons rubbed sage
- 1 tablespoon salt
- 2 teaspoons garlic powder
- 2 teaspoons celery seed
- 2 teaspoons dried parsley flakes
- 2 teaspoons curry powder
- 2 to 3 teaspoons pepper
- 1 teaspoon paprika
- 1/2 teaspoon ground mustard
- 1/4 teaspoon ground allspice
- 3 Spice Islands® Bay Leaves
- 1 turkey (14 to 16 pounds)

Directions

- In a small bowl, combine the first 10 ingredients. Rub half the seasoning mixture in the cavity

of the turkey; add the bay leaves. Rub remaining mixture over the turkey skin.

- Tie the drumsticks together and place turkey in a roasting pan. Roast using your favorite cooking method until a meat thermometer reads 180°. Cover turkey and let stand for 15 minutes before slicing. Yield: 12-14 servings.




*A Wish Wrapped
in Gratitude*

Goodhearted folks like you make every day special, and we'd like to thank you for making 2017 everything we wished it would be and more. The gift of your friendship is a blessing we value beyond measure.

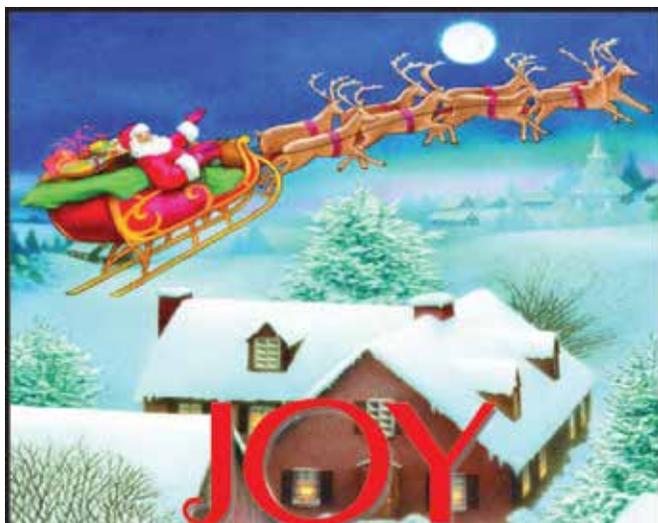
Merry Christmas & Best Wishes to all in "2018"

Ron, Gwen & Staff

R.P.T.L

"You Holler - We Haul'er"

Whitecourt, AB 780-648-3950



JOY
IS IN THE AIR!

∞

Merry Christmas
From the Management & Staff at
Smyl Chevrolet Ltd.
Whitecourt, AB 778-2202

ASPARAGUS AND SUN-DRIED TOMATOES



Prep/Total Time: 25 min.
Yield: 12 Servings

Ingredients

- 3 pounds fresh asparagus, trimmed
- 1/3 cup butter, cubed
- 1/3 cup chicken broth
- 3 tablespoons olive oil
- 4 teaspoons grated lemon peel
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/3 cup oil-packed sun-dried tomatoes, patted dry and chopped
- 1/4 cup minced fresh basil

Directions

- Place asparagus in a steamer

basket; place in a large saucepan over 1 in. of water. Bring to a boil; cover and steam for 6-8 minutes or until crisp-tender.

- Meanwhile, in a small saucepan, melt butter. Stir in the broth, oil, lemon peel and salt.

- Transfer asparagus to a serving platter; drizzle with butter mixture. Sprinkle with pepper; top with tomatoes and basil.

Yield: 12 servings.
Nutritional Facts 3/4 cup equals 95 calories, 9 g fat (4 g saturated fat), 14 mg cholesterol, 127 mg sodium, 3 g carbohydrate, 1 g fiber, 2 g protein.

VEGGIE HAM CRESCENT WREATH



Prep: 20 min. Bake: 15 min. + cooling

Yield: 16 Servings

Ingredients

- 2 tubes (8 ounces each) refrigerated crescent rolls
- 1/2 cup spreadable pineapple cream cheese
- 1/3 cup diced fully cooked ham
- 1/4 cup finely chopped sweet yellow pepper
- 1/4 cup finely chopped green pepper
- 1/2 cup chopped fresh broccoli florets
- 6 grape tomatoes, quartered
- 1 tablespoon chopped red onion

Directions

- Remove crescent dough from tubes (do not unroll). Cut each roll into eight slices. Arrange in an 11-in. circle on an ungreased 14-in. pizza pan.

- Bake at 375° for 15-20 minutes or until golden brown.

- Cool for 5 minutes before carefully removing to a serving platter; cool completely.

- Spread cream cheese over wreath; top with ham, peppers, broccoli, tomatoes and onion. Store in the refrigerator. Yield: 16 appetizers.

Nutritional Facts 1 appetizer equals 142 calories, 8 g fat (3 g saturated fat), 9 mg cholesterol, 290 mg sodium, 13 g carbohydrate, trace fiber, 3 g protein.



MERRY CHRISTMAS

SANG would like to thank our generous community for all their support towards our local food banks. Our 2nd annual Stuff-A-Truck is once again a huge success. A warm holiday thank you to our participating schools and businesses. Community food bank boxes will be picked up Friday, December 22nd.

Christmas Holiday Hours

- Closed Monday, December 25th
- Closed Tuesday, December 26th
- Closed Monday, January 1st





TRILEVEL BROWNIES

Yield: 32 brownies
 Prep: 15 mins Bake: 35 mins

Ingredients

- 1/2 cup all-purpose flour
- 1 cup quick-cooking rolled oats
- 1/2 cup packed brown sugar
- 1/4 teaspoon baking soda
- 1/2 cup butter, melted
- 1 egg
- 3/4 cup granulated sugar
- 2/3 cup all-purpose flour
- 1/4 cup milk
- 1/4 cup butter, melted
- 1 ounce unsweetened choco-

- late, melted and cooled
- 1 teaspoon vanilla
- 1/4 teaspoon baking powder
- 1/2 cup chopped walnuts
- 1 ounce unsweetened chocolate
- 2 tablespoons butter
- 1 1/2 cups sifted powdered sugar
- 1/2 teaspoon vanilla
- Walnut halves (optional)

Directions

1. For bottom layer, stir together oats, the 1/2 cup flour, the brown sugar, and baking soda. Stir in the 1/2 cup melted butter. Pat mixture into the bottom of an ungreased 11x7x1-1/2-inch baking pan. Bake in a 350 degree F. oven for 10 minutes.

2. Meanwhile, for middle layer, stir together egg, granulated sugar, the 2/3 cup flour, the milk, the 1/4 cup melted butter, 1 ounce melted chocolate, the 1 teaspoon vanilla, and the baking powder until smooth. Fold in chopped walnuts. Spread batter over baked layer in pan. Bake about 25 minutes more or until a wooden toothpick inserted in center comes out clean. Set on a wire rack while preparing top layer.

3. For top layer, in a medium saucepan heat and stir 1 ounce chocolate and the 2 tablespoons butter until melted. Stir in the powdered sugar and the 1/2 teaspoon vanilla. Stir in enough hot water (1 to 2 tablespoons) to make a mixture that is almost pourable. Spread over brownies. If desired, garnish with walnut halves. Cool completely on wire rack. Cut into bars. Makes 32 brownies.

Nutrition Facts: Calories 141, Protein (gm) 2, Carbohydrate (gm) 18, Fat, total (gm) 7, Cholesterol (mg) 19, Saturated fat (gm) 4, Dietary Fiber, total (gm) 1, Sodium (mg) 76, Percent Daily Values are based on a 2,000 calorie diet



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*Without fuel.

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*Without fuel.

Feature prices are in effect while supplies last at participating STIHL Dealers.

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CHOCOLATE-MINT THINS

Yield: about 60 cookies
 Prep: 30 mins Chill: 1 hr Bake: 350°F 8 mins per batch

Ingredients

- 1 cup butter, softened
- 2/3 cup sugar
- 1 egg
- 2 teaspoons vanilla
- 2 1/2 cups all-purpose flour
- 2 tablespoons unsweetened cocoa powder or 1 ounce semi-sweet chocolate, melted and cooled
- 1 teaspoon mint extract
- Green food coloring
- 2 ounces dark chocolate, coarsely chopped (optional)

Directions

1. In a large bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar. Beat until combined, scraping bowl occasionally. Beat in egg and vanilla until combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour. Divide dough in half.

2. Add cocoa powder to one dough portion; stir until combined. Add mint extract and a few drops of green food coloring to the remaining dough portion; stir until combined. Divide each portion in half (two chocolate dough portions and two mint dough portions).

3. Shape each dough portion into a 9-inch rope. Loosely twist one chocolate dough rope and one mint dough rope together. Gently roll together to shape into a 9-inch roll; repeat (you will have two 9-inch rolls). Wrap each roll in plastic wrap or waxed paper. Chill about 1 hour or until dough is firm enough to slice.

4. Preheat oven to 350 degrees F. Cut rolls into 1/4-inch slices. Place slices 2 inches apart on ungreased cookie sheets.

5. Bake for 8 to 10 minutes or until edges are firm. Transfer to a wire rack; cool completely. If desired, in a small heavy saucepan heat and stir dark chocolate over low heat until melted and smooth. Drizzle melted choco-

late over cookies. Let stand until chocolate is set.

Storage: Layer cookies between sheets of waxed paper in an airtight container; cover. Store in the refrigerator for up to 3 days or freeze for up to 3 months.

Nutrition Facts: Calories 60, Protein (gm) 1, Carbohydrate (gm) 6, Fat, total (gm) 3, Cholesterol (mg) 12, Saturated fat (gm) 2, Monosaturated fat (gm) 1, Sugar, total (gm) 2, Vitamin A (IU) 97, Thiamin (mg) 0, Riboflavin (mg) 0, Niacin (mg) 0,

Folate (µg) 12, Sodium (mg) 23, Potassium (mg) 10, Iron (DV %) 0, Percent Daily Values are based on a 2,000 calorie diet



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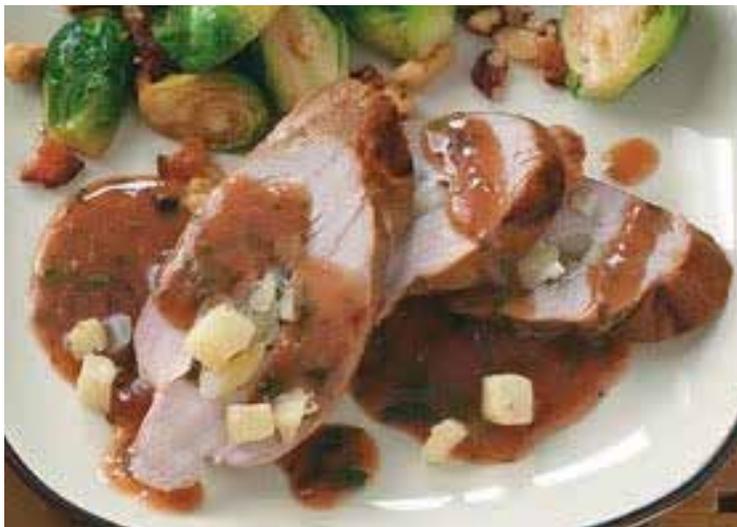
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PROUD MEMBER



APPLE-STUFFED PORK TENDERLOINS

Prep: 25 min. Bake: 25 min. + standing
Yield: 8 Servings

- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 pork tenderloins (1 pound each)

Ingredients

- 1 medium apple, peeled and chopped
- 1 small onion, chopped
- 1 tablespoon olive oil
- 1 garlic clove, minced

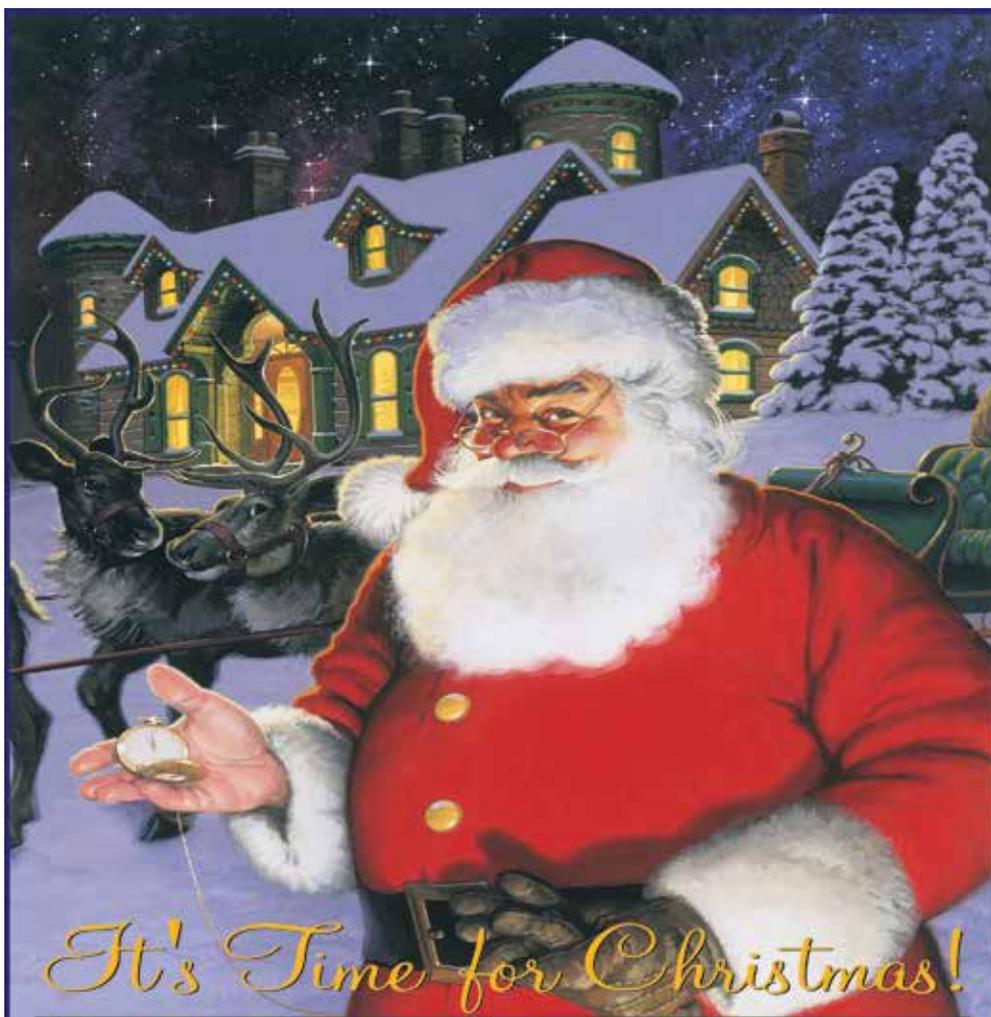
SAUCE:

- 1 cup unsweetened apple juice
- 1 cup pomegranate juice
- 1 tablespoon Dijon mustard
- 2 tablespoons cornstarch
- 2 tablespoons cold water
- 1 tablespoon minced fresh parsley

Directions

- In a small skillet, saute apple and onion in oil until tender. Add the garlic, salt and pepper; cook 1 minute longer. Remove from the heat.
- Make a lengthwise slit down the center of each tenderloin to within 1/2 in. of bottom. Open tenderloins so they lie flat; cover with plastic wrap. Flatten to 3/4-in. thickness.
- Remove plastic; spread apple mixture over meat. Close tenderloins; tie with kitchen string and secure ends with toothpicks. Place in an ungreased 13-in. x 9-in. baking dish. Bake, uncovered, at 425° for 15 minutes.
- Meanwhile, in a small saucepan, combine the juices and mustard. Bring to a boil; cook for 5 minutes, stirring occasionally. Combine cornstarch and water until smooth; gradually stir into juice mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in parsley.
- Pour 3/4 cup sauce over tenderloins. Bake 10-15 minutes longer or until a meat thermometer reads 160°. Let stand for 10 minutes before slicing. Serve with remaining sauce.

Yield: 8 servings.



We just couldn't wait one more minute to deliver our best wishes to all the kind folks who have helped make this past year a merry and bright one for us. Thanks!

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NO HOLIDAY CELEBRATION IS COMPLETE UNTIL EGGNOG HAS BEEN SERVED

The holiday season is rife with tradition, from Christmas trees to lighting displays to visits with Santa Claus at the local mall. Families reunite come the holiday season to exchange gifts, enjoy meals together and do a little catching up along the way.

But the holiday season also is synonymous with parties. Whether it's to enjoy an office holiday party, a gathering with family and friends or a more intimate gathering at home, such celebrations are a big part of the holiday season and a main reason why this is such a festive and beloved time of year.

As this is a season of celebrating, it's good to remember that no holiday party is truly complete until eggnog has been served. Enjoyed almost exclusively during the holiday season, eggnog is as much a staple of holiday celebrations as stockings hung by the chimney with care. This year, impress your holiday guests with the following recipe for "Excellent Eggnog"

from A.J. Rathbun's "Good Spirits" (Harvard Common Press).

Excellent Eggnog

Serves 8

Ingredients

- 8 large eggs, preferably organic
- 2 1/4 cups superfine sugar
- 8 ounces brandy
- 8 ounces rum
- 4 ounces bourbon
- 1 quart milk
- Freshly grated nutmeg for garnish

Directions

1. Separate the egg yolks from the egg whites, setting the whites aside for a moment.
2. In a large mixing bowl, beat the yolks with a hand mixer until completely combined. Add the sugar and beat until it reaches a creamy consistency.
3. Add the brandy, rum and bourbon, and then the milk, beating well.
4. In a medium-size mixing bowl, beat the egg whites with a hand

mixer until soft peaks form (be sure before beating the whites that you have cleaned and thoroughly dried the beaters).

5. Fold the egg whites into the yolk-sugar-alcohol mixture. Refrigerate the mix until well chilled (at least 3 hours).

6. Stir to recombine as needed. Serve the eggnog in mugs, topping each serving with some nutmeg.




All the best!

With warm wishes and gratitude for your continued patronage.

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from Brad at
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WITH OUR THANKS FOR THE GIFT OF YOUR FRIENDSHIP

As the holiday season approaches, our hearts are warmed by thoughts of the many good people we've had the opportunity to serve this year, and we want to let you know just how much your trust and goodwill means to us.

We hope your holiday is blessed with the perfect combination of peace, harmony and joy, and we look forward to seeing you all again next year.

Merry Christmas
from Joe & Staff of

LIMB WALKERS TREE CARE LTD.
(780) 203-4705

limb.walkers@hotmail.com



TIME FOR A TUNE-UP!

We thank you for choosing us and wish you a very merry season and a Happy New Year.

MERRY CHRISTMAS!
from W.V. Repair Service
Sangudo, Alberta
305-1315



(NC) During the holidays, it is easy to veer from a heart healthy diet and lifestyle. This can be made even more challenging when it comes to desserts. After all, who can say no to delicious baked goods from friends and family?

When it comes to baking your own treats at home, incorporating a soft,

non-hydrogenated margarine can help make cookies soft and chewy. Becel Buttery Taste margarine is made with a blend of oils, including canola and sunflower oils, and contains 80 per cent less saturated fat than butter. It also has no artificial colours, flavours, or preservatives.

This holiday season, try this simple and delicious cookie recipe as your first step towards better-for-you baking:

Anything Goes Cookie Dough Cranberry Chocolate Oatmeal Granola Cookie

Prep time: 10 minutes
Cook time: 25 minutes
Makes: 84 cookies

Ingredients:

- 2 1/4 cups (550 mL) all-purpose flour
- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) Becel Buttery Taste margarine
- 1 cup (250 mL) firmly packed light brown sugar
- 1/4 cup (60 mL) granulated sugar
- 2 large eggs
- 1 tsp. (5 mL) vanilla extract
- 1 cup (250 mL) rolled oats
- 1 cup (250 mL) dried cranberries
- 1/2 cup (125 mL) flax seeds
- 1/2 cup (125 mL) raw sunflower seeds
- 1 tbsp (15 mL) ground cinnamon
- 1/2 cup (125 mL) mini semi-

sweet chocolate chips

Directions:

1. Preheat oven to 375°F (190° C). Combine flour, baking soda, and salt in medium bowl; set aside.
 2. Beat margarine with sugars in large bowl. Mix eggs and vanilla until blended.
 3. Gradually add in flour mixture; beat just until blended. Add oats, cranberries, flax seeds, sunflower seeds, cinnamon, and mini chips.
 4. Drop mixture by the tablespoon on ungreased baking sheets, 2 inches (5 cm) apart. Slightly press each cookie down before baking. Bake 5 to 7 minutes or until edges are golden.
 5. Cool 2 minutes on wire rack; remove cookies from sheets and cool completely.
- Nutrition information and more recipe ideas can be found at Becel.ca.

www.newscanada.com

Merry Christmas

Our best wishes are on display for all the fine folks who have passed our way. At the holiday season and all through the year good friends like you do fill us with cheer. So it's only fitting that we should say, Thank you and have a great holiday!

Thomas Trenching Services
(780) 674-2095

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Customers. Neighbors. Associates. Friends. We hope we've got everyone covered with our warm wishes this holiday season. It gives us great comfort knowing people like you. Thanks!

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To Our Friends both near and dear

At the close of another year, We remember our friends both far and near— So without delay or making a fuss, We'd like to thank you for pulling for us!

Merry Christmas from
All Around Manufacturing & Mechanical Ltd.
Barrhead, AB (780) 674-5115

ALMOND CHICKEN & STRAWBERRY- BALSAMIC SAUCE

Prep: 20 min.
Cook: 20 min.
Yield: 4 Servings

Ingredients

- 1/2 cup panko (Japanese) bread crumbs
- 1/3 cup unblanched almonds, coarsely ground
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 4 boneless skinless chicken breast halves (4 ounces each)
- Butter-flavored cooking spray
- 3 teaspoons canola oil, divided
- 1/4 cup chopped shallots
- 1/3 cup reduced-sodium chicken broth
- 1/3 cup strawberry preserves
- 3 tablespoons balsamic vinegar
- 1 tablespoon minced fresh rosemary or 1 teaspoon dried rosemary, crushed
- 1 package (9 ounces) fresh baby spinach

Directions

• In a large resealable plastic bag, combine the bread crumbs, almonds, salt and pepper. Add chicken, one piece at a time, and shake to coat.

• In a large nonstick skillet coated with butter-flavored spray, cook chicken in 2 teaspoons oil over medium heat for 4-5 minutes on each side or until juices run clear. Remove and keep warm.

• In the same pan, cook shallots in remaining oil until tender. Stir in the broth, preserves, vinegar and rosemary. Bring to a boil. Re-

duce heat; simmer for 5-6 minutes or until thickened.

• Meanwhile, in a large saucepan, bring 1/2 in. of water to a boil. Add spinach; cover and boil for 3-5 minutes or until wilted. Drain; serve with chicken and sauce. Yield: 4 servings.



PUT SOME **ORANGE** UNDER THE TREE THIS CHRISTMAS

<p>HUSQVARNA 562 XP CHAINSAW 3.65 cu.inch / 59.8 cm³, 4.7 hp / 3.5 kW 15" - 28" / 38-71 cm, 13.01 lbs / 5.9 kg</p> <p style="font-size: 24px; color: #e67e22;">\$959⁹⁹</p> <p style="font-weight: bold; color: #003366;">In Store Special</p>	<p>HUSQVARNA 450 CHAINSAW 3.06 cu.inch / 50.2 cm³, 3.2 hp / 2.4 kW 13" - 20" / 33-50 cm, 10.8 lbs / 4.9 kg</p> <p style="font-size: 24px; color: #e67e22;">\$437⁹⁹</p>	<p>HUSQVARNA 525 BX BLOWER Power Output 25.4 cm³, 9.46 lbs / 4.3 kg Airflow Pipe 13 m³ / min</p> <p style="font-size: 24px; color: #e67e22;">\$251⁹⁹</p>
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CRANBERRY CHILI MEATBALLS

Prep/Total Time: 30 min.
Yield: 76 Servings

Ingredients

- 1 can (14 ounces) jellied cranberry sauce
- 1 bottle (12 ounces) chili sauce
- 3/4 cup packed brown sugar
- 1/2 teaspoon chili powder

- 1/2 teaspoon ground cumin
- 1/4 teaspoon cayenne pepper
- 1 package (32 ounces) frozen fully cooked homestyle meatballs, thawed

Directions

• In a large saucepan over medium heat, combine the first six ingredients; stir until sugar is dissolved. Add meatballs; cook for 20-25 minutes or until heat-

ed through, stirring occasionally. Yield: about 6 dozen.

Nutritional Facts 1 meatball equals 51 calories, 2 g fat (1 g saturated fat), 12 mg cholesterol, 80 mg sodium, 6 g carbohydrate, trace fiber, 2 g protein. Diabetic Exchanges: 1/2 starch, 1/2 lean meat.

AFTER-CHRISTMAS TURKEY POTPIE

Prep: 30 min. Bake: 55 min.
Yield: 6 Servings

Ingredients

- 1 cup sliced carrots
- 1 cup finely chopped onion
- 1/2 cup chopped celery
- 1/2 teaspoon dried thyme
- 1/8 teaspoon pepper
- 3 tablespoons butter
- 2 cups cubed cooked turkey
- 1 tablespoon all-purpose flour
- 1 can (10-3/4 ounces) condensed golden mushroom soup, undiluted
- 1 cup frozen cut green beans,

cooked and drained

- Pastry for double-crust pie (9 inches)

- 1 tablespoon milk

Directions

• In a skillet, saute carrots, onion, celery, thyme and pepper in butter until vegetables are crisp-tender. In a large resealable plastic bag, combine turkey and flour; shake to coat. Add turkey, soup and green beans to the vegetable mixture; mix well. Line a 9-in. pie plate with bottom crust. Add turkey mixture. Roll out

remaining pastry to fit top of pie; seal and flute edges. Cut slits in pastry. Brush with milk. Cover edges loosely with foil. Bake at 350° for 55-65 minutes or until golden brown. Serve warm. Yield: 6 servings.



YOU'RE #1 WITH US

For your patronage and goodwill, we thank you from the bottom of our hearts, and bid you all a most joyous and satisfying Christmas season.

MERRY CHRISTMAS

From Everyone at
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www.roszko.com
Mayerthorpe, AB
786-2105

Happy Holidays To You

With gratitude, we extend our best wishes for a happy and healthy holiday season to each and every one of you.

Your business is always appreciated. Thank you for visiting us this past year. We look forward to seeing you in 2018.

“Season’s Greetings”
from Gary, Shirley, Russ & Staff

PADDLE PLASTICS LTD.

Mayerthorpe, AB 786-4408

PERFECT SNOWBALLS

Prep Time: 15 minutes
Cook Time: 5 minutes
Total Time: 2 hours
Yield: 48

Ingredients

- 3 cups sugar
- 3/4 cup melted butter
- 1 1/4 cups milk
- 3 cups large rolled oats
- 1 cup unsweetened fine coconut
- 12 tsp cocoa
- 1 1/2 cups extra coconut extra coconut to roll the balls

Instructions

1. In a large saucepan, combine the sugar, butter and milk.
2. Boil together gently over medium heat for 5 minutes or

until mixture reaches about 230 degrees F on a candy thermometer.

3. Mix together the oats, 1 cup coconut and cocoa.

4. Add the boiled mixture to the dry ingredients until well combined and chill well. until mixture is able to be shaped into 1 1/2 inch balls.

5. Roll the balls in additional coconut.

6. Makes about 4 dozen. These should be stored in the fridge. These freeze very well

Notes: The 2 hour total time for preparation is an estimate and includes chilling time before the snowballs are rolled in the coconut.



It's Beginning To Look A Lot Like Christmas!

*Signs of the season are everywhere—
The snow on the ground; the chill in the air.
But our hearts are always warm, this is true,
When we turn our thoughts to friends like you!*

*With Gratitude and best wishes for a
happy holiday season from all of us.*

Mo-Bill Wash Services Ltd.

Onoway, Alberta

780-991-9466

Hark The Herald Angels Sing, Glory to the Newborn King

May the joyous spirit of Christmas resound throughout your heart and home this holiday season, and may many glad tidings come your way in the year ahead

Seasons Greetings
from Joelle
& Staff at
Serenity
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Service

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542-3338



Rejoice!

With exceeding great joy, we wish you and your family much peace, love and harmony this Christmas season.

from
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HOST THE HOLIDAYS WITH HOMEMADE FRUITCAKE

Holiday hosting is a big responsibility. Hosts must make their guests feel welcome and comfortable, which often involves finding space for out-of-towners to lay their heads and cleaning the home to ensure no one is put off by the dust and dirt that can accumulate over time.

Hosting also involves feeding guests, and many hosts aim to provide the usual holiday treasure trove of baked goods for

their friends and family. Baking can satisfy holiday sweet tooth, and the smell of baked goods can create that welcoming feeling hosts aim for. Some foods are synonymous with certain times of year, and fruitcake is one food that's enjoyed almost exclusively during the holiday season. Fruitcake is sometimes an object of ridicule, but homemade fruitcake, such as the following recipe from Jeanne Sauvage's

"Gluten-Free Baking For the Holidays" (Chronicle Books), is sure to please those guests devoted to this holiday staple.

Fruitcake

Serves 10 to 15

Ingredients

- Macerated Fruit
- 2 1/2 pounds raisins, pitted prunes, pitted dates, and
- dried figs, finely chopped

- 1/2 cup candied orange and/or lemon peel, finely chopped
- 1/3 cup candied or dried cherries, finely chopped
- 2/3 cup candied or preserved ginger, finely chopped
- Grated zest and juice of 1 large lemon
- Grated zest and juice of 1 large orange
- 1 tablespoon orange or tangerine marmalade
- 1 tablespoon apricot jam
- 1 cup applesauce
- 2 tablespoons brandy, sweet sherry or apple juice
- 1 cup unsalted butter, at room temperature, plus more for greasing
- 3 cups Jeanne's Gluten-Free All-Purpose Flour (see below)
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1 teaspoon freshly grated nutmeg
- 1 teaspoon ground allspice
- 1 tablespoon baking powder
- 1 cup packed dark brown sugar
- 1 teaspoon pure vanilla extract
- 4 extra-large eggs, at room temperature
- 2 tablespoons brandy, rum, whiskey, sweet sherry, or apple juice, or as needed

Directions

The day before you bake the cake, prepare the macerated fruit. Place the raisins, prunes, dates, and figs in a large bowl. Add the citrus peel, cherries, ginger, lemon zest and juice, and orange zest and juice. Add the marmalade, jam, applesauce, and brandy and stir to combine. Cover the bowl and let stand overnight at room temperature so that the fruits soak up the liquid and the flavors meld. The mixture can macerate in the refrigerator for up to 1 week.

Preheat the oven to 325 F. If the fruit has been in the refrigerator, bring it to room temperature. Grease the bottom and sides of a 9 1/2- or 10-inch springform pan

*Wishing you Much Harmony
and Joy at Christmas*



Merry Christmas
FROM OREST & JOCELYN AT
**C & S Rentals +
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Onoway AB 967-4254

Host The Holidays With Homemade Fruitcake

with butter. Line the bottom with three layers of parchment paper and the sides with one layer of parchment. The batter will be very sticky.

In a medium bowl, mix together the flour, cinnamon, ginger, nutmeg, allspice, and baking powder.

In the bowl of a stand mixer fitted with the paddle attachment, beat the butter on medium-high speed until light and fluffy, about 3 minutes. Add the brown sugar and beat for 1 minute. Reduce the speed to low, add the vanilla, and beat until combined. Add the eggs, one at a time, beating after each addition. Then beat for 1 minute longer. Add the flour mixture and beat until just combined. Add the macerated fruit and, with a large wooden spoon, combine with the batter. This requires a bit of strength. Scrape the batter into the prepared pan.

Bake for 2 hours, then reduce the oven temperature to 300 F and bake until a toothpick inserted into the middle of the cake comes out clean, about 2 hours. If the cake browns too quickly, you might want to tent it with aluminum foil for the last 2 hours so it doesn't burn.

Remove the cake from the oven and, while it is still hot, pierce it all over with a skewer. Pour the brandy over the top. Place the pan on a wire rack and let the cake cool completely.

Remove the sides from the pan and peel the parchment paper from the sides and bottom of the cake. Wrap the cake in waxed paper and place it in an airtight container or wrap it in a few layers of plastic wrap. Leave the cake at room temperature for 3 to 5 days to allow the flavors to meld. If you used alcohol, you may store the cake in the refrigerator for up to 2 weeks.

Once the cake is sliced, store in an airtight container at room temperature for up to 1 week.

Jeanne's Gluten - Free All-Purpose Flour

Makes 4 1/2 cups

Ingredients

- 1 1/4 cups brown rice flour
- 1 1/4 cups white rice flour
- 1 cup sweet rice flour
- 1 cup tapioca flour
- Scant 2 teaspoons xanthan gum

Directions

In a large bowl, whisk together the brown and white rice flours, sweet rice flour, tapioca flour, and xanthan gum thoroughly. Transfer the mix to an airtight container. Store in a cool, dark place for up to 6 weeks or in the refrigerator for up to 4 months.



Greetings



At this special time of year, we'd like to share our thanks and best wishes with our valued customers and friends. Thanks for making us feel at home here!

from Management & Staff at

Morand Industries

Onoway, AB

967-2500

PARTY FARE SURE TO DELIGHT HOLIDAY GUESTS

What would the holidays be without entertaining? Playing host or hostess and inviting crowds of people to visit is part of what makes the season so special and memorable.

Entertaining can take on many forms - from elaborate sit-down dinners featuring multiple courses to cocktail parties with passed hors d'oeuvres. Small-bite foods are perfect for holiday parties because they're portable and allow guests to take their food with them and mingle. Several appetizers enjoyed together can even be a meal.

Appetizers need a solid base onto

which the culinary creation can be built. "Cornbread Blinis" offer just that. These small cornmeal "pancakes" are beautiful, sturdy hosts for the likes of thinly sliced prosciutto or smoked salmon. Enjoy these recipes, courtesy of Denise Gee's "Southern Appetizers: 60 Delectables for Gracious Get-Togethers" (Chronicle Books), and top the pancakes with "Divine Crab Spread

Cornbread Blinis

Makes 24

Ingredients

- 1/2 cup good quality, stone-

ground yellow cornmeal

- 1/2 cup all-purpose flour
- 3 tablespoons sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 1 egg, lightly beaten
- 4 tablespoons butter; 2 tablespoons melted
- 2 to 3 tablespoons finely chopped fresh chives or Italian flat-leaf parsley, optional

Directions

In a medium bowl, whisk to com-

bine the cornmeal, flour, sugar, baking powder, and salt. Whisk in the milk, beaten egg, melted butter, and chives (if using). Stir until just combined.

Heat 1 tablespoon butter in a hot skillet or griddle. When bubbling, add the batter in tablespoonfuls about 1 inch apart. Cook the blinis until bubbles form on top, about 2 minutes. Flip and cook another minute or so, until lightly browned and golden. Remove them to a cooling rack and, if desired, keep warm in an oven heated to its lowest temperature. Use paper towels to wipe away crust gibles or darkened grease from the pan. Repeat the process with more butter and batter.

Store in an airtight container in the refrigerator for up to 3 days or in the freezer for up to 1 month.

Divine Crab Spread

Makes about 3 cups

Ingredients

- 8 ounces whipped cream cheese
- 1/4 cup heavy cream or half-and-half
- 1/4 cup freshly squeezed lemon juice, 1/2 to 1 teaspoon lemon zest, plus thinly sliced lemon wedges for garnish.
- 2 tablespoons chopped fresh chives or finely sliced green onions, plus whole chives for garnish
- 1 to 2 tablespoons mayonnaise
- 1 teaspoon Worcestershire sauce
- 1/4 to 1/2 teaspoon salt
- 1/8 teaspoon hot sauce
- 1 pound jumbo lump crab meat, picked over for shells

Directions

In a medium bowl, combine the cream cheese, cream, lemon juice, lemon zest, chives, mayonnaise, Worcestershire, salt, and hot sauce and stir until smooth.

Gently add the crab meat, using a rubber spatula to fold it into the cream cheese mixture until just combined. Refrigerate the dip for at least 2 hours, or up to 1 day. To preserve the freshest flavor, keep the dip in a well-sealed container surrounded by ice in a larger container. Serve it very cold, garnished with lemon wedges and whole chives.

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Seasons Greeting
from Staff
at
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A TASTY TREAT FOR HOLIDAY GUESTS

Hosting family and friends is one of the joys of the holiday season. For many families, holiday gatherings are the one time of year when all family members get together to enjoy time as a family.

Holiday hosts not only have a lot on their plates, but they also want to ensure their guests end up with lots on their plates. Food plays a central role at holiday parties and dinners, and hosts who want to try their hand at creating a decadent treat their guests have likely never tasted before, can consider the following recipe for "Aint Luverta's Dr. Pepper Cake," courtesy of Patty Pinner's "Sweets: Soul Food Desserts & Memories" (Ten Speed Press).

Aint Luverta's Dr. Pepper Cake

Makes one 9- by 13-inch cake

Ingredients

Cake

- 2 cups all-purpose flour, sifted
- 1 teaspoon baking soda
- 2 cups granulated sugar
- 1 cup (2 sticks) unsalted butter
- 1 1/2 cups miniature marshmallows
- 3 tablespoons unsweetened cocoa powder
- 1 cup Dr. Pepper
- 2 eggs
- 1 1/2 cups buttermilk
- 1 teaspoon vanilla extract

Dr. Pepper Frosting

- 1/2 cup (1 stick) unsalted butter, softened
- 6 tablespoons Dr. Pepper
- 3 tablespoons unsweetened cocoa powder
- 1 1-pound box confectioners' sugar, sifted
- 1 teaspoon vanilla extract
- 1 cup chopped pecans

Directions

Preheat the oven to 350 F.

Grease, but do not flour, a 9- by 13-inch pan. Set it aside.

To make the cake, in a large bowl, sift together the flour and baking soda. Gradually stir in

the sugar. Set aside.

In a saucepan, heat the butter, marshmallows, cocoa, and Dr. Pepper. Stir constantly until the butter and the marshmallows are melted. Do not allow the mixture to boil. Pour the marshmallow mixture over the flour mixture. Beat well. Set side. In another bowl, beat the eggs until they are light and fluffy. Stir in the buttermilk and vanilla extract. Mix well. Beat the egg mixture into the flour mixture until well blended and the batter is smooth. Pour the batter into

the prepared pan. Bake for 50 to 55 minutes, or until the center of cake springs back when lightly touched. Let the cake cool on a rack for 10 minutes.

To make the frosting, in a saucepan, combine the butter, Dr. Pepper and cocoa powder. Bring the mixture to a boil over low heat, stirring constantly. Remove the pan from the heat. Gradually stir in the confectioners' sugar until the mixture is smooth, then fold in the vanilla extract and pecans. Spread over the warm cake.



**Best Holiday Wishes,
Right On Time!**

Merry Christmas
from Management & Staff of
ACADEMY FABRICATORS

Onoway, AB

967-3111



EGGNOG KRINGLA

Yield: 40 kringle
Prep: 45 mins Chill: 1 hr Bake: 425°F 5 mins per batch

Ingredients

- 1/2 cup butter, softened
- 3/4 cup sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon freshly grated nutmeg or 1/2 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 1/4 teaspoon ground cardamom (optional)
- 1 egg
- 1/2 teaspoon vanilla

- 1/2 teaspoon rum extract
- 3 cups all-purpose flour
- 3/4 cup dairy eggnog
- 1 recipe Eggnog Icing
- Freshly grated nutmeg or ground nutmeg

Directions

1. In a large bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Beat in the sugar, scraping sides of bowl occasionally. Beat in baking powder, baking soda, the 1 teaspoon fresh nutmeg, salt, and, if desired, cardamom until combined. Beat in egg, vanilla, and rum extract until combined. Alternately add flour and eggnog, beating after each addition until combined. Divide dough in half. Wrap and chill for 1 to 2 hours or until dough is easy to handle.

2. Preheat oven to 425 degrees F. On a well-floured surface, roll half of the dough at a time into a 10x5-inch rectangle. Using a sharp knife, cut each rectangle crosswise into twenty 5x1/2-inch strips. Roll each strip into a 10-inch rope. On an ungreased cookie sheet, shape rope into a loop, crossing rope over itself about 1 1/2 inches from ends. Twist rope at crossing point. Lift ends over loop and the ungreased cookie sheet.

3. Bake in the preheated oven about 5 minutes or until tops are very light brown. Transfer to a wire rack; cool completely. Drizzle cookies with Eggnog Icing. If desired, sprinkle with additional nutmeg.

Storage: Layer cookies between sheets of waxed paper in an airtight container; cover. Store in the refrigerator for up to 3 days or freeze up to 3 months.

Nutrition Facts: Calories 104, Protein (gm) 1, Carbohydrate (gm) 18, Fat, total (gm) 3, Cholesterol (mg) 15, Saturated fat (gm) 2, Monosaturated fat (gm) 1, Sugar, total (gm) 10, Vitamin A (IU) 97, Thiamin (mg) 0, Riboflavin (mg) 0, Niacin (mg) 1, Folate (µg) 16, Cobalamin (Vit. B12) (µg) 0, Sodium (mg) 77, Potassium (mg) 23, Calcium (DV %) 20, Iron (DV %) 1, Percent Daily Values are based on a 2,000 calorie diet



**MERRY CHRISTMAS FROM MARK AT
MARK MARTIN PFEIFFER
MASTER BRICK LAYER / MASON
Wildwood, AB 242 - 3308**

CINNAMON-LOG SLICES

Ingredients

- 3 sticks unsalted butter, softened
- 1 cup granulated sugar
- 3/4 cup packed light-brown sugar
- 2 large eggs plus 1 large egg white
- 1 teaspoon coarse salt
- 2 teaspoons ground cinnamon
- 2/3 cup whole milk
- 2 teaspoons pure vanilla extract
- 5 cups all-purpose flour, plus more for work surface
- 3 tablespoons unsweetened cocoa powder
- 1/3 cup turbinado sugar

Directions

Step 1

Beat together butter and granulated and brown sugars with an electric mixer on medium-low speed until creamy, about 3 minutes. Beat in whole eggs 1 at a time, then salt and 1 teaspoon cinnamon, until combined. Beat in milk and vanilla. Add flour a little at a time, beating until incorporated. Divide dough into 4 balls. Roll 1 ball into a 12-inch log; wrap in parchment and refrigerate, along with remaining 3 balls of dough, until firm, about 1 hour.

Step 2

Combine cocoa powder and remaining 1 teaspoon cinnamon and sprinkle over work surface. Roll out 1 ball of dough into a 6-by-12-inch rectangle in cocoa mixture. Flip rectangle over onto lightly floured work surface so that 1 long side is facing you; brush off excess cocoa mixture. Place log of dough, also with a long side facing you, in center of rectangle and wrap rectangle around log to enclose completely. Firmly squeeze and massage wrapped log of dough to adhere rectangle to log. Repeat process with second ball of dough, rolling it out into an 8-by-13-inch rectangle, then with final ball, rolling it out into a 10-by-14-inch rectangle. Refrigerate log until firm, about 1 hour, 15 minutes. Log can be stored in refrigerator up to 1 day.

Step 3

Preheat oven to 350 degrees. Lightly beat egg white. Brush outside of log with egg white and roll in turbinado sugar, patting to adhere. Refrigerate until sugar is set, about 10 minutes. Slice log into 1/4-inch-thick rounds and transfer to parchment-lined baking sheets. Bake until slices are golden around edges (rings may separate slightly), 18 to 20 minutes. Let cool completely. Slices can be made 3 days ahead and stored at room temperature.





Going Once, Going Twice...

**Our Best Wishes
for a Happy Holiday!**

We hope your holiday season is rich in love, friendship, joy and good fortune. Thanks for being such great friends and neighbors.
We feel blessed to be a part of this wonderful community.

Merry Christmas! from All of Us at
NELSON AUCTIONS LTD.
 Sturgeon County, AB (780) 991-2925



CREATE A DELICIOUS DESSERT FOR HOLIDAY CELEBRATIONS

Lavish meals are a large part of holiday celebrations, with many people indulging in dinners and desserts throughout the holiday season. This is a time when many families display their best recipes, and these may include certain desserts that can be labor-intensive to make or something more fitting for a special occasion.

Cheesecake is an example of a dessert that, due to the time

it takes to create and the richness of the dessert itself, is not something many people eat on a regular basis. However, with a time-saving recipe, cheesecake can become a dessert prepared in little time for holiday festivities. Try “Cinnamon Caramel Cheesecake Squares” from “Pampered Chef Season’s Best, Fast, Fun & Fabulous” by Pampered Chef® Test Kitchens.

Cinnamon Caramel Cheesecake Squares

Makes 24 squares

Ingredients

- 2 8-ounce packages seamless crescent dough
- 2 8-ounce packages cream cheese
- 1 egg
- 2 teaspoons vanilla extract
- 3/4 cup sugar, divided
- Flour for dusting
- 1 tablespoon cinnamon
- 1/2 cup caramel topping

Directions

1. Preheat oven to 350 F. Unroll one package of crescent dough into a shallow baking pan. Roll out the dough to edges.
2. Heat the cream cheese in a microwave-safe bowl, uncovered, on high for 30 to 40 seconds, or until softened. Whisk until almost smooth.
3. Add the egg, vanilla and 1/2 cup of the sugar to the bowl. Whisk until smooth. Spread over the crescent dough.
4. Lightly sprinkle the flat side of a cutting board with flour. Unroll the second package of crescent dough and roll it into a 13- by 12-inch rectangle.
5. Fold the dough in half from the short end; gently lift and place in the pan. Unfold and gently stretch the dough over the cream cheese layer; press the edges to seal. Cut off corners of dough hanging over and discard.
6. Bake 22 to 24 minutes, until golden brown.
7. Combine the remaining 1/4 cup sugar and cinnamon in a small bowl. Place the caramel topping in a 1-cup measuring cup.
8. Remove the pan from the oven. Immediately pour the caramel topping over the cheesecake and spread to the edges of the crust. Sprinkle with the cinnamon-sugar mixture; let stand for 10 minutes.
9. Using a utility knife, cut into 4 x 6 rows to make 24 squares.

Ho-Ho-Hope It's Happy!

We're all revved up to wish you a merry Christmas powered by faith, family, friendship and joy.

Big thanks to all of our valued customers for your trust in us. Merry Christmas, everyone!

From **Fraser & Staff** of
Nitro Nut Mechancial
 Sunnybrook, AB • 789-3322 • Toll free: 1-855-789-3322

GIVE THE GIFT OF INDULGENCE THIS HOLIDAY SEASON

The holiday season is rife with tradition. Families have their own unique traditions, whether it's gathering at Grandma's to enjoy a holiday meal or singing carols together around the neighborhood with friends who live nearby.

One tradition that seems to have made it into many families' holiday celebrations is indulging in delicious baked goods. Desserts are a big part of the holiday season, when many people relax restrictions on their diets to enjoy some of their favorite cookies and cakes. While such delicacies are often served at dinnertime, homemade baked goods also make great gifts come the holiday season. Whether a friend or family member is a fully devoted foodie or simply a person who loves a decadent dessert, gifting homecooked baked goods is a great way to show your loved ones just how much you appreciate them. This holiday season, give the gift of decadence by cooking up the following recipe for "Sticky Chocolate Gingerbread" courtesy of Maxine Clark's "Chocolate: Deliciously Indulgent Recipes for Chocolate Lovers" (Ryland, Peters & Small).

Sticky Chocolate Gingerbread

Makes an 8-inch cake

Ingredients

- 2 1/3 cups dark molasses
- 6 ounces dark chocolate (60 to 70 percent cocoa solids), grated
- 1 3/4 cups all-purpose flour
- 2 teaspoons ground ginger
- 5 ounces whole pieces preserved stem ginger, drained and roughly chopped
- 1 stick (8 tablespoons) unsalted butter, softened
- 1/2 cup plus 2 tablespoons dark brown sugar, sifted (to remove lumps)
- 2 medium eggs, beaten
- 1/2 teaspoon baking soda
- 2 tablespoons milk, warmed
- A pinch of salt
- Extra-large crystallized ginger pieces, to scatter (optional)
- A deep 8-inch square cake pan or 8 x 6 x 3-inch oval cake pan

Directions

Preheat the oven to 325 F. Grease & line the base and sides of the cake pan with nonstick parchment paper.

Put the molasses in a pan and heat gently until hot, but do not allow it to boil. Remove the pan from the heat and add the chocolate. Stir until melted.

Sift the flour, ground ginger and salt together in a bowl. Add the stem

ginger and toss it around in the flour until every piece is coated.

Using an electric mixer, cream the butter and sugar in a large bowl. Beat in the eggs, then the molasses and chocolate mixture and finally the flour mixture. Dissolve the baking soda in the milk and gradually beat this into the batter.

Pour into the prepared cake pan, scatter with the crystallized ginger, if using, and bake for 45 minutes. Reduce the oven temperature to 300 F and bake for another 30 min-

utes. (If using the oval pan, cook for about 45 minutes at the higher temperature, then about 1 hour at the lower temperature, as it will be deeper.) A metal skewer inserted into the center should come out clean. Let cool for 5 minutes in the pan, then turn out onto a wire rack and let cool completely. When cold, store in an airtight container for at least a couple of days to mature and become sticky. Don't worry if it sinks a bit in the middle - this is normal.



from the Staff at
**Timberlind
Auctions**
780-542-7323

GIVE THE GIFT OF HOMEMADE FUDGE

Chocolate is one of the most universally beloved confections and is especially popular come Christmas.

Fudge is a chocolate dessert admired by many. Easy to prepare and even easier to devour, fudge can be made earlier in the day and served after your Christmas Day dinner. Enjoy this recipe for "Easy Chocolate Fudge" courtesy of Nestlé's "Very Best Baking." According to Nestlé, this glossy combination of chocolate morsels and sweetened condensed milk is even better when it's embellished with va-

nilla and chopped nuts.

Easy Chocolate Fudge

Ingredients

- 2 cups (12-oz. package) Nestlé® Toll House® Semi-Sweet Chocolate Morsels
- 1 can (14 oz.) Nestlé® Carnation® Sweetened Condensed Milk
- 1 cup chopped walnuts
- 1 teaspoon vanilla extract

Directions

Line an 8- or 9-inch square baking pan with foil.

Combine the morsels and sweetened condensed milk in a medium, heavy-duty saucepan. Warm over the lowest possible heat, stirring until smooth. Remove from heat; stir in the nuts and vanilla extract.

Spread evenly into the prepared baking pan. Refrigerate for 2 hours or until firm. Lift from the pan; remove the foil. Cut into 48 pieces.



HEALTHY HOLIDAY DESSERT OPTION

A certain measure of overindulgence is anticipated during the holiday season. Rich foods and desserts are served, and parties are plentiful. However, those who plan to stick to their healthy eating plans can still enjoy tastes of the season without compromising their fitness or dietary goals.

Many recipes can be made healthier with some simple substitutions, and that even includes decadent desserts. Take, for example, "Wickedly Decadent Deep Chocolate Truffles" from "Low Fat for Life," (DK) by Sue Krietzman. This low-fat version of a high-fat classic will taste delicious without being too sinful.

Directions

1. Break the chocolate into a bowl over a pan of simmering water. Let it melt, stirring occasionally.

2. In a separate bowl, whisk together the fromage frais and sugar. Whisk in the vanilla.

3. When the chocolate is melted and smooth, remove from the heat and allow to cool slightly. Slowly whisk the chocolate into the fromage frais mixture, using a rubber spatula to incorporate every bit of chocolate. Cover with plastic wrap and chill for an hour.

4. Line a baking sheet with waxed paper. Scatter the grated chocolate on a plate. Scoop out the chilled chocolate mixture in teaspoonfuls, roll into balls, then roll the balls in the grated chocolate and put on the prepared baking sheet. Cover with plastic wrap and refrigerate until firm.

5. Put the truffles in small paper cases. Store in an airtight container in the refrigerator until ready to use.

Wickedly Decadent Deep Chocolate Truffles

Makes 24

Ingredients

- 6 ounces semisweet chocolate
- 6 ounces very low-fat fromage frais
- 2 tablespoons confectioners' sugar
- 1/2 teaspoon vanilla extract
- 1/2 ounces semisweet chocolate, grated

Century 21
VANTAGE REALTY LTD.

May Happiness Reside in Your Heart & Home This Christmas

There's no place like home for the holidays, and we're very grateful to be here with so many good neighbors like you. Thanks for making us feel so welcome in this community with your kindness and friendship. **Merry Christmas and best wishes to you and yours!**

Leann and Ryan Krysh
Century 21 Vantage Realty

780-963-2285 | C: 780-916-6919 | F: 780-963-0197
105, 4302-33 Street Stony Plain, AB

Home Is Where the Heart Is

We know our hearts are with all the wonderful people we've had the privilege to work with this past year. We feel proud to serve and be a part of this wonderful community.

Merry Christmas and many thanks!

Merry Christmas & Happy New Year from Wayne & Pauline Quintal

Re-Max Morinville 441-1900

Classified Ads - Call 962-9228

Classified Policy

CLASSIFIED RATES INCLUDE GST. 1st 20 Words: First Insertion = \$6.00; Subsequent insertion = \$3.00 each. (Eg: 2 insertions = \$9.00; 3 insertions = \$12.00; 4 insertions = \$15.00; etc) Each additional word is 20 cents per word, per insertion. BOLD/CAPITAL text available for an additional \$1/line. Lost & Found and To Give Away (up to a max. of 25 words) are free of charge. Ads must be paid in advance either by cheque, cash, Visa or Mastercard. No Refunds Allowed on Classified Ads. DEADLINE: is Thurs. 4:00 pm (Wed. 4:00 pm on long weekends). Classified ads may be called in to the COMMUNITY VOICE office at (780) 962-9228, emailed to: classifieds@com-voice.com, dropped off at Onoway Registries, or mailed with your ad and payment to: COMMUNITY VOICE, BAG 3595, SPRUCE GROVE, AB T7X 3A8. Ads may also be placed on the web at www.com-voice.com/classified.htm

Hall Rentals

- Alberta Beach Agplex, Susan 780-996-2960.

- Alberta Beach & District Seniors 55+ Club. We now have air conditioning! Space Available! Call Jeanne (780) 913 4494.

- Bright Bank Hall, 780-968-6813

- Cherhill Legion, Mary 780-785-3578.

- Cherhill Community, Taryn 305-9022

- Darwell Hall, 780-721-2690

- Darwell Seniors, Phone Debra 780-785-2907

- Goose Lake Hall, Contact Deanna (780) 584-3738

- Gunn Hall (G.A.R.S.) 780-967-2215

- Hathersage Community Centre, Noreen at 786-2946

- Lake Isle Hall, 892-2998.

- Magnolia Hall, 727-2015

- Manley Goodwill Community Hall, 963-9165 or 916-0146

- Mayerthorpe Diamond Centre, Charlotte at 786-4659

- Mayerthorpe Legion, 786-2470.

- Onoway Community Hall, 967-4749.

- Onoway Heritage Center - Gym/Classrooms, 967-1015

- Onoway Legion, 967-4980

- Park Court Community Hall, 727-4476

Parkland Village Community Centre, 780-298-9155 @PVCCentre

Ravine Community Hall, 325-2240

Rich Valley Community Hall, 967-5710 or 967-3696

Rosenthal Community Hall, 963-7984

Sandy Beach Rec Hall, 967-2873

Sangudo Community Hall, 785-2924 or 785-3118

Stettin Nakumun Comm. Hall, 967-9198

Business Opportunities

JOIN THE GOLD CANYON TEAM! Have the extra money you need or own the business you've always wanted! - Your Gold Canyon Business puts you on the path to success on your own terms! LOOKING TO HOST A CANDLE PARTY? OR WANT TO DO A FUNDRAISER? EXCELLENT REWARDS!! Call Independent Demonstrator Jodi Cazac at 780-

995-6951 for more info, or go to www.mycg.com/jcazac (S) OG

Services

Nasty's Tree Removal. Stump Grinding, Pruning & Firewood for sale. Licensed & insured. Roger @ 780-720-2207 (13) 31-10 OG

WANTED: Standing Timber. Are you looking to cut your woodlot before pine beetles or forest fires destroy it? Top dollar paid. Call now. Paul 780-706-1470 (12) 19-

Let It Snow
Let It Snow
Let It Snow

No matter where you live or spend the holidays, we hope our best wishes will find you. We're proud to serve this community and are grateful for your trust and goodwill. With warm regards from all of us for a very merry holiday season.

REALTY EXECUTIVES

Happy Holidays To All From Realty Executives Leading
Ph: (780) 962-9696

Classified Ads - Call 962-9228

12-17

Best-Cistern-Septic-Solutions. Cistern and Septic Inspection, Cleaning and Repair! New Installs Available. Plastic, metal, fiberglass or concrete. We clean them all! Your cistern will be vacuumed, cleaned and sanitized with our high pressure, hot wash, sanitizing system. Reasonable Rates, Call 780-668-4306 (4) 12-12 OG

Dog Caretaker

Alberta Beach & Surrounding Areas, thinking of a Winter Getaway? Worried about leaving your dog in a kennel? Don't worry anymore, you can leave your pet with me! There is a wrap around deck in court yard! I will provide tender loving care, with walks every day. Best of all, I'm cheaper than a kennel! Daily drop in's or overnight stays

welcome. If interested call 780-920-4166 (4) 19-12 OG

Computers

FREE Checkup - Repairs NOT over \$50. Screens, Parts, Trade. Get GOOD Laptop or Desktop. Clean, Clear, Faster Upgraded with Games, Music, Pictures, Videos and more from ONLY \$100. FREE Repairs for Single Parents. 780-892-4993 (10) 02-01

Firewood

SEASONED FIREWOOD - Birch, Spruce/Pine, Tamarack and Poplar. 4x4x8 cord. Delivery or Pickup at wood yard, Call 780-967-5835 (23) 03-10

His Helping Hands Firewood - Poplar, Tamarack & Birch for sale. All profits go to charity. 780-218-4177 (5) 05-12 OG

Wanted

I Buy Gun Collections. If you would like to sell your gun collection, Call Jay at 780-686-1350 (24) 12-12

For Rent

BACK END OF BAY FOR RENT. Front end is occupied. Has a large overhead door plus side door. Solid wall seperates the two. Located in Spruce Grove. Call 780-907-8642 (S) OG

Available December 1st, Large 2 Bedroom in Adults ONLY Building in Entwistle. Includes Heat, Water & Parking - Rent \$765/month, DD \$300. Cats allowed, must have good credit. Call Jasmine 780-993-5547 jakovljevicivka@yahoo.ca (2) 12-12

Mobile Home for rent in Evergreen Village, Whitecourt. This two bedroom, one bathroom home is fully renovated and has a heated addition, large covered deck, two sheds, a large yard and 5 appliances. For more information call 780-706-1627 (2) 12-12

Sangudo, AB. 2 Bedroom Apartment, heat & water included, N/S. \$721 - \$772/month, DD same. Available Immediately. Call 780-999-7777 (4) 19-12 OG

1050 sq ft House in Alberta Beach on secluded 1/2 acre lot, 3 Bedrooms, 2 Car Garage, Nicely Treed, 4 Appliances, Large South Facing Deck, Available Immediately, \$1250/month + DD same. Call Michelle 780-945-1723 (2) 19-12

There's No Place Like Home for the Holidays!

There's just no place we'd rather be,
At Christmas than with all of thee;
For your smiles and winning attitude
Fill us with much gratitude;
May many blessings come your way
As we celebrate the holiday,
And to all our friends both far and near,
We hope to see you all next year!

Merry Christmas & Happy New Year from

ROYAL LEPAGE 100 YEARS SINCE 1913
Helping you is what we do.™
Noralta Real Estate Inc.
Spruce Grove, AB • (780) 962-4950

6th Annual Premier Antique & Collectible Auction

(Service Station-Advertising-Soda-Barber Shop-Neon's)



Fri, December 29th @ 12:00 NOON
 AT THE CLYMONT HALL (Previewing @ 10:30 am)

Directions: West of Leduc on Hwy#39 to Hwy#60, North 20 km to Clymont Hall or North of Devon on Hwy#60, 9 km to Clymont Hall (S1423 Hwy 60 on East side of Highway)

Terms: Cash/Cheque/Debit/Visa/Mastercard
 GST will apply where applicable
 Lunch Available

GAS PUMPS:

- **1928-41 Wayne 615 Visible Gas Pump (Rotating Globe) - B/A
- **1952-38 Wayne 851 Clock Face Gas Pump - Buffalo
- **1955-47 Wayne 60 Wide Body Gas Pump with Station Lighter- Red Indian
- **1955-46 Wayne 60 Narrow Body Gas Pump with Station Lighter- Polly Gas
- **1918 Wayne 302 Pre Visible gas pump- Buffalo
- **1907 G&B T8 Curbside with Light Tower- Polly Gasoline
- **1910 Bowser Red Sentry Curbside gas pump - Filter Gasoline
- **Original Imperial Ethyl Gasoline One Piece Milk Glass Globe
- **Original Skelly Gasoline 3 Star Milk Glass Globe
- **Original Imperial Premier Gasoline One Piece Glass Globe (display only)
- **Mack Trucks Single Lens with Metal 15" Gasoline Globe

SERVICE STATION AIR METERS, LUBESTERS, ETC.:

- **North Star Oil Bottle Rack
- **Marveube Oil Bottle Rack
- **Eco Air Meter #98 with Pedestal - B/A
- **Eco Air Meter #98 with Pedestal - Buffalo
- **Buffalo 5 Gallon Oil Can
- **Buffalo Oil Can
- **Selection Oil Tins
- **Oil Lubesters - Buffalo, White Rose
- **Red Indian Greaser
- **B/A Greaser
- **Prairie Cities Oil Greaser
- **2 - Bubble Wheel Balancer- Ford, Mopar
- **A/C Spark Plug Cleaning Machine
- **Atlas Battery charger
- **Willard Battery Stand
- **Gas Pump Calibration Cans
- **Enarco Oil Bottle
- **Set of 8 Oil Bottles in Rack
- **B/A Oil Can Rack
- **Traffic Light -working cond.
- **Fire Hydrant
- **Parking Meter
- **Brake Machine
- **Tire Changer



NEON SIGNS, LIGHTED SIGNS & CLOCKS:

- **Large Jubilee Ford Sign c/w Neon-8' Tall
- **Large Pegasus Sign c/w Neon - Facing Left
- **Large Porcelain Red Indian Sign c/w Neon - 5'
- **Porcelain Plymouth Chrysler Sign c/w Neon
- **Porcelain Dodge Desoto Sign c/w Neon
- **Porcelain Sinclair Air Craft Sign c/w Neon
- **Oval Ford Sign c/w Neon
- **Interstate Batteries Sign c/w Neon
- **BF Goodrich Sign c/w Neon
- **Yellow Rose Neon Sign
- **Dad's Garage Neon Sign
- **Custom Red Indian Lighted Sign
- **Chevrolet Lighted Sign
- **Plymouth Lighted Sign
- **Dodge Trucks Lighted Sign
- **Uniroyal Tire Lighted Sign
- **Pacific Gasoline Lighted sign
- **Neon Clock



SODA, BARBER SHOP & CASINO MEMORABILIA:

- **Brass National Barber Shop/Candy Store Cash Register
- **Coca Cola Cash Register **Coca Cola Airline Cooler
- **Coca Cola 39 Vendo Drink Machine - Working Cond.
- **Coca Cola Vendo 23 Drink Machine - Working Cond.
- **Coca Cola Pedal Car Plus Trailer and Picnic Cooler Combo
- **Wooden Barrel Soda Dispenser - Richardson Root Beer & Coca Cola
- **Popcorn Wheel Cart
- **U Select It Candy Machine
- **1940's Cigarette Machine
- **Theater Stoner Candy Machine
- **Police Call Box
- **Fire Call Box
- **Marvy Wall Mount Barber Pole
- **Custom Child's Barber Chair
- **Bally Wild Rose Slot Machine



FIBERGLASS STATUES:

- **Pep Boys Statue
- **Bear Alignment Statue
- **Life Size Mechanic Statue
- **Life Size Gasman Statue
- **Small Big Boy Statue
- **Life Size Wooden Indian Statue

SIGNS & ADVERTISING:

- **Porcelain Ford Lincoln - Fordson (Cars - Trucks Tractors) 66x27"
- **Porcelain Ford Authorized Service Station Sign - 66x27"
- **Porcelain Ford Service 1947 Sign
- **Porcelain Ford Genuine Parts Sign
- **Ford Fo-Mo-Co Clock
- **Porcelain Authorized Buick Flange Sign
- **Porcelain Texaco Canada Dealer Sign - 72"
- **Porcelain Texaco Gasoline Motor Oil Sign - 42"
- **Porcelain Texaco Diesel Chief Pump Plate Sign 1962
- **Porcelain Texaco Sky Chief Marine Pump Plate Sign 1962
- **Porcelain White Rose Dealer Sign - 72"
- **Porcelain Volkswagen Sign - 48"
- **Porcelain Imperial Esso Dealer Sign
- **Coca Cola Button Sign - 48"
- **Porcelain Indian Motorcycles Sign
- **Porcelain Chevrolet Bowtie Sales & Service
- **Porcelain Dunlop Stock Sign
- **Porcelain Jaguar Sales & Service Sign
- **Porcelain Firestone Tires Flange Sign
- **Porcelain 7UP Thermometer
- **Porcelain Dairy Queen Door Push Sign
- **Firestone Sign
- **Large Good Year Sign
- **Enjoy Coca Cola All Year Round Sign
- **Coca Cola Fishtail Sign
- **Things Go Better With Coke Sign
- **Coca Cola Take Home A Six Pack Paper Sign 1941
- **Dogs n' Suds Soda Sign
- **Porcelain Ives Toys Make Happy Boys
- **Public Telephone Flange Sign
- **Porcelain Bell Telephone Sign - Double Sided
- **Porcelain Esso Tiger Button Sign
- **Large Hires Root Beer Bottle Sign
- **Dr. Barker's Thermometer
- **Porcelain Prestone Antifreeze Thermometer
- **Large Kendall OK Dealer Sign
- **Large Kendall Sign
- **Briggs & Stratton Dealer Sign
- **Delco Batteries Sign
- **Porcelain Fresh Up Seven Up Door Push Sign
- **Porcelain Barber Shop Sign
- **Kelly Tires Sign - Double Sided
- **Bosch Oxygen Sensors Sign
- **Mitchell Batteries - Start Miles of Smiles Sign
- **Walker Muffler & Pipes Sign
- **Good Wrench Service Plus Sign
- **Quaker State Tombstone Sign
- **Firestone Tire Rack
- **Porcelain Armours Cream Station Sign
- **Orange Crush Menu Sign
- **Porcelain No Smoking sign
- **Bruton's Snuff Sign
- **Cc Snuff Sign
- **No Parking Police Order Sign
- **Dead End Cat Eyes Sign
- **stop sign
- **Maximum 50 Sign
- **Cast Iron Texaco Doorstop
- **Texaco Restroom Keys - Ladies & Mens
- **John Deere Cast Iron Tractor Seat
- **John Deere Cast Iron Letter Holder
- **Case Eagle Plaque
- **Case Eagle Tractor Emblem
- **Cast Iron Coca Cola Horses & Wagon
- **Peters Remington Calendar
- **1981 Coca Cola Metal Calendar
- **Enarco Oil Bottle
- **Set of 8 Oil Bottles in Rack



MISCELLANEOUS:

- **1950's Murray Pedal Boat**1950's Garton Pedal Car
- **1930's ArtDeco Sky Tot Tricycle**1937 ArtDeco Air Cruiser Child's Wagon
- **John Deere Pedal Tractor**"Sky King Tricycle**Cast Iron Lawn Jockey
- **Gumball Machines**Railway Lantern**Wooden Propeller **Country Store Scales**1958 Desoto Promo Toy Car**1961 Comet Promo Toy Car

This is only a partial listing, many more interesting items not yet listed



TIMBERLIND AUCTIONS

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Visit our website at www.timberlindauctions.com FOR PICTURES.

The Premier Service Station 6th Annual Sale will feature an excellent selection of gas pumps, air meters, signs, soda & gas station items. The sale will have approximately 200 - 250 lots of very high quality items. It has many rare and one of a kind pieces - it's a sale you don't want to miss!

NO BUYER'S PREMIUM !

Church Directory

Rich Valley Community Church

Sunday School
10:00a.m.

Worship Service
11:00a.m.

Catholic Parish of Lac Ste. Anne

Sunday
10:00a.m.

St. John's Anglican Church
Onoway

Sunday Service
10:00a.m.

Everyone Welcome

Mayerthorpe Baptist Church

Worship Service
Sunday 10:30a.m.

Children's Church
10:30a.m.

4606-54 St. Mayerthorpe
(780) 786-2677

St. John's Lutheran Church
Alberta Beach

Sunday Service
11:00a.m.

Sunday School

Zion United Church

Sunday Service
10:00a.m.

Sunday School

Serving Alberta Beach, Wabamun, Darwell & Lake Isle, Onoway & Area
(780) 924-3351

Sangudo St Mary United Anglican Church

Sunday Services:
2nd & 4th Sunday
at 5:30p.m.

Sangudo United Church

Christmas Eve Service 6:00p.m.

Sunday Services 1st & 3rd Sun. of each month

Lunch to follow.
Feed the Body & Soul.

Worship Service
11:00a.m.

Trinity Lutheran Church (LC-C)
"The Church of the Lutheran Hour" - Rochfort Bridge
Pastor Dan Hansard
Church (780) 778-2055

Sunday Worship
9:00a.m.

Senior's Service & Cottage Bible Study - Phone for locations

Mayerthorpe Pentecostal Assembly
P.A.O.C. Rev. **Arnold Lothoiz**

Sunday 10:30a.m.

Morning Service
Tuesday 7:30p.m.

Ministry Training
(780) 786-2141

St. Michael Lutheran Church

Sunday Services 1st & 3rd Sunday at 1:30p.m.

Pastor Judy Jarvis
(780) 674-3944
Mystery Lake

Onoway Baptist Church

Sunday Service
10:00a.m.

Youth Group
Friday 7:00p.m.

(780) 967-2266

Alberta Beach Alliance Church

Sunday Worship Service & Kid's Church 11:00a.m.

Sunday School
10:00a.m.

(780) 924-3282

Cherhill Community Church

Sunday School
10:00a.m. - 11:00a.m.

Worship Service
Sunday 11:00a.m.

Roman Catholic Church

St. Agnes' Parish, Mayerthorpe
Sunday 9:00a.m.

St. Elizabeth Parish, Evansburg
Saturday 7:00p.m.

(780) 786-2032

Calahoo Alliance Church

Family Worship Service Sunday
10:00a.m.

For Info Call Jerry
(780) 974-7734

COMMUNITY EVENTS 2017

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1	2
3	4	5	6	7	8	9
10	11	12 <small>Remembrance Day</small>	13	14	15	16
17	18	19	20	21	22	23
24 <small>New Year's Eve</small>	25 <small>Christmas</small>	26	27	28	29	30

If you are a LICENSED, NON-PROFIT ORGANIZATION, you are welcome to submit your announcement FREE of charge, space permitting. You are required to submit your non-profit number. Call (780) 962-9229. Please note that all submitted announcements will be edited to fit the 2 line limit. Deadline 12 noon Friday prior to publication (Thursdays on long weekends).

JAN 6 - JAMBOREE at Sangudo Community Hall, starts at 7:00pm. \$10/person (Entertainers free). Late lunch will be served. Info call 785-4105 or 305-5088.

JAN 10 - SANGUDO GOLDEN CLUB REGULAR MEETING, 1:30 pm. New members always welcome. Info call 785-4105.

FARMERS MARKETS

ALBERTA BEACH: Open Every Sunday, May - Oct, 12-3PM. Contact Joanne 780-690-6392

BARRHEAD: Open Saturdays, May - Dec. 10AM - 1PM. Sherry 780-674-6802

ONOWAY FARMERS' MARKET: Fridays at Onoway Community Hall. Starts May 1st. 780-667-6327 or onowayfarmersmarket@gmail.com.

SPRUCE GROVE: at the Elevator, Sat 9:30-1:30PM, tables (780)240-5821

STONY PLAIN: Sat, 9AM-1PM, Downtown, Stony Plain. Nancy 780-962-3993.

WESTLOCK: 11-3PM, Bargain Shop Mall, Dave 780-954-2437

WHITECOURT: Legion, Tuesdays from 11AM - 2PM, May - Oct. 779-7002.

BINGO

BARRHEAD ROYAL CANADIAN LEGION: Doors 5:30pm, games start 7PM. Games: #7, Jack Pot, Mini Jack Pot, Loonie #1 & #2.

CHERHILL BINGO: Tuesdays at Cherhill Community Association. Doors @ 6:30PM, Games @ 7:30PM.

CHERHILL LEGION: First Sunday of Month. Doors Open 12:00PM

MAYERTHORPE ROYAL CANADIAN LEGION: Tues, doors 6:30pm, bingo 7:30PM

RICH VALLEY COMMUNITY HALL BINGO: 7:30PM. Loonie Pots. Next bingos November 1, 15 & 29, December 13 & 27.

STONY PLAIN SENIOR'S DROP-IN CENTRE, public bingo every Tues, 7PM. All ages welcome. Phone (780) 963-6685

MEAT DRAWS

ALBERTA BEACH MUSEUM: Every Sat 4PM, Alberta Beach Hotel

ALBERTA BEACH: 4PM, Every Sun. Jungles Bar & Grill

BARRHEAD ROYAL CANADIAN LEGION: Fridays 6:00PM. Queen Of Hearts draw & 50/50.

DARWELL: by Alberta Beach & District Lions Club, 4:00PM bi-weekly, Darwell Lounge & Restaurant

ONOWAY ROYAL CANADIAN LEGION: Fridays, Ph. 780-967-5361

STONY PLAIN ROYAL CANADIAN LEGION BR# 256: Saturdays @ 3:00PM. Meat Draw & 50/50.

WHITECOURT LEGION: Saturdays 4:00PM. Located downtown behind the CIBC.

MEALS ON WHEELS

ALBERTA BEACH & AREA: Diane 780-924-2348.

DARWELL & AREA: Lorraine, 892-2967.

ONOWAY & DIST: Call 967-2338 or 967-5244.

JAMBOREES

SANGUDO: Sangudo Community Hall, 1st Sat of month 7PM. 785-4105 or 305-5088. *October - May.

SPRUCE GROVE: at Sandhills Community Hall, 3rd Sunday, 1-5PM. Info Florence 780-

962-3104 Margaret 780-962-3051 *September - June.

STONY PLAIN: Stony Plain Seniors Drop In Center, 5018 - 51 Ave. Every 2nd & 4th Thurs of month, 7PM, \$2. PH: 587-989-7214 or 963-7920.

THE ABBOTTSFIELD VARIETY MUSIC JAM: at Abbotsfield Rec Centre (3006 119 Ave. Edmonton) 3rd Friday of month, 7PM. PH: 780-918-8545, Adm: Donations Only.

TOPS (Take Off Pounds Sensibly)

ALBERTA BEACH: Tuesdays, Weigh-in 6:00-6:45PM. Meeting 7:00PM. Alberta Beach Lutheran Church, Hwy 633. 967-5009.

EDMONTON: Thurs 8:30-10AM at Annex of Grace United Church (6215-104 Ave). \$7/month

SANGUDO: Tues, United Church, 6:00PM. Sharon 785-2095 or Marlene 786-4646.

STONY PLAIN: Thurs evening, Stony Plain United Church. Susan (780) 968-0869

SPRUCE GROVE: Wed 8:45AM at Anglican Church, 131 Church Rd. Christiane 960-1109

YOUR COMMUNITY

ALCOHOLICS ANONYMOUS IF Drinking is a Problem, call 780-236-1043

ONOWAY MUSEUM: Gym & classroom 780-967-1015 or 780-967-5263

ONOWAY ROYAL CANADIAN LEGION: Open Tues 7:30PM & Fri 3:00PM - Friday's Family Friendly Dinner, 5:30PM (open to the public)

PROBLEMS WITH DRUG OR ALCOHOL ADDICTION in a loved one? Contact Drug Rehab Resource free confidential consultation. 1-866-649-1594 or www.drugrehabresource.net.

SPRUCE GROVE ELEVATOR TOURS, Tues-Sat, 9:00-3:00PM. Info 960-4600.

UNITED CHURCH THRIFT SHOP: North end Curling Rink, Onoway. Open Fri & Sat, 10AM-4PM.

VOLUNTEER TUTOR ADULT LITERACY PROGRAM: Need assistance with reading/writing, English language (ESL) or Basic Computer skills? Free 1-on-1 tutoring! Carla Burkell, 780-554-2940, email: literacy@lsac.ca

WATER SAMPLE DROP OFF: Tues Onoway Aspen Health Services. Drop off 1:00-2:30PM.

SOCIAL EVENTS

ALBERTA BEACH & DISTRICT ACTIVE 50+ CLUB ACTIVITIES: Tues 7:30PM Crib; Wed 1PM Bridge. Mon, Wed, Fri 10:15AM Aerobics/Fitness.

BADMINTON: Wed, 7-10PM, Barrhead High School Gym. Jamie (780)674-8974 or (780)674-6974.

BARRHEAD PHOTO CLUB: 1st & 3rd Wed. Email barrheadphotoclub@gmail.com for location or call 780-674-3314 or 780-674-4663

COUNTRY QUILTERS in Stony Plain house a "Sew in Tuesday", 2nd Tuesday of every month, from 10-3PM. Drop in \$5/member, \$6/ non-members. Contact Cindy 780-963-7170.

JR. SCRAPBOOKING Wed 4-6PM. Pre-register by Tues evg. Mayerthorpe Public Library www.

mayerthorpepubliclibrary.ab.ca (780)786-2404

LAC STE ANNE COMMUNITY CHOIR, Wed 7-9PM at Alberta Beach Heritage Center. New members welcome (18+). Call Eunice @ 780-618-7865.

ONOWAY GOLDEN CLUB: Cards Tuesdays, 1PM. Exercise Fridays, 10AM. 1st Tuesday: Pot Luck Supper, Last Friday: Soup & Sandwich. 5023 49 Ave. 780-967-3436.

ONOWAY HAVE FUN & GET FIT! Exercise Class with Video La Blast. Fridays 10:30AM at the Drop in Centre, 5023-49 Ave. PH: 780-967-2056.

PANCAKE/BREAKFAST SOCIAL: 3rd Sunday 9:00-11:30AM, Parkland Village Community Centre. *except June, July, August

RIVER TALKERS TOAST MASTERS CLUB, Thursdays, 7-9PM. 32 Whitecourt Ave. Hilltop Community Church. Info Lorainne 286-5040.

SANGUDO ART GROUP: Wednesdays 9AM-12PM at Sangudo Community School. Info call 780-785-2112.

SPIRITUAL LIVING STONY PLAIN INSPIRATIONAL CINEMA & DISCUSSIONS at PERC Building (5413-51 St). 2nd Friday of month at 7PM. Popcorn provided, donations appreciated. Contact 780-940-3032

SPIRITUAL LIVING STONY PLAIN GATHERING at PERC Building (5413-51 St). Every 2nd & 4th Sunday of month. Meditation 10AM, inspirational sharing 10:30AM. PH 780-940-3032

WRITERS PROGRAM: Mayerthorpe Library, 1st & 3rd Wednesday at 1PM.

MEETINGS

1ST ONOWAY SCOUTS: Registration, Mondays 6:30-8PM. Beavers 5-7; Cubs 8-11; Scouts 12-14. Kim 967-4339.

299 ROYAL CANADIAN SEA CADETS CORPS MACKENZIE: Stony Plain Comm Center, Wed 6:30PM. Youths 12-18, 963-0843

3053 ROYAL CANADIAN ARMY CADETS, Onoway Historical Centre, Wed, 6:45-9:30PM for youths 12+, 967-0443

526 BARRHEAD AIR CADETS, Wed 6:30-9:30PM, High School. Ages 12-18. 780-305-7233

755 PARKLAND AIR CADETS Thurs, 6:30-9:30PM Muir Lake School, ages 12-18. Info call 405-6585 or www.aircadet.com/755.

AA - MAYERTHORPE, Kingsmen Hall, Thurs 8PM. (780) 786-2604 or (780) 786-1927

AA - SANGUDO GOLDEN CLUB, Tues 8PM call 786-4402/785-9214/785-3599

AL-ANON: Tues 7PM, Onoway Anglican Church (4809-50 St.) 780-967-3356 or 1-800-4AL-ANON.

AL-ANON Wednesdays, 8PM. Spruce Grove United Church, 1A Fieldstone Dr. 780-962-5205

ALBERTA 55 PLUS: Villeneuve Hall at 10AM. Meetings on 2nd Tues of month. Info: Donna 780-962-5933

ALBERTA BEACH & DIST LIONS CLUB meets every 4th Tues 7:00PM, Alberta Beach Agliplex.

ALBERTA BEACH AG SOCIETY meets on the 4th Thurs of month, 7:00PM, Alberta Beach Agliplex.

ALBERTA BEACH MUSEUM meets on the 2nd Wed, 7:00PM at Heritage House 924-3167.

BARRHEAD ROYAL CANADIAN LEGION, meeting every 2nd Thurs, 7PM at the Legion

Hall.

CHERHILL COMMUNITY ASSOC. Monthly Meeting 1st Wednesday, 8PM at the Hall. 785-2825 *Except Jan, July, Aug, Sept.

CHERISHED MEMORIES, PARENTS & TOTS Wed & Fri, 10-12PM, Alberta Beach Agliplex. Info call Melissa 780-297-1892. *Sept-June.

Citizens Helping In Life's Defence (C.H.I.L.D) Join our Pro-Life meetings for the Spruce Grove/Stony Plain area once a month. Call Chris 780-963-6997.

DARWELL & DISTRICT AG SOCIETY MEETINGS, 8:00PM, 1st Monday, Darwell

DDRA MEETING, 7:00PM, 2nd Mon, Darwell 892-3099. *except Jul/Aug/Dec

GIRL GUIDES, BROWNIES & SPARKS Thurs, 6:30PM, Onoway Heritage Centre. Info Laura, 780-967-1004.

GLENEVIS COMMUNITY meets 1st Wed. Info 785-4144 or 721-6188.

GREENCOURT COMMUNITY ASSOCIATION meet 2nd Tuesday, monthly at 7:30PM at the hall. Info W. Jager (780) 786-4648.

KINETTE CLUB OF MAYERTHORPE, 7:30PM at Kinsmen Hall, 1st Tues of month. Contact: mayerthorpekinettes@gmail.com, Tracy: 780-786-0161.

LAC STE ANNE ARMY CADETS, Thurs, 6:30-9:30PM at Onoway Museum (780) 967-0443

LAC STE. ANNE & LAKE ISLE WATER QUALITY MANAGEMENT SOCIETY: 3rd Fri, 7PM, Alberta Beach Council Chambers.

MAYERTHORPE HOSPITAL AUXILIARY ASSOC, every 4th Mon, 5PM in Hospital Basement Education Room.

MEN FOR SOBRIETY: Wednesdays at 7:30PM, FCSS Building (#105, 505 Queen Street, Spruce Grove). Mike (780) 965-9991.

MS SOCIETY PARKLAND COMMUNITY SUPPORT GROUP Are you diagnosed with MS and have questions? Last Tues of month, 7-9PM, Westview Health Centre. Cassy 780-471-3034 *Sept-June

NA MEETING, Tuesdays 7:00PM Poplar Valley Church (780)514-6011

ONOWAY & DIST HERITAGE SOCIETY: 2nd Wed of each month, 7:30PM, Chateau Lac Ste Anne

ONOWAY & DISTRICT HISTORICAL GUILD: 3rd Wed 7PM, Onoway Museum. 967-5263 or 967-2452.

ONOWAY QUILTERS, Every 2nd Thurs, 10AM-4PM, Lac Ste Anne Chateau Activity Room.

ONOWAY ROYAL CANADIAN LEGION General Meetings, 1st Mon, 7PM. *Sept-June

ONOWAY MASONIC LODGE #138, 4th Wed, 7:30PM Onoway Legion

RICH VALLEY AG SOCIETY BOARD MEETINGS: at the Agriplex on the 2nd Wed of the month. 7:00PM.

RIVER TALKERS TOASTMASTERS CLUB Build confidence, speaking & listening skills. Thursdays 7-9PM at the Hilltop Community Church. Carla Burkell, VP Membership, (780)268-3653.

SANGUDO PAINTING GROUP: 1st & 3rd Wed, 9:30AM-12:00PM at Sangudo Community School. Info, call 780-785-2112.

SUNDOWNERS TOASTMASTER CLUB: Mon (excl. Holidays) 7:30-9:30PM. St. Matthew's Church, Spruce Grove. Judy 960-5258

WEIGHT WATCHERS Alberta Beach Agriplex - Mondays, weigh in 6:30PM. Meeting at 7PM.

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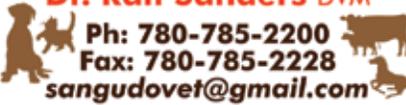
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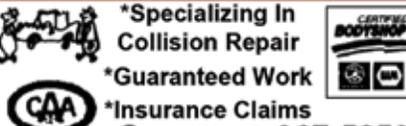
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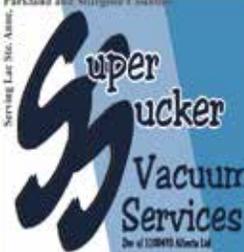
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