



Community VOICE

FREE



Keeping You and Your
Community Informed

*Serving: Carvel, Darwell, Duffield, Wabamun, Seba Beach, Gainford, Entwistle, Evansburg,
Wildwood, Tomahawk, Spruce Grove, Stony Plain & Drayton Valley*

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

Community VOICE
Keeping You and Your Community Informed

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

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RCMP BEATS

Submitted by Stony Plain/Spruce Grove RCMP

Occurrences for the week of 4 December to 10 December, 2017.

Total Calls for Service Spruce Grove/Stony Plain/Enoch Detachment: 611

Total Calls for Service for the Victim Service Unit: 13

Individuals Charged: 119

Person Crimes: 47

Property Crimes: 70

Impaired Driving Complaints reported: 13

Impaired Driving Charges Laid: 3

Roadside Suspensions: 5

Motor Vehicle Collisions Attended: 61

Property Crimes:

Spruce Grove

1. December 9 – Area of McLeod Avenue and McLaughlin Drive – Theft from Vehicle, iPods stolen

2. December 9 – Area of Goebel Drive – Theft of Vehicle, 2007

blue Ford F350

3. December 10 – Area of Woodside Crescent – Theft from Vehicle, keys and cash stolen

4. December 10 – Area of King Street and Fifth Avenue – Theft of Vehicle, 2005 gold Ford F350 Stony Plain

5. December 8 – Area of Harmony Crescent – Break and Enter to Garage, tools, sports gear and snowblower stolen

6. December 8 – Area of 44 Avenue and 43 Street – Theft from Vehicle, wallet and first aid kit stolen

7. December 8 – Area of South Creek Wynd – Theft of Vehicle, 2006 red Toyota Corolla Rural

8. December 6 – Area of Township Road 530 and Hwy 60 – Theft of Vehicle, 1997 green Buick LeSabre

9. December 8 – Area of Township Road 532 and Range Road 272 – Theft from Vehicle, tile cutter and tire stolen

10. December 9 – Area of

Township Road 532 and Range Road 261A – Theft of numerous construction tools

Stony Plain/Spruce Grove RCMP remind you not to make it easy for thieves. Ensure your home always looks occupied – even if away. Have someone shovel driveways and walks, & remove papers. Also have electronics in the home on timers to mimic your normal activities.

The Spruce Grove / Stony Plain Drug Section Information Tip Line is 780-968-7212. Anyone with drug information is asked to call and leave a message.

If you have information regarding any of these crimes, or any other crime, please call the RCMP At 780-962-2222 or 780-968-7267. You can also call Crime Stoppers at 1-800-222-8477 or text the keyword TIP205 (TIP250 for Edmonton Metro) & your Tip to CRIMES (274637)

Soon It Will Be **Christmas Day**
As we count down to Christmas, may the beauty and excitement of the season fill your heart and home with happiness.

Season's Greetings from Council & Staff
Village of Seba Beach
(780) 797-3863

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."

Let the Good Times Roll!

There's a rush of excitement in the air as everybody, everywhere, gets set to ring in a brand-new year with gratitude, goodwill and plenty of cheer!

We've really enjoyed the good times we've shared with our customers and friends in 2017. **Best Wishes!**

NEW YEAR'S EVE PARTY
December 31, 2017
* Entertainment * Prizes *
* Party Favors * Midnight Buffet *

WABAMUN HOTEL
Wabamun 892-2224

YELLOWHEAD COUNTY 2018 INTERIM BUDGET

Submitted by Stefan Felsing, Communications Coordinator | Yellowhead County

(December 12, 2017) – Yellowhead County Council approved the 2018 Interim Budget as presented in the total amount of \$147,738,380. This interim budget includes a 1.71% tax rate increase that is required to have a balanced budget. The 1.71%

increase is specific to the interim budget only and is pending final assessment. The final tax rate cannot be determined until the 2018 Final Budget is brought forward in the spring.

The previous increase in the mill rate for farm and residential properties was in 2012, and the last mill rate increase for non-residential was in 2014.

The increase assists with ful-

filling capital and operational costs that are used to provide services and capital projects to businesses and residents throughout Yellowhead County.

The 2018 budget includes several new and continued projects. Some highlights include the reconstruction of the Baseline Road (Shiningbank), Swanson Road, and the completion of several projects begun previous-

ly including the Tom Hill Tower Road and the Carrot Creek Road.

Council will vote on the 2018 Final Budget this spring once assessments have been finalized and the County receives the final amounts for School Tax and Seniors Requisitions.

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#220-70 McLeod Ave - Westland Market Mall, Spruce Grove

GYPSED DECEMBER SCHOOL NEWS



Submitted by Nikki Gilks, Manager, Communications Manager | Grande Yellowhead Public School Division

Evansview School, Evansburg “It’s beginning to look a lot like Christmas!” With Christmas decorations being crafted, and practices for Christmas concert, we can certainly tell we’re in the month of December. The hallways and classrooms of Evansview School continue to be busy places. The kindergarten class is continuing to spend time in the schoolyard classroom. They spend all day Friday, as well as the last hour most days, exploring and learning in different forest areas of the yard. The Grade 2-3 class will be having a Christmas craft morning with parents as they continue to prepare for Christmas. The class will also be meeting with Nili, a teacher from Jerusalem via 3V, who will be teaching the students about Hanukkah. The

Grade 4 class is learning about wheels and levers in science, and made pop-can dragsters, which they then raced through the classroom. It took many modifications to the original plan and students were excited to see them actually work! Exciting activities are happening throughout the school. The students have been grouped into cross-graded ‘Family Groups.’ The students will be having lunch once a week with their family group, then playing at the next recess with their families. Family groups will also be meeting throughout December to participate in Christmas activities and carolling, as well as having the opportunity to create a flag for their family.

BOKS is coming to Evansview! BOKS (Build Our Kids Success) is a physical activity program that will run three mornings a week before school to help energize students and get their minds ready for a day of learning. Check out BOKS.ca for more information!

Students at Evansview are collecting donations for the WEE Food Bank. Students realize the importance of healthy eating and are eager to support the local food bank fill the shelves with much-needed supplies. We hope you will come out to our Christmas concert on December 14th. There is a performance at 2pm, and again at 7pm. Merry Christmas, everyone!

- EV Events for December
- December 14 Christmas Concerts - 2 & 7pm
 - December 22 Last Day Before Christmas Break
- Grand Trunk High School (GTHS)

Christmas is upon us and the students and staff at Grand Trunk High School wish everyone a happy and safe holiday season. December proves to be a busy month for the Grand Trunk High School community. GTHS staff and students will be kicking off their annual food drive during the first two weeks of December.

Continued on Page 6

Wishing You Cartloads of Joy

We hope your holiday is filled with lots of good stuff: happiness, friendship, peace, gratitude, goodwill and more of your favorite things!

Merry Christmas, and thanks for choosing us!

From Management & Staff at Ray's Market Wabamun 892-2230

Here's hoping your holiday delights you in every way.

From Council & Staff

Village of Wabamun



Fresh & Festive Holiday Florals

• Poinsettias • Centerpieces
Small selection of Locally Made Giftware

• Specialty Coffees • Candy Cane Latte • Eggnog Latte

Merry Christmas
from BLOOM & BLISS
- Flower & Coffee Shop



Evansburg, AB

780-727-3996

GYPSED December School News

Continued From Page 4

From December 4 - 15, students will have a friendly competition between classes to see which groups can bring in the most items for our local food bank. Please help us in supporting this very worthy cause. The annual 'Bears Break-out Bash' basketball tournament is set to start on Friday, December 1st at the GTHS and Wildwood School gyms. Tip-off of the first game between the sr. high GT Teddies and Hilltop is at 11:45am, and the sr. high GT Grizzlies first game starts at

around 1:30pm. The rest of the tournament schedule and game locations will be available at the school on Friday. Please bring an item to donate to the food bank.

The GTHS Grizzlies and Teddies sr. high basketball teams will also be helping out the local Santa's Anonymous group. As part of a proud tradition at Grand Trunk High School, members of the high school basketball teams will spend December 21st and December 22nd loading and hauling groceries and packing hampers. Grand Trunk High School Student's Union (SU) also has a list

of planned activities to help us all get into the spirit of the season. The 'Twelve Days of Christmas' activities are set to start as the SU organizes a host of different fun activities and treats over the 12 days prior to Christmas break culminating in an afternoon of activities and games on Friday, December 22nd, our last day of school prior to Christmas break. GT spirit wear is also now available to be ordered through the students union.

GTHS Events for December
 • December 22 Last Day Before Christmas Break

Niton Central School, Niton Junction

November has continued to be busy at Niton Central School! We continued our first 'Reading Blitz' of the year. This four week blitz really students learn reading skills and become better readers.

On November 1st, some Grade 6 and 7 student a attended WE Day in Calgary! WE Day is the manifestation of the WE movement, which was started by Marc and Craig Kielburger and their charity, ME to WE. WE Day brings world-renowned speakers and A-list performers together with tens of thousands of young people to celebrate their contributions and kick-start another year of inspiration. Beginning as a single event nearly ten years ago, WE Day has evolved into a series of 19 stadium-sized events held across the United States, Canada, the UK, and the Caribbean. This past year, 200,000 students attended WE Day and left inspired to create change both locally and globally. Niton has worked hard with their WE Day standing through charity donations and charitable work. Students participating had written a letter on why they deserved to go to WE Day, and that group will be involved in various charity events in and around the school this year. Goals that our WE Day team has for this year includes food drives, and building a school in Ecuador.

The junior high students become a new cycle of RTI, with a focus in math. One of the groups were given the task of creating a business fair. Students had to take surveys from the elementary students, graph their data, come up with a product to sell, market it, and then sell their products to students. The business fair ran for two weeks, and students loved it! The junior high's got a great learning experience about running a business and various other life skills the involve working with people.

On November 23rd, the Grade 6 class went on a field trip to the Alberta Legislature. Students participated in a mock legislature where they received different government and opposition titles, and they had to pass a bill.

WABAMUN HOTEL RESTAURANT
 WISHES YOU A
Merry
CHRISTMAS
 AND HAPPY NEW YEAR

Bo and Shelly Wu would like to thank all their many friends and customers, as well as Vicky and Herb Specht for their continued support over the past 3 years.

Chinese and Canadian Cuisine
 The restaurant offers daily specials and is open 7 days a week from 8AM until 9PM. Breakfast is served between 8AM and 11AM.

Senior Special 60+
 Mondays and Wednesdays
Breakfast Special - \$6.00
 includes coffee or tea
Lunch Special - \$6.00
 includes coffee or tea
 No take outs on these specials.

Holiday Hours
 December 24th - Closed at 5PM
 December 25th - Closed
 December 26th - Closed
 New Years Day - 8AM to 8PM

Regular Hours:
 Open 8AM to 9PM daily.

Have a great holiday and hope to see you all in the New Year.

Continued on Page 7

GYPSD December School News

Continued From Page 6

Students also got a tour of the legislature building, and even got to experience the secret spot in the building that sounds like it's raining indoors! Students loved getting a more real world connection to their learning and learning so much about our democratic process.

Niton Events for December

- December 18 Christmas Craft Day
 - December 21 Gr.9 Christmas Supper & Concert
 - December 22 Last Day Before Christmas Break
- Wildwood School

Resilience: the ability to adapt strongly in the face of adversity. What does current research name as the key to resilience in children? A significant attachment with a caring adult. The higher the number of attachments kids have with caring adults the better. The best way to protect our children is to have their hearts. As adults, our own self-care is important so that we are able to be there

for kids. Strong relationships are possible when we are consistently available, non-stressed, non-depressed, emotionally attuned and emotionally available. The adult with those qualities is a rock for a young person.

Wildwood School has a delightfully warm atmosphere buzzing with activity coming into this Christmas season. At the root of it are adults from our entire school community showing by their actions that they are there for the kids!

Several noon hour clubs are up and running: Choir, Chimes, Skipping, Guitar-Drums-Key-board Practice, Art Club, Mini Sticks Hockey, Leadership, Basketball and Handball Intramurals. Kindergarten and Grade 1 students are working on their letters to Santa. They will be making a trip to the post office to mail them and many parents will be coming to help on their Christmas Craft Day December 21st. Grade 2-3's are extremely excited over miniature boats they built with their families for science. Grade 4's

made beautiful Christmas decorations with members from the grandparents program.

Our students have been very active this past month as well as planning for lots of fun activities in December. Junior high tech option students are learning how to do stop motion animation.

Field trips to Fort Edmonton (Grades 4,5,7 & 8) and Alberta Aviation Museum (Grade 6) are happening this month. Outdoor ed and music options combined

for a wonderful outdoor field trip to the Setzer farm north of Niton for horse drawn sleigh rides, carolling and a bonfire. Classes also make regular trips to the Wildwood Library. Basketball teams have hit the courts. Parent Council hosted 'Hot Chocolate Days'. Our leadership group will be presenting 'Pajama Movie Popcorn Day' on the 22nd. Our Christmas Concert, featuring all grades, is Wednesday, December 20th at 7pm. We hope to see you there!



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!

Seasons Greetings

from Management & Staff at

Claire's V&S

Evansburg, AB 727-3868

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



*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



CHARGES LAID IN RELATION TO STOLEN SKY SHUTTLE BUS

**Submitted by Edmonton
Airport RCMP**

Leduc, Alberta – Charges have been sworn against an Edmonton woman following the theft of a Sky Shuttle bus from the Edmonton International Airport.

On December 3 at approximately 4:00 pm, a female entered an empty Sky Shuttle bus that was parked, running, at the airport. The woman stole the bus and drove into the Beaumont and Wetaskiwin RCMP detachment areas before heading North on Hwy 2 into the city of Edmonton. Officers from the RCMP and Edmonton Police were able to track the bus location through the on-board GPS. The bus was driven to West Edmonton Mall where it became immobilized after trying to drive into a parkade and striking the roof.

The driver, 22-year-old Nila Isabelle Cacapit, of Edmonton was taken into custody by Edmonton Police and turned over to the Edmonton International Airport RCMP for processing. Cacapit faces seven criminal code charges as a result of these events:

- Theft over \$5000
- Flight from police
- Dangerous operation of a motor vehicle
- Driving while disqualified
- Obstruct peace officer
- Possession of stolen property
- Fail to comply with probation order

Cacapit has been remanded into custody and is scheduled to make her first court appearance on December 7th in Leduc Provincial Court.



*All Decked Out
For The Holidays!*

Everything here is looking good for a beautiful holiday season, and your continued business is the reason! With best wishes and gratitude to all our valued customers.

**Merry Christmas to Everyone
from Kimberly, Charlotte & Pam at**
C & K HAIR DESIGN
Evansburg 727-2080



**TO THE MERRIEST
BUNCH WE KNOW,
BEST WISHES
AT CHRISTMAS!**

We hope your holiday shines!
Thanks for all you've done to make our year one to remember.

SEASON'S GREETINGS
from Management & Staff at
DERBY'S LAKEVIEW GENERAL STORE

Seba Beach, Alta 797-3838

KEY MESSAGES FROM GYPSD'S PUBLIC BOARD MEETING

Submitted by Nikki Gilks, Manager, Communications Manager | Grande Yellowhead Public School Division

December 6, 2017

Our Board of Trustees is comprised of Brenda Rosadiuk, Chair, Joan Zaporosky, Vice Chair, Ellen Aust, Shirley Caputo, Ken Fate, Fiona Fowler and Dale Karpuk

• Trustees accepted the Audited Financial Statements for the year ending August 31, 2017, with a significantly lower than projected deficit budget from \$1,793,110 to only \$463,636. Board Chair Rosadiuk thanked the financial services team for their hard work and efforts in managing the prior year's finances for the division.

• As part of the planning process for the first year of a new board, trustees will visit each school in the jurisdiction over the next few months to receive a tour of the facility and a presentation from school administration. Trustees will visit Grande Cache, Hinton, and Jasper schools in April, and schools in Edson, Fulham and in the east end of the division during May. The board also approved a change of location to Jasper for the Public Board meeting on April 18, 2018, to align with the school presentations in that community.

• A non-monetary amendment to the Superintendent of Schools's contract for the current year was approved. The board also approved Superintendent Lewis's attendance at an international education conference in Hawaii from January 3-7, 2018. The conference's agenda aligns with divisional priorities as well as the superintendent's professional growth plan.

• The board reviewed last year's school councils' annual reports which provide an overview of each school council's activities and events. Trustees encourage the formation and

growth of school councils in all GYPSD schools as well as provide annual funding for each council's membership to the Alberta School Councils' Association.

• Learning Services presented highlights from the first Indigenous Administrator's Camp which was held on October 25-27, 2017, at the Palisades Stewardship Education Centre in Jasper National Park. The theme of the camp was 'Kiskeyihtainow-

in' which translates as 'the act of knowing'. The camp was held in partnership with Parks Canada, the Edmonton Regional Learning Consortium, the Alberta Teachers' Association's 'Walking Together Team', Ruppertsland Métis Association, and Grande Yellowhead. Two local Elders and a Knowledge Keeper joined participants over the three days to assist in deepening knowledge about Indigenous cultures and experiences.

• A detailed overview of the current inclusive learning supports and resources available across the division was given to the board by Karen Shipka, Assistant Superintendent of Learning Services. By providing inclusive environments, Grande Yellowhead allows for students to explore, respond critically, and take risks in achieving their learning outcomes in successfully achieving one year's growth, every school year.

Bringing Fresh Home 4 the Holidays
Seasons Greetings!
Stock up on Cheer!

- Enter to win a daily draw - Total 12 draws (detail on flyer)
- Make meal warm up w/ Turkey Special
- Eat Drink Be Merry!
- More Great Items on 16 pages handbook
- Pick up perfect Gift Card w/ wide selection
- Good Cheer in your cart w/ Grocery at the store

CHRISTMAS DRAW BOX!
 Customers who spend **\$75 or more** (excludes Lotto & Cigarettes) get a free entry!
3 winners will be drawn on December 20, 2017.
 Winners will receive a **RANDOM GIFT BOX** worth \$200-\$300!

With Best Wishes for a Happy Holiday Season from All of us at ...

TIPPLE SUPER A PARK FOODS

Evansburg, AB 727-3740

THE LAST CHRISTMAS TREE

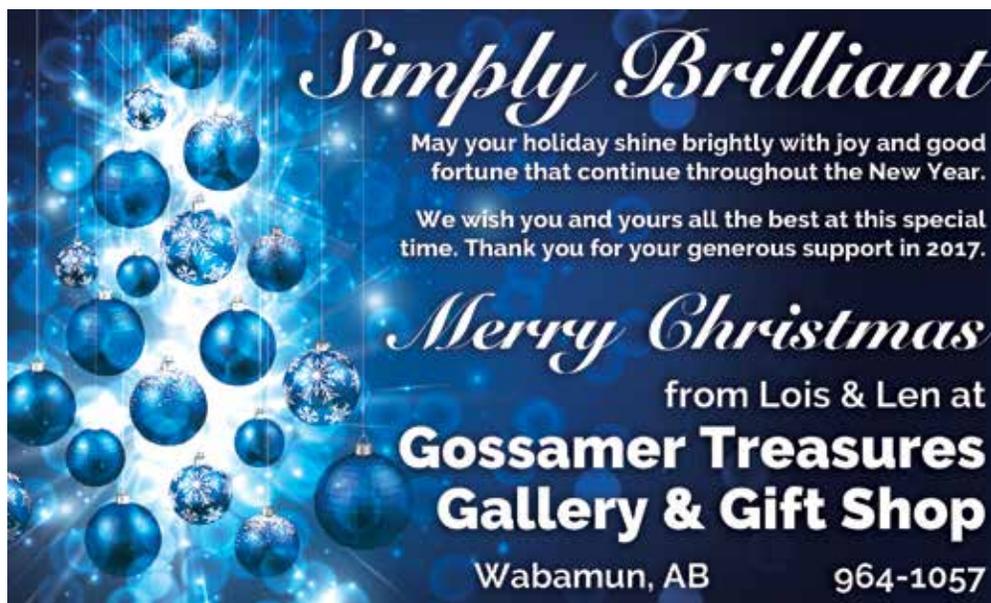
By Howard D. Fencel

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 co-
 coa?"
 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



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!

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,

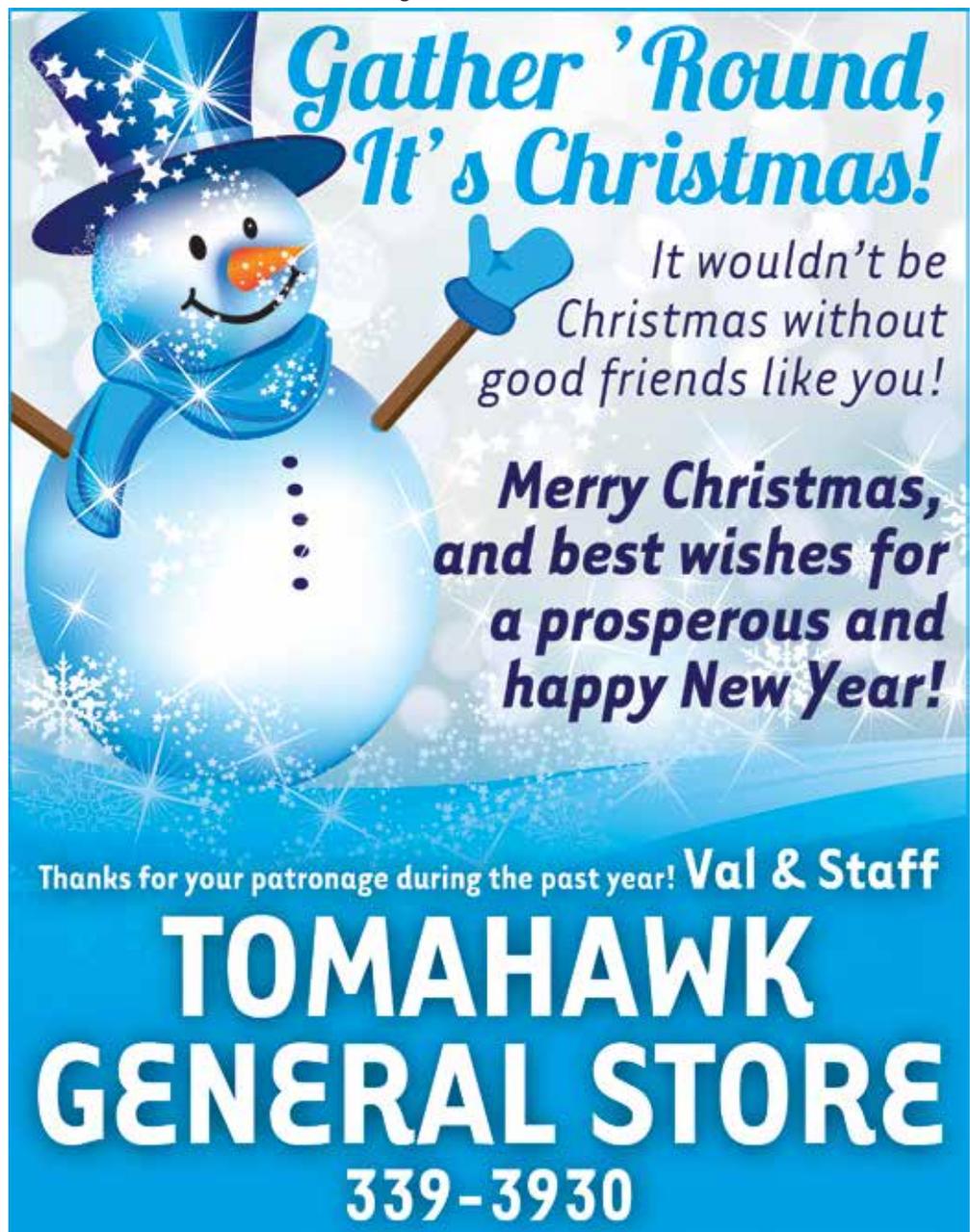
And giving a nod, up the chimney he rose!

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!"



**Gather 'Round,
It's Christmas!**

*It wouldn't be
Christmas without
good friends like you!*

**Merry Christmas,
and best wishes for
a prosperous and
happy New Year!**

Thanks for your patronage during the past year! **Val & Staff**

**TOMAHAWK
GENERAL STORE**

339-3930

NUTTIN' FOR CHRISTMAS

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.

OH COME, ALL YE FAITHFUL

O come, all ye faithful,
 Joyful and triumphant,
 O come ye, O come ye to Bethlehem;
 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; Refrain
 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; Refrain

Filled With Our Gratitude



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

Merry Christmas
 from Megan, Steve, Sue & Staff at

Lobstick River Foods 2014 Ltd.

Wildwood, AB

(780) 325-3834

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

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 beggers
 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.



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

DENTAL CARE *Dedicated Commitment to Care*

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,

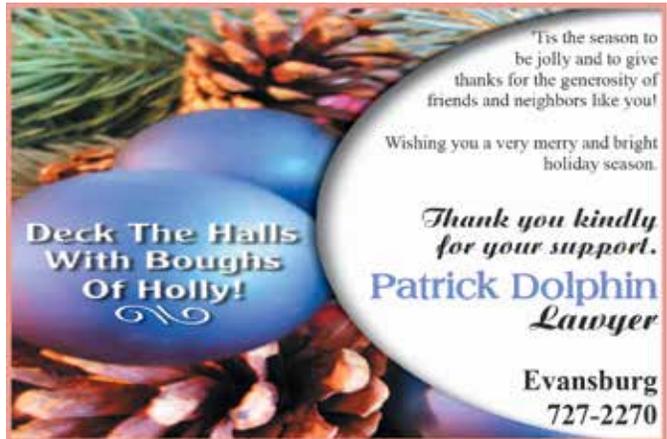
Elephants, boats
 and Kiddie cars too.
 Santa Claus is coming to town.
 The kids in Girl and Boy Land
 will have a jubilee.
 They're gonna build a toyland
 town
 all around the Christmas tree.
 Oh...You better watch out,
 You better not cry.
 You better not pout,
 I'm telling you why.
 Santa Claus is comin'
 Santa Claus is comin'
 Santa Claus is comin'
 To town.



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.



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

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

**TO OUR VALUED CUSTOMERS
AT THE HOLIDAY SEASON**



WITH OUR BEST WISHES TO YOU AND YOURS FOR A TRULY PRICELESS HOLIDAY SEASON.

FOR YOUR TRUST WE ARE DEEPLY INDEBTED, AND FOR YOUR FRIENDSHIP WE ARE SINCERELY GRATEFUL.

MERRY CHRISTMAS!

MARIANNE, AMANDA & FAMILIES

**WABAMUN ATB
FINANCIAL AGENCY**

WABAMUN

892-7927

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: Re-
frain
The holly bears a berry,
As red as any blood,
And Mary bore sweet Jesus Christ,
To do poor sinners good: Re-
frain
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: Re-
frain



**NAIL DOWN
A GREAT
NOEL!**

Hope your celebration includes lots of laughter, good company, and many happy moments.

Best wishes for a wonderful new year, and please visit us again, soon. We appreciate and value your patronage.



Wabamun

892-4969

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!

Wabamun I.D.A Pharmacy

Wabamun, AB

892-2278

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 Christ-
 mas 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 Christ-
 mas Day.
 I saw three ships come sailing
 by
 on Christmas Day in the morn-
 ing.
 And what was in those ships
 all three
 on Christmas Day, on Christ-
 mas Day?
 And what was in those ships
 all three
 on Christmas Day in the morn-
 ing?
 The Virgin Mary and Christ
 were there
 on Christmas Day, on Christ-
 mas Day.
 The virgin Mary and Christ
 were there
 on Christmas Day in the morn-
 ing.



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 start-
 ed to scoop,
 neat little piles of "Reindeer
 Poop!"
 But to throw them away,
 seemed such a waste,

so I saved them, think-
 ing-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!"

The Full MERRY

Hope this Christmas delivers joy,
 harmony, friendship, love,
 prosperity and everything else on
 your wish list. Your deserve it all!

Thanks to all of
 the goodhearted
 folks who have made
 our year so jolly.
 We wouldn't be here
 without your support,
 and we appreciate
 your loyalty.

Merry Christmas
 from the Staff &
 Managment at

Wabamun
Hotel

892-2224

Wabamun



Merry Christmas
from
Pet Oasis
professional dog grooming

Phone: 780-727-2473
or Text: 780-898-4220

53030 - RR 73, Entwistle AB

Merry Christmas
from Executive, Membership & Staff

Evansburg Legion
Br #196

Evansburg, AB 727-3879

PEACE

In The Spirit Of The Season...

It's time to deliver our message of peace, hope and gratitude to all those who have passed through our doors this year.

May the true spirit of Christmas visit your home and reside in your heart, bringing you much joy this holiday season and beyond.

Merry Christmas
from **Evansburg Inn**
Management & Staff

Evansburg, AB 727-3621

FROSTY THE SNOWMAN

Frosty the snowman was a jolly happy soul,
With a corn cob 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,
Thumpety thump thump,
Look at Frosty go.

Thumpetty thump thump,
Thumpety thump thump,
Thumpetty thump thump,

Over the hills of snow.

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,
Thumpety thump thump,
Look at Frosty go.

Thumpetty thump thump,
Thumpety thump thump,
Thumpetty thump thump,

Over the hills of snow.



SEASON'S GREETINGS

The wish is old, The Wish is true,
A Very Merry Christmas
From All of Us to All of You!

from Lauren, Christy & Staff at
**FALLIS COUNTRY
STORE & LIQUOR**
FALLIS, AB (780) 892-3150

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 it's been said many times, many ways,
 A very Merry Christmas to you!

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.

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 heaven,
 Who unto us His Son hath given!
 While angels sing with pious mirth,
 A glad New Year to all the earth.

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.

Merry Christmas

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

Wabamun Lakeside Liquor

5221 - 52 St. Wabamun, AB (780) 892-3463



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.

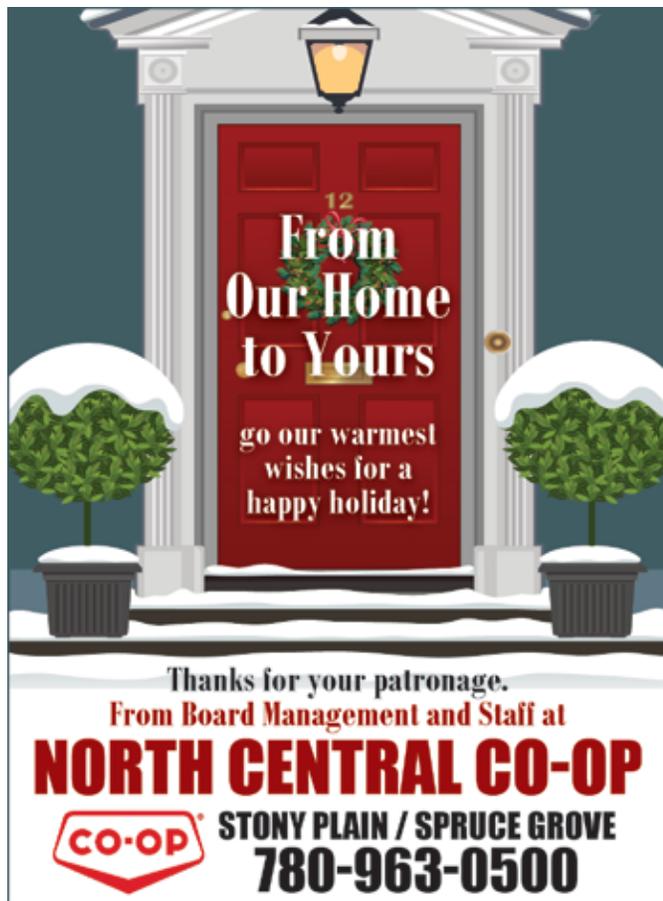
What a bright time, it's the right time
 To rock the night away
 Jingle bell time is a swell time
 To go gliding in a one-horse sleigh
 Giddy-up jingle horse, pick up your feet
 Jingle around the clock
 Mix and a-mingle in the jingling feet
 That's the jingle bell,
 That's the jingle bell,
 That's the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



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 sprawled 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.



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.



In the spirit of this holy season, we'd like to join our friends and neighbors throughout the community in giving thanks for all of the blessings our Lord has so graciously bestowed upon us. We have so much to be grateful for, including your kind support. Thank you for your trust in us.

We hope your Christmas season is blessed and happy in every possible way. May it find you surrounded by peace, love, friendship, faith and goodwill. All the best!

Merry Christmas
from the Staff at
The Barn Owl
Stony Plain, AB (780) 591-2276

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

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!"

On Today's Menu:
Our Best Wishes
Merry Christmas
from
Management & Staff at
BING'S #1 RESTAURANT

Main Street, Stony Plain
780-963-2609

With Glad Tidings At The Holidays

With warm wishes to our neighbors,
friends and associates this holiday season.
For your trust and goodwill we are sincerely grateful.

KAY
LAW AND MEDIATION

780-591-0225
#104-4310-33 St.
Stony Plain

DIVORCE & FAMILY LAW REAL ESTATE EMPLOYMENT LAW
COLLABORATIVE FAMILY WILLS & ESTATES LAW MEDIATION

www.kaylawandmediation.com

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."

Best Wishes for a Merry Christmas!



From Our Family to Yours,

At this special time of year, we'd like to share our best wishes with the friends and neighbors who have made our year simply spectacular. Your support and trust mean the world to us, and we are grateful to be a part of this vibrant community. Thank you for making us feel so at home here.

 **Erin Babcock, MLA**
Stony Plain

5004-50th Avenue, Stony Plain, AB T7Z 1T2
 PH: (780) 963-1444 Fax: (780) 963-1730
 stony.plain@assembly.ab.ca

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-
 refrain
 Saints before the altar bending,
 Watching long in hope and fear,
 Suddenly the Lord, descend-
 ing,
 In his temple shall appear: Re-
 refrain

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

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

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!

Merry Christmas & Happy New Year

from Parkland County Council and Executive Administration

FRONT ROW SEATED (LEFT TO RIGHT):
 COUNCILLOR JOHN MCNAB, DIVISION 5; COUNCILLOR TRACEY MELNYK, DIVISION 6; MAYOR ROD SHAIGEC, COUNCILLOR JACKIE MCCUAIG, DIVISION 2; COUNCILLOR DARRELL HOLLANDS, DIVISION 4.

SECOND ROW (LEFT TO RIGHT):
 ROB MCGOWAN, GM INFRASTRUCTURE SERVICES; TRACY KIBBLEWHITE, CHIEF FINANCIAL OFFICER; KEN VAN BUUL, GM CORPORATE SERVICES; COUNCILLOR ANNILISA JENSEN, DIVISION 1; MIKE HECK, CAO; COUNCILLOR PHYLLIS KOBASIUK, DIVISION 3; PETER VANA, GM DEVELOPMENT SERVICES; DAVE CROSS, GM COMMUNITY SERVICES.

parkland county

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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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!

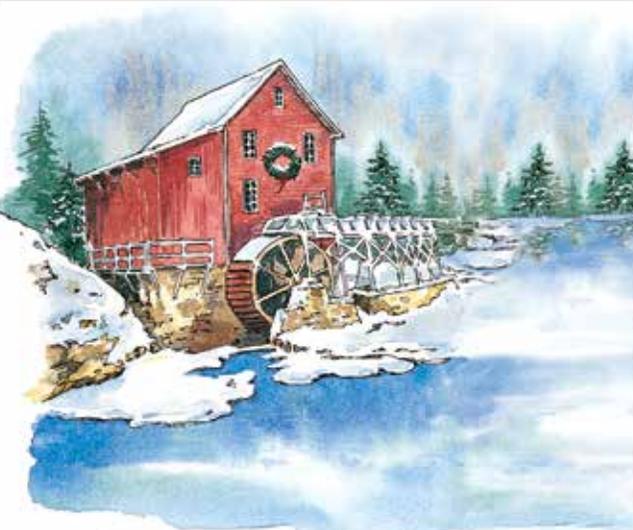
OVER THE RIVER AND THROUGH THE WOODS

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.



*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!*



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 Stony Plain, AB T7Z 1T8
 www.birdsell.ca



BLESSINGS
 of the season

*From our Family to your Family,
 we wish you all the joys
 and happiness of the season!*

**Parkland
 Funeral Services**

3502-44th Avenue
 Stony Plain
963-2520



The Dignity Memorial



Have A Jolly Good Season!

We sure do appreciate your dropping in this past year.

*Merry
Christmas
& many thanks!*

***from
Management
& Staff at***



CANADIAN TIRE

DRAYTON VALLEY (780) 514-7670

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

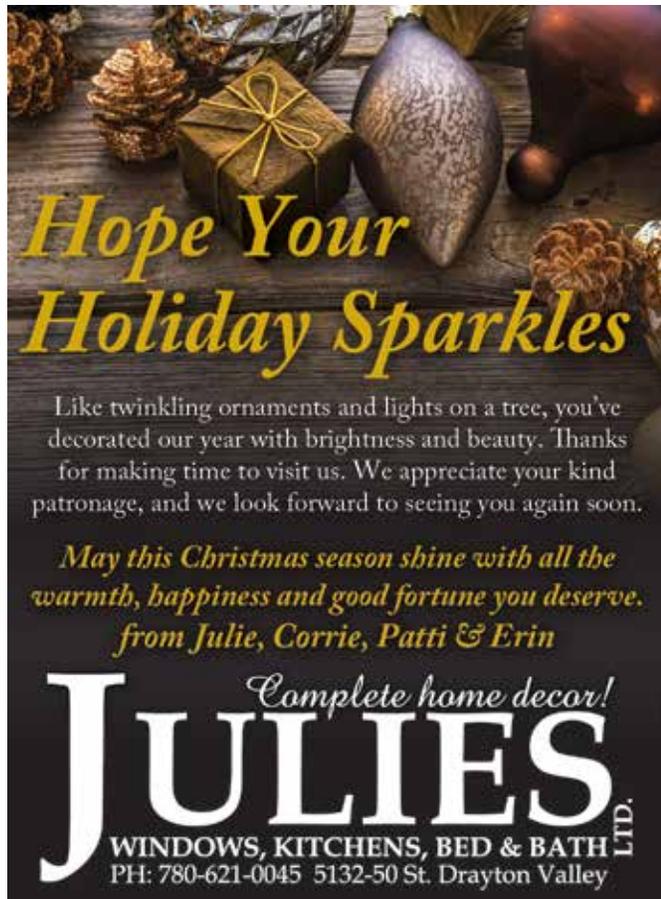
HERE COMES SANTA CLAUS

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.

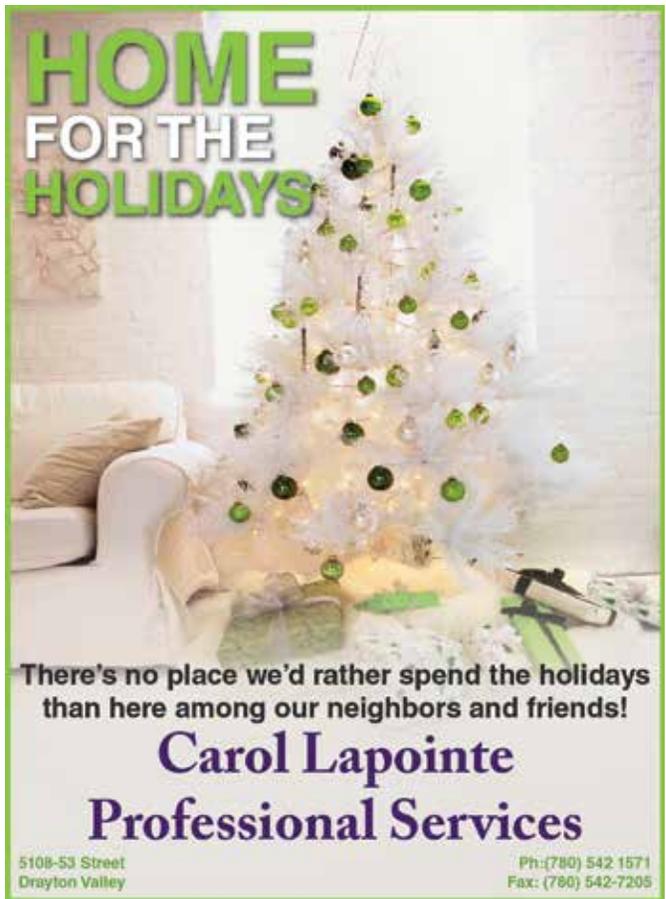


*Hope Your
 Holiday Sparkles*

Like twinkling ornaments and lights on a tree, you've decorated our year with brightness and beauty. Thanks for making time to visit us. We appreciate your kind patronage, and we look forward to seeing you again soon.

*May this Christmas season shine with all the warmth, happiness and good fortune you deserve.
 from Julie, Corrie, Patti & Erin*

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**Carol Lapointe
 Professional Services**

5108-53 Street Drayton Valley Ph: (780) 542 1571 Fax: (780) 542-7205

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 to-
 night?"
 Then all the reindeer loved him
 as they shouted out with glee,
 Rudolph the red-nosed reindeer,
 you'll go down in history!

Season's Greetings!
 May your holiday be filled with love, family, and good friends.

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 5208- 52Ave. Drayton Valley Email: reid-law@telus.net

Sweet Tidings to you,

Our Valued Customers & Friends!

Thank you for all of your support this past year. Our Team is happy to be back to IGA and couldn't have done it without you. From our family to yours, we wish you a wonderful Holiday Season!

DRAYTON VALLEY
IGA Hometown Proud

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 Funeral Service
 Drayton Valley AB 542-3338

WHITE CHRISTMAS

I'm dreaming of a white bright
 Christmas And may all your Christmases
 Just like the ones I used to be white
 know I'm dreaming of a white
 Where the treetops glisten, Christmas
 and children listen With every Christmas card I
 To hear sleigh bells in the write
 snow May your days be merry and
 I'm dreaming of a white bright
 Christmas And may all your Christmases
 With every Christmas card I be white
 write
 May your days be merry and

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.

Thanks A BUNCH!

With warm wishes and every happiness to all of you from all of us in this beautiful holiday season.

Merry Christmas
 from Amy, Matt, Hayden, Owen & Payton at
Greenthumb Greenhouses
 Evansburg, AB 727-2824



The First Noel

Like the shepherds in the fields on that holy night so long ago, our faith is renewed and our spirits lifted as we celebrate the Miracle of Christmas.

For your generous spirit, we are deeply thankful.

Merry Christmas
 from the Staff at
Roxanne MacDonald
 - Certified General Accountants

Evansburg, AB 727-2017

Just For You At The Holidays

Here's hoping your holiday season delivers everything you've ever wanted. We know we're truly grateful for the gift of your friendship. Merry Christmas.

From Management and Staff

P.A.R.S.
 Evansburg
 727-4340

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.

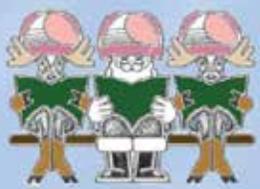
With ev'ry breath I take, let this be my solemn vow;

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

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

Merry Christmas

To all of our friends we say thanks! Celebrate in style!



Maureen

Evansburg 727-2012

Entwistle Rodeo Association

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Special Thank You to our Rodeo Sponsors

Joy to the World

and especially our favorite customers!

Filled with our Gratitude and wrapped up with best wishes for each and every one of our wonderful neighbors this holiday season - and that means you! We look forward to serving you again next year.

Season's Greetings
From Management & Staff at
Carlson, Roberts, Seely
Chartered Accountants
Evansburg 727-4469
Drayton Valley 542-4468

BIRTHDAY OF A KING

In the little village of Bethlehem
 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.

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 Righteousness!
 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. Refrain

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' football,

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'swig.

I've warned all my friends and neighbours.

Better watch out for yourselves."

They should never give a license,

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.



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Spring/Summer 2017

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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,

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
 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.

Trestle Creek GOLF RESORT
Merry Christmas

Don't forget to pickup your Trestle Creek Gift Card, the perfect Stocking Stuffer

Have a Safe and Happy Holiday From Our Family to Yours

Holiday Hours:
 Dec. 24th Closed at 4pm Dec. 25th Closed
 Dec. 31st Closed at 4pm Jan. 1st Closed

7011 Township Road 532 | 780-727-4575 | www.TrestleCreek.ca

Wishing You Much Harmony And Joy At Christmas

This holiday season, we'd like to acknowledge all the folks who've been so good to us this year, and wish you all a very Merry Christmas and a joyous New Year. For your generous support, we are deeply grateful.

Merry Christmas From Lloyd, Carol & Staff At Tomahawk Race Trac Gas

Tomahawk 339-2575

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And as if helping to manage your weight in a healthy way were not exciting enough, just wait until you taste this delicious drink!

You will LOVE it!



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- › WORKS IN MINUTES
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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.

A WISH FOR YOU



We hope your holiday is all-around wonderful!
 Thanks for keeping us on course this year.
 We really appreciate your support!

**MERRY CHRISTMAS FROM
 SILVER SANDS GOLF RESORT**

 Silver Sands Village, Lake Isle
 SILVER SANDS (780) 797-2683 (780) 222-1535

*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

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!



**With Thanks
 For Your Friendship!**

And warm wishes to our many best friends at this joyous time of year. Have a happy holiday!

Merry Christmas
 from the Staff at
Parkland Veterinary Clinic

#58 96 Campsite Rd. Spruce Grove | West of ESM, facing Wal-Mart
 962-6300 | After Hours: 962-2535



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
 120 SOUTH AVE SPRUCE GROVE, AB
962-3755

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.”



GREETINGS, FRIENDS!

You make it all worthwhile for us! Merry Christmas and many thanks.

from Executive & Membership of

RCL Wildwood Br. #149

Wildwood, AB 325-2015



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 Everyone at
Wildwood Public Library (325-3882)
Evansburg Public Library (727-2030)
& Niton Public Library (795-2474)

...“And To All A Goodnight!”
We want to keep building friendships with all of you out there!
Merry Christmas and a Happy New Year! From All Of Us At
Wildwood Agricultural Society
New Members Welcome

My Christmas Wish List

NewRay Die casts

Oakley Sunglasses

Calendars

509 volume 12

Saxx Underwear

Riverside
HONDA & SKI-DOO
Years

15 Inglewood Drive, St. Albert, AB.
1.800.819.7433 (780) 458.7227
www.riversidehonda.com

I SAW MOMMY KISSING SANTA CLAUS

I saw Mommy kissing Santa Claus	Santa Claus
Underneath the mistletoe last night.	Underneath his beard so snowy white;
She didn't see me creep	Oh, what a laugh it would have been
Down the stairs to have a peep;	If Daddy had only seen
She thought that I was tucked up in my bedroom fast asleep.	Mommy kissing Santa Claus last night.
Then, I saw Mommy tickle	

IT CAME UPON A MIDNIGHT CLEAR

It came upon the midnight clear,	strife,
That glorious song of old,	The world hath suffered long;
From angels bending near the earth,	Beneath the angel-strain have rolled,
To touch their harps of gold!	Two thousand years of wrong;
"Peace on the earth, good will to men,	And man, at war with man, hears not,
From heaven's all gracious King!	The love song which they bring:
The world in solemn stillness lay,	O hush the noise, ye men of strife,
To hear the angels sing.	And hear the angels sing.
Still through the cloven skies they come,	For lo! the days are hastening on,
With peaceful wings unfurled,	By prophet bards foretold,
And still their heavenly music floats,	When, with the ever-circling years,
O'er all the weary world;	Shall come the Age of Gold;
Above its sad and lowly plains,	When peace shall over all the earth,
They bend on hovering wing.	Its ancient splendors fling,
And ever o'er its Babel sounds,	And all the world give back the song,
The blessed angels sing.	Which now the angels sing.
Yet with the woes of sin and	

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

way above par...

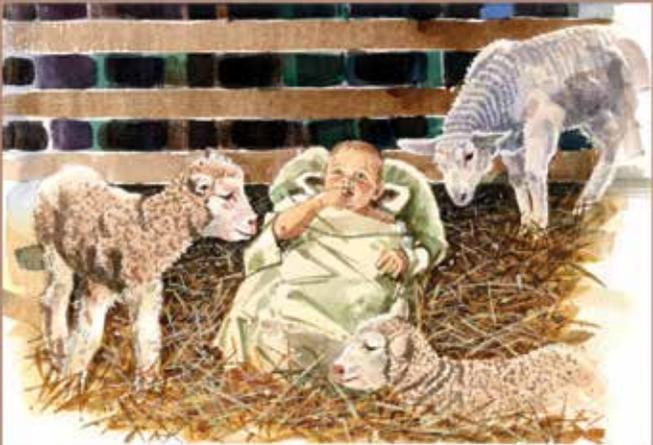
That's what kind of friends and neighbors you are! Merry Christmas and many thanks!

Season's Greetings from Len & Staff at



Kokanee Springs RV Park & Driving Range

Seba Beach, AB
797-3058



O COME LET US ADORE HIM!

With exceeding great joy, we wish you and your family a truly miraculous holiday season. It's been a privilege for us to serve people like you. Thanks!

Merry Christmas
From Win, Kate, Roger & Kelly Campbell

Wabamun Lake Inn

Wabamun, AB

Fax: 892-4606
892-2424

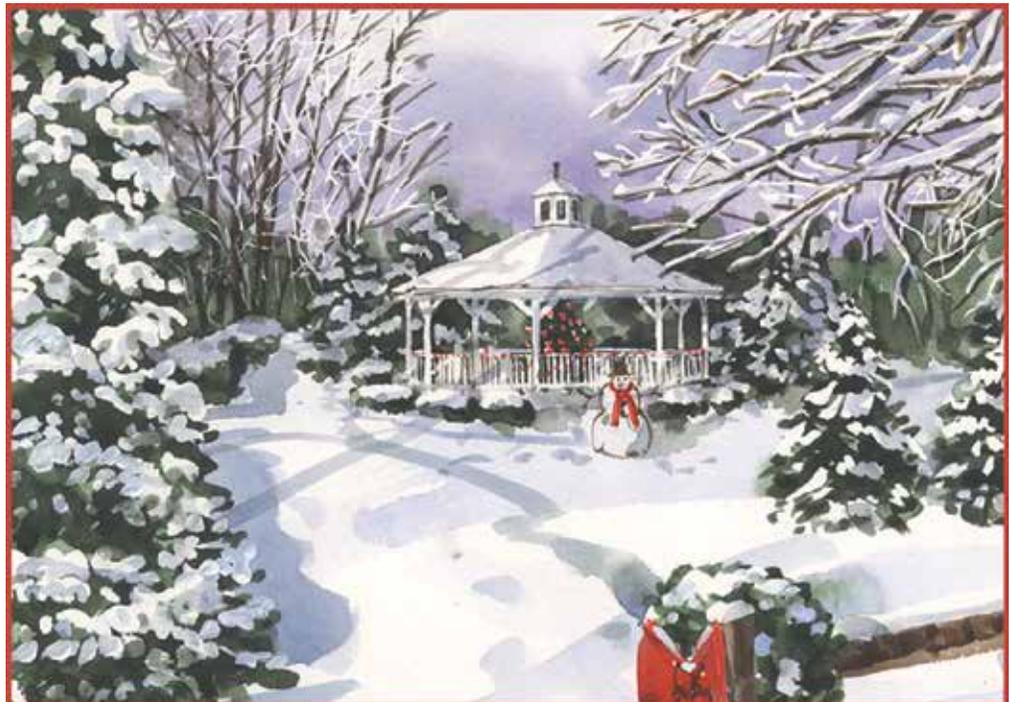
SLEIGH RIDE

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 jin-

gling,
 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.



SEASON'S GREETINGS

*In this space of snowy white,
 go our best wishes warm and bright!*

Wishing you the best in the New Year!

From
Yellowhead County
Council & Staff

**Like Us On
 facebook**

FACEBOOK.COM/
 COMMUNITY
 VOICE
 NEWSPAPER

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 pil-

low 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.



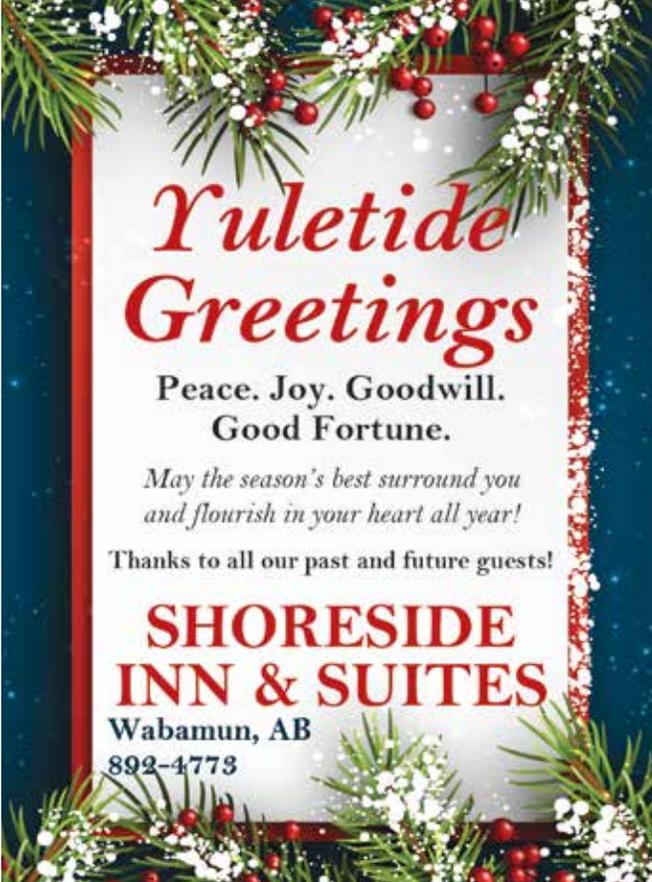
MERRY CHRISTMAS!

Parkland School Division's Board of Trustees wishes you and your family a wonderful holiday season.

We look forward to working closely with schools and the community in the New Year.



psd70.ab.ca



Yuletide Greetings

**Peace. Joy. Goodwill.
 Good Fortune.**

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

Thanks to all our past and future guests!

**SHORESIDE
 INN & SUITES**

Wabamun, AB
 892-4773



I WISH YOU A VERY
MERRY CHRISTMAS
 AND HAPPY
New Year!
 2018

As another year comes full circle, we're reminded of how fortunate we are to be surrounded by such a supportive community of friends and customers. Thank you for making our year complete.

Merry Christmas & Best Wishes!

L & B Water Services

Stony Plain, AB (780) 963-8134



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

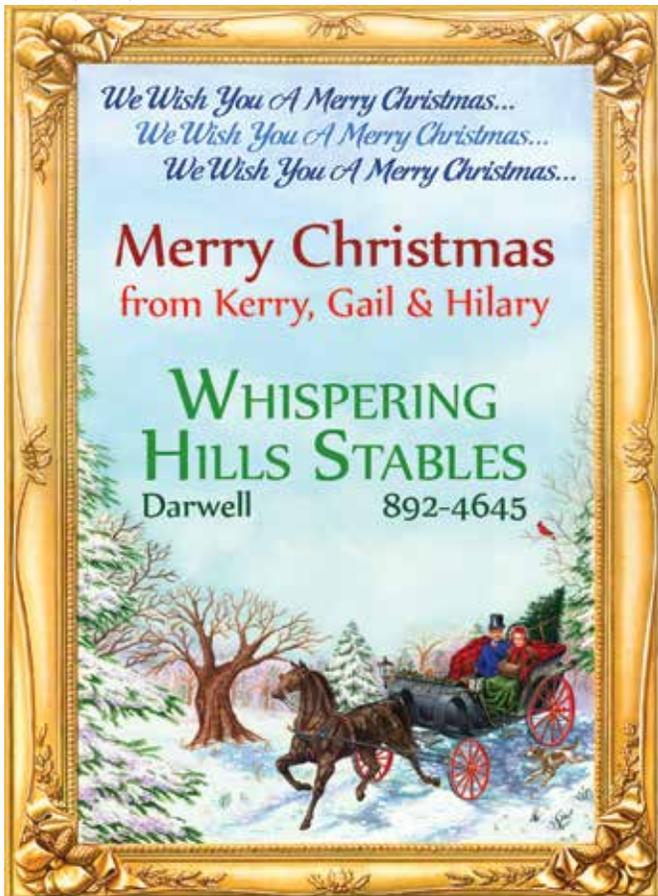
O Christmas tree, O Christmas tree!
 How are thy leaves so verdant!
 O Christmas tree, O Christmas tree,
 How are thy leaves so verdant!
 Not only in the summertime,
 But even in winter is thy prime.
 O Christmas tree, O Christmas tree,
 How are thy leaves so verdant!
 O Christmas tree, O Christmas tree,
 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.



Strike Up the
Holiday Fun

We hope this festive season
 is right up your alley!

Friends and customers like you truly
 bowl us over with your kindness.
 Thanks for your generous support.

From Everyone at
**Wabamun Lions
 Bowling Lanes**
 892-3619

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.

Community VOICE

Keeping You and Your Community Informed

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!

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!

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!

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.

Bundle Up for a Cool Christmas

The forecast sure looks merry! We hope your holiday season is a flurry of good times. Thanks for making so many great memories with us in 2017. We look forward to seeing and serving you again soon.

Happy Holidays!

Apex Monarch Inc.
 Drayton Valley, AB 542-7135

TOP IT OFF WITH JOY!

As we put the final touches on the tree, our hearts are warmed by thoughts of the many kind folk we've served this year and wish you all a merry and bright holiday season.

MERRY CHRISTMAS
 from the Management & Staff of
DRAYTON VALLEY HOME HARDWARE & BUILDING CENTRE
 DRAYTON VALLEY 542-9663

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.

*Lighten Up...
It's Christmas!*



Wishing you all the trimmings of a very merry holiday season. Thank you for brightening up our year with your visits.



DRAYTON VALLEY 542-4488



Our Valued Friends & Customers

Sending our best wishes for a merry and bright Christmas. Hope it delivers everything on your wish list!

CLOSED:
December 25th, 26th
& January 1st



Lubers EXPRESS OIL CHANGE
No Appointment Necessary

Lubers Express Oil Change Ltd.
5008 61 St. Drayton Valley, AB
(780) 542-6880



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.

Here Comes Santa Claus!

Another Christmas is rolling in, and we hope it delivers everything on your wish list!

Thanks for being an important part of our year. Your friendship and support have made 2017 a great ride for us, and we wish you all the best this holiday season and in the coming year.

Merry Christmas to You and Yours!

DRAYTON'S SHOP
 AUTOMOTIVE SERVICES & TIRES

TREADPRO
 Tire • Centres

draytonshop@telus.net

\$90 an hour and our price match guarantee, you couldn't go wrong!!

780-514-5795

5001 - 63 Street Drayton Valley

Wishing our customers a

Merry Christmas

and Happy New Year

from the Staff at

POLACK Bros.

Competition

CHEVROLET

Stony Plain, AB
(780) 963-6121

CHEVROLET

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.

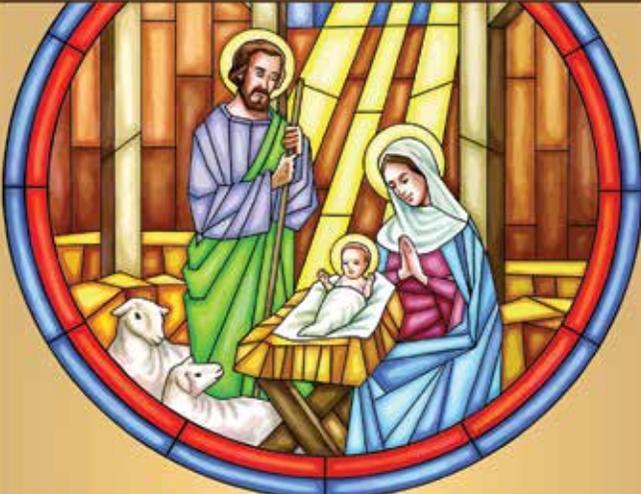


THE SPIRIT IS BUILDING!

May your home be filled with laughter.
 From the floorboards to the rafters -
 And may all your hopes and dreams come true,
 That's our holiday wish for you!

With best wishes and gratitude from all of us.

From **Poplar Ridge**
Home Building Centre
 Drayton Valley, AB 542-5065



For to us a child is born, and his name shall be called Wonderful Counselor, Mighty God, Everlasting Father, Prince of Peace. -Isaiah 9:6-7

May you find inspiration in the miracle of Christmas, and may peace and joy reside with you throughout this holy season and beyond.

Sabine Webb LLP
Law Offices
 Drayton Valley AB, 780-514-3334

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.

**It's A Wonderful Life...
...With Friends Like You!**

**Merry
Christmas**

from Barbara & Staff at
**RENTAL BUS
LINES LTD.**

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Have A Vintage Season!

Here's hoping your holiday season is a truly memorable one. We know we're filled with fond memories as we recall the many kind people we've had the privilege to serve this year. Merry Christmas!

**Drayton Valley
Auto Parts**

NAPA AUTO PARTS

Drayton Valley, AB
542-6881

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.

Deck THE HALLS

This note is trimmed with best wishes, and our gratitude too, plus a string of glad tidings to each one of you! **Happy Holidays!**

Woodland Lumber
Evansburg 727-2964

Greetings of the Season

With wishes warm and bright to all of our neighbors this holiday season. We're honored to serve you and are deeply grateful for your trust in us.

Thank you for your patronage. Looking forward to serving you in 2018.

Wishing you and yours a safe Holiday Season from Management & Staff at

Pineridge Golf Resort & The Nine Iron Grill
pineridgegolfresort.com
Seba Beach, AB
1-877-321-7322

Always Glad To Be Of Service!

Hope everything runs smoothly for you this holiday season. Many thanks for your vote of confidence.

Merry Christmas
From the Staff of

WIGHTY'S
TIRE & MECHANICAL

Evansburg, AB 727-4442

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.



**Start Your Engines...
Christmas Is Coming!**

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. **Thanks for your trust in us.**
We look forward to serving you again soon.

Merry Christmas from Mark & Staff at
**Trades Automotive
& Welding Ltd.**
892-4500 Wabamun, AB

*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.

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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, wa-

ter, 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.

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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



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!

From



ACADEMY MECHANICAL SERVICES INC.

& Staff

Spruce Grove | 780-962-6025



(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:

TRY BETTER-FOR-YOU BAKING THIS HOLIDAY SEASON

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

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IT'S A WINTER WONDERLAND!

At this splendid time of year. We spread the message of joy and cheer And deliver it to each of you, With the hope it will last the whole year through!

With our thanks for your kind patronage. Merry Christmas & Happy New Year from George & Marion of

GMP Ontrack Inc.
Excavation, Brushing

Wabamun, AB 892-4488

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.

We wish all our neighbors a beautiful season from Glen & staff

Aljo-An (1995) Vacuum Services

Seba Beach, AB 797-3844

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.



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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

ECONOMY ASPHALT

Spruce Grove, AB 962-5581

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.

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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.

JOY • LOVE PEACE • HARMONY CONTENTMENT



GREETINGS OF THE SEASON

Hope your holiday, has it all!
With best wishes and heartfelt thanks
from the Board of Trustees, administration, staff and
students of Grande Yellowhead Public School Division



Public School Division

For more information about our schools
780-723-4471 • www.gypsd.ca

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.



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Home For The Holidays

In the true spirit of the Christmas season, may goodness and peace prevail for all on this precious Earth.

From Management & Staff at

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In Seba Beach

Thinking of going away?
 We can help you!

Merry Christmas

from Gary & Lesley at

THE DOG RANCH

Evansburg, AB 727-2652



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

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.



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

Joy to the World

It's the little things that make the holiday season so very special, and we hope this little wish for much happiness brightens yours.

We know that the kind words and support we've received from our friends and customers in this community have made all the difference to us, and we owe our success to all of you. Thank you for your loyal support!

Merry Christmas
from Management and Staff at
D & G MacDonald
General Contracting
Wildwood, AB (780) 325-2120

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. Preheat 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 table-spoon 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

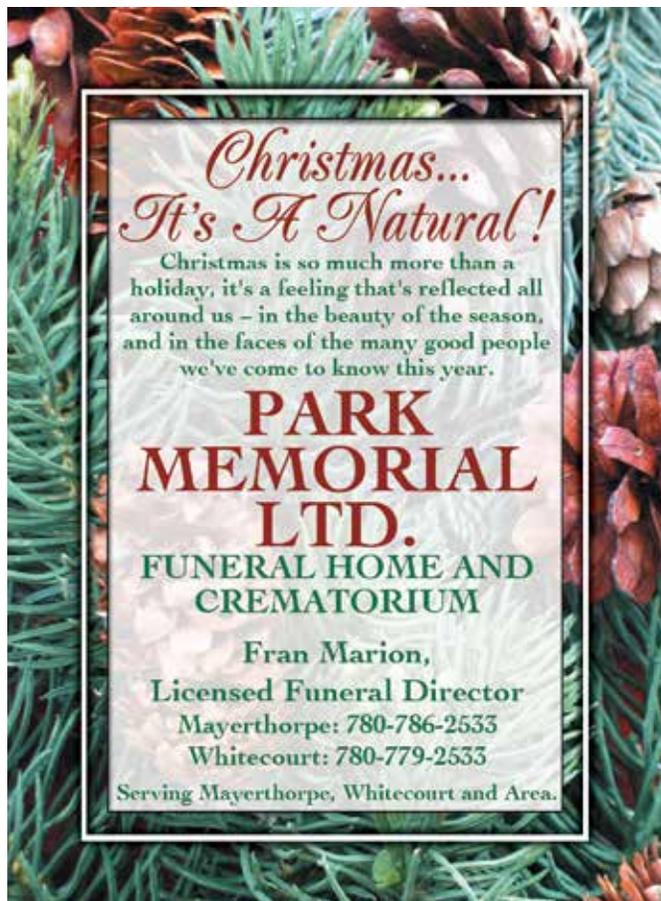
waxed paper and let stand until chocolate is set. Makes about 192 meringue kisses.

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.




**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
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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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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) 2, Saturated 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



Season's Greetings

...And a round of thanks to all of you for making this Christmas season a merry and bright one for us.

Your confidence and support mean the world to us.

From the
Royal Canadian Legion
Branch # 256
Executive & Members

We Wish you all a Very Merry Christmas and a Happy New Year

Gord Morrison
PRESIDENT

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

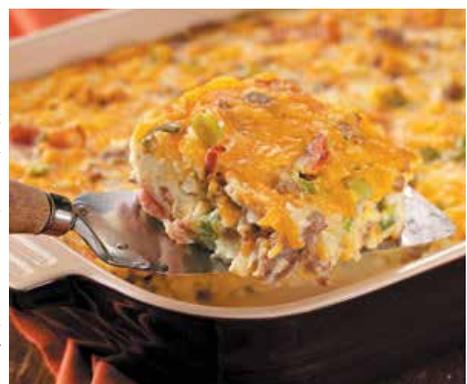
- 4 cups frozen shredded hash brown potatoes
- 1 pound bulk pork sausage, cooked and drained
- 1/2 pound bacon strips, cooked and crumbled
- 1 medium green pepper, chopped
- 2 cups (8 ounces) shredded

- 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.

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

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To Our Valued Members And Customers At The Holiday Season

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 May the Light, the Warmth, and the Joy of the Season be with you now and throughout the year!

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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

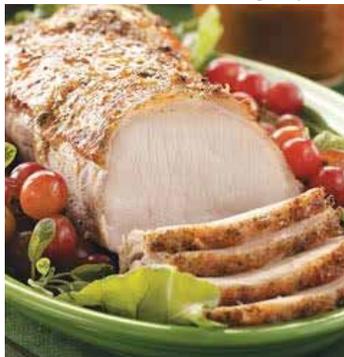
Directions

• 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.



AT THE HOLIDAYS

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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.

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

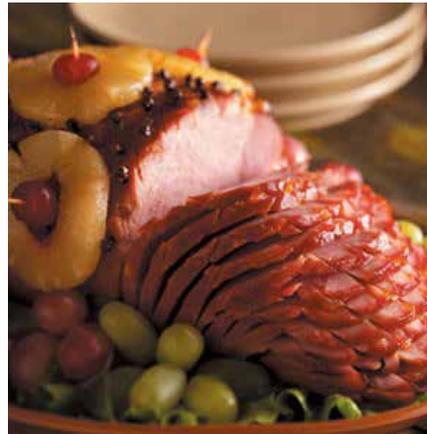
• Place ham on a rack in a shallow roasting pan. Score the surface of the ham, making diamond shapes 1/2 in. deep; insert a clove in each diamond. Bake, uncovered, at 325° for 1-1/2 hours.

• 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.



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

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 tbspc 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.




All the best!

With warm wishes and gratitude for your continued patronage.

Merry Christmas
from Brad at
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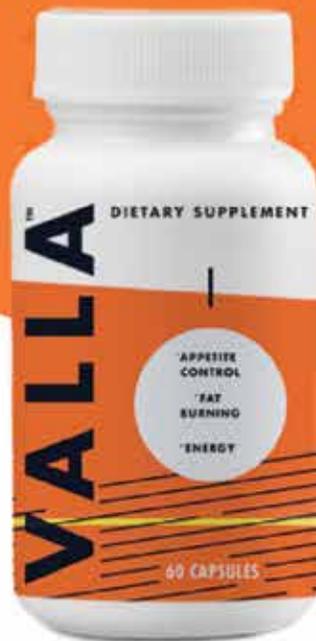
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PEANUT BUTTER BLOSSOMS

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



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 piec-

es. 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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Hope it's mAGical!

As another holiday season comes rolling in, we'd like to share our best wishes and gratitude with all of the folks who have helped make our year so special. Your trust in us means a lot, and we greatly appreciate your loyal support.

We wish you and your family a merry Christmas and a happy, healthy New Year! from Kevin & Rose

Bourke's Farm Equipment

339-3939 Tomahawk, AB

Here's hoping that your holiday Leaves you laughing all the way... And when the holiday is through May much good cheer remain with you!

Merry Christmas
From The Staff At

UFA
- Wildwood

Wildwood, AB (780) 325-3866

NO-BAKE LEMON DROPS

Makes: 36 servings
Yield: about 36 cookies
Prep: 30 mins Chill: 2 hrs

Ingredients

- 2 cups finely crushed short-bread cookies (about 7 ounces)
- 1 cup powdered sugar
- 1/2 cup almonds, toasted and finely chopped
- 1/2 cup finely crushed lemon drop candies*
- 2 tablespoons light-colored corn syrup
- 2 tablespoons milk

- 2 tablespoons butter, melted
- 1/3 cup powdered sugar
- 1 tablespoon finely crushed lemon drop candies

Directions

1. In a large bowl, stir together the crushed cookies, the 1 cup powdered sugar, the almonds, and the 1/2 cup crushed candies. In a small bowl, stir together corn syrup, milk, and melted butter. Stir the corn syrup mixture into the cookie mixture until well combined.

2. Shape cookie mixture into 1-inch balls. In a small bowl, combine the 1/3 cup powdered sugar and the 1 tablespoon crushed candies. Roll balls in powdered sugar mixture. Place on a large baking sheet or tray.

3. Cover and chill for at least 2 hours before serving. Roll balls again in powdered sugar mixture just before serving. Makes about 36 cookies.

Tip *: Place lemon drops in

a heavy resealable plastic bag. Use a meat mallet or a rolling pin to coarsely crush the lemon drops. Transfer coarsely crushed lemon drops to a food processor. Cover and process until finely crushed.

Storage: Place cookies in a single layer in an airtight container; cover. Store in the refrigerator for up to 3 days or freeze up to 3 months.



NOËL

Hope Your Holiday Is Trimmed With Happiness

To all our neighbors near and dear, thanks so much for stopping here. Your visits and your friendly ways have made us grateful every day. So deck the halls and light the tree, enjoy the laughter and the glee. We wish you all the very best these Christmas weeks and all the rest!

from Kevin & Becky at
Hull Contracting Ltd.
Evansburg (780) 904-1042

may your dreams come true this
Christmas!

We hope your holiday delivers everything you've been wishing for. For helping us to realize our dreams, we are deeply indebted to each one of you.

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**Lighten Up...
It's Christmas!**

With bright wishes to you and yours at this merry season. Many thanks for your loyal patronage.

Merry Christmas
from the Gordon & Wendy at
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Evansburg, AB 1-877-727-3939

With Warm Regards At Christmas

It may be cold outside, but our hearts are warmed by thoughts of the many good times we've had serving you this year. Your friendship has made it all worthwhile. Merry Christmas and thanks for all your support.

from
MURD'S PLUMBING & HEATING LTD.
Wildwood 712-3630

BACON SPINACH STRATA

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

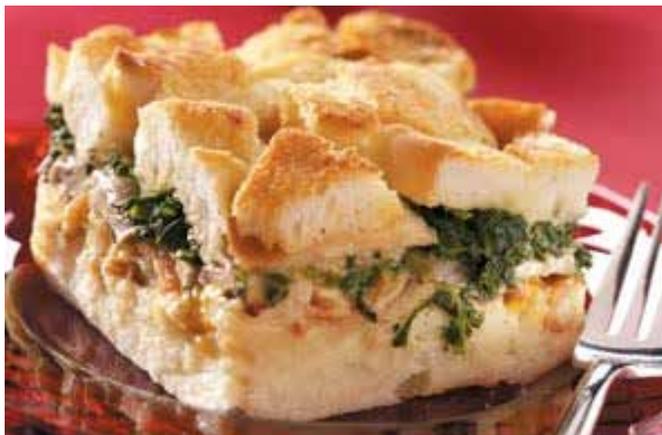
Ingredients

- 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.

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

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.

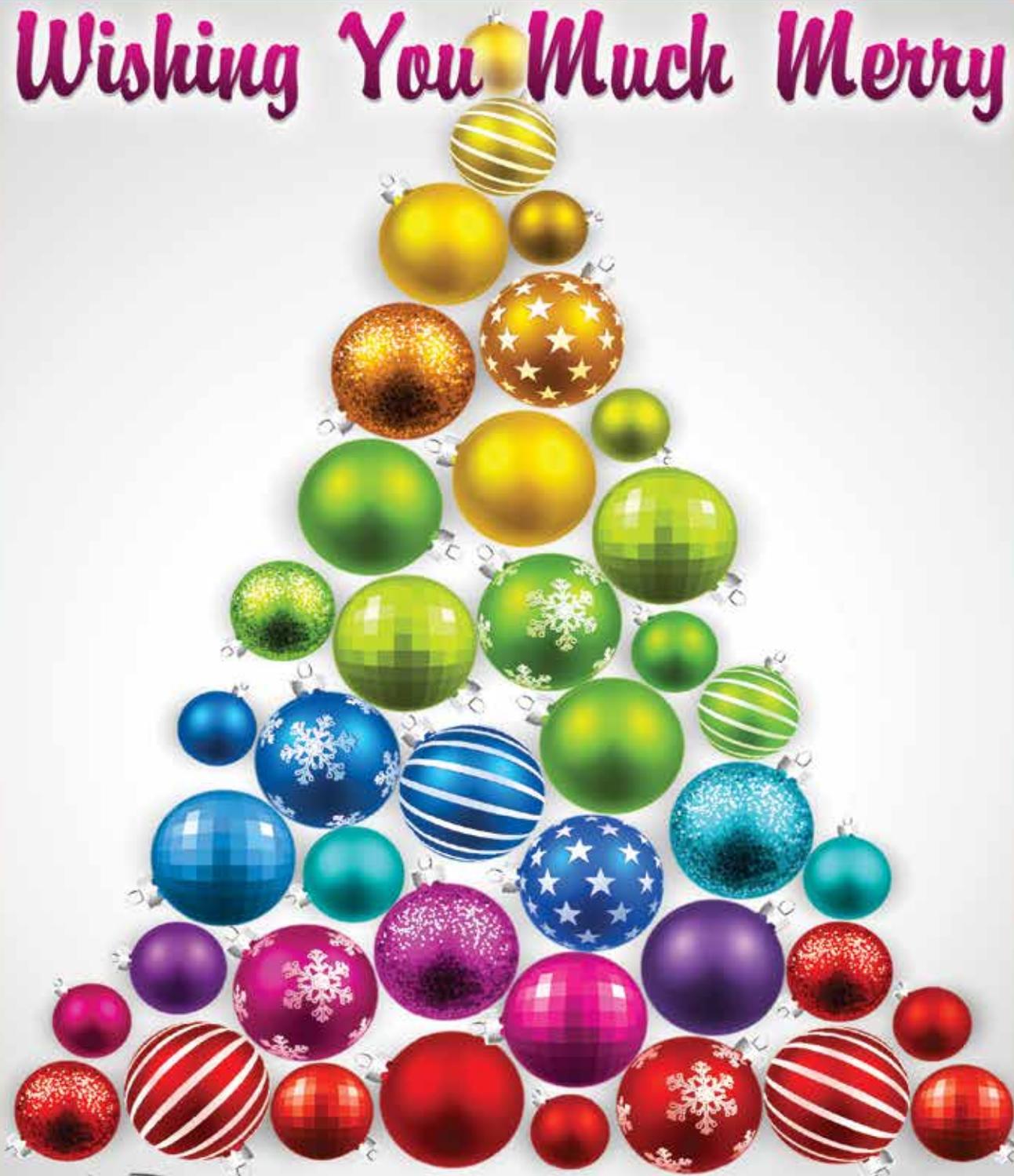
Thanks for the gifts of your friendship and support!

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

BLAKEMAN DRILLING

924-3024

Wishing You Much Merry



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



POSTINGFIRST.com



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

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.

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.

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

2. Preheat oven to 350 degrees F. In a small bowl combine granulated sugar and the 2 tablespoons cocoa powder; set aside.

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Merry Christmas

**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!

from Todd & Jackie Veldhouse & Staff at

Wild Ventures Contracting

Wildwood, AB (780) 728-5702

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 rose-

mary. Bring to a boil. Reduce 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.



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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.

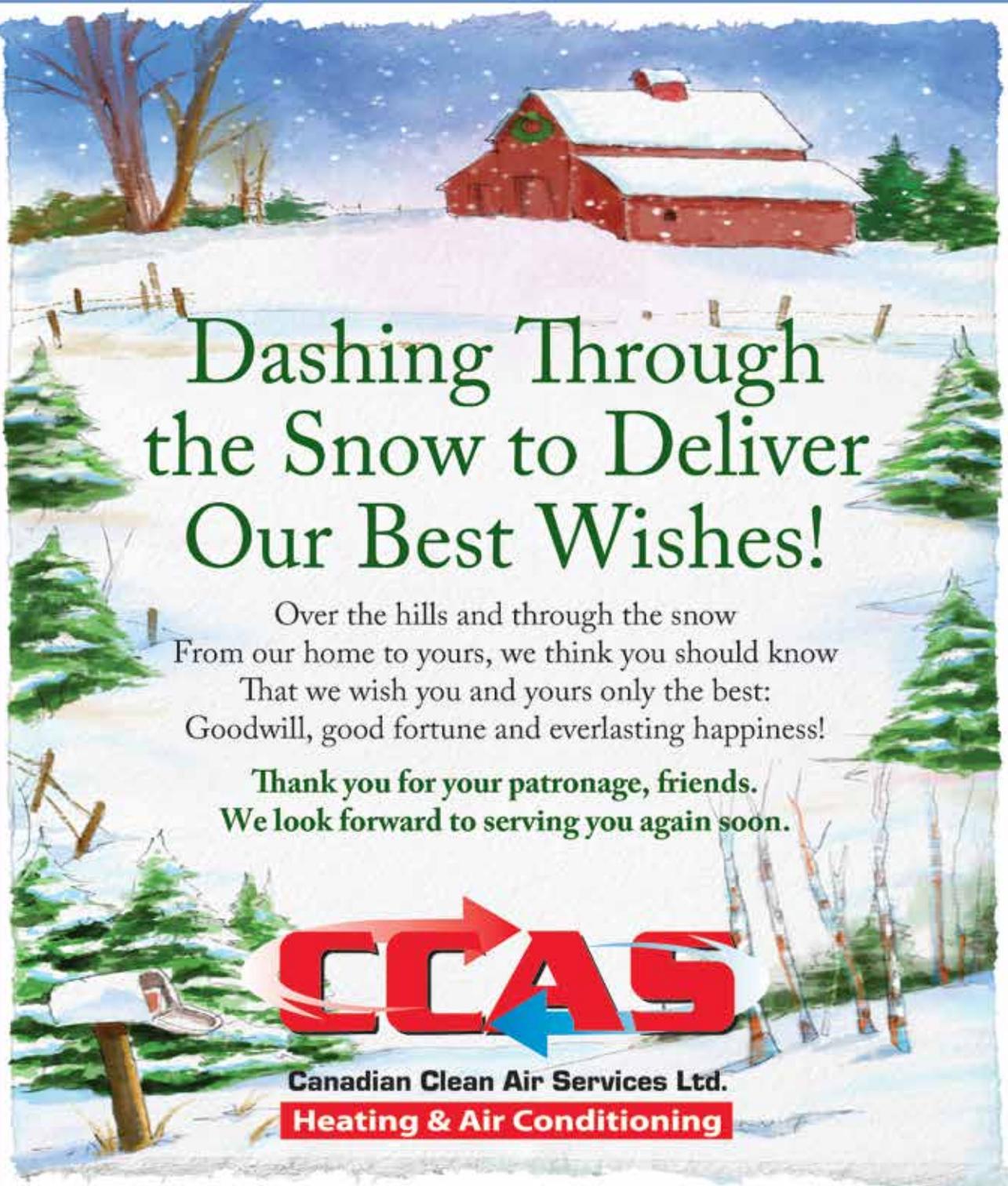
Nutritional Facts 1 appetizer equals 142 calories, 8 g fat (3 g saturated fat), 9 mg cholesterol, 290 mg sodium, 13 g carbohydrate, trace fiber, 3 g protein.

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We thank you for choosing us and wish you a very merry season and a Happy New Year.

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A LESS TRADITIONAL YET TASTY TAKE ON A HOLIDAY DINNER

Holiday dinners vary from household to household. Some might prefer a traditional meal of turkey with all of the trimmings, while others might want to try their hands at something new. For those among the latter group, the following recipe for "Winter-Stuffed Pork Tenderloin," from Laurey Masterton's "The Fresh Honey Cookbook" (Storey Publishing), is sure to make a splash at your holiday dinner table this season.

Winter Fruit-Stuffed Pork Tenderloin

Serves 8

Ingredients

- 1/2 cup dried apricots
- 1/2 cup dried cherries
- 1/2 cup dried figs
- 2 pork tenderloins (about 3 pounds total)
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- 1 cup crumbled blue cheese
- 2 tablespoons extra-virgin olive oil
- 4 tablespoons butter
- 1/4 cup honey, preferably sourwood honey

Directions

1. Mince the apricots, cherries and figs by hand or in a food processor.

2. Slice the tenderloins lengthwise, almost all the way through. Open them up and lay them flat. Place each tenderloin on a large piece of plastic wrap. Cover with another piece of plastic wrap and pound each piece of meat with a meat tenderizer until it is about 1/2-inch thick. Remove the top piece of plastic.

3. Season the surface of the pork with the salt and pepper. Divide the fruit mixture in half and spread evenly on the cut surface of each tenderloin. Top each with half of the cheese. Roll up each tenderloin, using the bottom piece of plastic to help you, tucking in the fruit and cheese as you go. Tie kitchen string every 2 inches around the tenderloins, continuing to push in any fruit or cheese that may fall out.

4. Preheat the oven to 450 F.

5. Heat the oil in a large skil-

let over medium-high heat. Sear the tied tenderloins, turning as each side is browned. Be careful when searing the open side, as some fruit and cheese might fall out. You are just trying to seal in the meat juices, not trying to cook the pork all the way through.

6. Combine the butter and honey in a microwaveable bowl and microwave on high for about 20 seconds, or until the butter is melted. Drizzle the butter over

the tenderloins.

7. Place the tenderloins on a baking sheet. Bake for 15 to 20 minutes, or until the meat reaches an internal temperature of 150 F. Remove the baking sheet and allow the tenderloins to sit for at least 10 minutes before slicing. This will keep the juices in the meat rather than all over your kitchen counter.

8. Snip off and discard the strings. Slice the pork into 1-inch-thick pieces and serve.



Christmas Is in the Air

Everywhere we go, it's beginning to look a lot like Christmas, and we can't think of a better place to celebrate than right here at home with all of you. Your friendship and goodwill mean so much to us, and we feel deeply blessed to be a part of this community. We wish all of you a merry, bright and blessed Christmas. **With Thanks & Best Wishes**

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APPLE-STUFFED PORK TENDERLOINS

Prep: 25 min. Bake: 25 min. + standing
Yield: 8 Servings

Ingredients

- 1 medium apple, peeled and chopped
- 1 small onion, chopped
- 1 tablespoon olive oil
- 1 garlic clove, minced
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 pork tenderloins (1 pound each)

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

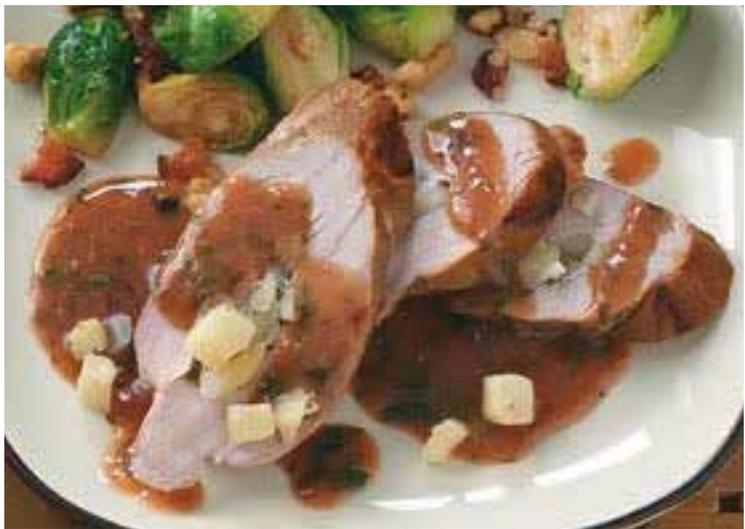
Directions

- 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.



MERRY CHRISTMAS FROM MARK AT
MARK MARTIN PFEIFFER
MASTER BRICK LAYER / MASON
 Wildwood, AB 242 - 3308

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

CHRISTMAS

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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

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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.



SUDOKU OF THE WEEK

Fun By The Numbers

Here’s How It Works: Sudoku puzzles are formatted as a 9x9 grid, broken down into nine 3x3 boxes. To solve a sudoku, the numbers 1 through 9 must fill each row, column and box. Each number can appear only once in each row, column and box. You can figure out the order in which the numbers will appear by using the numeric clues already provided in the boxes. The more numbers you name, the easier it gets to solve the puzzle!

			9	6	3		7	
					4	2		
6					5	8		9
	4	6	1			3		2
		3					9	
5			8		9	6		1
			4		1	7	2	
	9		5	2				
				7			1	8

ANSWER:

2	8	5	9	6	3	1	7	4
1	3	9	7	8	4	2	5	6
6	7	4	2	1	5	8	3	9
9	4	6	1	5	7	3	8	2
8	1	3	6	4	2	5	9	7
5	2	7	8	3	9	6	4	1
3	6	8	4	9	1	7	2	5
7	9	1	5	2	8	4	6	3
4	5	2	3	7	6	9	1	8

Like puzzles? Then you’ll love sudoku. This mind-bending puzzle will have you hooked from the moment you square off, so sharpen your pencil and put your sudoku savvy to the test!



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

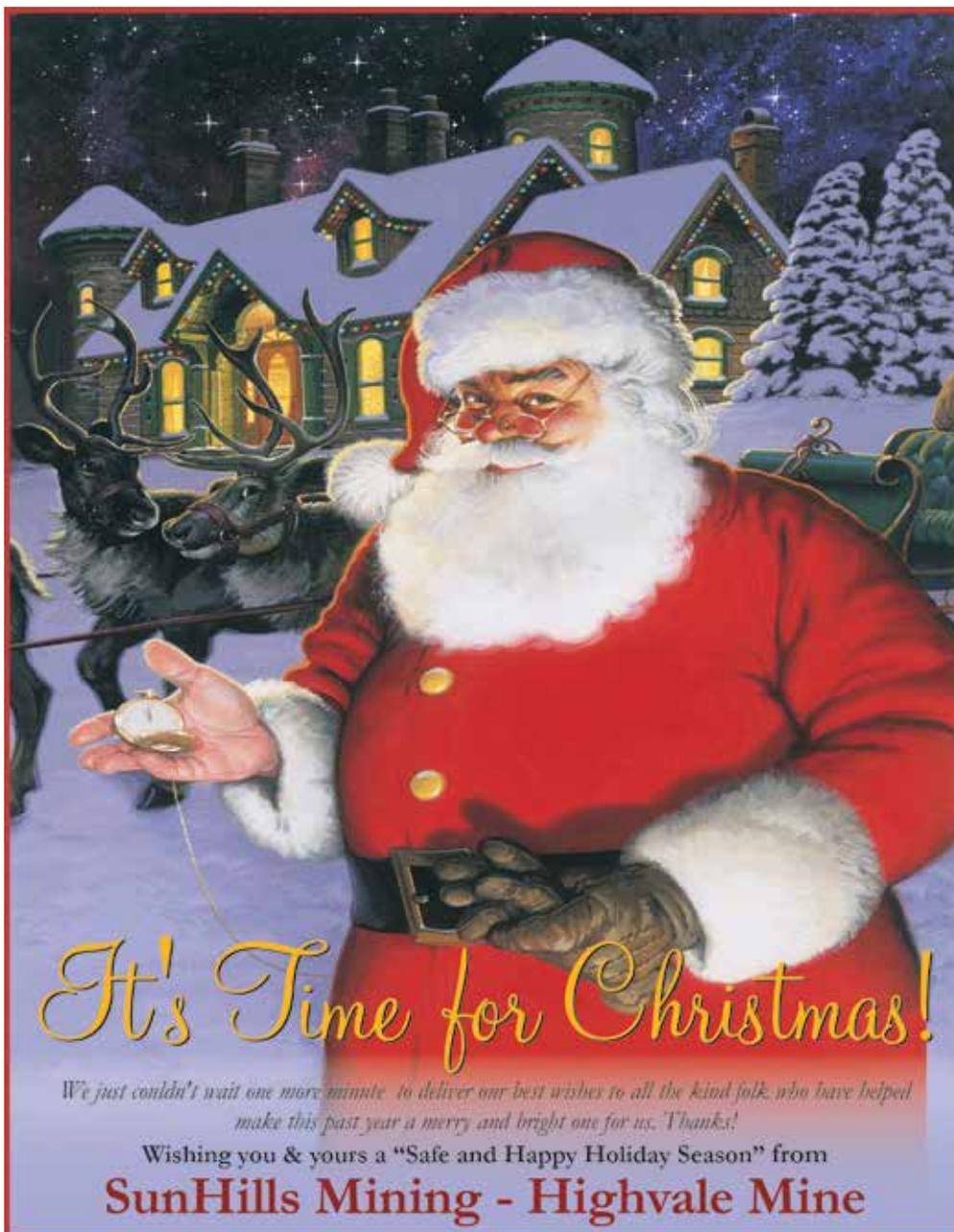
- Macerated Fruit
- 2 1/2 pounds raisins, pitted prunes, pitted dates, and
- dried figs, finely chopped

- 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



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.



We'd Like to Shout It From the Rooftops:

MERRY CHRISTMAS!

Thanks to all of our friends and clients for making 2017 an outstanding year for us. We owe our success to your loyal support, and we wish you and yours a very happy holiday!

Merry Christmas from the staff of

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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

Wishing You a Season of
Wonder

May every moment of your holiday be magical and bright. We hope the season finds you surrounded by loved ones, laughter and all the makings of new memories you will cherish for a lifetime.

We owe our success to the faith and support of our good friends and customers here in the community, and we are grateful to share another year with all of you.
Thank you, neighbors.

Merry Christmas!

from Gary & Keena
**Buckskin
Construction Ltd.**

**Tomahawk
797-3980**

231-6981



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.



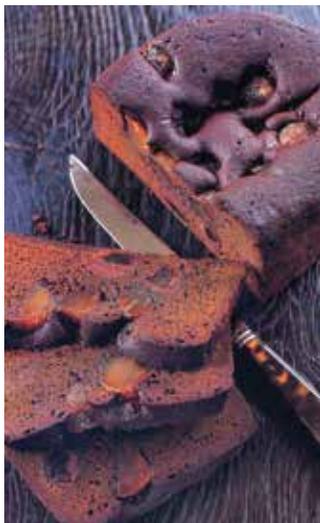
Ho-Ho-Hope It's Happy!



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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 sea-

son. 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 minutes. (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

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

ened grease from the pan. Repeat the proces 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.

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 combine 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 giblets or dark-

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*Merry Christmas
& Happy New Year from*

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.

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Leann and Ryan Knysh
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- Darwell Hall, 780-721-2690

- Darwell Seniors, Phone Debra 780-785-2907

- Duffield Hall, 892-2425 or 963-6887

- Entwistle Hall, Contact Tracey at 780-898-2317 or Cheryl at 780-515-1755

- Entwistle Senior's Drop In Centre, Barb 727-2108 or Glennis 727-4367 Mon-Fri

- Evansburg Senior's Heritage House, Dennis 727-4186

- Evansburg Legion, upper hall 250 people, lower hall 80-100 people, 727-3879

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- Moon Lake Community Hall, Nikki Berg 780-898-1390

- Park Court Hall, call or text Karyn 780-712-3918

- Parkland Village Community Centre, 780-298-9155 @PVCCentre

- Ravine Community Hall, 325-2391

- Rich Valley Community Hall, 967-3696 or 967-5710

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- Wabamun Jubilee Hall, 892-2699.

- Wildwood Community Hall, 325-2180 or 325-2194

- Wildwood Rec Complex 325-2077 or 514-8944

- Wildwood Senior's Hall, 325-3787 or 325-2391

**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.

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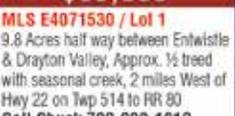
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COMMUNITY EVENTS 2017

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	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).

FEB 3 - 3 ON 3 POND HOCKEY TOURNAMENT at Brightwood Ranch. Registration 9am, Games 10am. Free event, family activities, campfire wiener roast supper at noon. For info or to register, call 780-727-3840 or email bright.wood@hopemission.com

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BINGO

ENTWISTLE COMM. LEAGUE BINGO: Every Wednesday, Doors Open 6PM.
STONY PLAIN SENIOR'S DROP-IN CENTRE: public bingo every Tues, 7PM. All ages welcome. Phone (780) 963-6685
TOMAHAWK: every Mon at Agra Centre, doors 6pm, Bingo 7:30PM. Info 339-2423 or 339-3747
WILDWOOD: Mon night. 6:30PM, bingo starts 7:30PM, Early Birds & Lucky 7.

MEAT DRAWS

Darwell: Put on by Alberta Beach & District Lions Club, 4:00PM, bi-weekly, Darwell Lounge & Restaurant
Evansburg: Evansburg Legion, Friday 8-10PM & Saturday 3-5PM

JAMBOREE

CHIP LAKE: Ravine Comm Hall, 1st Sat 325-2119 or 325-2391
DUFFIELD: 4th Sat, Duffield Community Hall. 6:30PM Supper. *Sept - May.
DRAYTON VALLEY: Last Sunday of month. Upstairs at the "55 Rec. Center" Doors at 12PM, Starts at 1PM. 780-542-3768
ENTWISTLE: at Entwistle Community Hall, 3rd Saturday. For more info call Diann at 780-514-0045. *Starting Oct - April.
MAGNOLIA: at Magnolia Hall, 7PM. Every 2nd Saturday, Hot Food. 727-2015 or www.magnoliacomunityclub.ca *October - May.
RAVINE COMMUNITY ASSOCIATION: 1st Sat of each month. Info 780-325-2391. *Sept - May.
SEBA BEACH: 2nd Friday 7PM, Seba Senior's Centre, Toni 797-4233
SPRUCE GROVE: at Sandhills Community Hall, 3rd Sunday, 1-5PM. Info Florence 780-962-3104 Margaret 780-962-3051 *Sept - 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.
TOMAHAWK: Tomahawk Agriplex, 3rd Friday of month. 7PM. PH: 780-339-3755. *Starts Oct 21st.
WILDWOOD: Wildwood Community Hall, 3rd Wed Each Month, 7PM. 325-3749 *Oct - June.

TOPS (Take Off Pounds Sensibly)

ENTWISTLE: Wed 5:15PM weigh-in, 5:30-6:30PM meeting, upper level Lions Hall. 780-932-2695
EVANSBURG: Thursday Mornings 9:30AM at Evansburg Legion Lodge. 241-0864.
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
WILDWOOD: Thurs at Wildwood School, 5PM. Connie (780) 325-2420

YOUR COMMUNITY

ALBERTA PARENTING FOR THE FUTURE ASSOC: Call 963-0549 or visit www.apfa.ca to register. All programs are confidential & free.
ALCOHOLICS ANONYMOUS IF Drinking is a Problem! 780-236-1043
FREE HOME MEAL DELIVERY PROGRAM, for Wabamun Seniors & Wabamun Lions. Arrange for meal preparation through a local restaurant. Call Darlene, 892-2551.
PEMBINA SKATING CLUB (Evansburg Arena), offers Learn-to-Skate, CanSkate & STARSkate. All ages. Call Lisa 727-2729. *RUNS Sept-March
PROBLEMS WITH DRUG OR ALCOHOL ADDICTION in a loved one? Contact Drug Rehab Resource for a free confidential consultation. 1-866-649-1594 or www.drugrehabresource.net.

SOCIAL EVENTS

50+ YOUNG AT HEART LUNCHEON for Parkland County Seniors. 12PM at Stony Plain United Church Basement, \$8/plate. 3rd Wed of Month. Call Audrey 780-963-1782. *Sept-June
ADULT CO-ED VOLLEYBALL: Tues nights at Grand Trunk High School, Evansburg. Call Don at 780-234-9450 for info *Oct 17 - March 20
AEROBICS: Low impact, Mon/Wed, 11AM-12PM, Wildwood Senior's Centre, \$1/session.
BREAKFAST SOCIAL: 9-11:30AM, Parkland Village Community Centre - 3rd Sunday. PH: 780.298.9155 Social Media: PVCentre. *except June-August
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. **EVANSBURG ART CLUB:** meet & paint Thurs 1-4PM Rec Plex. 727-4340 or 727-4098
EVANSBURG PUBLIC LIBRARY CLUB: 4th Thurs, 7-9PM, Grand Trunk High. 727-3925
EVANSBURG GUIDES & PATHFINDERS: Mon 6PM, Camp Evansburg.
EVANSBURG SENIOR'S HERITAGE HOUSE: Floor Curling Mon & Thurs, 1pm. Court Whist Thurs, 7PM.
EVANSBURG TIPPLE PARK HISTORICAL BUILDING TOURS: Wed - Sat, 10:00-5:00PM.
EVERGREEN SPINNERS & WEAVERS GUILD: (780) 786-4754.
HEALTHY AGING NURSE & FOOT CARE PERSON, Wabamun Seniors Centre, 2nd Thurs of month, 9AM.
OPEN HOUSE for socializing & card playing at Entwistle Senior Center, Every Sunday from 1-4pm.
PARENT & TOT PLAYTIME: PERC Building Stony Plain Wed. 10-11AM, Holborn Community Hall. Thurs 9:30-11AM, Parkland Village Thurs 9:30-11:30AM.
POT LUCK every Tues 12:00PM, Wabamun Seniors Centre. Come on down!
SEBA BEACH PUBLIC LIBRARY BOOK CLUB - meets the 4th Tuesday of the month in the library at 10:30AM. For info call 780-797-3940 or E-mail us

at sebaseachlibrary@yrl.ab.ca.
SEBA BEACH SENIORS CENTER: Yoga, mon, 9:30AM, \$10/session. Bridge thurs, 1PM. Jams every Wed night, 7PM. Thrift Shop every Wed & Sat at 10-3PM.
SEBA BEACH QUILTERS & FIBER ARTS: Wednesdays 9:30AM, Seniors Center.
SENIORS 50+ LUNCHEON: 3rd Wed, 12PM at Stony Plain United Church basement hall. Call Audrey (780) 963-7582
SENIORS WEDNESDAY* AFTERNOON 1-4PM at Parkland Village Community Centre. Games, Crafts & more! Call Sheryl 780.695.7032 *exceptions incl. Weather.
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
SPRUCE GROVE ELEVATOR TOURS: Tues-Sat, 9-3PM. 960-4600.
SQUARE DANCING: Evansburg Legion, Thurs 7-10PM. Beginners & midstream welcome. Info (780) 727-4099. *Starting Oct 6.
STONY PLAIN'S 5TH MERIDIAN GOOD SAMS RV CHAPTER: Ecole Meridian Heights School. 3rd Tues of Month, 7PM. Call Pat at 780-963-6976 or Ruth at 780-288-9829.

MEETINGS

2nd TIMERS: A support & confidential group for Grandparents Parenting. 1st Thurs of month, 6:30PM. Grand Trunk High School (meet in Lobstick Literacy & Learning room). Child care provided at the Evansburg Public Library. *Starts October
299 ROYAL CANADIAN SEA CADETS CORPS MACKENZIE: Stony Plain Comm Center, Wed 6:30PM. Youths 12-18, 963-0843
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: Friday at 8PM, Evansburg. Call 325-2204, 727-2466 or 727-6652.
AHS: Addiction Services provides assessment and counseling for alcohol, other drugs, tobacco and gambling in Breton on court day Wednesdays. To make an appointment, please call 780-542-3140.
AL-ANON: Wed 8PM. Spruce Grove United Church, 1A Fieldstone Drive. 962-5205
CHAMBER OF COMMERCE (Evans/Ent): 7:30PM 3rd Thurs, Heritage House.
C.H.I.L.D. (Citizens Helping In Life's Defence) Please join our Pro-Life meetings once a month in Stony Plain. For info call Chris 963-6997.
CITIZENS ON PATROL: The Pembina Community Watch Patrol Meets 2nd Thurs of each month at 7:30PM, at the West Central Forage Association Office 5009 45th Avenue, Entwistle. Contact 780-727-2000
COMMUNITY QUILTERS & CRAFTERS: 3rd Tues. Evansburg, Liz 727-3872 Brenda 727-4476
DARWELL & DISTRICT AG SOCIETY: 8PM, 1st Mon, Community Hall.
DDRA MEETING: 7PM, 2nd Mon, Darwell Community Hall 892-3099. *Except Jul/Aug/Dec
DRAYTON VALLEY BRANCH OF ALBERTA GEOLOGICAL SOCIETY: meets 7PM at Municipal Library (5120-52 St.) every 3rd Wed of month. Call

(780) 542-2787
ENTWISTLE COMMUNITY LEAGUE GENERAL MEETINGS: 2nd Thursday monthly 7:30PM. *Except June, July, August
ENTWISTLE LIONS CLUB: 2nd & 4th Tues, 8PM, Entwistle curling rink. Jim 727-3573
ENTWISTLE SENIORS: Ladies: 10AM 2nd & 3rd Wed, Floor Curling: Tue & Fri, 2PM
ENTWISTLE SENIORS 55+ CLUB: Tue & Fri, 2:00-4:00PM at Entwistle Hall
EVANSBURG PUBLIC LIBRARY BOOK CLUB: 4th Thurs, 7:00PM Grand Trunk High 727-2030.
EVANSBURG SENIOR'S HERITAGE HOUSE: 2nd Tues of Month, 1:30PM. Dennis, 727-4186.
FALLS COMMUNITY ASSOCIATION: 3rd Tuesday, 7:00PM.
GIRL GUIDES OF CANADA: Poplar Hollow District Guides-Pathfinders, Mon 6-8PM. Sparks-Brownies Tues 4-5:30PM. Meet at Camp Evansburg. Brenda 780-727-4476
LAC STE. ANNE & LAKE ISLE WATER QUALITY MANAGEMENT SOCIETY: 3rd Fri, 7PM, Alberta Beach Council Chambers.
LAKE ISLE HALL BOARD: 3rd Tues, 7:30PM, Lake Isle Hall.
LOBSTICK 4-H BEEF & MULTI CLUB: 1st Mon, Evansburg Arena, 7PM, Jackie 780-727-2541
LOBSTICK GARDEN CLUB: 1st Mon, Evansburg Baptist Church, Charlotte (780) 325-3787
MEN FOR SOBRIETY: Wednesdays at 7:30PM, FCSS Building (#105, 505 Queen Street, Spruce Grove). Mike (780) 965-9991.
MS SOCIETY DRAYTON VALLEY COMMUNITY GROUP meets 1st Tues of month, 6-8PM at Norquest College. Terra Leslie, 1-403-346-0290. *Sept-June
MS SOCIETY PARKLAND COMMUNITY SUPPORT GROUP: Are you diagnosed with MS and have questions? Last Tues of month, 7-9PM, Westview Health Centre. Contact Cassy 780-471-3034
NA MEETING: Tuesdays, 7:00PM. 514-6011
PEMBINA AL-ANON FAMILY GROUP: meets Tuesdays @ 7:30PM at Evansburg Catholic Church Hall. Call Patty H. (780) 727-4516 or Cheryl (780) 727-6671
PEMBINA PORCUPINES - JUNIOR FOREST WARDENS: Entwistle Porcupine gathering: 7PM, 1st Tue. Len & Tineke at 727-2020. Porcupines@yellowheadfw.ca
SOLVE: Community Enviro issues discussed at Smithfield Hall (N of Hwy 16 on RR34). 2nd Thursday. Jana 892-0006
STONY PLAIN FISH & GAME ASSOCIATION & WABAMUN GUN CLUB: 2nd Mon, Stony Plain Comm Center, 7:30PM.
SUNDOWNERS TOASTMASTER CLUB: Mon (excl. Holidays) 7:30-9:30PM. St. Matthew's Church, Spruce Grove. Judy 960-5258
TOMAHAWK SENIORS (50+) meets every Thursday from 1-4pm at the Tomahawk Agra.
W.E.E COMMUNITY FOOD BANK: Call (780) 727-4043 for emergency food needs. Monthly Meeting: LAST Monday of month at 7:30PM at the Food Bank (Old fire hall in Entwistle). *Except December
WILDWOOD & DIST AG SOCIETY: 2nd Wednesday 7:00PM. Wilma 325-2424
WILDWOOD & DIST ROD & GUN CLUB: 2nd Thursday, 7:30PM at the range clubhouse, wildwoodrodandgun@gmail.com
WILDWOOD SENIORS: 4th Wednesday at 2:00PM. PH: 325-3787 or 325-2391. *No meeting July/Aug/Dec.

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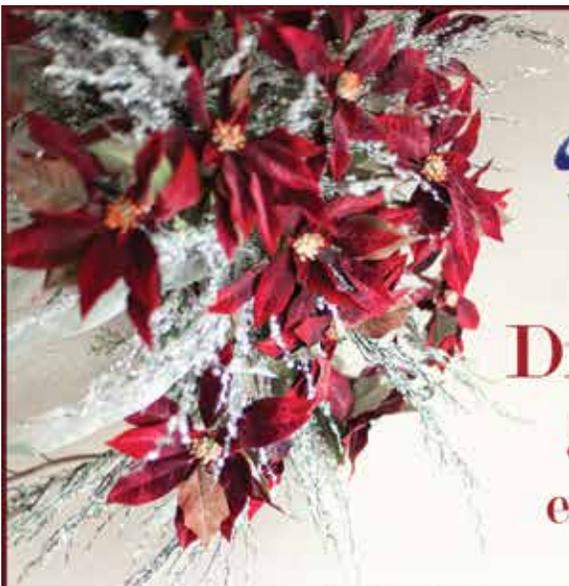
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