



# COMMUNITY VOICE

YOUR LOCAL NEWSPAPER

*Serving: Alberta Beach, Barrhead, Calahoo, Cherhill, Darwell, Glenevis, Gunn, Lac Ste. Anne County, Mayerthorpe, Onoway, Rich Valley, Rochfort Bridge, Sangudo, Whitecourt, Spruce Grove and Stony Plain.*

**December 17, 2019**



Extra, extra big thanks to all of our readers and advertisers this holiday season! We really appreciate your continued support. **May 2020 bring plenty of good news for you and yours.**

# WHAT MATTERS TO YOU – CHRISTMAS WISHES

**Submitted by Shane Getson, MLA for Lac Ste. Anne-Parkland**

At this special time of year, it is an honor to be able to reach out to you with this letter and provide some updates. We live in a beautiful area of our province, and I am proud and humbled to be representing you in the Alberta Legislature. I hope

you are all enjoying preparing for the holidays that will soon be upon us. While doing so, please drive safely; for yourself and others.

As the MLA for Lac Ste. Anne-Parkland, I not only am having to keep my eye on the ball for our area, but also helping out with several other “Special Projects” that will have an impact on fellow Albertans in all parts

of the province. I’m hopeful that I can share those with you in the coming months.

It is with a great sense of urgency that my new colleagues and I have stepped into this new arena, to help out where we can, and are pulling together to make the necessary changes that will correct the course that our province was set upon. While we have already ac-

complished 39% of our planned agenda, within 12% of our allotted mandate, it still does not seem like enough. There is more to do, and we will continue fighting for Albertans.

We had a couple of incidents in our riding that have been challenging. There was a fire, and an evacuation at Camila School, no injuries. Another was a school bus that hit the ditch and flipped on its side due to the freezing rain, there were no major injuries. My heart was in my throat, when I heard of the accidents, but relieved to hear that our first responders were there in a flash. Hearing of the tragic accident at Rochfort Bridge, where an elderly couple who were raising their grandkids recently passed due to a house fire darned near broke my heart. I want to thank the community for coming together and supporting each other during these hard times. I am proud to not only represent you, but to be able to say that I come from such strong and caring community. I encourage us all to continue looking after each other.

As a husband and father, I do the best I can to ensure that my family is safe, and secure. As the MLA, that now has extended to the folks in our constituency. I had many talks with Minister McIver over the past months regarding the speed limits in the town of Gainford. Recently in Question Period it was revealed that we as a community succeeded. Alberta Transportation has agreed that the speed limit signs should be moved so that traffic is slower coming into town. This might seem like a small victory, but



## Delivering Our Best at Christmas

As we turn the page to another holiday season, we'd like to take a moment to thank you, our loyal readers, for your trust and support. We hope this Christmas delivers all the good news you've been hoping for and more. **Happy Holidays!**

from our staff:

Elaine  
Ashley  
Dani  
Jodi  
Sarah  
Jeannette

and our Delivery Team:

Wes  
Bobbi  
Terry  
Kip  
Jennifer  
Chris

## What Matters to You – Christmas Wishes

it will mean a great deal for resident safety.

After meeting with community leaders, I went to work in advocating for roadwork in Acheson. We came out with another win. The announcement that we will be twinning highway 60 between highways 16 and 16A, with an overpass over the CN railway that crosses the highway. This is a good news story for jobs in our area and for the Acheson Industrial area. Investment there has been waiting for a good transportation solution to the approximately 50 trains a day that stifle traffic in that area. I am confident that this area will see more jobs coming in due to this change. Thank you again to Minister McIver for recognizing the need of this major business hub!

I would also be remiss if I didn't mention the start of construction on the Trans Mountain Pipeline Expansion. I am sure that you will all join me in saying, "FINALLY!" While we have repeatedly said that victory on this project can only be achieved with oil flowing, we can celebrate this as a step forward. The path to recovery is in front of us, but it isn't a quick fix. There is work to be done, and as a government, we are up to the challenge. I am encouraged by Cenovus' decision to invest more in Alberta and create 1000 more jobs!

On a personal level, I plan on taking a week off over Christmas to catch up with my family, work on some of the honey-do-list, work in the shop, and recharge. I will take a step back, and appreciate what is most important to me. I encourage everyone, if you can, to un-plug for a few days. No phone, no computer, no TV.

We literally are bombarded by media, social media, radio, advertisements, and all of the other things out there that want our attention. Let us hold our loved ones close during this holiday season and enjoy each other's company.

As I am writing this note, I'm spending another night in a hotel, away from home, and away from my lovely wife and amazing children. It reminds me of the days

when I was working at Enbridge within the Major Projects group. I am only in Calgary this time, and not in Philadelphia/Minneapolis. I won't be doing my shopping this year in the airport malls, although my second oldest daughter was wearing a shirt today that I did pick up in a few years back when I was making my way back home. I want to start by thanking my family for letting me work for the people of our

constituency. I am grateful to have their support.

I wish you all a very merry Christmas, and a happy new year; please keep safe. Thank you once again for giving me the job back in the spring, and allowing me to have the honor to represent you in the Legislative Assembly.

Sincerely Yours, Shane Getson, MLA

Lac Ste. Anne-Parkland

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**Satya Patel**  
Pharmacist/Owner

DARWELL DISTRICT RECREATION ASSOCIATION

# ANNUAL GENERAL MEETING

**Monday, January 13, 2020**  
**Darwell Centennial Hall**

The Darwell District Recreation Association (DDRA) operates the Darwell Centennial Hall for the benefit of the Community. Come help the DDRA plan for the future. All area residents are welcome.

## JOIN TODAY

# KNOW YOUR LIMITS THIS HOLIDAY SEASON

Submitted by Alberta Health Services

The holiday season is a time when some of us go overboard and enjoy too much of a good thing. If you drink alcohol, it's important to know your limits.

On special occasions, like the holidays, reduce your risk of injury and harm by drinking no more than three drinks (for women) or four drinks (for men) on any single occasion.

Keep in mind that a safe amount of alcohol for one person may be too much for another. Things like age, sex, weight, and health history, means alcohol can affect people differently. If you're an adult who doesn't weigh a lot, is younger than 25 or older than 65, or isn't used to drinking, you need to be even more careful about how much alco-

hol you drink.

Reduce your long-term health risks by drinking no more than:

- 10 drinks a week for women, with no more than two drinks a day most days.

- 15 drinks a week for men, with no more than three drinks a day most days.

- Plan non-drinking days every week to avoid developing a habit.

If you choose to drink, here are some things you can do to reduce your risk of getting sick or injured:

- Set limits for yourself and stick to it.

- Drink slowly and have no more than two drinks in a three hour period.

- For every alcoholic drink have one non-alcoholic drink.

- Eat before and while you are drinking.

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Dear Members,

Please note that **effective January 1, 2020**, all natural gas consumed in the Province of Alberta will be subject to a Federal Carbon Tax. You will see the tax on your February bills. The tax will start at \$20 per tonne of carbon dioxide and is expected to increase by \$10/tonne every April 1 until 2022.

Due to the complicated nature of this legislation, we request that you refer all questions to the Canada Revenue Agency (CRA):

<https://www.canada.ca/en/revenue-agency/services/tax/excise-taxes-duties-levies/fuel-charge.html>.

A full list of exemptions can be found at this link:

<https://www.canada.ca/en/revenue-agency/services/tax/excise-taxes-duties-levies/fuel-charge/relief.html>

While there are exemptions for farmers using gasoline and diesel, there are no exemptions for natural gas use on the farm. Unlike the Provincial levy the Federal Carbon Tax will not exempt First Nations.

There will be an exemption certificate for Greenhouses, providing 80% relief. Greenhouse Operators must fill out the Exemption Certificate and provide it to the Utility to be eligible. That certificate is available at:

- <https://www.canada.ca/content/dam/cra-arc/formspubs/pbg/l404/l404-fill-12-19e.pdf>

The chart below contains tax rates for the most common fuels.

Type	January 1, 2020 to March 31, 2020	April 1, 2020 to March 31, 2021	April 1, 2021 to March 31, 2022	Beginning April 1, 2022
Price per tonne of Carbon Dioxide	\$20/tonne	\$30/tonne	\$40/tonne	\$50/tonne
Natural gas	\$1.05/gj	\$1.58/gj	\$2.10/gj	\$2.63/gj
*Propane	\$0.0310 per litre	\$0.0464 per litre	\$0.0619 per litre	\$0.0774 per litre
Gasoline	\$0.0442 per litre	\$0.0663 per litre	\$0.0884 per litre	\$0.1105 per litre
Heavy fuel oil	\$0.0637 per litre	\$0.0956 per litre	\$0.1275 per litre	\$0.1593 per litre
High heat value coal	\$45.03 per tonne	\$67.55 per tonne	\$90.07 per tonne	\$112.58 per tonne

\* Multiply Propane tax rate per Litre by 39 to get equivalent in Gigajoules (gj).

# HAPPY HOLIDAYS! FROM THE DARWELL PUBLIC LIBRARY

**Submitted by Darwell Public Library**

We would like to take a moment to thank our patrons, volunteers and community/government organizations for their continued support over that past year. May this merry season bring abundance

to your life, peace to your mind and joy to your heart. The library will be closed for the holidays from December 24, 2019 to January 3, 2020, we will resume regular library operations on Monday, January 6, 2020.

Although the year is winding down and we are starting to prepare our pro-

gramming schedule for the Winter/Spring session we do have a few things happening should you stop by the library. The Colouring Club, Family Games and LEGO run daily, during regular library hours, for patrons of all ages. Are you looking to do some crafts? We have created a seasonal makerspace center, with this in mind: we have very simple 5-minute options as well as some more complicated ones that could make a wonderful gift for the holiday. These passive programs are self-directed activities; we supply the materials you supply the inspiration and fun. We encourage you to ask about our passive programming and provide ideas for what you would like to see in the library. We look forward to hearing from you.

The next Book Club meet-

ing will be held on Monday, January 6, 2020 at 7:00p.m. to review "The Winter Sea" by Susanna Kearsley. Do you love to read? Do you like to discuss what you have read with others? We are always interested in a new perspective to add to our conversation. If you are interested in participating, you can register and make arrangement for loan of the current title by calling the library @ 780-892-3746.

Preschool Story Time/ Tents & Tunnels for children 0 to 5 years of age will resume in February 2020 and run until the end of May. We are making some changing to this program and will require you to pre-register if you wish to attend. All children must be accompanied by an adult as this is a program designed for parents/caregivers and children together. This is an



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

**Merry Christmas from Town of Mayerthorpe Council & Staff**

Mayerthorpe, AB 786-2416

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

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

**HAPPY HOLIDAYS TO ALL!**

Merry Christmas from Council & Staff at

**Town of Onoway**

Onoway, AB 967-5338



**OFFICE CLOSED:**  
Dec 24, 2019 - Jan 1, 2020  
**OPEN at 9AM on Jan 2, 2020**

*It's The Most Wonderful Time Of The Year!*

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

**From The Council & Staff Alberta Beach**



# Happy Holidays! From the Darwell Public Library

early literacy program so come join us for stories, activities, crafts and a snack.

The health benefits of Tai Chi, a gentle form of exercise can help maintain strength, flexibility and balance, and could be the perfect activity for the rest of your life. Tai chi is often described as "meditation in motion,". There is growing evidence that this mind-body practice, which originated in China, has value in treating or preventing many health problems. And you can get started even if you aren't in top shape or the best of health.

Tai chi differs from other types of exercise in several respects. The movements are usually circular and never forced, the muscles are relaxed rather than tensed, the joints are not fully extended or bent, and connective tissues are not stretched.

Registration is now open for Tai Chi Practice starting Friday, February 14, 2020 at the Library from 10 to 11 AM. All you need is loose comfortable clothes and flat shoes. The cost is \$ 10.00 per person, per session. You must pre-register by contacting the library.

We are working on putting together programs in the new year such as craft session for children & adults, horticultural series, escape room, and family movie nights. Dates and times have not been set yet so look for our articles in the new year or check the website or our Facebook page.

Are you interested in the library and looking for a way to contribute? Have you thought about joining the Darwell Public Library Society or the Darwell Library Friends Society? The Darwell Library Friend will be holding their Annual General Meeting Thursday, January 23, 2020 starting at 7PM followed by the regular meeting. Everyone is welcome to attend, and light

refreshments will be available.

The Darwell Public Library Society will be holding their next regular meeting on Monday, January 27, 2020 starting at 7 pm. All meetings are open to the

public and everyone is welcome to attend. The Library is open 11:00 am to 4:00 pm on Monday, Tuesday and Thursday and from 5:00 pm to 8:00 pm Wednesday and Friday, closed Saturdays, Sundays and Holidays. You

can also find out what is happening at the library by checking our Website [www.darwellpubliclibrary.ab.ca](http://www.darwellpubliclibrary.ab.ca) or follow us on Facebook at [www.facebook.com/DarwellPublicLibrary](http://www.facebook.com/DarwellPublicLibrary)

**MERRY CHRISTMAS!**  
 With a bundle of best wishes & gratitude to all of you from all of us.



The Board & Staff of  
**Barrhead & District Family & Community Support Services**  
 780-674-3341



As we tie up another year, we're reminded of just how fortunate we are to be a part of this warm and welcoming community. Thank you for your support and friendship.

*Wishing you and yours a Merry Christmas and a happy, healthy and prosperous New Year.*

**Gerald SOROKA MP**  
 YELLOWHEAD



**OUR LADY OF LOURDES CATHOLIC CHURCH**  
 Lac La Nonne  
 780-967-8267

**CHRISTMAS SCHEDULE**

*Please join us.  
 Everyone Welcome.*

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

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



# ARMY CADET NEWS

**Submitted by R R Heinz, CD | Captain, Commanding Officer, 3053 (Lac Ste Anne) RCACC**

The last two months have been very busy with everyone at 3053 (Lac Ste Anne) Royal Canadian Army Cadet Corps. Here is a quick recap of our activities.

November 2nd was "Poppy Day" in Onoway as our dedicated cadets went out into the community to obtain donations for the local Royal Canadian Legion's Poppy fund. Despite the fact that the Poppy trays had been out in the community for a week al-

ready, the good citizens of this area helped our cadets raise \$468.00 for this great cause! The Royal Canadian Legion Branch #132 (Onoway) is our unit's official sponsor. Thanks to all the businesses in town that assisted the cadets with this citizenship activity.

Cadets were then also involved with the many Remembrance Day ceremonies held at the various schools in the area, supplying a flag party for both the activities at the Onoway schools.

On November 11th, the unit participated in the community service at OJSH school. Afterwards, despite the cold weath-

er the cadet unit still joined in the parade to the Legion, although the length of the march was drastically shortened.

A special sports day activity was held on November 13th. The cadets had a fun swim at the Tri-Leisure Centre in Spruce Grove to allow the cadets to relax from all the hectic activities the previous two weeks. After the swim we all had pizza before being dismissed for home.

On Sunday, November 24th the cadets had a very full day of training, marksmanship practice and sports at the Onoway Heritage Centre. The new recruits had a full morning of

mandatory classes concerning the Daisy air rifle. They had to learn the parts of the weapon, safety and rules of the range before being allowed to participate in any marksmanship activities. While this was going on, the other cadets were able to practice their handling and marksmanship techniques in the hopes of being later selected in the new year for the air rifle team. After lunch the junior cadets were able to go on the range and put into practice all the new information they had received that day. Afterwards all cadets participated in the army cadet fitness testing. This testing takes place several times throughout the training year with the cadets realizing what they need to do to improve each time with the end result to achieve a badge for their uniform in June.

On December 4th we had a special visitor to our monthly Commanding Officer's Parade. The Zone Training Officer, Captain Pat Neilson inspected the cadets and then called forward Captain Gail Cooper for a special award. Captain Cooper was presented with her Canadian Decoration 1st clasp. This clasp is to be put on her medal and signifies 22 years of honourable service to the Canadian Armed Forces. Most outstanding is that all of this time has been with 3053 RCACC, and we all congratulate Captain Cooper on her dedication and commitment to the cadets of this area. Bravo Zulu!

December 18th is the annual potluck supper for the cadets and families of the unit before we stand-down for the Christmas break, but we will be back to training early in 2020.

Any youth interested in our activities is encouraged to check us out at the Onoway Heritage Centre Wednesday evenings from 6:45 to 9:15. We will be more than eager to answer any questions.

From the cadets, staff, Officers and the Cadet Support Unit, I wish everyone in our community a Merry Christmas and a Happy New Year! Cheers!

*Warmth & Wonder at this magical time of year*

From my family to you and yours, may your holiday season be peaceful and merry and may it find you surrounded by the love of family and friends.

*At Christmas time and always, we wish you all the best!*

**SHANE GETSON**  
MLA for LAC STE. ANNE-PARKLAND

[LacSteAnne.Parkland@assembly.ab.ca](mailto:LacSteAnne.Parkland@assembly.ab.ca)  
#18, 4708 Lac Ste Anne Trail, N. (Box 248)  
Onoway, AB T0E 1V0 780-967-0760

*Wishing you a Merry Christmas*

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

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

**GLENN VAN DIJKEN, MLA**  
ATHABASCA-BARRHEAD-WESTLOCK CONSTITUENCY

# MP SOROKA MAKES FIRST STATEMENT IN THE HOUSE

Submitted by **Gerald Soroka, MP - Yellowhead**

OTTAWA: Gerald Soroka, Member of Parliament for Yellowhead, made his first statement in the House of Commons on December 9,

2019. MP Soroka recommended "...we eliminate the use of foreign oil. The majority of countries we are importing from have low environmental standards and a record of violating human

rights." He went on to state that "Instead, we should be relying solely on Canadian oil to fulfill our energy needs. We need to produce more direct consumer products from all our industries, par-

ticularly Agricultural and Forestry."

Only when we come together and support each other at home can we build a strong economy that can compete globally, concluded MP Soroka.

# MP SOROKA CALLS FOR UNITY

Submitted by **Gerald Soroka, MP - Yellowhead**

OTTAWA: On December 9, 2019 in the House, Gerald Soroka, Member of Parliament for Yellowhead, asked the Environment Minister to unite the country by amending Bill C-69 to allow for the construction of more LNG facilities.

He said: "Mr. Speaker, Premiers are united behind promoting

our natural resources in a responsible manner. The export of more liquefied natural gas by Canadian producers will lower global emissions and create good, high-paying jobs.

With 71,200 jobs lost last month, this could not come at a more important time. Will the environment minister commit to amending Bill C-69 to allow for the construction of more LNG facilities?"

**United Church  
Christmas Eve Services**

Tuesday, December 24<sup>th</sup>, 2019  
Zion United, Paradise Estates - 7:00 pm

Contact the Onoway Pastorial  
Charge Office at 924-3351



*Wishing everyone  
a blessed holiday season!*

**The Catholic Parishes  
of Lac Ste Anne,  
Our Lady of the Lake, Alexis  
and Paul First Nation**  
300-3510 Lac Ste Anne Trail  
780-924-3550

Invites you to celebrate the  
Christmas Season with us.

**Reconciliation Lac Ste Anne**  
December 17<sup>th</sup>, 2019 at 7:00 p.m

**Christmas Eve Masses**  
Lac Ste Anne at 8:00 p.m  
Our Lady of the Lake, Alexis - Midnight Mass  
Paul First Nation - Midnight Mass

**Lac Ste Anne Christmas Day  
& New Years Day Masses**  
December 25<sup>th</sup>, 2019 at 10:00 a.m.  
January 1<sup>st</sup>, 2020 at 10:00 a.m.

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

*Merry Christmas and God Bless everyone.  
Everyone Welcome*



***Yuletide Greetings***

**Peace. Joy. Goodwill. Good Fortune.**  
*May the season's best surround you  
and flourish in your heart all year!*

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



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

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

# 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 sea,  
 With a voice as big as 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."

**JOKE OF THE WEEK**

Alex was five; all his Christmas presents were always signed, 'from Father Christmas.' A little while after Alex had opened all his presents on Christmas morning, we became aware that he was looking quite down in the mouth for no obvious reason. 'What's the matter, Al?' I asked. 'Ummmm,' replied Alex slowly, 'I really hoped that you and Mummy would give me something for Christmas.'

# 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.

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



**Sharing Warm Wishes & Holiday Cheer**

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

**OPEN CHRISTMAS DAY FOR FREE MEAL 3:00PM - 6:00PM**  
 HOLIDAY HOURS: December 24 7:00-3:00PM | December 25 3:00-6:00PM | CLOSED BOXING DAY  
 RESUMING REG HOURS: December 27, 28, 29, 30 & 31 7:00AM - 8:00PM | January 1 9:00AM - 8:00PM

**Season's Greetings from the staff at**  
**AMAS' IN THE KITCHEN**  
 DESSERTS HOME COOKED MEALS CATERING  
**Dale & Kim Zackodnik, Owners**  
 4728 - 47 Street • Alberta Beach, AB • 780.924.2468

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

*Merry Christmas and Happy New Year From*  
**HEIDI, LORRAINE & KIRSTEN**  
**ATB FINANCIAL**  
**ALBERTA BEACH**  
**924-2211**

**OPEN DEC 24 10:00 - 2:00**  
**CLOSED DEC 25 AND DEC 26**  
**OPEN DEC 27 10:00 - 5:00**  
**OPEN DEC 31 10:00 - 2:00**  
**CLOSED JANUARY 1**



# MUST BE SANTA

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

Special night, beard that's white,  
 Must be Santa must be Santa,  
 Must be Santa, Santa Claus.  
 Who very soon will come our way?  
 Santa very soon will come our way.  
 Eight little reindeer pull his sleigh,  
 Santa's little reindeer pull his sleigh.

Reindeer sleigh, come our way,  
 HO HO HO, cherry nose,  
 Cap on head, suit that's red,  
 Special night, beard that's white,  
 Must be Santa, must be Santa,  
 Must be Santa, Santa Claus.  
 Dasher, Dancer, Prancer,  
 Vixen,  
 Comet, Cupid, Donner and

Blitzen.  
 Reindeer sleigh, come our way,  
 HO HO HO, cherry nose,  
 Cap on head, suit that's red,  
 Special night, beard that's white,  
 Must be Santa, must be Santa,  
 Must be Santa, Santa Claus!

**Burger BARON**  
 "the new generation"

**Pizza & Chicken**  
**967-4488**

**ALL THINGS MERRY & BRIGHT!**

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

Wishing you a truly brilliant Christmas and  
 Happy New Year!

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

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

## PRICE REDUCED



**14K White Gold  
 Diamond Ring**  
 Brand New, Still  
 in Box, Tags on!  
**Asking \$2,745**



**14K White Gold  
 Engagement Ring**  
 Brand New, Still  
 in Box, Tags on!  
**Asking \$2,300**



**10K White Gold  
 Diamond ring**  
 Brand New, Still  
 in Box, Tags on!  
**Asking \$1,375**

**Call for more information, or to view the ring 780-907-8642**

# HARK! THE HERALD ANGELS SING

Hark! the herald angels  
sing  
Glory to the new-born  
King!  
Peace on earth and mercy  
mild,  
God and sinners recon-  
ciled!  
Joyful, all ye nations, rise,  
Join the triumph of the  
skies;  
With th' angelic host pro-  
claim  
Christ is born in Bethle-  
hem!

Hark! the herald angels  
sing  
Glory to the new-born  
King!  
Christ, by highest heaven  
adored;  
Christ, the everlasting Lord;  
Late in time behold him  
come,  
Offspring of the Virgin's  
womb.  
Veiled in flesh the Godhead  
see;  
Hail the incarnate Deity,  
Pleased as man with man

to dwell;  
Jesus, our Emmanuel!  
Refrain  
Mild he lays his glory by,  
Born that man no more  
may die,  
Born to raise the sons of  
earth,  
Born to give them second  
birth.  
Risen with healing in his  
wings,  
Light and life to all he  
brings,  
Hail, the Sun of Righteous-  
ness!

Hail, the heaven-born  
Prince of Peace! Refrain  
Come, Desire of nations  
come,  
Fix in us Thy humble home;  
Rise, the Woman's con-  
quering 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

**You Deserve the Best**

...and we hope you get it! Wishing all of our fine friends and neighbors here in the community a bright and wonderful holiday season, filled with good times and good fortune. We feel so fortunate to be here this holiday, and we look forward to seeing all of you in the coming year.

**Wishing everybody a safe holiday season from  
Ellen's Hairstyling & Barber Shop**  
Alberta Beach, AB (780) 924-2023

## 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 heav-  
en afar,

Heavly 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 redeem-  
ing grace,  
Jesus, Lord, at thy birth.  
Jesus, Lord, at thy birth.

**Catch the Spirit!**

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

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

Merry Christmas from Dianne & Staff at  
**Dianne's Tri-Village Pizza**  
CLOSED December 24<sup>th</sup> & December 25<sup>th</sup>  
Open Boxing Day & New Years Day 2:00-8:00PM  
Alberta Beach (780) 924-3132

**2020**

**HAPPY New Year**

**JUNGLES BAR & GRILL**

**COME JOIN THE PARTY!**  
Tuesday, December 31, 2019

- Live Music • Trace Jordan Band

**THE FUN STARTS AT 9:00PM**

For more information (780) 924-2242



**December Sales**  
*for your Christmas enjoyment*

Stocking up for the Season

**December 14 - 24**

All liqueurs and gift packs

**20% OFF**

**Come in and check out  
our in store specials!**

We also do special orders, case lots  
wedding and other functions.

Let us know what you need and  
we will give you the best price we can!

***from all of us here -***

Bradley, Sanda, Lawrence, Carter  
and Tina ***we wish you a very Merry  
Christmas and a Happy New Year.***

---

***Beach Front Liquor***

**780-924-3402 5027 - 50 Ave beside Jungles  
beachfrontliquor1018@gmail.com**

# Let It Snow. Let It Sparkle!

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

Thank you for helping to make 2019 an outstanding year for us. We owe our success to the loyal support of friends and customers like you, and we couldn't be more grateful for the kindness you have shown us.

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

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

# 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, 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

## Wishing you a PAWSOME Holiday!



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

**Merry Christmas from Staff & Pets at**

**PERKY PETS**

Onoway, AB 780-967-6479

## Friendship Is Always In Fashion



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

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

from Denise at

**The Water Lilly Boutique**  
**Clothing & Consignment Store**

**Fall Hours:** Tues: By Appt. Only  
Wed/Thurs/Fri: 11:00 - 5:00  
Sat: 12:00 - 4:00 | Sun/Mon: Closed  
**(780) 686-5977**  
4915 Lac Ste Anne Trail Onoway, AB T0E 1V0

# 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 tonight.  
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 tonight.

# 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.

## 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.

# Filled With Our Gratitude



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



## Onoway Bigway Foods

Open 7 Days a Week For Your Shopping Convenience.

4908 Lac Ste. Anne Trail, Onoway

967-4291

# SILVER BELLS

City sidewalks, busy side-walks  
 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.

# IT CAME UPON A MIDNIGHT CLEAR

It came upon the mid-  
 night clear,  
 That glorious song of old,  
 From angels bending

near the earth,  
 To touch their harps of  
 gold!  
 "Peace on the earth, good

will to men,  
 From heaven's all gra-  
 cious King!  
 The world in solemn

stillness lay,  
 To hear the angels sing.  
 Still through the cloven  
 skies they come,  
 With peaceful wings  
 unfurled,  
 And still their heavenly  
 music floats,  
 O'er all the weary world;  
 Above its sad and lowly  
 plains,  
 They bend on hovering  
 wing.  
 And ever o'er its Babel  
 sounds,  
 The blessed angels sing.  
 Yet with the woes of sin  
 and strife,  
 The world hath suffered  
 long;  
 Beneath the angel-strain  
 have rolled,  
 Two thousand years of  
 wrong;  
 And man, at war with  
 man, hears not,  
 The love song which they  
 bring:  
 O hush the noise, ye men  
 of strife,  
 And hear the angels sing.  
 For lo! the days are has-  
 tening on,  
 By prophet bards fore-  
 told,  
 When, with the ever-cir-  
 cling years,  
 Shall come the Age of  
 Gold;  
 When peace shall over all  
 the earth,  
 Its ancient splendors  
 fling,  
 And all the world give  
 back the song,  
 Which now the angels  
 sing.

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

**MERRY CHRISTMAS!**

LIQUOR COTTAGE

4720 47 St, Alberta Beach  
 780.924.3385

# 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;

ding 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.

## 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,  
 So to honor Him, pa rum pum pum pum,  
 When we come.  
 Little Baby, pa rum pum pum pum  
 I am a poor boy too, pa rum pum pum pum  
 I have no gift to bring, pa

rum pum pum pum  
 That's fit to give the King, pa rum pum pum pum,  
 rum pum pum pum, rum pum pum pum,  
 Shall I play for you, pa rum pum pum pum,  
 On my drum?  
 Mary nodded, pa rum pum pum pum  
 The ox and lamb kept time, pa rum pum pum pum  
 I played my drum for Him, pa rum pum pum pum  
 I played my best for Him, pa rum pum pum pum,  
 rum pum pum pum, rum pum pum pum,

Then He smiled at me, pa rum pum pum pum

Me and my drum.

# 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 ap-  
parel,  
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 mea-

sure,  
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.

# RUDOLPH THE RED-NOSED REINDEER



**A Merry Little Wish**

Hope your holiday is the complete package! **Thanks for making our year so much fun.**

**Merry Christmas**  
from Wendy, Richard & Staff at  
**Wendy's Neats & Treats**  
967-0351  
**Wendy's Cafe (at Gunn Store)**  
967-0182

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 Ru-  
dolph  
join in any reindeer games.  
Then one foggy Christmas

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



To the  
Nicest  
Folks  
We Know...

Thanks for making  
our year so special  
with your kindness  
and generosity.  
We hope this  
Christmas delivers  
everything on your  
wish list, including  
new memories  
you'll cherish  
for a lifetime.

Merry Christmas from All of Us at  
**XEL**  
*Graphics*  
DESIGNS THAT WORK  
Onoway, AB (780) 967-5959



**OPEN UP TO CHRISTMAS!**

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

**MERRY CHRISTMAS**  
from the Board & Staff of



**Onoway**  
PUBLIC LIBRARY  
Onoway, AB 967-2445

# ANGELS WE HAVE HEARD

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 tidings 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

# STAR OF THE EAST

Star of the East, oh Bethle-  
hem 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 Bethle-  
hem'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 mir-

ror'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

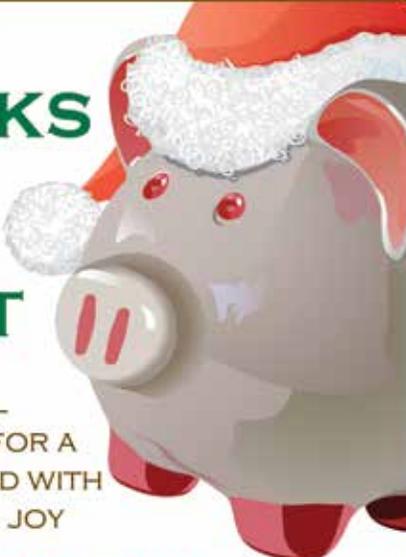
**Wishing You a Pawsome Holiday!**



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

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

**WITH THANKS FOR YOUR TRUST**



... AND BEST WISHES TO ALL OUR CLIENTS FOR A HOLIDAY FILLED WITH HARMONY AND JOY

**MERRY CHRISTMAS FROM SHELLY, NICOLE & MICHELLE**  
**A.T.B. FINANCIAL AGENCY** SANGUDO 785-2737

FOR YOUR GOODWILL, WE REMAIN IN YOUR DEBT, AND LOOK FORWARD TO SERVING YOU AGAIN NEXT YEAR.

**At This Season of Giving-**



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

**Merry Christmas** from Management & Staff at  
**Community Health Pharmacy**  
Sangudo, AB (780) 785-3784

# THE HOLLY AND THE IVY

The holly and the ivy,  
 When they are both full  
 grown,  
 Of all trees that are in the  
 wood,  
 The holly bears the crown:  
 O, the rising of the sun,  
 And the running of the deer  
 The playing of the merry  
 organ,  
 Sweet singing in the choir.

The holly bears a blossom,  
 As white as lily flow'r,  
 And Mary bore sweet Jesus  
 Christ,  
 To be our dear Saviour:  
 Refrain  
 The holly bears a berry,  
 As red as any blood,  
 And Mary bore sweet Jesus  
 Christ,  
 To do poor sinners good:

Refrain  
 The holly bears a prickle,  
 As sharp as any thorn,  
 And Mary bore sweet Jesus  
 Christ,  
 On Christmas Day in the  
 morn: Refrain  
 The holly bears a bark,  
 As bitter as the gall,  
 And Mary bore sweet Jesus  
 Christ,

For to redeem us all: Re-  
 frain  
 The holly and the ivy,  
 When they are both full  
 grown,  
 Of all trees that are in the  
 wood,  
 The holly bears the crown:  
 Refrain

# JINGLE BELL ROCK

Jingle bell, jingle bell, jingle  
 bell rock  
 Jingle bells swing and jingle  
 bells ring  
 Snowing and blowing up  
 bushels 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.

## BUSINESS FOR SALE

Steady Income – Business  
 doesn't fluctuate with Economy

Includes: - All Clientele  
 - 5 Tandem Trucks  
 - 1 Truck & Trailer Unit

Call 780-797-3844 for more Info.  
**Al-jo An Septic Service**



## Filled With Warm Wishes

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

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

**Redneck Liquor**  
 Sangudo, AB 785-2229

## With Well Wishes At The Holidays



Wishing all our customers, a happy and safe Christmas holiday filled  
 with a large measure of peace, joy and merriment. It's an honor to  
 serve you, and for your faith in us, we are truly grateful.

**Merry Christmas**  
 from The Staff of  
**Rexall - Mayerthorpe**  
 Mayerthorpe, AB 786 - 2044



# *With Our Thanks*

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

Wishing all season's greetings and all the best  
in the New Year from the entire Co-op team



## Pembina West

**Barrhead**  
**674-2201**

**Mayerthorpe**  
**786-2093**

**Whitecourt**  
**778-3239**

# season's greetings

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

From the Staff at  
**Gunn General Store**

Gunn, AB  
(780) 967-5550



# 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.

# SWEET TIDINGS

Hope your holiday is a real treat!

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

From Tracy & Staff at

**O' How Sweet It Is Sweet House & Bakery**

Onoway, AB (780) 266-5561



# With Our Thanks For Your Loyal Patronage



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

All the best in the New Year  
from the Staff at  
**Country Hair & Body Salon**

Onoway, AB | 967-0072

# 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 good-

night,  
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!

# 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 toy-  
land 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.



## Filled With Our Gratitude

We're hoping your holiday season is an equal mix of harmony and joy. With special thanks for your continued support.

**Merry Christmas  
& Happy New Year**  
from Management & staff at

**ONOWAY HEALTH CARE PHARMACY**

Onoway, AB • (780) 967-2241

**GUARDIAN BEACH PHARMACY**

Alberta Beach, AB • (780) 924-3647



# HERE WE COME A-WASSAILING

Here we come a-wassail-  
ing  
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 Hap-

py 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, & send  
you

A Happy New Year,  
And God send you a Hap-  
py 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 Hap-  
py 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 Hap-  
py 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 Hap-  
py 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 Hap-  
py New Year.



**HO-HO-Hope It's Trimmed With Happiness!**

HOpe your Christmas holiday, is wonderful in every way. It's been a privilege and a pleasure serving you this past year. Thanks!

**Seasons Greetings! From Steve, Eddy & Staff at  
Calahoo General Store  
Calahoo, AB 967-2070**



**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**




**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



# All Precious JEWELLERS

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5-50% off Until Dec. 24<sup>TH</sup>  
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Grandfather Clocks

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December 8  
Mon - Fri 9:00am - 7:00pm  
Thursday Late Night Shopping  
Saturday 10:00am - 5:00pm  
Sunday 11:00am - 4:00pm  
[www.allpreciousjewellers.ca](http://www.allpreciousjewellers.ca)



# THE MOST WONDERFUL DAY OF THE YEAR

A packful of toys means a sackful of joys  
For millions of girls and for millions of boys  
When Christmas Day is here, The most wonderful day of the year!

A jack in the box waits for children to shout,  
"Wake up, don't you know that it's time to come out!"  
When Christmas Day is here, The most wonderful day of the year!

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.

## 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.

**ALBERTA BEACH INN & SUITES**

*Holiday Special*  
**20% OFF**

ALL ROOM RATES till JAN. 2/2019

Call 587-763-0351 to book today!



**JOYEUX NOËL**

Here's hoping your Christmas delivers an extra-large feeling of happiness!

Thanks for your generous support at the holidays and all year. We appreciate your business.



**Best Wishes**  
from everyone at  
**Zena's Extermination Inc.**  
Alberta Beach (780) 909-3003

**HANG ON... IT'S ALMOST CHRISTMAS!**



Wishing all of our friends much peace, harmony and joy at this inspirational season.

We know you've been an inspiration to us, and we thank you for your continued support.

Merry Christmas from  
**MAD Fitness**  
Onoway, AB 886-4851

# 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 it 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



## Merry Christmas

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

### CHRISTMAS HOURS:

*We are open December 24, 2019 till 12:00pm.*  
*This Office Will Be Closed on:* December 25, 2019  
 December 26, 2018 December 27, 2019  
 December 28, 2019 January 1, 2020  
*We are open December 31, 2019 till 3:00pm.*

## TRIUS Insurance & Onoway Registries

**Onoway**

**780-967-5270**

### AFTER HOURS CLAIMS NUMBERS PER COMPANY

<b>INTACT</b>	<b>1-866-464-2424</b>
<b>AVIVA /ELITE</b>	<b>1-866-692-8482</b>
<b>PORTAGE</b>	<b>1-800-661-3625</b>
<b>WAWANESA</b>	<b>1-844-929-2637</b>
<b>NORDIC</b>	<b>1-866-464-2424</b>

# Here Comes Christmas!

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



*Merry Christmas from*  
**North West Fire Rescue**

**Onoway, AB**

**(780) 777-4688**

5015 50 Street, Stony Plain

**780-968-0040**

Our Christmas Hours are as follows:

**December 1<sup>st</sup> to December 23<sup>rd</sup>**

Mon – Wed 9am – 7pm

Thurs – Fri 9am – 9pm

Sat 9am – 7pm

Sun 10am – 5pm

**Dec. 24: 9am – 3pm**

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**[www.bluediamondjewellers.com](http://www.bluediamondjewellers.com)**

# 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's wig.  
 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.



*Tremendous Thanks*

*With appreciation from our entire team, we wish you all a fun-filled and merry Christmas! Thanks so much for stopping in this year. We look forward to serving you again soon.*

*From Management & Staff at*  
**Whitecourt Work Wear and Ladies Boutique**  
 Whitecourt, AB 778-4781

**Have Yourself a Merry Little Christmas**

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



*Season's Greetings* from Everyone at  
**Whitecourt Insurance Ltd.**  
 Whitecourt, AB (780) 778-3003

*With Our Thanks, Happy Holidays!*

The greatest gifts are the people who bring warmth to our hearts and smiles to our faces. Thank you for brightening our days with your visits. We hope the holiday season and the coming year deliver all of the wonderful things you deserve and more.  
**Best wishes from our home to yours!**

*Merry Christmas from Management & Staff at*  
**Celebrations**  
 778-6700 • Whitecourt, AB

*A Toast to Our Friends & Customers*

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

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



# 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.

# 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 proceeding,  
 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 perfume  
 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

# 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



**Friendship Is a Gift**  
 At the holidays more than ever, we appreciate how much joy friends like you bring to each day. Thank You!

**Merry Christmas from the Staff at**  
**MERLE NORMAN®**  
 Cosmetic Studio & Full Service Spa

4909-51st Ave., Whitecourt 780.778.3288  
[www.merlenormanstudio.ca/ab/whitecourt](http://www.merlenormanstudio.ca/ab/whitecourt)



**CHEERS TO YOU!**  
 It's been a pleasure serving you this past year.

**Merry Christmas From Staff & Management at**  
**CJ's Liquor Store**

Whitecourt, Alta 778-8989  
[www.cjsliquor.ca](http://www.cjsliquor.ca) | Facebook: CJ's Liquor Unlimited



**Hope It's Very Merry!**

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

# 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 dwell-  
ing?  
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 stron-  
ger.  
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 print-  
ed.  
Therefore, Christian men,  
be sure,  
Wealth or rank possessing,  
Ye who now will bless the  
poor  
Shall yourselves find bless-  
ing.

# 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 Vir-  
gin's womb: Very God,  
Begotten, not created;  
Refrain  
Sing, choirs of angels,  
Sing in exultation,  
Sing, all ye citizens of heav-  
en 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? Re-  
frain  
Yea, Lord, we greet thee,  
Born this happy morning;  
Jesus, to thee be glory  
given;  
Word of the Father,  
Now in flesh appearing;  
Refrain



**All around town, north, south, east and west,  
we're sending our neighbors all of our best!  
With wishes so warm and merry and bright,  
we hope your holiday is a sheer delight!**

**Thank you for  
your continued support!**



**ONOWAY  
TIMBER MART**

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



***A Round of Thanks  
& Best Wishes Too  
From All of Us  
To All of You!***

**Merry Christmas  
from Brenda & Staff  
The Co-Operators  
Mayerthorpe, AB  
786-2750**



# *With Festive Greetings At The Holidays*

Hope it's merry...  
Hope it's bright...  
Hope it's festive...  
Hope it's light...  
Hope it's special...  
And joyous, too...

That's our Christmas wish for you!

from **Management & Staff** of

# Canadian Tire

Whitecourt AB

780-778-6591

# 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.

Five golden rings,  
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 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 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 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 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 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 eighth day of Christmas,  
my true love sent to me  
Eight maids a-milking,  
Seven swans a-swimming,  
Six geese a-laying,

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!

**Glad Tidings To You!**  
Merry Christmas and Best Wishes in the New Year!  
From the Board & Staff Of  
**COMMUNITY FUTURES**  
**YELLOWHEAD EAST**  
Whitecourt - 1-877-706-3500

**Bank on a Great Holiday!**  
At the holidays, we wish you all the happiness you so richly deserve. May your days be merry and bright, and may the coming year deliver much good fortune and prosperity to you and yours.  
**Happy Holidays From Our Family to Yours!**  
**RBC Royal Bank**  
Whitecourt  
(780) 778-6895

# 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!

## BIRTHDAY OF A KING

In the little village of Beth-  
lehem  
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.

## 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 star-  
light  
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.

**Thanks To Our BEST FRIENDS** 

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

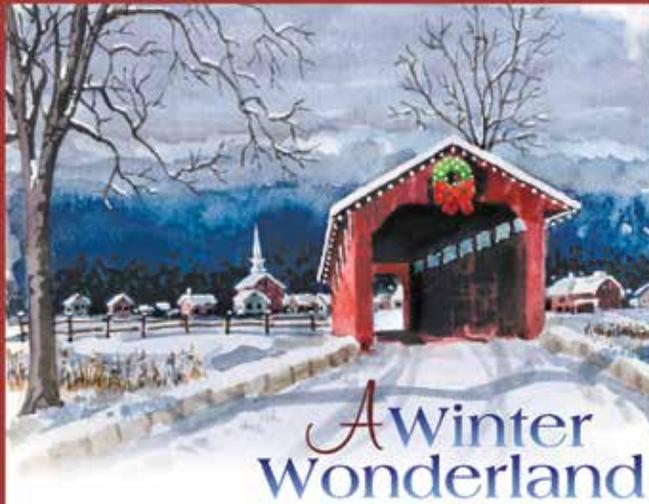
**Lakeview Inns & Suites**  
Whitecourt 706-3349

*With Our Thanks*  
May your holiday be trimmed  
with peace, joy and goodwill.

We sincerely appreciate the kindness you've  
shown us as customers, neighbors and friends.  
Thank you for making 2019 a great  
year for us. We look forward to  
seeing you again soon!

*Merry Christmas* from Management & Staff

**RF RESCHKE FRITZ LLP**  
CHARTERED PROFESSIONAL ACCOUNTANTS  
Whitecourt, AB 780-778-3981



*A Winter Wonderland*

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

**MERRY CHRISTMAS**  
from the staff of  
**GRIGG INSURANCE  
BROKERS (1947)**  
Mayerthorpe, AB 786-2347

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- 2 - 16" 3 TOPPING PIZZA **\$35**
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**We do Christmas party catering. Call for a quote!**

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**TAKE-OUT, DINE-IN**  
 Monday to Saturday: 10am-10pm  
 Sunday & Holidays 11am-8pm

# 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  
To young and old  
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.

# 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.

# I SAW THREE SHIPS

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

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

*Wishing You a  
Holiday Rich  
in Blessings*

Love, friendship, health, happiness, peace,  
goodwill and contentment...we hope your holiday  
season is filled with all the things that matter most.  
*Serving you has been our pleasure. Merry Christmas!*  
from Management & Staff of

**TD Canada Trust**  
Barrhead Branch 674-2216

## Remote Starter & Light Bar Sale

**ASTROSTART 514**  
is on special for  
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Features: 2 x 1-way remotes, 1300' range, door locks included.

**COMPUSTAR T11**  
is on special for  
**\$750<sup>00</sup>** Installed  
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Also featuring **LIGHT BARS** on special  
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## JOYOUS NOEL

FROM MANAGEMENT AND STAFF.  
WARM WISHES TO YOU AND YOUR FAMILY.  
HAVE A WONDERFUL 2020.

**COMFORT CORNER**  
BARRHEAD | 780 674 4933  
**& BERT'S TV & APPLIANCES**  
**SALES & SERVICE**  
BARRHEAD | 780 674 3001



# 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.

## THE CHRISTMAS SONG

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

From Diane & Staff at

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 nine-  
ty-two,  
Although its been said  
many times, many ways,  
A very Merry Christmas to  
you!

**He's Checking It  
TWICE!**

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

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

May your days be trimmed with every happiness at the holidays and throughout the New Year.

**Merry Christmas and best wishes to you!**

**ATB Financial™**  
- Barrhead  
5141 50 St. Barrhead, AB (780) 674-2241

# SLEIGH RIDE

Just hear those sleigh bells  
jingling  
Ring ting tingling too.  
Come on, it's lovely weather  
For a sleigh ride together  
with you.  
Outside the snow is falling  
And friends are calling "Yoo  
hoo."  
Come on, it's lovely weather  
For a sleigh ride together  
with you.  
Giddy up, giddy up, giddy  
up,  
Let's go, Let's look at the  
show,  
We're riding in a wonderland  
of snow.  
Giddy up, giddy up, giddy  
up,  
It's grand, Just holding your  
hand,  
We're gliding along with a  
song  
Of a wintry fairy land.  
Our cheeks are nice and rosy  
And comfy cozy are we  
We're snuggled up together  
Like two birds of a feather  
would be  
Let's take that road before us  
And sing a chorus or two  
Come on, it's lovely weather  
For a sleigh ride together  
with you.  
There's a birthday party  
At the home of Farmer Gray  
It'll be the perfect ending a  
perfect day  
We'll be singing the songs  
We love to sing without a  
single stop,  
At the fireplace while we  
watch  
The chestnuts pop.  
Pop! pop! pop!  
There's a happy feeling  
Nothing in the world can  
buy,  
When they pass around the  
chocolate  
And the pumpkin pie  
It'll nearly be like a picture  
print  
By Currier and Ives  
These wonderful things are  
the things  
We remember all through  
our lives!  
Just hear those sleigh bells  
jingling,  
Ring ting tingling too  
Come on, it's lovely weather  
For a sleigh ride together  
with you,  
Outside the snow is falling

And friends are calling "Yoo  
hoo,"  
Come on, it's lovely weather  
For a sleigh ride together  
with you.  
Giddy up, giddy up, giddy  
up,  
Let's go, Let's look at the  
show,

We're riding in a wonderland  
of snow.  
Giddy up, giddy up, giddy  
up, It's grand, Just holding  
your hand,  
We're gliding along with a  
song  
Of a wintry fairy land.  
Our cheeks are nice and rosy

And comfy cozy are we  
We're snuggled up together  
Like two birds of a feather  
would be  
Let's take that road before us  
And sing a chorus or two  
Come on, it's lovely weather  
For a sleigh ride together  
with you.



*Kalaleujah!*

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

**Of all the gifts the Christmas season brings, your presence is one of the presents we most appreciate!**  
**Thank you for being a valued part of our business at the holidays and all year.**

**Season's Greetings**  
from Management & Staff at  
**H&R BLOCK**  
Spruce Grove 962-8884

# OH LITTLE TOWN OF BETHLEHEM

O little town of Bethlehem,  
 How still we see thee lie!  
 Above thy deep and dream-  
 less 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 com-  
 ing,  
 But in this world of sin,

Where meek souls will  
 receive him, still  
 The dear Christ enters in.  
 Where children pure &  
 happy  
 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  
 glory 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!

## JINGLE BELLS

Dashing through the snow,  
 in a one-horse open sleigh,  
 Over the fields we go, laugh-  
 ing all the way.  
 Bells on bob-tails ring, mak-  
 ing spirits bright,  
 What fun it is to ride and  
 sing a sleighing song to-  
 night.  
 Chorus  
 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 upsot  
 (Chorus)  
 A day or two ago, the story I  
 must tell  
 I went out on the snow, and  
 on my back I fell;  
 A gent was riding by, in a  
 one-horse open sleigh  
 He laughed as there I  
 sprawling lie but quickly  
 drove away

(Chorus)  
 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  
 (Chorus)



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

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



**SPRUCE GROVE 780 962 4121**



**BANK ON  
 A VERY  
 GOOD  
 SEASON**

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

Merry Christmas  
 and sincere thanks  
 to our customers  
 and associates.

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



**Canada Trust**  
**962-0404**

# 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

# 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

# WHITE CHRISTMAS

I'm dreaming of a white Christmas,  
Just like the ones I used to know  
Where the treetops glisten,  
and children listen To hear

sleigh bells in the snow  
I'm dreaming of a white Christmas,  
With every Christmas card I write  
May your days be merry

and bright  
And may all your Christmases be white  
I'm dreaming of a white Christmas,  
With every

Christmas card I write,  
May your days be merry and bright  
And may all your Christmases be white



*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



*Tidings of Comfort & Peace*

As we usher in the Christmas season, we are moved to remember all of the loved ones past and present who have brought so much joy and light to our lives. We cherish their presence and their memories, and all of the blessings that touch our hearts and spirits.

We hope that this Christmas and the New Year deliver much happiness, goodwill and good fortune to you and yours. Thank you for your trust in us and your friendship.

from the Staff at

**SERENITY FUNERAL SERVICE**

600 Calahoo Road Spruce Grove, AB  
**780-962-2749** [www.serenity.ca](http://www.serenity.ca)  
SERENITY FAMILY SERVICE SOCIETY - YOUR NOT-FOR-PROFIT SOCIETY

# ALL I WANT FOR CHRISTMAS IS MY TWO FRONT TEETH

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

is as plain as it can be!  
 All I want for Christmas is my two front teeth,  
 my two front teeth, see my two front teeth!  
 Gee, if I could only have my two front teeth,  
 then I could wish you

"Merry Christmas."  
 It seems so long since I could say,  
 "Sister Susie sitting on a thistle!"  
 Gosh oh gee, how happy I'd be,  
 if I could only whistle (thhh, 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!"

## OH CHRISTMAS TREE

O Christmas tree,

O Christmas tree! How are thy



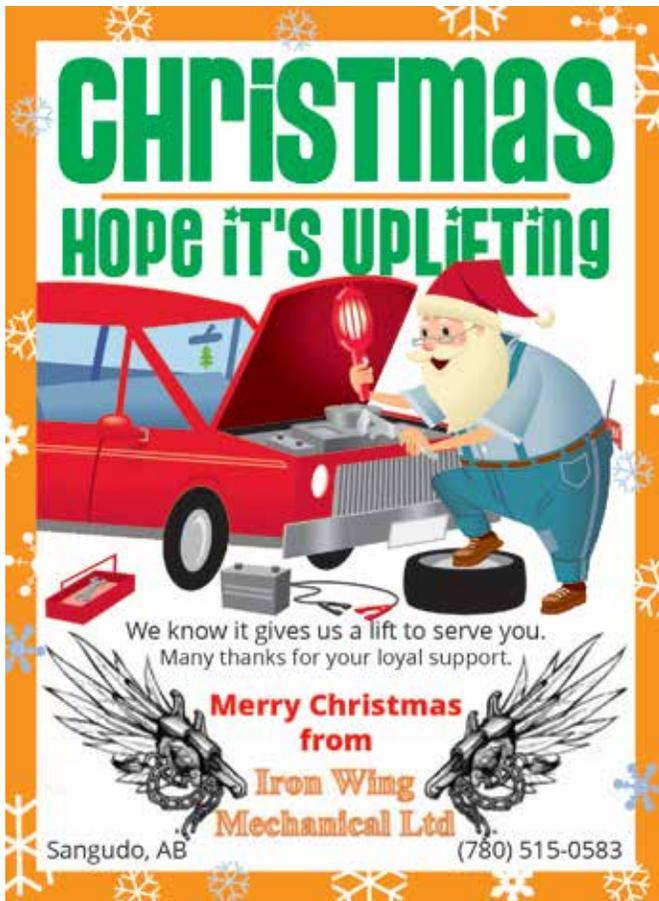
**We Hope You Get Your Fill of Good Times This Christmas!**

As another Christmas comes in for a landing, we're filled with cheer and gratitude for wonderful customers and friends like you. We appreciate your pulling for us this past year, and we'll continue to go the extra mile for you in 2019 and beyond.

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

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!



**CHRISTMAS HOPE IT'S UPLIFTING**

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

**Merry Christmas from Iron Wing Mechanical Ltd**

Sangudo, AB (780) 515-0583



*Thank YOU*

*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*

# 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:  
Refrain

Saints before the altar bending,  
Watching long in hope and fear,  
Suddenly the Lord, descending,  
In his temple shall appear:  
Refrain

# 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."

# REINDEER POOP

I woke up with such scare  
when I heard Santa call,  
"Now dash away, dash away,  
dash away all!"  
I ran to the lawn and in the  
snowy white drifts,

those nasty reindeer had  
left "little gifts".  
I got an old shovel and  
started to scoop, neat little  
piles of "Reindeer Poop!"  
But to throw them away,

seemed such a waste,  
so I saved them, thinking-  
you might like a taste!  
As I finished my task, which  
took quite awhile.  
Old Santa, passed by and he

sheepishly smiled.  
And I heard him exclaim as  
he was in the sky...  
"Well they're not potty  
trained, but at least they  
can fly!"

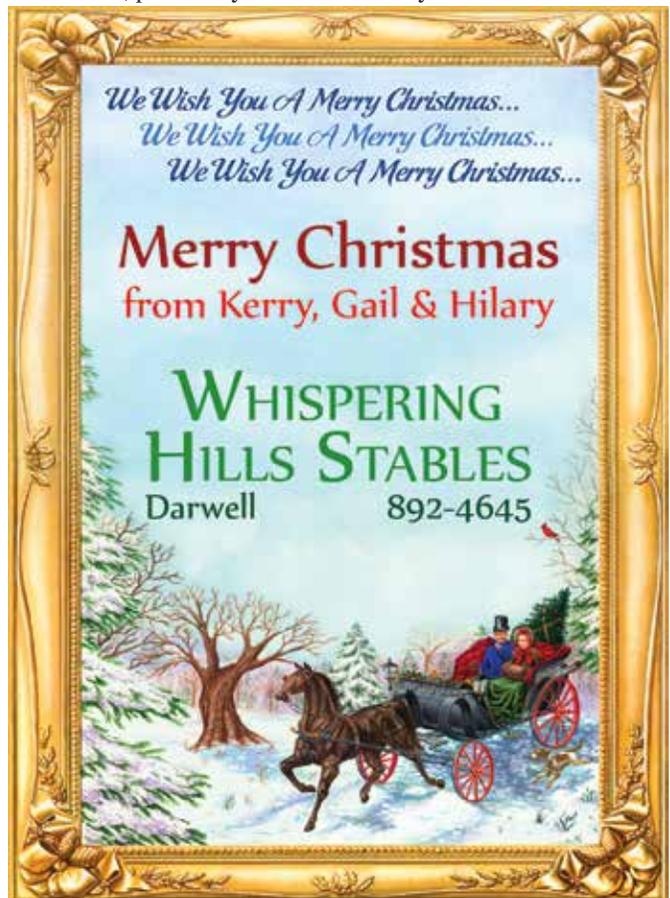


**Christmas Is Coming!**

The holiday spirit is in the air,  
and we hope the joy and goodwill of the season fill your heart and soul with gladness.

As we count down to Christmas Day, we'd like to express our sincere gratitude to everyone who has helped make our year special in so many ways. Merry Christmas to you from

**Darwell Ag Society**  
www.darwellag.com



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

**Merry Christmas**  
from Kerry, Gail & Hilary

**WHISPERING HILLS STABLES**  
Darwell 892-4645

# OVER THE RIVER AND THROUGH THE WOODS

Over the river and through the woods To Grand-mother'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 like a hound, For this is Christmas Day. Over the river and through the woods And straight through the barnyard gate. It seems that we go so dreadfully 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.

# I SAW MOMMY KISSING SANTA CLAUS

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

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

# THE FRIENDLY BEASTS

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

I carried His mother to Bethlehem town."  
 "I," said the Donkey, shaggy and brown.  
 "I," said the Cow, all white and red,  
 "I gave Him my manger for His bed;  
 I gave Him my hay to pillow His head."  
 "I," said the Cow, all white and red.

"I," said the Sheep, with the curly horn,  
 "I gave Him my wool for His blanket warm;  
 He wore my coat on Christmas morn."  
 "I," said the Sheep, with the curly horn.  
 "I," said the Dove, from the rafters high,  
 "I cooed Him to sleep that He should not cry;

We cooed Him to sleep, my mate and I."  
 "I," said the Dove, from the rafters high.  
 Thus every beast by some glad spell,  
 In the stable dark was glad to tell  
 Of the gift he gave Emmanuel,  
 The gift he gave Emmanuel.

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

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

"R" means our Redeemer,  
 "I" means Israel,  
 "S" is for the star that shone so bright,  
 "T" is for three wise men,  
 they who traveled far,  
 "M" is for the manger where he lay,  
 "A" 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.



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

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



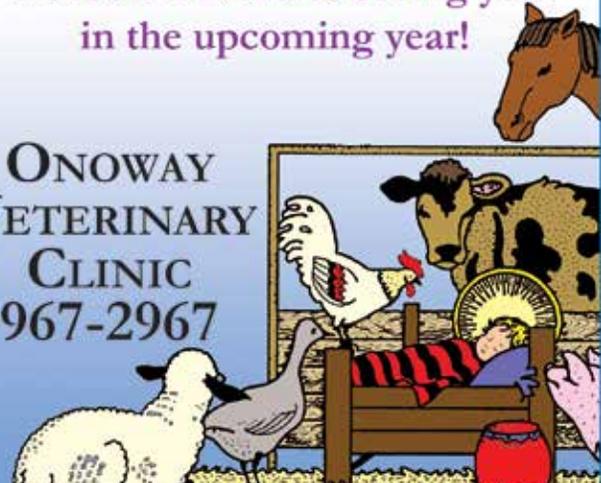
**Remember *The* Magic!**  
*May your holiday come alive with beautiful moments and memories. We really appreciate your making this past year a truly memorable one for us. Merry Christmas!*

**VILLAGE** 967-2127  
 GLASS &  
 MIRROR LTD.  
 5027-50 Avenue, Onoway, AB

**DURABUILT**  
 WINDOWS & MORE, INC.

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

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



**ONOWAY  
 VETERINARY  
 CLINIC**  
 967-2967

# 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.

## OH HOLY NIGHT

Oh holy night!  
 The stars are brightly shining

It is the night of the dear Savior'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 serenely 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 oppression shall cease  
 Sweet hymns of joy in grateful chorus raise we,  
 Let all within us praise His holy name.

**MERRY CHRISTMAS**  
**AND HAPPY NEW YEAR**

We're filled with joy as we count our blessings,  
 and your kind friendship is among them. Noell!

**From the Management & Staff at**  
**ASSINGER CONCRETE**  
 STONY PLAIN • 963-2062

**Blessings of the Season**

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

**Perkland Funeral Services**  
 3502-44th Avenue  
 Stony Plain, Alberta  
 780-963-2520  
 Dignity®  
 LIFE WELL CELEBRATED®

A Division of Service Corporation International (Canada) ULC

From Our Home to Yours,  
**Merry Christmas!**

Wishing you a season filled with every little happiness.  
 Thank you for being such great customers and friends!

**L & B Water Services**  
 Stony Plain, AB (780) 963-8134

# 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.

# FROSTY THE SNOWMAN

Frosty the snowman was a jolly happy soul,  
With a corncob pipe and a button nose,  
And two eyes made out of coal.  
Frosty the snowman is a fairy tale, they say,  
He was made of snow but the children know  
how he came to life one day.  
There must have been some magic in that  
Old silk hat they found.  
For when they placed it on his head,  
He began to dance around.  
O, Frosty the snowman  
Was alive as he could be,

And the children say he could laugh  
And play just the same as you and me.  
Thumpetty thump thump,  
Thumpetty thump thump,  
Look at Frosty go.  
Thumpetty thump thump,  
Thumpetty thump thump,  
Over the hills of snow.  
Frosty the snowman knew  
The sun was hot that day,  
So he said, "Let's run and we'll have some fun  
now before I melt away."  
Down to the village,  
With a broomstick in his hand,  
Running here and there all  
Around the square saying,  
Catch me if you

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

*Merry Christmas*



With gratitude and best wishes for a jolly good season to all.

**Paddle River Concrete**

Mayerthorpe  
786-2666



**PEACE ON EARTH**

May you and your loved ones rejoice in the splendor of all his creations during this beautiful and wondrous season.  
We thank you kindly for you valued business.

**Merry Christmas**  
from Management & Staff at  
**Sangudo Custom Meats**

Sangudo, AB (780) 785-3353

**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.

**RAY'S AUTO REPAIR**

785-2251 Sangudo, AB ASSOCIATED INDEPENDENT

# THE LAST CHRISTMAS TREE

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  
FOR SALE" 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 everywhere!"

"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 Christmas tree I've seen this Christmas Day!"

It seemed they looked at every tree, At least three million times;  
Dad shook them, pinched them, turned them  
'round To find the perfect pine.

"I've found it, mom! The Christmas tree I like the best of all!"

"It's got a little bare spot, But we'll turn that to the wall! We'll put great-grandma's angel On top the highest bough! Oh, can we buy it?"

"Please, mom, PLEASE?!"  
"Oh, can we buy it NOW?"

"How 'bout some nice hot cocoa?"

Asked the man who owned the lot. He twisted off the thermos top, "Now, THIS will hit the spot!" He poured the steaming chocolate In three tiny paper cups. They toasted,

"Here's to Christmas!"  
And they drank the cocoa up.  
"Is this your choice?"

The tree man asked,  
"This pine's the best one here!" The boy seemed sad---  
"My daddy says The price is just too dear."

"Then, Merry Christmas!"  
Said the man, who wrapped the tree in twine, "It's yours for just one promise, You must keep at Christmas time!"

"On Christmas Eve at bedtime, As you fold your hands to pray, Promise in your heart To keep the joy of Christmas Day!"

"Now hurry home!  
This freezy wind  
"Is turning your cheeks pink!  
"And ask your dad  
"To trim that trunk and give that tree a drink!"

And so it went on  
All that blustery eve  
As the tree man gave Tree upon tree upon tree  
To every last person  
Who came to the lot---  
Who toasted with cocoa  
In small paper cups,  
Who promised the promise  
Of joy in their hearts---  
And singing out carols,

Drove off in the dark.  
And when it was over  
One tree stood alone;  
But no one was left there  
To give it a home.

The tree man put on his Red parka and hood  
And dragged the last Christmas tree Out to the woods.  
He left the pine right by a stream. In the cold, So the wood's homeless creatures  
Could make it their home. He smiled as he brushed off, Some snow from his beard, When out of the thicket A reindeer appeared. He scratched that huge reindeer On top his huge head---

"It looks like we've Started up Christmas again!"  
"There are miles more to travel, And much more to do!  
"Let's go home, my friend,  
"And get started anew!"

He looked to the sky  
And heard jingle bells sound---  
And then,  
In a twinkling,  
That tree man was gone!

*with our thanks at*  
**Christmas**



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

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

**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 & Happy New Year from  
**Crockett Automotive  
Repair Ltd.**  
786-2216 Mayerthorpe, AB

# TWAS THE NIGHT BEFORE CHRISTMAS

'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 down 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 tiny 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, 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 hand, 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!

We'd Like to Shout It From the Rooftops:  
**MERRY CHRISTMAS!**



Thanks to all of our friends and clients for making 2019 an outstanding year for us. We owe our success to your loyal support, and we wish you and yours a very happy holiday!

from Management at



**Mayerthorpe, AB (780) 785-4002**



**Here We Grow Again:  
Merry Christmas!**

We hope it's filled with love, laughter, faith, friendship, health and happiness. Thanks so much for your companionship and business at the holidays and all year. Folks like you make it all worthwhile!



**MAYERTHORPE, AB 786-2253**

# 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, di-

vided

- 1/4 cup chopped shallots
- 1/3 cup reduced-sodium chicken broth
- 1/3 cup strawberry preserves
- 3 tablespoons balsamic vinegar
- 1 tablespoon minced fresh rosemary or 1 teaspoon dried rosemary, crushed
- 1 package (9 ounces) fresh baby spinach

**Directions**

- In a large resealable plastic bag, combine the bread

crumbs, almonds, salt and pepper. Add chicken, one piece at a time, and shake to coat.

- In a large nonstick skillet coated with butter-flavored spray, cook chicken in 2 teaspoons oil over medium heat for 4-5 minutes on each side or until juices run clear. Remove and keep warm.
- In the same pan, cook shallots in remaining oil until tender. Stir in the broth, preserves, vinegar and rosemary. Bring to a boil. 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. Yield: 4 servings.

# 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.

*Wishing You  
Glorious Season*

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

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

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

**Delivering  
Truckloads  
of Cheer**

...to you and your loved ones  
at this special time of year!

Thanks for making our year so much fun with your visits!

Season Greetings from  
**Grande Tire**  
 Onoway • 967-3432

# 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
- 6 ounces bittersweet chocolate, chopped
- 2 teaspoons shortening

**Directions**

1. Preheat oven to 350 de-

grees 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 mea-

suring 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

# 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 tbspcocoa
- 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.**

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

from Korey, Bonnie and Staff of  
**Sud's Up Car Wash**  
 5300 Lac Ste Anne Trail South  
 Oneway, AB 967-0022

**Greetings At Christmas**  
 With a bundle of thanks and best wishes to our many good friends this holiday season.  
**You make it all worthwhile!**  
 Merry Christmas from the staff at  
**Countryside Plumbing & Heating**  
 Oneway, AB  
**967-4500**



# CHESTNUT, BACON & CRANBERRY STUFFING

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

Prep: 30 mins - 40 mins,  
Cook: 40 mins Plus 1 hour

- 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

ing 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 oven-proof 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.

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 stuff-

**We're All REVVED UP...**

to wish you a very Merry Christmas and Happy New Year!

Customers like you are the driving force behind our success, and we thank you for choosing us.



120 St. Matthews Ave, Spruce Grove  
962-4421 Fax: 962-3464



*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.

**MCLEOD Home**  
building centre

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

# APPLE RYE DRESSING

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

### Ingredients

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

### Directions

· In a large skillet, cook the sausage, celery and onions over medium heat until meat is no longer pink; drain and set aside.

· In a large bowl, toss the bread cubes with butter and seasoned salt. Transfer to a 15-in. x 10-in. x 1-in. baking pan. Bake, uncovered, at 300° for 10-15 minutes or until lightly toasted.

· In a large bowl, combine

the sausage mixture, apples, walnuts, raisins, apple juice and water. Add toasted bread cubes; stir to combine.

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

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



# BAKED CAULIFLOWER



Prep: 15 min. Bake: 30 min.

Yield: 4-6 Servings

### Ingredients

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

### Directions

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

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

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

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

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

## Get Carried Away!



Wishing you tidings of comfort and joy, plus wall-to-wall happiness this holiday season.

Thank you for doing business with us.

Merry Christmas  
**The Flooring Store**

### Hours:

Monday to Friday 9:00AM to 5:30PM  
Saturday 9:00AM to 4:00PM  
Closed Sunday

226 McLeod Ave  
Spruce Grove  
(780) 960-9212

## 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



# CREATE A DELICIOUS DESSERT FOR HOLIDAY CELEBRATIONS

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.

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.

## 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**

## AT THE HOLIDAYS

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

From Jeff at

### 2 BROS CUSTOM CONTRACTING LTD.

Spruce Grove | 780-717-0520

# 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, unwrapped
- 3 tablespoons whipping cream
- 1 1/4 cups finely chopped pecans
- 1/2 cup (3 ounces) semi-sweet 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.



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# TASTE SOMETHING DIFFERENT DURING THE HOLIDAYS

(NC) From ham to home-made pie, from turkey to tasty desserts, holiday recipes are some of the best treats on the food calendar. But they can also get repetitive and wasteful.

Mix it up this year with popular Canadian chef Chuck Hughes. He has some colourful twists on holiday classics, with recipes that use the leftovers and help you cut down food waste. Try one for yourself:

### Glazed Ham

Prep time: 20 minutes

Cook time: 3 hours

Serves: 4

Ingredients:

- 1 bone-in half ham (about 6-10 lbs)
- ¾ cups orange marmalade
- ¼ cup maple syrup
- ¼ cup whole grain Dijon

mustard

- ¼ cup bourbon
- 2 tbsp lemon juice, fresh if possible
- ½ tsp ground ginger
- Salt and black pepper to taste

Directions

1. Move oven rack to lower-third portion of the oven and preheat your LG ProBake oven to 325° Line bottom of a roasting pan with aluminum foil for easy cleanup and set aside.

2. Add orange marmalade, maple syrup, mustard, bourbon, lemon juice, ground ginger and salt and pepper to a small saucepan. Whisk to combine well and bring to a boil. Set aside.

3. Remove ham from package and pat dry if too wet. Place on roasting rack, flat side down, so the fatty

side is facing up.

4. Gently score ham in a criss-cross pattern and brush all over with ½ cup of the prepared glaze. Scoring the ham will help the glaze to really sink in and create an amazing flavour.

5. Cover ham loosely with aluminum foil to prevent drying out or burning.

6. Bake for about 2 to 2 ½ hours, until instant thermometer inserted into the middle of the ham registers 125 to 130°

7. Remove roasting pan from the oven and peel back or remove foil from the top and sides of the ham. Increase oven temperature to 425°

8. Brush 6 tbsp of glaze over the ham and bake for 20 minutes, brushing ham with additional 6 tbsp of glaze every 6 to 7 minutes.

You'll be brushing the ham with glaze approximately three times during this step.

9. Be sure to watch that the glaze doesn't burn, but instead turns a rich, deep golden colour.

10. Remove roasting pan from oven and place ham on a large cutting board. Tent loosely with foil and let rest for 20 minutes before slicing.

11. To make mustard sauce for serving, mix ½ cup whole grain Dijon mustard with ¼ cup glaze.

To find delicious recipes using leftover ham, and to learn how the right kitchen appliances can help cut down on waste for the holidays, head to [LG.ca/continuouskitchen](http://LG.ca/continuouskitchen) to learn more.

[www.newscanada.com](http://www.newscanada.com)

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**With Our Thanks, Merry Christmas**  
FROM MIKE, DELPHI, TREVOR & STAFF

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# WARM UP TO A SEASONAL SALAD

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

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

ipe can be created with a standard oven as well.

## Roasted Apple and Fennel Salad

Prep time: 10 minutes

Cook time: 25 minutes

Ingredients:

- 1 fennel, cut into 8 large pieces (remove stalks but keep the tips)
- 2 Macintosh or honey crisp apples, cut into 8 pieces each
- 1 red onion, cut into 8 pieces
- 4 small yellow tomatoes, cut in half
- 4 small red tomatoes, cut in half
- 4 tbsp (60 mL) canola oil
- 1 tsp (5 mL) salt
- 1 tsp (5 mL) black pepper
- 1 tsp (5 mL) dried oregano
- 1 tsp (5 mL) brown sugar
- 1 tsp (5 mL) cinnamon

• 5 sprigs fresh thyme  
Directions:

1. Place fennel, onion, tomato, and apple pieces in a large bowl. Add canola oil and all the dry spices. Toss in the bowl.

2. Place on convection oven grill pan. Preheat the unit to 200°C (400°F) on the convection setting and cook for 15 minutes. When the 15 minutes are

up, set oven to Grill 1 and roast for another 10 minutes. Serve.

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

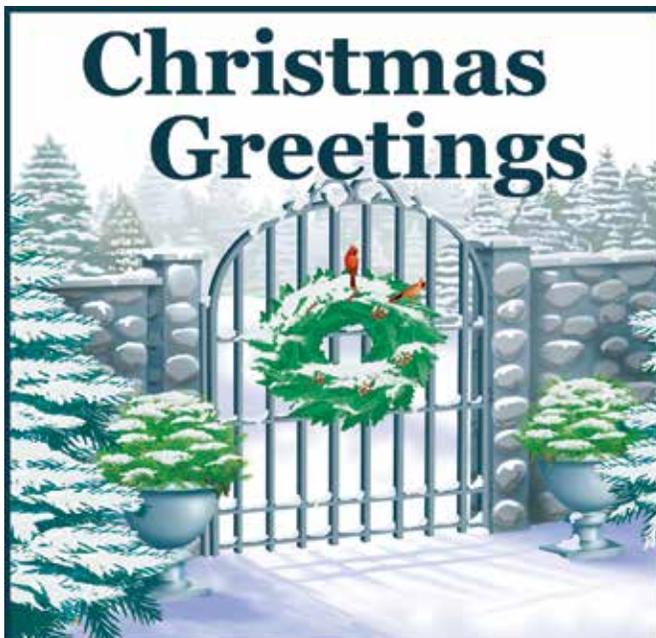
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# BAKED EGGNOG FRENCH TOAST WITH CRANBERRIES AND APPLES

Serves 6  
 Glazed Cranberries and Apples  
 • 2 cups apple cider  
 • 6 tablespoons light corn syrup  
 • 2 tablespoons light brown sugar  
 • 8 tablespoons unsalted butter, diced  
 • 3 Golden Delicious apples (about 1 1/4 lb.), peeled, cored and cut into 1/2-inch cubes  
 • 2 cups fresh or frozen cranberries (see note 1)  
 • 1/2 cup granulated sugar, plus more if needed  
 Eggnog French Toast  
 • 12 thick (3/4-inch) bread slices, cut on a sharp diagonal from a day-old baguette (see note 2)  
 • 2 1/2 cups purchased eggnog (see cooking tip)  
 • 1/2 teaspoon freshly grated nutmeg  
 • Pinch of ground cinnamon

• 3 tablespoons melted unsalted butter  
 • Confectioners' sugar  
 Directions  
 1. For the Glazed Cranberries and Apples: Whisk together the apple cider, corn syrup and brown sugar in a large, heavy saucepan over high heat. Boil until reduced to 1 cup, about 15 minutes. Whisk in 4 tablespoons of the butter until melted. Remove from the heat and set aside.  
 2. Melt the remaining 4 tablespoons of butter in a large, heavy frying pan over medium heat until hot. Add the apples and sauté, stirring, for 2 minutes. Add the cranberries and granulated sugar, and stir until cranberries begin to pop, about 2 minutes. Stir in the reduce cider mixture and cook until the mixture has reduced to a syrup-like consistency,

about 6 minutes. Taste and stir in more sugar, if desired. (The cranberries and apples can be prepared 1 day ahead; cool, cover and refrigerate. Reheat, stirring, over medium heat.)  
 3. For the Eggnog French Toast: Arrange the bread slices in a 9-by-13-inch shallow baking dish. Whisk together the eggnog, nutmeg and cinnamon in a medium bowl. Pour the mixture over the bread. Cover the pan with plastic wrap and refrigerate for 6 hours, or overnight.  
 4. Arrange a rack at center position and preheat the oven to 450 F. Butter a large, rimmed baking sheet with some of the melted butter. Using a metal spatula, transfer the bread slices to the baking sheet. Brush the bread with the remaining melted butter.

5. Bake for 10 minutes, and then turn and bake until golden brown on the outside and still soft inside, 5 to 6 minutes more. Watch carefully so they do not burn.  
 6. Arrange 2 slices on each of six dinner plates and mound the warm fruits on top. Dust generously with confectioners' sugar and serve.  
 Note 1: If using frozen cranberries, defrost and pat dry.  
 Note 2: You also can use a good, crusty sourdough bread; cut 3/4-inch slices from it, and if they are large, cut them in half.  
 Cooking tip: If eggnog is not available at the supermarket, whisk together 4 egg yolks, 1/2 cup sugar and 2 cups light cream to blend. Then proceed with the recipe.

**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!

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*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!

*Season's Greetings*  
 from Gary, Shirley, Russ & Staff  
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# BAILEYS MARBLED CHEESECAKE

(Serves 8)

**Crust**

- 85 grams butter
- 125 grams crushed digestive biscuits or graham crackers
- 4 tablespoons granulated sugar
- 1 tablespoon cocoa

**Filling**

- 13/4 cups granulated sugar
- 1 teaspoon vanilla extract
- 5 large eggs
- 3 egg yolks
- 1/2 teaspoon salt
- 21/2 pounds cream cheese
- 4 tablespoons all-purpose flour

- 1/4 cup heavy cream
- 1/4 cup Baileys Irish Cream liqueur
- 1 teaspoon instant coffee crystals

- 1 tablespoon cocoa
- 2 tablespoons warm water

**Directions**

1. Butter an 8-inch or 9-inch springform pan and then line its bottom and sides with parchment paper. Butter the paper lining the sides of the springform. Set

aside while the ingredients come to room temperature.

2. Melt the butter and crush the graham crackers or digestive biscuits very finely. Put them in a heatproof bowl and stir in the cocoa and granulated sugar. Melt the butter on the stove or in the microwave and add to the mixture. Stir well together with a fork and allow to cool.

3. When the crust mixture is cooled, press it into the bottom of the springform pan and half an inch or so up the sides. Preheat the oven to 375 F and bake in the preheated oven for 7 minutes. When finished, set aside to cool completely.

4. In a large electric mixer's bowl put in half the cream cheese, half the sugar, and two tablespoons of the flour.

5. Beat well, then add the rest of the cream cheese, the rest of the sugar, vanilla, cream, and one tablespoon of the flour. (Reserve the remaining tablespoon.)

6. One at a time, beat in each of the eggs. Make sure each one is beaten in very well before adding the next. Do the same with two of the egg yolks; reserve one.

7. When completely mixed, pour half the cheesecake batter into a second bowl. In a third, smaller bowl, add hot water to the instant coffee crystals; mix well until dissolved. Add the cocoa and whisk until well blended into the coffee mixture. Add the final tablespoon of flour and the final egg yolk and whisk well again until completely blended. Finally, add the Baileys and once again whisk lightly until completely blended.

8. Add this mixture to one of the bowls of cheesecake batter, and stir well until it is completely mixed into the second bowl.

9. By large spoonfuls, take turns spooning the two mixtures into the springform pan. When the pan is full, carefully draw a knife through the mixture a

number of times, both vertically and horizontally, to produce the marbling effect.

10. Preheat the oven to 475 F. Place the cheesecake carefully on the center rack of the oven and bake at this temperature for 15 minutes. Then reduce the heat to 400 F and bake for another 60 minutes. Open the oven, and quickly (wearing an oven mitt) jiggle the springform pan a little to check the cake's texture. If it is still "wiggly" or loose, it needs a little more time. Allow it to bake for another 10 minutes; then turn the oven off. Allow the cheesecake to sit in the residual heat for another half hour. Then remove and cool on a rack.

11. When completely cool, refrigerate the cheesecake overnight. Remove the cheesecake from the fridge, carefully unclamp and remove the springform's ring, and peel off the baking parchment. Slice to serve.



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# COMPLETE THE HOLIDAY SEASON WITH GINGERBREAD



Whether leaving cookies out for Santa or simply spreading some holiday cheer among family and friends, the following recipe for “Soft Glazed Gingerbread” from Elizabeth M. Prueitt and Chad Robertson’s “Tartine” is sure to please this holiday season.

**Soft Glazed Gingerbread**  
Yields 12 to 20 cookies

**Dough**

- 3¾ cups all-purpose flour
- 1 tablespoon cocoa powder
- 4 teaspoons ground ginger
- 1½ teaspoons ground cloves
- 2 teaspoons ground cinnamon
- ½ teaspoon baking soda
- 1 teaspoon salt
- 1¼ teaspoon black pepper, freshly ground
- 1 cup unsalted butter, at room temperature
- ¾ cup plus 2 tablespoons granulated sugar
- 1 large egg
- ½ cup blackstrap or other dark molasses
- 2 tablespoons light corn syrup

**Glaze**

- 1 cup confectioners’ sugar
- 2 tablespoons water

To make the dough, stir together the flour, cocoa powder, ginger, cloves, cinnamon, baking soda, salt, and pepper in a mixing bowl. Set aside. Using a stand mixer fitted with the paddle attachment, beat the butter on medium-high speed until creamy.

Slowly add the granulated sugar and mix on medium speed until the mixture is completely smooth and soft. Stop the mixer and scrape down the sides of the bowl with a rubber spatula as needed. Add the egg and mix well.

Add the molasses and corn syrup and beat until incorporated. Stop the mixer again and scrape

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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 the Kolstad Family at**

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# Complete the Holiday Season with Gingerbread

down the sides of the bowl. Add the flour mixture and beat on low speed until a dough forms that pulls away from the sides of the bowl and all the ingredients are well incorporated. Remove the dough from the bowl, flatten it on a large piece of plastic wrap into a rectangle about 1 inch thick, cover the dough with plastic wrap, and refrigerate overnight.

Preheat the oven to 350 F. Line a baking sheet with parchment paper or a nonstick liner.

Unwrap the dough and place on a floured work surface. If using a plaque with a design, roll out the dough 1/3-inch thick, lightly dust the top with flour, press your cookie molds over the dough, and then cut the shapes with a small knife and place on the prepared baking sheet, spacing them about 1 inch apart. Alternatively, using the mold as a guide, cut around it with a small knife, flip the mold over so the design is facing you, and place the dough over it, pressing it into the design. Unmold the shapes onto the prepared baking sheet, leaving about 1 inch between them.

If using a patterned rolling pin, lightly dust the lined baking sheet with flour and transfer the dough to the pan. Lightly dust the top of the dough with flour and roll it into a rectangle about 1/3-inch thick with a plain pin. Then, using the patterned pin, roll over the dough with enough pressure to ensure a clear impression of the design. Trim the sides with a small knife. It is not necessary to cut into smaller sizes before

baking.

Bake the cookies until lightly golden along the sides but still soft to the touch in the centers, 7 to 15 minutes. The timing will depend on the size of the individual cookies, or if you have made a single large patterned piece that will be cut after baking.

While the cookies are baking, prepare the glaze. In a small bowl, whisk together the confection-

ers' sugar and water until smooth.

When the cookies are ready, remove from the oven and let cool on the pan on a wire rack for about 10 minutes. Then, while the cookies are still warm, using even strokes, brush a light coat of glaze on top of each cookie, evenly covering it. Let the cookies cool completely. When the glaze dries, it should leave a shiny,

opaque finish. If you have used a patterned pin to make a single large plaque, cut into the desired sizes with a small, very sharp knife. The cookies will keep in an airtight container in a cool place for about 2 weeks. They do not freeze well, however, as glaze becomes watery when they are thawed.

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*A Sleigh Full Of Thanks!*

We're loading up the sleigh to wish you all a great holiday! Hope it delivers lots of joy and happiness.

*Happy Holidays*  
*from Justin & All the Staff at*  
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# 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.

**To Our Friends**

**both near and dear**

At the close of another year,  
 We remember our friends  
 both far and near- So without  
 delay or making a fuss,

*We'd like to thank you  
 for pulling for us!*

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**With Warm Regards  
 At The Holiday Season**



*Merry Christmas*  
 from Wes at  
*Glass Shop on Wheels*

Barrhead, AB

305-3974

# NO-BAKE LEMON DROPS

Makes: 36 servings

Yield: about 36 cookies

Prep: 30 mins Chill: 2 hrs

Ingredients

- 2 cups finely crushed shortbread 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.

*Believe In The Magic!*



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

From all the staff at  
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Thanks for making 2019 so much fun for us. We look forward to taking care of you in the New Year.

**Happy Holidays & Best Wishes!**

**OK TIRE**

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

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and a wonderful  
**New Year**

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# SANTA-WORTHY COOKIES



*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.**  
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(NC) Whether you're participating in a cookie exchange with friends or making a treat for St. Nick, add these adorable reindeer cookies to your holiday baking this year.

As sweet to look at as they are to eat, the salty pretzel antlers complement the season's favourite flavours of ginger, cinnamon cloves and sweet molasses. These homemade treats won't break the bank either. Costing \$0.25 each, buying all ingredients at Walmart can help stretch



your holiday dollars further.

## Ginger-Molasses Reindeer Cookies

Prep time: 15 minutes

Cook time: 1 hour

Makes: 35 cookies

Ingredients:

- 1-3/4 cups (425 mL) flour
  - 1 tsp (5 mL) baking soda
  - 1 tsp (5 mL) ground ginger
  - 1/2 tsp (2 mL) cinnamon
  - 1/2 tsp (2 mL) salt
  - 1/4 tsp (1 mL) cloves
  - 1/2 cup (125 mL) unsalted butter, softened
  - 3/4 cup (175 mL) granulated sugar
  - 1 egg
  - 1/4 cup (60 mL) fancy molasses
  - 70 mini pretzel twists
  - 1 package (200 g) prepared red cookie icing
  - 70 candy eyeballs
- Directions:
1. Heat oven to 325F (160C). Line two baking sheets with parchment paper.
  2. In a medium bowl, whisk together flour, baking soda, ginger, cinnamon, salt and cloves.

3. In a large bowl using a hand mixer or in the bowl of a stand mixer, cream together butter and sugar until light and fluffy; about 2 minutes. Add egg and molasses, mixing until fully combined. In 2 equal parts, add flour mixture, mixing until just combined.

4. Roll dough into 1 tbsp. (15 mL) balls and place on prepared baking sheets 1 1/2 inches apart, pressing down lightly with palm. Place two pretzels next to one another 1/4 inch (0.5 cm) inside the edge of each cookie to resemble antlers; press pretzels lightly to adhere to cookie dough.

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

Find more great recipes online at [walmart.ca/recipes](http://walmart.ca/recipes).

[www.newscanada.com](http://www.newscanada.com)

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Thanks for making the journey worthwhile. We appreciate your including us in your travels.

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

**Merry Christmas**  
from Management and Staff at  
**Barrhead Machine & Welding Ltd.**  
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# NO HOLIDAY CELEBRATION IS COMPLETE UNTIL EGGNOG HAS BEEN SERVED



The holiday season is rife with tradition, from Christmas trees to lighting displays to visits with Santa Claus at the local mall. Families reunite come the holiday season to exchange gifts, enjoy meals together and do a little catching up along the way.

But the holiday season also is synonymous with parties. Whether it's to enjoy an office holiday party, a gathering with family and friends or a more intimate gathering at home, such celebrations are a big part of the holiday season and a main reason why this is such a festive and beloved time of year.

As this is a season of celebrating, it's good to remember that no holiday party is truly complete until eggnog has been served. Enjoyed almost exclusively during the holiday season, eggnog is as much a staple of holiday celebrations as stockings hung by the chimney with care. This year, impress your holiday guests with the following recipe for "Excellent Eggnog" from A.J. Rathbun's "Good Spirits" (Harvard Common Press).

### Excellent Eggnog

Serves 8

Ingredients

- 8 large eggs, preferably organic
- 2 1/4 cups superfine sugar
- 8 ounces brandy
- 8 ounces rum
- 4 ounces bourbon
- 1 quart milk
- Freshly grated nutmeg for garnish

Directions

1. Separate the egg yolks from the egg whites, set-

ting 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 mix-

ing 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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**Hark! The Herald Angels Sing!**

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

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# NANAIMO BARS

**Chocolate Coconut Layer**

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

**Custard Buttercream Layer**

- 1/2 cup butter, softened
- 3 tablespoons heavy cream
- 2 tablespoons custard powder

**Chocolate Layer**

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

**Directions**

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

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

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

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

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



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Over the hills and through the snow From our home to yours, we think you should know That we wish you and yours only the best: Goodwill, good fortune and everlasting happiness!

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

Merry Christmas from Ralph, Karen & Staff at **Sangudo Veterinary Clinic**  
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# A MERRY MOCKTAIL FOR THE HOLIDAYS

(NC) Sangria is often relegated to summertime patios, but this make-ahead pitcher drink is equally perfect for winter entertaining. Sweet-tart pomegranate juice and warm winter spices add festive flavour, and de-alcoholized red wine makes this a great non-alcoholic option.

"Spruce up this mocktail with sprigs of basil or fresh mint for an extra pop of colour and freshness," suggests Michelle Pennock, executive chef for the President's Choice Test Kitchen. "These small touches add bright tasting notes that get your guests' senses tingling and set the stage for your event."

**Non-Alcoholic Spiced Sangria**

Prep time: 15 minutes

Cool time: 2 hours

Serves: 8

Ingredients:

- 1 cup (250 mL) granulated sugar

- 1/2 tsp (2 mL) cinnamon

- 1/4 tsp (1 mL) each ground allspice and ground cloves

- Pinch (0.5 mL) ground nutmeg

- 1 navel orange (peel on), thinly sliced into rounds

- Half lemon (peel on), thinly sliced into rounds

- 1 bottle (750 mL) PC Red De-Alcoholized Wine with Natural Flavour, chilled

- 2 cups (500 mL) 100% pomegranate juice

- 1 cup (250 mL) pulp-free orange juice

- 1/4 cup (50 mL) frozen pomegranate arils

Directions:

1. Bring sugar, cinnamon, allspice, cloves, nutmeg and 1 cup water to a boil in small saucepan over medium-high heat. Cook, stirring often, until sugar is dissolved; about 2 minutes. Remove from heat; let cool 30 minutes. Refrigerate syrup until chilled; about 30 minutes.

2. Stir together orange, lemon, 1 cup wine, pomegranate juice, orange juice and 3/4 cup syrup in 3-L (12 cup) pitcher. Cover and refrigerate one hour or up to 12 hours.

3. Stir in frozen pomegranate arils and remaining wine. Divide among wine glasses filled with ice.

Chef's tip: You'll make more of the spiced syrup than you need for one batch of this sangria. Refrigerate the remaining syrup in an airtight container or jar for up to one month and use in your favourite cocktails and mocktails, or as a dressing for fruit salad.



Nutritional information per serving: Calories 100, fat 0 g, sodium 10 mg, carbohydrate 24 g, fibre 1 g, sugars 20 g, protein 1 g.

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**HAPPY HAPPY HAPPY HOLIDAYS**

Merry Christmas from Joe, Vivian, & Staff at  
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Mayerthorpe, AB 786-2614

We're filled with glad tidings  
And best wishes too, For each  
and every one of you; And  
while people may celebrate in  
all different ways, We're hoping  
you'll enjoy twelve fun-filled days!

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We hope we've got everyone covered as we wish our customers, neighbors, associates and friends, a very, merry holiday season. For your past support, we are truly grateful.

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Thinking of you at Christmastime.  
*Wishing you peace, joy and good fortune always!*

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# CHRISTMAS CRUNCH

## Ingredients

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

## Directions

- Pop popcorn in a popcorn popper into a large bowl (or alternately in the microwave if using microwave bags of popcorn) according to manufactures directions. Remove any unpopped popcorn kernels. Toss in broken pretzel pieces and M&Ms.
- Melt Vanilla Candy Melts in a microwave safe bowl on 50% power in 30 second intervals, stirring after each interval until melted and smooth. Drizzle half of melt-

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

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

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

**Wishing you a holiday season decorated with every happiness!**

**Thank you for being a part of our family. Friends, neighbors and customers like you give us so much to celebrate, and we look forward to ringing in the New Year together. Cheers!**

**Merry Christmas**

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

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

**Thank You for your patronage.**  
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**Javorsky Ditching**  
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# SUGAR, SPICE AND EVERYTHING NICE WITH GINGERBREAD COOKIE BARS

(NC) You can't beat traditional treats during the holiday season, and there's nothing quite as classic as gingerbread. From elaborately decorated gingerbread houses to crisp gingersnaps, there are many ways to enjoy the slightly spiced and cozy flavour.

These scrumptious bars combine two traditional holiday treats – gingerbread and cookie bars – to create a mouthwatering bite perfect for the holidays. Swap your butter 1:1 with Becel Sticks, which require no softening so you can go from prep to enjoyment in 30 minutes.

### Gingerbread Cookie Bars

Prep time: 10 minutes

Cook time: 20 minutes

Makes: 30 cookie bars

Ingredients:

- 2 ¾ cups (550 mL) all-purpose flour
- 1 tsp (5 mL) baking soda
- ½ tsp (2 mL) salt
- 1 cup (250 mL) (2 sticks) Be-

- cel unsalted margarine sticks
- 1 cup (250 mL) firmly packed light brown sugar
- ¼ cup (60 mL) granulated sugar
- 2 eggs
- 1 tsp (5 mL) vanilla extract
- 1 tsp (5 mL) ground cinnamon
- 1 tsp (5 mL) ground ginger
- 3 tbsps (45 mL) white chocolate chips
- ½ cup (125 mL) dried cranberries
- ½ cup (125 mL) toasted chopped pistachios

Directions:

1. Preheat oven to 375°F (190°C). Line 13 x 9-inch (33 x 23 cm) baking pan with foil or parchment paper, leaving 2-inch (5



cm) overhang. Spray with cooking spray and set aside. Combine flour, baking soda and salt in medium bowl; set aside.

2. Beat margarine sticks with sugars in large bowl. Beat in eggs and vanilla until blended. Gradually add in flour mixture; beat just until blended. Stir in cinnamon and ginger. Spread into prepared baking pan. Combine white chocolate chips,

cranberries and pistachios in small bowl. Evenly sprinkle over dough; press gently.

3. Bake 20 minutes or until toothpick inserted in centre comes out clean. Cool in pan on wire rack for 10 minutes. Using foil overhang, lift out of pan and cool completely. Cut into 30 pieces.

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*Happy Holidays*

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

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**Northern Metallic Sales (WTC Ltd)**

*Whitecourt, AB*  
**779-4900**

# 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.

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Christmas is coming, much to our delight. We hope it's especially merry and bright!

From the Hicks Family at  
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# 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 touch-

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.

**WISHING YOU A MODEL YEAR!**

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

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

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**Jolly, Happy Christmas**

Wishing our customers & friends all the best this season!

**Season's Greetings**  
 from Management & Staff of

**Fountain Tire**  
 Whitecourt, AB (780) 778-4401

# THE PERFECT GRILLED CROSTINI APPETIZER



(NC) When you've got your grill ready to go but need a quick appetizer to feed your guests, throw on this tasty garlic herb shrimp to make them some delicious crostini.

"These grilled crostini are ideal for backyard summer hangouts. You can prep the tomatoes and grill the baguette ahead of time, then toss the shrimp on the grill once everyone is ready to start snacking," shares Tom Filippou, executive chef for President's Choice cooking school. "The number of shrimp in each package varies, so try to cut the baguette into the same number of slices as there are pieces

of shrimp."

## Garlic Herb Shrimp and Pesto Crostini

Prep time: 20 minutes

Cook time: 10 minutes

Ready in: 30 minutes

Serves: 12 to 15

Ingredients:

- 1 cup (250 mL) cherry tomatoes, chopped

- 2 tbsp (25 mL) olive oil divided, plus additional for oiling grill

- 1 tbsp (15 mL) chopped fresh basil

- Pinch (0.5 mL) salt

- Half baguette, sliced

diagonally into ¼-inch/5-mm thick rounds (12 to 15 slices)

- 1 pkg (340 g) frozen PC garlic and herb grilling raw butterflied shrimp

- 2 tbsp (25 mL) pesto

Directions:

1. Stir together tomatoes, 1 tbsp oil, basil and salt in small bowl. Set aside.

2. Preheat grill to medium heat. Brush both sides of baguette slices with remaining 1 tbsp oil, dividing evenly. Arrange in single layer on grill. Cook, turning once, until grill-marked, about 4 minutes. Transfer to large plate. Set aside.

3. Brush grill with oil. Arrange frozen shrimp, shell side down, in single layer on grill. Close lid and cook over medium heat, turning halfway through cooking time, until opaque throughout and shells are pink; about 5 to 7 minutes. Transfer to separate large plate; remove and discard shells.

4. Spread pesto over top of baguette, dividing evenly. Top with shrimp and tomato mixture, dividing evenly.

**Chef's Tip:** No barbecue? Arrange baguette slices in a single layer on a baking sheet and drizzle with oil; bake in 400°F (200°C) oven, flipping baguette once, until crispy and light golden; about 6 minutes. Set aside. Arrange shrimp, shell side down, in a single layer on a parchment paper-lined baking sheet; bake in 450°F (230°C) oven until opaque throughout and shells are pink; about 10 to 12 minutes.

Nutritional information per serving (1 crostini): Calories 80; fat 4 g (1 g of which is saturated); sodium 160 mg; carbohydrates 9 g; fibre 0 g; sugars 0 g; protein 3 g.

[www.newscanada.com](http://www.newscanada.com)

We're just peeking in to say, Hope you have a great holiday. May it be happy, healthy and bright, Making each day a sheer delight. We're sharing words of gratitude too, For we wouldn't be here without all of you!

**Thanks and best wishes to all of our fine customers & friends!**

Merry Christmas from  
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**A TIME FOR GIVING**  
 The most precious gift of all, is the gift of friendship.  
 We thank you so much, for giving us yours. Happy Holidays!

Merry Christmas from  
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# TWO-WAY HOLIDAY CANAPES

## Puff Pastry Canapes

Prep time: 15 minutes

Cook time: 30 minutes

Serves: 8 (4 canapes each)

Ingredients:

- 1 450 g package butter puff pastry, thawed
- 1 egg, lightly beaten
- 1 cup (250 mL) ricotta cheese
- 1/2 pear, thinly sliced
- 1/4 cup (125 mL) toasted

walnuts, chopped

- 3 tbsp. (45 mL) honey
- 1 cup (250 mL) arugula
- 8 slices prosciutto, cut in half lengthwise
- 1/4 cup (60 mL) sundried tomatoes, chopped

Directions:

1. Heat oven to 400F (200C). Line two rimmed baking sheets with parchment.
2. Unroll one sheet of puff

pastry. Cut pastry evenly into 4 strips. Cut each strip evenly into 4 parts to make 16 squares. Place on prepared pan, score 2 or 3 times with a fork and brush with egg wash. Bake until golden and puffed; about 14 minutes. Repeat with remaining sheet. Cool 5 minutes.

3. Spread each square with 1 1/2 tsp (7 mL) ricotta cheese.

Top 16 squares with pear slices, walnuts and a drizzle of honey. Top remaining 16 squares with arugula, prosciutto and sundried tomatoes.

Find more great recipes online at [walmart.ca/recipes](http://walmart.ca/recipes).

[www.newscanada.com](http://www.newscanada.com)

# EASY CHRISTMAS MORNING BREAKFAST

Christmas morning is an exciting and joyous time for families. Children are anxious to rush downstairs and see what Santa has left under the tree, and parents are eager to see the looks on youngsters' happy faces.

Having a fast and easy breakfast at the ready on Christmas morning allows families to jump right into the festivities rather than spending too much time in the kitchen.

This recipe for "Spiced Yo-

gurt Muffins," courtesy of the National Dairy Council, Dannon and McCormick, can be made in advance and then enjoyed while peeking into Christmas stockings or watching holiday parades on television. This big-batch recipe is ideal for feeding a houseful of overnight holiday guests. Or it can be prepared in advance and doled out as needed throughout the week. The muffins also can be made as a treat for holiday office luncheons. Cut

the recipe in half for smaller yields.

Spiced Yogurt Muffins

(Yield: 50 servings)

Ingredients

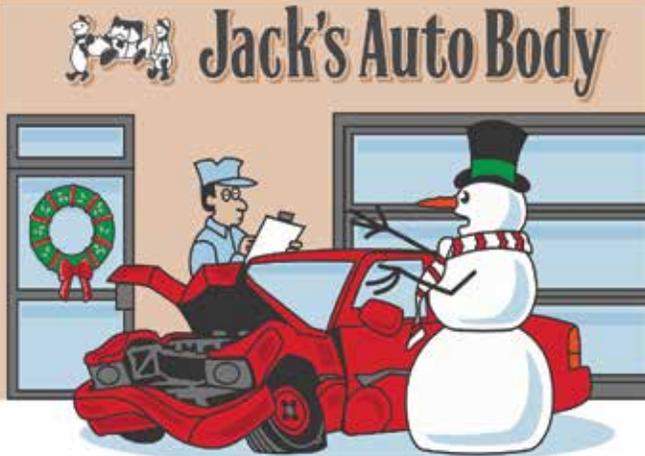
- 6 1/2 cups Dannon plain fat-free Greek yogurt
- 4 cups water, room temperature
- 1 box (5 lbs) Gold Medal® Muffin Mix, Whole Grain Variety
- 3 tablespoons McCormick pumpkin pie spice
- 2 tablespoons McCormick Chipotle cinnamon

Directions:

1. Combine yogurt and water in mixing bowl. Whisk until blended. Set aside.

2. Add spices to dry muffin mix in a large bowl. Add yogurt and water mixture to the muffin mixture. Mix until just blended. Don't overmix.

3. Using a scoop, portion into greased or lined muffin pans. Bake at 350 F for 24 minutes, or 17 to 20 minutes in a convection oven, until the tops are golden brown.



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# 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

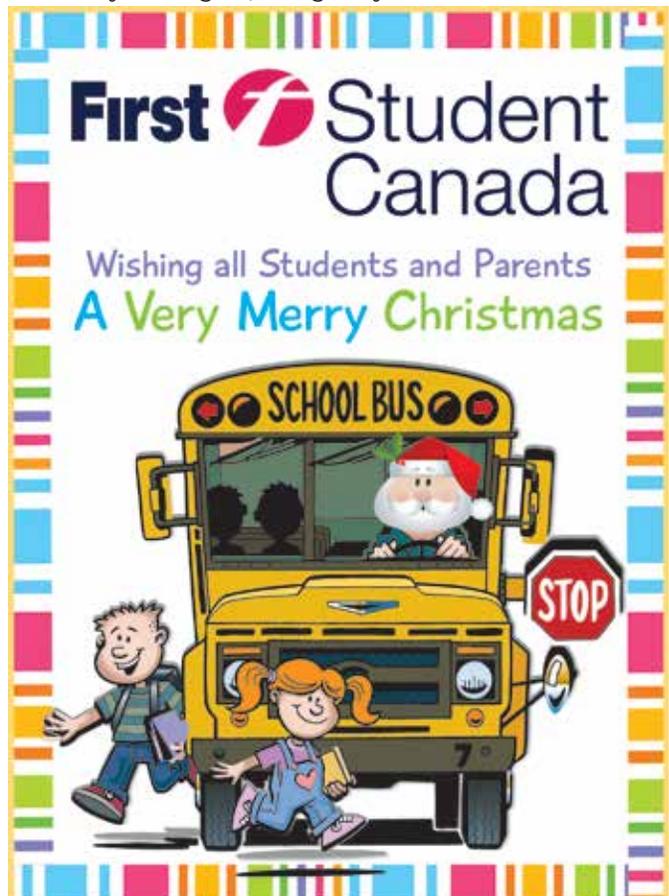
careful not to let the sugar fall outside. Gently remove cookie cutter.

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.



# PARTY FARE 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.

Appetizers need a solid base onto which the culinary creation can be built. "Cornbread Blinis" offer just that. These small cornmeal "pancakes" are beautiful, sturdy hosts for the likes of thinly sliced prosciutto or smoked salmon. Enjoy these recipes, courtesy of Denise Gee's "Southern Appetizers: 60 Delectables for Gracious Get-Togethers" (Chronicle Books), and top the pancakes with "Divine Crab Spread."

### Cornbread Blinis

Makes 24

Ingredients

- 1/2 cup good quality, stone-ground yellow cornmeal

- 1/2 cup all-purpose flour
- 3 tablespoons sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 1 egg, lightly beaten
- 4 tablespoons butter; 2 tablespoons melted

• 2 to 3 tablespoons finely chopped fresh chives or Italian flat-leaf parsley, optional  
Directions

In a medium bowl, whisk to 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 gibles or darkened grease from the pan. Repeat the process with more butter and batter.

Store in an airtight container in the refrigerator for up to 3 days or in the freezer for up to 1 month.

### Divine Crab Spread

Makes about 3 cups

Ingredients

- 8 ounces whipped cream cheese
- 1/4 cup heavy cream or half-and-half
- 1/4 cup freshly squeezed lemon juice, 1/2 to 1 teaspoon lemon zest, plus thinly sliced lemon wedges for garnish.
- 2 tablespoons chopped fresh chives or finely sliced green onions, plus whole chives for garnish
- 1 to 2 tablespoons mayon-

naise

- 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.



*As another holiday season comes skating in,  
we want to give our best to you and your kin.  
Serving you has been real fun for us – thanks!*

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**It's Beginning To Look A Lot Like Christmas!**

*Signs of the season are everywhere--  
The snow on the ground; the chill in the air.  
But our hearts are always warm, this is true,  
When we turn our thoughts to friends like you!*

*With Gratitude and best wishes for a  
happy holiday season from all of us.*

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# HEALTHY HOLIDAY MOCKTAILS

(NC) Festive office events, family dinners and cocktail parties do not have to wreak havoc on your health during the holidays. Replace cocktails with a healthy alternative — mocktails.

By ditching the alcohol for nutrient-rich fruit, herbs and fermented ingredients, you can create nutritious holiday drinks that will not only look stunning, but also nourish your body to boot.

Here are two mocktail drinks to consider whipping up this season:

### Fruit-Flavoured Kombucha

This fermented drink supports digestive health and increases good bacteria in the digestive tract.

Ingredients:

- 2 cups kombucha
- ¼ cup frozen mixed berries
- Mint leaves

Directions:

1. Mix everything together and enjoy the refreshing taste!

### Ginger Iced Green Tea

Benefit from this antioxidant-rich alkaline drink that also supports digestion.

Ingredients:

- 2 cups green tea
- ½ tsp grated ginger
- ½ lemon, to taste
- Cinnamon, ground or stick

Directions:

1. Steep tea and put in fridge with ice to chill.

2. Once at preferred temperature, grate ginger into drink and add lemon and cinnamon to top off this festive treat.

Visit your local CHFA member store to find all the ingredients you need. Find your nearest location at [chfa.ca](http://chfa.ca).

[www.newscanada.com](http://www.newscanada.com)

# START YOUR MORNINGS RIGHT

(NC) Made with orange juice, this simple, make-ahead breakfast is packed with protein to kick-start your day. Prep everything the night before so in the morning all you have to do is pop it in the oven for a warm, delicious breakfast your whole family will enjoy.

### Berry Breakfast Strata

Ingredients:

- 2 tbsp. butter
- 3 tbsp. honey
- 4 large eggs

- ½ cup whole milk ricotta
- 3 tbsp. sugar
- 1 cup whole milk
- ¼ cup Florida Orange Juice

- 4 slices of bread, torn into 1-inch pieces (about 4 cups)
- 275 g frozen mixed berries, thawed and drained

Directions:

1. Combine butter and honey and melt in microwave.
2. In a large bowl, using a whisk, beat the egg, ricotta and sugar.

3. Add milk, Orange Juice, butter and honey mixture. Stir to combine. Gently fold in bread and berries.

4. Place mixture into an 8x8-inch baking dish. Cover with plastic wrap and place in the refrigerator for at least 2 hours and up to 12 hours.

5. Preheat oven to 350°

6. Bake the strata until golden on top and baked through; about 40 minutes.

7. Let stand for 5 minutes before serving. Spoon into

dishes to serve.

Find more great recipes at [floridacitrus.ca](http://floridacitrus.ca).

[www.newscanada.com](http://www.newscanada.com)



## A Wish Wrapped in Gratitude

Goodhearted folks like you make every day special, and we'd like to thank you for making 2019 everything we wished it would be and more. The gift of your friendship is a blessing we value beyond measure.

*Merry Christmas & Best Wishes to all in "2020"*

*Ron, Gwen & Staff*

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# DOUGHNUTS TO DELIGHT HOLIDAY GUESTS

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

## Cider-Apple Doughnuts

Makes 12

Ingredients

- 2 medium-tart eating apples
- 1 teaspoon ground cinnamon
- 3 1/3 cups unbleached all-purpose flour
- 1/4 teaspoon sea salt
- 1 tablespoon baking powder
- 1 cup sugar
- 3 tablespoons unsalted butter, chilled and cut into cubes
- 1 cup smooth mashed potatoes (1 large cooked potato or 2 small), at room temperature
- 2 extra-large eggs, beaten
- 1/2 to 3/4 cup milk (not fat-free)

To finish:

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

Directions

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

Sift the flour, salt, baking powder, and sugar into a large bowl. Add the butter and rub it in with the tips of your fingers until the mixture looks like

fine crumbs. Work in the mashed potatoes, then stir in the apple mixture with a round-bladed knife. Add the eggs and enough milk to make a soft but not sticky scone-like dough.

Turn out the dough onto a lightly floured work surface and pat it out to about 3/4-inch thick. Cut into rounds with the

doughnut cutter, or use the large pastry cutter and then stamp out the center rounds with the smaller cutter. Gather up the trimmings and pat them out to make more doughnuts.

Heat the oil in a deep-fat fryer or large deep saucepan to 350 F or until a cube of bread turns golden in 40 seconds. Fry

the doughnuts in batches for 5 to 6 minutes, turning them frequently, until a good golden brown. Remove with a slotted spoon and drain on paper towels. Toss in the sugar mixed with the cinnamon and let cool before eating. Best eaten the same day. These doughnuts are not suitable for freezing.

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# 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

*Anything Is Possible...*



Wishing you warmth and wonder at this magical time. May the spirit of the season fill your heart with hope and your soul with inspiration. Thank you for your patronage in 2019. We look forward to seeing you again soon! From our family to yours we wish you all the best, Matt & Nancy Mahar and family!

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- Prep: 15 min. + chilling Bake: 30 min. + standing  
Yield: 12 Servings
- Ingredients**
- 4 cups frozen shredded hash brown potatoes
  - 1 pound bulk pork sausage, cooked and drained
  - 1/2 pound bacon strips, cooked and crumbled
  - 1 medium green pepper, chopped
  - 2 cups (8 ounces) shredded cheddar cheese, divided
  - 1 green onion, chopped
  - 1 cup reduced-fat biscuit/baking mix
  - 1/2 teaspoon salt
  - 4 eggs

- 3 cups 2% milk
- Directions**
- In a large bowl, combine the hash browns, sausage, bacon, green pepper, 1 cup cheese and onion. Transfer to a greased 13-in. x 9-in. baking dish.
  - In another bowl, whisk the biscuit mix, salt, eggs and milk; pour over the top. Sprinkle with remaining cheese. Cover and refrigerate overnight.
  - Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 375° for 30-35 minutes or a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.



**WITH WELL WISHES at CHRISTMAS**

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

**Season's Greetings from Craig, Kathy & Staff**

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**WITH OUR THANKS FOR THE GIFT OF YOUR FRIENDSHIP**

As the holiday season approaches, our hearts are warmed by thoughts of the many good people we've had the opportunity to serve this year, and we want to let you know just how much your trust and goodwill means to us.

We hope your holiday is blessed with the perfect combination of peace, harmony and joy, and we look forward to seeing you all again next year.

**Merry Christmas from Joe & Staff of**

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# GET THE KIDS IN THE KITCHEN WITH HOT CHOCOLATE-INSPIRED COOKIE CUPS

(NC) The holidays are a busy time for families, between shopping for the perfect gift, hosting out-of-town guests, attending get-togethers and baking. Not only is baking a quintessential part of the festive season, but it is also a delicious way to spend a wintery day indoors with friends and family. Be ready to bake whenever the weather is cold or the kids need a fun activity by using Becel Sticks, a convenient 1:1 swap for butter that are ready to use straight from the fridge.

Perfect for little bakers, try this recipe for hot chocolate cookie cups. Inspired by a steaming hot cup of cocoa, these mini chocolate chip cookies are topped with marshmallows and finished with a pretzel "handle."

**Hot Chocolate Cookie Cups**  
 Prep time: 15 minutes  
 Cook time: 10 minutes  
 Makes: 60 cookies  
 Ingredients:  
 - 2 ¼ cups (550 mL) all-purpose flour

- 1 tsp (5 mL) baking soda
  - ½ tsp (2 mL) salt
  - 1 cup (250 mL) (2 sticks) Becel unsalted margarine sticks
  - 1 cup (250 mL) firmly packed light brown sugar
  - ¼ cup (60 mL) granulated sugar
  - 2 large eggs
  - 1 tsp (5 mL) vanilla extract
  - ¾ cup (170 mL) chocolate chips, divided
  - 3 tbsps (45 mL) cocoa
  - 1 tsp (5 mL) ground cinnamon
  - 1 ½ cups (375 mL) mini marshmallows (3 per cup)
  - 30 mini pretzels
- Directions:  
 1. Preheat oven to 375°F



(190° C). Combine flour, baking soda and salt in medium bowl; set aside.

2. Beat margarine sticks with sugars in large bowl. Beat in eggs and vanilla until blended. Gradually add in flour mixture; beat just until blended. Stir in ½ cup (125 mL) chocolate chips, cocoa powder and cinnamon. Drop by tablespoonfuls into greased mini muffin pans.

3. Bake 10 minutes or until edges are firm. Quickly make a dent in the center of each and insert three marshmallows. Top each with one chocolate chip. Cool 10 minutes on wire rack; remove cups from pan. Break off curved part of pretzels to make a "handle" and press into side of cup to adhere; cool completely.

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**Merry Christmas, friends!**  
 from Rick, Sandra, Dylan & David

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# A COCONUT COOKIE THAT'S PERFECT FOR THE HOLIDAYS

(NC) This coconut-studded milk chocolate cookie with two layers of buttery dough – one with an added hit of cocoa – makes these slice-and-bake cookies an instant holiday hit. Incorporating milk chocolate with toasted coconut makes them irresistible.

"This recipe makes a large batch, but don't feel like you have to make them all at once – simply thaw frozen dough and then slice and bake," says Michelle Pennock, executive chef for the President's Choice Test Kitchen.

## Two-Toned Chocolate Coconut Cookies

Prep time: 45 minutes

Cook time: 50 minutes

Makes: 5 dozen cookies

Ingredients:

- 1 cup (250 mL) unsalted country churned butter, softened

- 1 cup (250 mL) granulat-

ed sugar

- 1 large egg
- 2 ½ cups (625 mL) all-purpose unbleached flour

- 1/2 tsp (2 mL) baking soda
- Half bar (300 g bar) PC Milk Chocolate Coconut, finely chopped (about 1 ¼ cups)

- 2 tbsp (25 mL) cocoa powder

Directions:

1. Line bottom of 8-inch (2 L) square glass baking dish with parchment paper, leaving 1-inch (2.5 cm) overhang on two opposite sides. Set aside.

2. Beat butter with sugar in large bowl using electric hand mixer until fluffy. Beat in egg, scraping down side of bowl. Set aside.

3. Whisk flour with baking soda in separate large bowl. Stir half of flour mixture into butter mixture just until combined. Stir in remaining flour mixture and choc-

olate just until combined. Remove half of dough to separate large bowl; stir in cocoa powder.

4. Press cocoa dough evenly into bottom of prepared baking dish; press white dough evenly over top. Refrigerate 15 minutes.

5. Lifting with parchment, remove dough from baking dish and transfer to work surface. Cut dough in half; invert one piece over the other piece so that both white strips are in centre of stack (you should have two thin strips of chocolate dough with one wide white strip in between). Press gently to adhere. Wrap in plastic wrap; refrigerate two hours or up to 24 hours.

6. Preheat oven to 325°F (160°C). Cut dough in half lengthwise to make two 2-inch (5 cm) wide logs. Cut each log crosswise into scant 1/4-inch (5 mm) thick



slices. Arrange, 1/2 inch (1 cm) apart, on non-stick cookie sheets or parchment paper-lined baking sheets.

7. Bake, one sheet at a time, until pale golden and tops are no longer shiny; 12 to 14 minutes. Let cool completely on sheets.

Chef's tip: If the dough crumbles when you slice it, let it stand at room temperature for 5 to 10 minutes to soften, then try slicing again.

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**WITH THANKS FOR YOUR TRUST**  
*Here's hoping everything runs smoothly for you this Christmas. We value your trust in us and thank you for your loyal patronage*

**Seasons Greetings**  
*From Management & Staff of*

**Drayton Valley TOYOTA**

*Drayton Valley, AB 514-3868*

**Rejoice!**

With exceeding great joy, we wish you and your family much peace, love and harmony this Christmas season.

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# HEALTHY HOLIDAY DESSERT OPTION

A certain measure of over-indulgence is anticipated during the holiday season. Rich foods and desserts are served, and parties are plentiful. However, those who plan to stick to their healthy eating plans can still enjoy tastes of the season without compromising their fitness or dietary goals.

Many recipes can be made healthier with some simple substitutions, and that even includes decadent desserts. Take, for example, "Wickedly Decadent Deep Chocolate Truffles" from "Low Fat for Life," (DK) by Sue Krietzman. This low-fat version of a high-fat classic will taste delicious without being too sinful.

**Wickedly Decadent Deep Chocolate Truffles**

Makes 24

- 6 ounces semisweet choc-

olate

- 6 ounces very low-fat fromage frais
- 2 tablespoons confectioners' sugar
- 1/2 teaspoon vanilla extract
- 1/2 ounces semisweet chocolate, grated

1. Break the chocolate into a bowl over a pan of simmering water. Let it melt, stirring occasionally.

2. In a separate bowl, whisk together the fromage frais and sugar. Whisk in the vanilla.

3. When the chocolate is melted and smooth, remove from the heat and allow to cool slightly. Slowly whisk the chocolate into the fromage frais mixture, using a rubber spatula to incorporate every bit of chocolate. Cover with plastic wrap and chill for an hour.

4. Line a baking sheet with

waxed paper. Scatter the grated chocolate on a plate. Scoop out the chilled chocolate mixture in teaspoonfuls, roll into balls, then roll the balls in the grated chocolate and put on the prepared baking sheet. Cover with plastic wrap and refrigerate until firm.

5. Put the truffles in small



paper cases. Store in an airtight container in the refrigerator until ready to use.

**All the Best!** With warm wishes and gratitude for your continued patronage.

**Merry Christmas from Brad at**

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# GIVE THE GIFT OF HOMEMADE FUDGE

Chocolate is one of the most universally beloved confections and is especially popular come Christmas.

Fudge is a chocolate dessert admired by many. Easy to prepare and even easier to devour, fudge can be made earlier in the day and served after your Christmas Day dinner. Enjoy this recipe for "Easy Chocolate Fudge" courtesy of Nestlé's "Very Best Baking." According to Nestlé, this glossy combination of chocolate morsels and sweetened condensed milk is even better when it's embellished with vanilla and chopped nuts.

### Easy Chocolate Fudge

#### Ingredients

- 2 cups (12-oz. package) Nestlé® Toll House® Semi-Sweet Chocolate Morsels
- 1 can (14 oz.) Nestlé® Carnation® Sweetened Condensed Milk

- 1 cup chopped walnuts
  - 1 teaspoon vanilla extract
- Directions

Line an 8- or 9-inch square baking pan with foil.

Combine the morsels and sweetened condensed milk in a medium, heavy-duty saucepan. Warm over the lowest possible heat, stirring until smooth. Remove from heat; stir in the nuts and vanilla extract.

Spread evenly into the prepared baking pan. Refrigerate for 2 hours or until firm. Lift from the pan; remove the foil. Cut into 48 pieces.



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

**Thank you for being such fine friends and customers.** We can't thank you enough for all you've done to make 2019 a memorable and successful year for us. Good folks like you remind us how lucky we are to be a part of this community!

*Hope your holiday is blessed and happy!*



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**You're On Our List!**

*We've made our list and checked it twice, and customers like you top the "nice" bunch! Thanks for sharing so many good times with us in 2018. We're grateful to have such wonderful friends and neighbors here.*

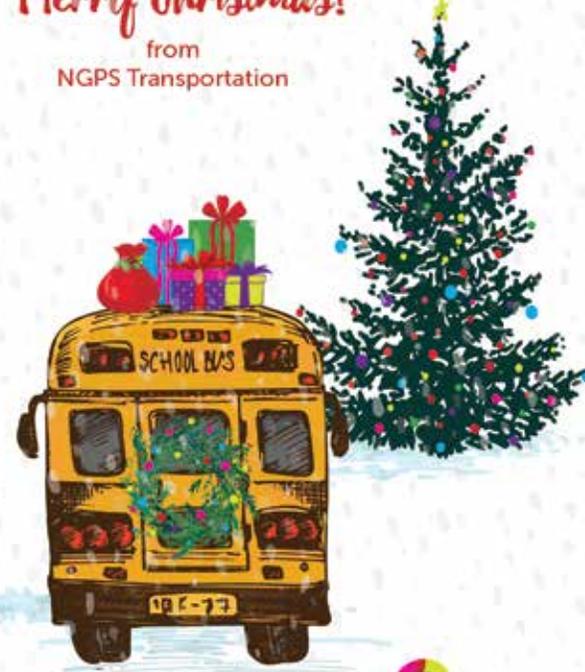
*We hope all of your holiday wishes come true this year. Merry Christmas!*

from Rosemary, Joe, Wendy, Todd & Brandon

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

### Miss Ruthie's Old-Fashioned Peach Cobbler

Makes one 8-inch cobbler

#### Ingredients

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

#### Directions

1. Preheat the oven to 475 F.
2. Lightly butter an 8-inch square glass dish. Set it aside.
3. Prepare the pastry for a double-crust pie. Set it aside.
4. Combine the peaches, sugar, flour, cinnamon, nutmeg, and allspice in a 4-quart Dutch oven. Allow the mixture to sit until the dry ingredients are dissolved and a syrup forms, about 15 minutes. Bring the peach mixture to a boil over medium heat. Decrease the heat to low and

cook until the peaches are tender, about 10 minutes. Remove the mixture from the heat and add the butter.

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

#### Double Pie Crust

##### Ingredients

- 2 cups all-purpose flour, sifted
  - 1/2 teaspoon salt
  - 1 cup vegetable shortening, chilled
  - 1 egg, beaten
  - 6 tablespoons cold milk
- In a bowl, combine the flour and salt. Cut the shortening into the dry ingredients with a fork or by pinching the shortening into the flour mixture with your fingers. The result should be coarse crumbs and small clumps the size of peas. Add the egg and mix well. Add the milk 1 tablespoon at a time. Don't be afraid to add more milk if necessary to achieve a dough that's wet enough to form into a ball. Being careful not to overwork the dough, form the dough into a ball with your hands. Wrap the ball in plastic, then chill in the refrigerator for 30 minutes. Transfer the dough from the refrigerator to a lightly floured surface. Flatten the ball slightly and dust the top of it with flour before rolling it out with a rolling pin. Divide the dough into two portions before rolling. Begin rolling at the center of the dough and work outward. Roll the dough out into a circle about 4 inches wider than the pie pan it will be placed in.



*It's Time for Christmas!*

We just couldn't wait one more minute to deliver our best wishes to all the kind folks who have helped make this past year a merry and bright one for us. Thanks!

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# GIVE THE GIFT OF INDULGENCE THIS HOLIDAY SEASON

The holiday season is rife with tradition. Families have their own unique traditions, whether it's gathering at Grandma's to enjoy a holiday meal or singing carols together around the neighborhood with friends who live nearby.

One tradition that seems to have made it into many families' holiday celebrations is indulging in delicious baked goods. Desserts are a big part of the holiday season, when many people relax restrictions on their diets to enjoy some of their favorite cookies and cakes. While such delicacies are often served at dinnertime, homemade baked goods also make great gifts come the holiday season. Whether a friend or family member is a fully devoted foodie or simply a person who loves a decadent dessert, gifting homecooked baked goods is a great way to show your loved ones just how much you appreciate them. This holiday season, give the gift of decadence by cooking up the following recipe for "Sticky Chocolate Gingerbread" courtesy of Maxine Clark's "Chocolate: Deliciously Indulgent Recipes for Chocolate Lovers" (Ryland, Peters & Small).

## Sticky Chocolate Gingerbread

Makes an 8-inch cake

Ingredients

- 2 1/3 cups dark molasses
- 6 ounces dark chocolate (60 to 70 percent cocoa solids), grated
- 1 3/4 cups all-purpose flour
- 2 teaspoons ground ginger
- 5 ounces whole pieces preserved stem ginger, drained and roughly chopped
- 1 stick (8 tablespoons) unsalted butter, softened
- 1/2 cup plus 2 tablespoons dark brown sugar, sifted (to remove lumps)
- 2 medium eggs, beaten
- 1/2 teaspoon baking soda
- 2 tablespoons milk, warmed
- A pinch of salt
- Extra-large crystallized ginger pieces, to scatter (optional)

• A deep 8-inch square cake pan or 8 x 6 x 3-inch oval cake pan

Directions

Preheat the oven to 325 F. Grease and 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.

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## Deck the Halls!

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*Wishing you and your family a Very Merry Christmas and all the best in 2020!*

From



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Looking for a tender and juicy roast recipe to serve? Look no further than this milk-braised pork shoulder recipe. It includes dry vermouth which is also referred

# THE PERFECT TENDER ROAST OF THE SEASON

to as “white” or “French” vermouth. If you can’t find it, opt for a dry white wine, such as Sauvignon Blanc or Pinot Grigio.

### Milk-Braised Pork Shoulder

Prep time: 20 minutes | Cook time: 1 hour, 10 minutes | Serves: 8

#### Ingredients:

- 15 pearl onions, root ends trimmed
- 1 (2.2 lb/1 kg) boneless pork shoulder roast, trimmed and tied at 1-inch intervals

- 1 tsp salt
- 1 tsp ground black pepper
- 2 tbsp pure first-pressed canola oil
- 2 cloves garlic, peeled
- 2 bay leaves
- 2 sprigs fresh thyme
- 1 small onion, thinly sliced
- 1/2 cup dry vermouth
- 2 cups homogenized milk
- 1 tbsp PC Dijon prepared mustard
- 1 tbsp fresh lemon juice
- 1 tbsp finely chopped fresh parsley

#### Directions:

1. Preheat oven to 325°F (160°C). Bring small saucepan of water to a boil. Add pearl onions; return to a boil. Cook 30 to 60 seconds. Transfer with slotted spoon to bowl of ice water to chill. Drain and peel off skins. Set pearl onions aside.

2. Sprinkle pork with salt and pepper. Heat oil in Dutch oven over medium heat. Add pork and cook turning often until browned all over; about 10 minutes. Transfer to large plate. Set aside.

3. Heat same Dutch oven over medium heat. Add pearl onions and cook, stirring occasionally until golden; about 5 minutes. Transfer with slotted spoon to small bowl. Set aside.

4. Smash garlic with flat side of chef’s knife. Heat same Dutch oven over medium heat. Add garlic, bay leaves, thyme and sliced onion; cook, stirring occasionally, until onion is softened, 2 to 3 minutes. Add vermouth and cook, stirring and scraping up browned bits from bottom, until liquid is reduced by half; about 3 minutes.

5. Return pork to Dutch oven. Add milk; bring to a gentle simmer. Cover and transfer to oven. Bake, flipping pork once, until instant-read thermometer inserted in centre of pork reads 160°F (71°C); about 40 to 45 minutes.

6. Discard bay leaves and thyme sprigs. Transfer pork to cutting board; cover loosely with foil. Let rest 15 minutes.

7. Meanwhile, transfer milk mixture to blender and add mustard. Remove plastic stopper from blender lid; cover lid with kitchen towel. Purée until smooth. Return to Dutch oven and stir in pearl onions. Bring to a gentle simmer over medium heat. Cook, stirring occasionally, until thick enough to coat back of spoon; about 10 minutes. Stir in lemon juice.

8. Thinly slice pork and arrange on large serving platter. Spoon milk mixture over top. Sprinkle with parsley.

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## DELIGHT GUESTS WITH DESSERT

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

### **Blackberry-Ripple Lime Cheesecake** Serves 10

#### **Crust**

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

#### **Filling**

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

#### **Directions**

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

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

3. To make the filling: Mash the blackberries and sugar together in a medium saucepan with a pastry blender or a fork. Cook over medium heat, stirring occasionally, until the berries begin to release their juices. Stir in the cornstarch, bring to a boil over medium-high heat, stirring constantly, and boil for 1 minute. Pour the purée through a coarse strainer set over a small bowl, pressing hard on the solids to

extract as much liquid as possible. Refrigerate, tightly covered, until thoroughly chilled.

4. With an electric mixer on medium-high speed, beat the cream cheese in a large bowl for about 2 minutes, until light and fluffy. Gradually beat in the condensed milk, zest, lime juice, and vanilla, scraping down the side of the bowl as necessary. Reduce the speed to medium and add the eggs one at a time, beating well after each addition. Pour the batter into the pan.

5. Transfer the blackberry

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

6. Refrigerate the cheesecake, tightly covered, for at least 8 hours, until thoroughly chilled and set, or for up to 2 days.

7. To serve, run a sharp knife around the edge of the pan to loosen the cake and remove



the side of the pan. Cut the cheesecake into thin wedges with a sharp knife dipped into hot water and wiped dry after each cut.

Wishing you Much Harmony  
and Joy at Christmas

Merry Christmas

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# HOST THE HOLIDAYS WITH HOMEMADE FRUITCAKE

Holiday hosting is a big responsibility. Hosts must make their guests feel welcome and comfortable, which often involves finding space for out-of-towners to lay their heads and cleaning the home to ensure no one is put off by the dust and dirt that can accumulate over time.

Hosting also involves feeding guests, and many hosts aim to provide the

usual holiday treasure trove of baked goods for their friends and family. Baking can satisfy holiday sweet tooth, and the smell of baked goods can create that welcoming feeling hosts aim for. Some foods are synonymous with certain times of year, and fruitcake is one food that's enjoyed almost exclusively during the holiday season. Fruitcake is some-

times 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, pit-

ted 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 over-

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## Host The Holidays With Homemade Fruitcake

night 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 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.



**Best Holiday Wishes,  
Right On Time!**

**Merry Christmas**

from Management & Staff of

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Onoway, AB

967-3111



There's a good reason fitness club memberships tend to spike come January. After a holiday season spent party hopping and letting their diets fall by the wayside, many

people look to the gym as the means to helping shed those inevitable holiday pounds.

Perhaps no food is more popular around the holidays than cookies. Cookies are as much a part of the holiday season as Christmas trees, long lines at the mall and kids searching the house for presents. For those with guests to entertain this holiday season, the following recipe for "Kitchen-Sink Chocolate Chip Cookies" from Elinor Klivans'

## A MATCH MADE IN HOLIDAY HEAVEN

"The Essential Chocolate Chip Cookbook" (Chronicle Books) is sure to please.

### Kitchen-Sink Chocolate Chip Cookies

Makes About 36 Cookies

- 1 cup plus 2 tablespoons unbleached all-purpose flour
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, at room temperature
- 1/2 cup packed light brown sugar
- 6 tablespoons granulated

- sugar
  - 1 large egg
  - 1 1/2 teaspoons vanilla extract
  - 3 cups semisweet chocolate chips
  - 1 cup pecan halves
  - 1 cup walnut halves or large pieces
  - 1 cup blanched whole almonds, toasted and chopped roughly in half
- Position a rack in the middle of the oven. Preheat the oven to 350 F. Line two or three baking sheets with parchment paper.

Sift the flour, baking soda, and salt into a medium bowl and set aside.

In a large bowl, using an electric mixer on medium speed, beat the butter, brown sugar and granulated sugar until smoothly blended, about 1 minute. Stop the mixer and scrape the sides of the bowl as needed during mixing. Add the egg and vanilla and mix until blended, about 1 minute. The mixture may look slightly curdled. On low speed, add the flour mixture, mixing just until it is incorporated. Mix in the chocolate chips, pecans, walnuts, and almonds until evenly distributed.

Use a tablespoon to drop well-rounded tablespoonfuls of dough (about 2 tablespoons each) onto the prepared baking sheets, spacing the cookies 2 inches apart.

Bake the cookies one sheet at a time until the edges are lightly browned and the centers are slightly colored, about 14 minutes. Cool the cookies on the baking sheets for 10 minutes, then use a wide metal spatula to transfer the cookies to a wire rack to cool completely.

The cookies can be stored in a tightly covered container at room temperature for up to four days.

Choices: You can add 1 cup of raisins, dried cranberries, or chopped dried apricots to the dough with the chips and nuts. White, bittersweet, or milk chocolate chips, or a combination, can be substituted for the semisweet chips.

# Greetings



At this special time of year, we'd like to share our thanks and best wishes with our valued customers and friends. Thanks for making us feel at home here!

from Management & Staff at

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## THE SHOWSTOPPER DESSERT OF THE HOLIDAY SEASON

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

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

### Chocolate Orange Brioche Bread Pudding

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

#### Ingredients:

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

#### Directions

1. Preheat oven to 350°F (180°C). Spread brioche in single layer on parchment paper-lined large baking sheet. Bake, stirring once, until golden; about 10 minutes.

2. Meanwhile, whisk together eggs, milk, cream, granulated sugar, brown sugar, orange zest, orange juice, liqueur, vanilla, cinnamon and

salt in large bowl until well combined.

3. Spread a third of the brioche in bottom of a 9-cup (2.25 litre) casserole dish and sprinkle with a third of the chocolate. Repeat layers twice with remaining brioche and chocolate. Pour egg mixture over top, gently pressing down on brioche mixture to moisten.

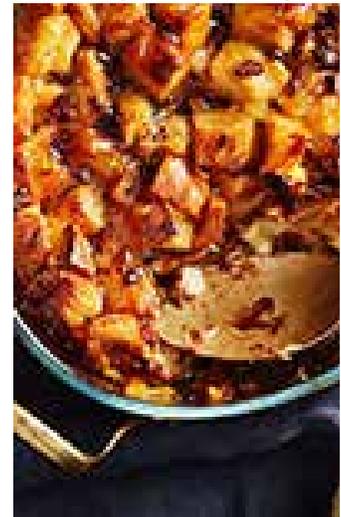
4. Cover with foil; bake 35 minutes. Uncover, bake until puffed, golden brown and set

in centre, about 30 to 35 minutes, covering with foil if top begins to overbrown.

5. Stir together marmalade and water in small bowl; brush on bread pudding. Let cool 20 minutes.

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

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from the Staff at  
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## TAKE TEA TO NEW HEIGHTS

Tea is a versatile beverage that can be served at any time of day and has long been touted for its medicinal properties. On a cold day, a hot cup of tea can be just what people need to warm up, while few things are more refreshing than a glass of iced tea on a hot afternoon.

While tea lovers are familiar with its versatility, even the most ardent tea enthusiast might not think it can be used to make ice cream.

But that's precisely the case in the following recipe for "Chai Ice Cream" from Robert Wemischner and Diana Rosen's "Cooking with Tea" (Periplus). Not overly sweet, this ice cream works great when stuffed into a sweet-ripe peach or plum.

### Chai Ice Cream

Serves 6

Ingredients

- 2 cups heavy cream
- 1 cup whole milk
- 4 slices fresh ginger root
- 1 tablespoon whole all-

spice berries

- 1 tablespoon whole cloves
- 12 whole green cardamom pods
- 3 whole cinnamon sticks, each about 3 inches long
- 1/2 cup granulated white sugar
- 1/4 cup honey
- 3 tablespoons Chinese black tea, such as Keemun
- 4 egg yolks
- 1 large bowl of rice
- Pinch of salt
- 1 teaspoon real vanilla extract

### Directions

In a large, heavy saucepan, bring the cream and milk to a boil with the spices, sugar and honey. Add the tea and reduce mixture to a simmer. Remove from heat and infuse the tea for about 5 minutes. Sieve out solids and return liquid to saucepan.

In a small bowl, whisk the egg yolks and temper them by combining with a cup of the cream mixture. Add the whisked egg yolks to the saucepan and whisk together over medium heat until slightly thickened. The mixture should coat the back of a spoon. Using an instant-read thermometer, monitor the temperature of the mixture so it does not exceed 190 F. Do not overcook or the mixture will curdle.

Pour through a fine-meshed sieve into a bowl placed over a larger bowl of ice. Stir the mixture until cool and then place in refrigerator or freezer to chill further, about 15 minutes. Add salt and vanilla to blend.

Freeze using an old-fashioned ice cream maker filled with ice and salt, or freeze in a crank-type ice cream machine using a canister that has been frozen as per the manufacturer's directions.

This recipe is exquisite alone, but even more delicious over poached Bosc pears (see photo).

# Ho-Ho-Hope It's Happy!

We're all revved up to wish you a merry Christmas powered by faith, family, friendship and joy.

Big thanks to all of our valued customers for your trust in us. Merry Christmas, everyone!

From **Fraser & Staff** of

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# 3 PLANT-BASED HOLIDAY SMOOTHIES

(NC) Whether you're looking to indulge in a festive holiday treat or need a quick solution to fill up before a late-night dinner party, holiday smoothies are a great option that can be whipped up in no time. Check out the recipes and benefits of each below.

## Plant-based "eggnog" smoothie.

Enjoy the same taste as conventional eggnog without the added sugars. This version is made fresh with spices, fruit and vegetables to provide you with an extra

boost. Simply blend together and sip away.

- Ingredients:
- 2 cups water
  - ½ cup raw cashews
  - 1 tsp vanilla extract
  - 1 tsp cinnamon
  - 4 medjool dates, pitted
  - ½ cup spinach
  - Fruit of choice and any other spices preferred, sprinkled on top

## Plant-based gingerbread smoothie.

Adding dried ginger powder or root can give your digestion the kick it needs to reduce inflammation from

all the holiday fair.

- Ingredients:
- 1 cup of almond milk
  - ½ tsp freshly grated ginger or the dry equivalent
  - ½ tsp cardamom
  - ½ tsp turmeric powder
  - 1 banana
  - 1 tbspc coconut oil
  - 3 tbspc hemp hearts

**Plant-based pumpkin pie smoothie.** Pumpkins aren't just for the fall. Indulge in this delicious treat full of antioxidants to support your immune system at large.

- Ingredients:
- 1 cup organic pumpkin pu-

ree (from can or a pie pumpkin)

- 1 cup almond milk
  - ½ tsp cinnamon
  - ½ tsp nutmeg
  - 1 banana
  - 1 tsp local honey
  - Squeeze of ½ lemon
- Visit your local Canadian Health Food Association member store to find a variety of ingredients to give your smoothies an extra kick of nutrition. Find your nearest location at [chfa.ca](http://chfa.ca).

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# A HOLIDAY MULE TO WARM UP YOUR GUESTS

(NC) This extra-festive twist on a Moscow mule is sure to spice up your holiday party. Flavoured with the zing of ginger beer, notes of caramel and vanilla from bourbon, and balanced by the sweetness of apple cider, it strikes a perfect balance.

"To make your drink look as good as it tastes, try garnishing with accents such as crystallized ginger," suggests

Michelle Pennock, executive chef for the President's Choice Test Kitchen. "This small step brings the drink to the next level."

Maple Bourbon Cider Mule

Prep time: 5 minutes Serves: 1

- Ingredients:
- 1/3 cup (75 mL) honeycrisp sweet apple cider
  - 2 tbspc (25 mL) bourbon (1 oz)
  - 4 tsp (20 mL) pure maple

syrup

- 1 tsp (5 mL) fresh lime juice
- 1/4 cup (50 mL) ginger beer
- 1 slice crystallized ginger (optional)

Directions:

1. Fill cocktail shaker halfway with ice. Add apple cider, bourbon, maple syrup and lime juice. Cover and shake vigorously 15 to 20 seconds.

2. Strain into PC Stemless

Red Wine Glass filled with ice. Top with ginger beer. Thread crystallized ginger onto wooden cocktail skewer (if using); place in glass.

Chef's tip: Leave out the bourbon for a non-alcoholic version.

Nutritional information per serving: Calories 220, fat 0 g, sodium 10 mg, carbohydrates 39 g, fibre 0 g, sugars 36 g, protein 0 g.

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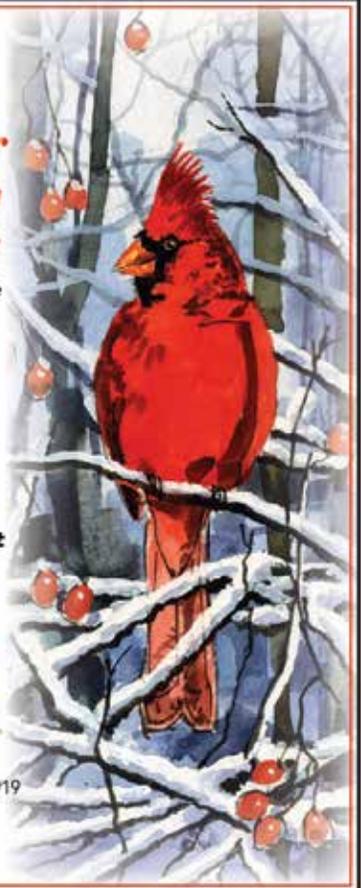
*Home Is Where the Heart Is*

We know our hearts are with all the wonderful people we've had the privilege to work with this past year. We feel proud to serve and be a part of this wonderful community.

Merry Christmas and many thanks!

Merry Christmas & Happy New Year  
from Wayne & Pauline Quintal

Re-Max Morinville 441-1900



*May Happiness Reside in Your Heart & Home This Christmas*

There's no place like home for the holidays, and we're very grateful to be here with so many good neighbors like you.

Thanks for making us feel so welcome in this community with your kindness and friendship.

*Merry Christmas and best wishes to you and yours!*

*Leann and Ryan Knysh*

**CENTURY 21**  
Masters

780-963-2285 | C: 780-916-6919  
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105, 4302-33 Street  
Stony Plain, AB

# THE SHOWSTOPPER DESSERT OF THE HOLIDAY SEASON

(NC) This classic dessert is sure to be a conversation piece in your holiday dinner. The sugared cranberries are a pretty garnish and take this cake to the next level.

“A classic Bûche de Noël, or French yule log cake, is one of the most impressive holiday desserts you can make,” says Michelle Pennock, executive chef

for President’s Choice test kitchen.

“The key to rolling the sponge cake without having it crack is to keep it moist, so be sure to cover it with a damp towel as directed once it comes out of the oven and use the towel to guide the cake as you roll it. Don’t be concerned if the cake cracks a little — you can cover it up with

the hazelnut frosting.”

Use jelly roll pans, which are smaller and taller versions of baking sheets and are perfect for making both rolled and slab cakes, as well as roasting smaller batches of vegetables and nuts.

## Chocolate Hazelnut Bûche de Noël

Prep time: 50 minutes

Cook time: 10 minutes

Serves: 14

Ingredients:

- 1 ¼ cup (300 mL) chopped PC 70% cocoa solids dark chocolate
- 5 large eggs, yolks and whites separated
- ½ cup (125 mL) granulated sugar
- ½ tsp (2 mL) salt
- 1 tbspc (15 mL) cocoa powder
- 1 jar (375 g) PC crunchy hazelnut spread, divided
- 2 cups (500 mL) mascarpone cheese, drained and at room temperature
- Sugared cranberries (optional)
- Fresh mint (optional)

Directions:

1. Preheat oven to 400°F (200°C). Line 15 x 10-inch (38 x 25 cm) metal jelly roll pan with parchment paper; mist with cooking spray. Set aside.

2. Place chocolate in microwave-safe bowl. Microwave 20 seconds, then stir and repeat until melted; 1 to 1 ½ minutes total. Stir until smooth. Let cool slightly.

3. Beat together egg yolks, sugar and salt in large bowl using electric hand mixer until pale yellow. Beat in melted chocolate until smooth. Set aside.

4. Beat egg whites in separate large bowl using electric hand mixer until soft peaks form. Fold a quarter of egg whites into chocolate mixture using rubber spatula; fold in remaining egg whites. Transfer to prepared pan, spreading evenly and smoothing top.

5. Bake until cake springs back when lightly touched in centre; about 10 minutes. Run paring knife around edges of cake to loosen. Cover cake with

**There's No Place Like Home for the Holidays!**

*There's just no place we'd rather be,  
At Christmas than with all of thee;  
For your smiles and winning attitude  
Fill us with much gratitude;  
May many blessings come your way  
As we celebrate the holiday,  
And to all our friends both far and near,  
We hope to see you all next year!*

**ROYAL LEPAGE** **100 YEARS SINCE 1913**

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*Merry Christmas & Happy New Year from*

## The Showstopper Dessert Of The Holiday Season

clean damp kitchen towel; let cool completely.

6. Arrange same damp towel on work surface with long side facing you; dust with cocoa powder. Carefully invert cake onto towel with long side facing you; remove pan and gently peel off parchment. Trim edges of cake. Set aside.

7. Stir  $\frac{1}{2}$  cup hazelnut spread with mascarpone in separate large bowl until well combined. Spread over surface of cake. Beginning at long side closest to you and lifting and guiding cake with towel, roll up cake lengthwise. Arrange, seam-side down, on work surface.

8. Diagonally slice 5-inch (13 cm) long piece off one end of cake. Arrange longer piece of cake on serving platter; place cut end of short piece adjacent to long piece to make a "Y" shape. Spread remaining hazelnut spread all over cake. Refrigerate uncovered until hazelnut spread is set; about 1 hour or up to 24 hours.

9. Let stand at room temperature for 15 minutes. If using, top with sugared cranberries and mint.

**Chef's tip:** To make sugared cranberries, bring  $\frac{1}{2}$  cup each granulated sugar and water to a boil in small saucepan; cook, stirring, until sugar dissolves. Add 1 cup frozen cranberries; simmer 1 minute. Pour cranberries and liquid into bowl or liquid measure; refrigerate 1 hour. Strain cranberries; transfer to small baking dish or rimmed baking sheet. Sprinkle with  $\frac{1}{2}$  cup granulated sugar; toss to coat. Spread in single layer; let

stand uncovered at room temperature for three hours or up to 24 hours.

Nutritional information per serving: calories 430, fat 31 g (15 g of which is saturated), sodium 160 mg, carbohydrate 31 g, fibre 0 g, sugars 26 g, protein 7 g.

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**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.

**Happy Holidays To All From**  
**CENTURY 21.**  
Leading

Ph: (780) 962-9696 Spruce Grove, AB



Hosting family and friends is one of the joys of the holiday season. For many families, holiday gatherings are the one time of year when all family members get together to enjoy time as a family.

Holiday hosts not only have a lot on their plates, but they

also want to ensure their guests end up with lots on their plates. Food plays a central role at holiday parties and dinners, and hosts who want to try their hand at creating a decadent treat their guests have likely never tasted before, can consider the following recipe for "Aint Luverta's Dr. Pepper Cake," courtesy of Patty Pinner's "Sweets: Soul Food Desserts & Memories" (Ten Speed

Press).

**Aint Luverta's Dr. Pepper Cake** Makes one 9- by 13-inch cake

Ingredients

**Cake**

- 2 cups all-purpose flour, sifted
- 1 teaspoon baking soda
- 2 cups granulated sugar
- 1 cup (2 sticks) unsalted butter
- 1 1/2 cups miniature marshmallows

- 3 tablespoons unsweetened cocoa powder

- 1 cup Dr. Pepper

- 2 eggs

- 1 1/2 cups buttermilk

- 1 teaspoon vanilla extract

**Dr. Pepper Frosting**

- 1/2 cup (1 stick) unsalted butter, softened

- 6 tablespoons Dr. Pepper

- 3 tablespoons unsweetened cocoa powder

- 1 1-pound box confectioners' sugar, sifted

- 1 teaspoon vanilla extract

- 1 cup chopped pecans

Directions

Preheat the oven to 350 F.

Grease, but do not flour, a 9- by 13-inch pan. Set it aside.

To make the cake, in a large bowl, sift together the flour and baking soda. Gradually stir in the sugar. Set aside.

In a saucepan, heat the butter, marshmallows, cocoa, and Dr. Pepper. Stir constantly until the butter and the marshmallows are melted. Do not allow the mixture to boil. Pour the marshmallow mixture over the flour mixture. Beat well. Set side. In another bowl, beat the eggs until they are light and fluffy. Stir in the buttermilk and vanilla extract. Mix well. Beat the egg mixture into the flour mixture until well blended and the batter is smooth. Pour the batter into the prepared pan. Bake for 50 to 55 minutes, or until the center of cake springs back when lightly touched. Let the cake cool on a rack for 10 minutes.

To make the frosting, in a saucepan, combine the butter, Dr. Pepper and cocoa powder. Bring the mixture to a boil over low heat, stirring constantly. Remove the pan from the heat. Gradually stir in the confectioners' sugar until the mixture is smooth, then fold in the vanilla extract and pecans. Spread over the warm cake.



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

# Classified Ads - Call 962-9228

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 INCLUDE GST. 1st 20 Words:  
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 Subsequent insertion =  
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 = \$9.00; 3 insertions = \$12.00;  
 4 insertions = \$15.00; etc)  
 Each additional word is 20  
 cents per word, per insertion.  
**BOLD/CAPITAL** text available  
 for an additional \$1/line. Lost  
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## Hall Rentals

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 Susan 780-996-2960.

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 or Dianne: 780-217-8482

Anselmo Community Hall,  
 Phone 780-786-4280

Bright Bank Hall, 780-968-  
 6813

Cherhill Legion, Mary 780-  
 785-3578.

Cherhill Community Assoc.  
 Hall, Kevin 780-785-8153

Darwell Centennial Hall, 780-  
 721-2690

Darwell Seniors, Phone  
 Debra 780-785-2907

Goose Lake Hall, Contact  
 Deanna (780) 584-3738

Gunn Hall (G.A.R.S.) 780-951-

9452  
 Hathersage Community  
 Centre, Noreen at 786-2946

Lake Isle Community Hall,  
 PH: 780-892-3121 or Email:  
[lakeislehall@mail.com](mailto:lakeislehall@mail.com)

Magnolia Hall, 727-2015

Manley Goodwill Community  
 Hall, 963-9165 or 916-0146

Mayerthorpe Diamond  
 Centre, Charlotte at 786-4659

Mayerthorpe Legion, 786-

2470.  
 Oneway Community Hall,  
 967-4749.

Oneway Heritage Center -  
 Gym/Classrooms, 967-1015

Oneway Legion, 967-4980

Park Court Community Hall,  
 727-4476

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

Ravine Community Hall, 325-

2240  
 Rich Valley Community Hall,  
 967-5710 or 967-3696

Rosenthal Community Hall,  
 963-7984

Sandy Beach Rec Hall, 967-  
 2873

Sangudo Community Hall,  
 785-2904 or 305-4616

Stettin Nakumun Comm.  
 Hall, 967-9198

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 Cannabidiol, CBD, is one of over 80 active cannabinoid chemicals in the hemp plant. CBD, unlike, THC, does not produce euphoria or intoxication. CBD targets specific receptors in the cells of your brain & body. There are many physical and mental benefits to using CBD products for both treatment and prevention of numerous ailments.

**Therapeutic Uses For Pure Hemp CBD**  
 Supports healthy blood sugar levels, promotes healthy energy levels, relieves anxiety, aids in digestion, supports optimal immune function and the regeneration of healthy cells, and promotes a sense of serenity and overall well-being.

**Anti-Aging Uses For Pure Hemp CBD**  
 Promotes more youthful skin, provides hydration, enhances radiance, lessens age lines as well as the appearance of dark spots.

**KEY BENEFITS**  
**PAIN RELIEF:** Known to reduce vomiting & nausea; suppress muscle spasms; reduce seizures & convulsions.  
**PROMOTES HEALTH:** Helps to promote relaxation and overall health.  
**WELL-BEING:** Helps to relieve anxiety, aid in digestion, supports optimal immune function and the regeneration of healthy cells.

**CBD PET PRODUCTS**  
**PET CHEW TREATS**  
**KEY BENEFITS**  
**SYNERGISTIC BENEFITS:** Can be used in conjunction with regular medications with no side effects.  
**NO SIDE EFFECTS:** Does not damage the liver, kidney or GI Tract like OTC medication.  
**DIETARY SUPPLEMENT:** Can be administered daily as part of your pet's diet.

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**KEY BENEFITS**  
**MANAGES PAIN:** Helps to treat inflammation, arthritis and joint pain.  
**TREATS DIGESTIONAL ISSUES:** Helps with loss of appetite, nausea, IBS and gastrointestinal swelling.  
**GENERAL HEALTH:** Helps to manage mood, anxiety and general joint pain. For healthy, happy pets.  
**CONVENIENT:** Can be sprayed into pet's mouth or on food.

**For more information, Call (780) 907-8642**

# Classified Ads - Call 962-9228

## Services

**WANTED: Standing Timber** – Are you looking to cut your wood lot before pine beetles or forest fires destroy it? Top dollar paid. Call Paul 780-706-1470 (12) 22-10

## Dog Caretaker

**Alberta Beach & Surrounding Areas, thinking of a Winter Getaway? Worried about leaving your**

**KEEPING YOU AND YOUR COMMUNITY INFORMED!**

**dog in a kennel?** Don't worry anymore, you can leave your pet with me! There is a wrap around deck and courtyard! I will provide tender loving care, with walks every day. Best of all, I'm cheaper than a kenne! Daily drop in's or overnight stays welcome. If interested call 780-920-4166 (4) 10-12 OG

## Computers

**COMPUTER REPAIRS NOT over \$50.** Get a good, clean, refurbished, Upgraded **Laptop or Desktop for ONLY \$100.** Discount for **Single Parents or Seniors.** Donate Used Computers/will clear data. Call: 780-892-2407 (12) 05-11

## Firewood

**FIREWOOD FOR SALE** - Birch, Tamarack & Spruce Pine mix. Poplar. 4x4x8 cords and 1/2 cords. Quality

seasoned wood, Delivery or Pick up. Woodchuck Firewood, 780-288-7247 (28) 10-12-19 OG

**SEASONED FIREWOOD:** Birch, Tamarack, Spruce/ Pine & Poplar. 4x4x8 cord, Split and delivered or pick up at wood yard, 1/2 cord or full cords available. Call 780-967-5835 or 780-983-1495 (28) 27-08

## Buy & Sell

I BUY GUN COLLECTIONS and World War 2 Collectables, Please call Jay for a quote 780-686-1350 (30) 19-11

## For Rent

**Homer's Hut Cabin Rentals** - Daily, weekly, monthly rates, Alberta Beach area, Call Connie 780-913-8024 (15) 17-09

Completely renovated Motel in Onaway, AB.

offering daily, weekly or monthly rentals. All utilities included, 55 inch tv with Satellite. Double bedrooms, furnished bachelors with full kitchen and furnished 1 bedrooms with full kitchen available. Please call Peggy for viewing at 780-967-4420 or 1-403-742-6467. www.onawayinnandsuites.com (4) 10-12 OG

**ALBERTA BEACH** - Newer 2 bdrm apartment, downtown, awesome view looking over the lake, 1100sqft, washer/dryer/central vac, 2 baths, stainless steel appl, open concept, please call Cheryl 780-982-6922 (4) 10-12OG

Available December 1st. 1 bedroom in 12 Unit Apartment building in Entwistle. Includes heat, water & parking. \$685/month + DD \$300. Please call Ivka 780-807-1300 or email jakovljevicivka@yahoo.ca (2) 17-12

# 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!

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

**ANSWER:**

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

**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!



# COMMUNITY EVENTS 2019

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) 962-9228. Please note that all submitted event listings must be limited to 200 characters or less (including spaces). DEADLINE: 12 noon Friday prior to publication (Thursdays on long weekends).

**DEC 31 - NEW YEARS EVE JAMBOREE** at Sangudo Community Hall, starts at 7:00 pm. Late lunch will be served. \$12.00/person (Entertainers free). Everyone is welcome. Info call 780-305-5088 or 780-785-4105.

**JAN 4 - JAMBOREE** at Sangudo Community Hall, starts at 7:00 pm. Late lunch will be served. \$12.00/person (Entertainers free). Everyone is welcome. Info call 780-305-5088 or 780-785-4105.

**JAN 8 & 15 - SPRING SESSION REGISTRATION** for Lac Ste Anne Community Choir, 6-7 pm at the Heritage Centre in Alberta Beach (50+ Club behind the hotel). Further info, call Diane @ 780 924-2348.

## FARMERS MARKETS

**BARRHEAD:** Open Saturdays, May - Dec. 10AM - 1PM. Sherry 780-674-6802  
**ONOWAY FARMERS' MARKET:** Thursdays, 5-8pm at Onoway Community Hall. Starts May 1<sup>st</sup>. 780-667-6327 or onowayfarmersmarket@gmail.com.  
**SPRUCE GROVE:** at the Elevator, Sat 9:30-1:30PM, tables (780)240-5821  
**STONY PLAIN:** Sat, 9AM-1PM, Downtown, Stony Plain. Nancy 780-962-3993.  
**WESTLOCK:** 11-3PM, Bargain Shop Mall, Dave 780-954-2437

## BINGO

**BARRHEAD ROYAL CANADIAN LEGION:** Doors 5:30pm, games start 7PM. Games: #7, Jack Pot, Mini Jack Pot, Loonie #1 & #2.  
**CHERRILL BINGO:** Tuesdays at Cherhill Community Association. Doors @ 6:30PM, Games @ 7:30PM.  
**CHERRILL LEGION:** First Sunday of Month. Doors Open 12:00PM  
**MAYERTHORPE ROYAL CANADIAN LEGION:** Tues, doors 6:30PM, bingo 7:30PM  
**RICH VALLEY COMMUNITY HALL BINGO:** 7:30PM. Loonie Pots. Next bingos November 13 & 27, December 11.  
**STONY PLAIN SENIOR'S DROP-IN CENTRE,** public bingo every Tues, 7PM. All ages welcome. Phone (780) 963-6685  
**WHITECOURT SENIORS CIRCLE,** Every Tuesday. Open @ 5PM, 1<sup>st</sup> call @ 6:45PM, Nevadas, Concession. 780-778-4950 \*Sept - June

## MEAT DRAWS

**ALBERTA BEACH MUSEUM:** Every Sat 4PM, Alberta Beach Hotel  
**ALBERTA BEACH:** Lac Ste Anne Community Choir & Onoway Minor Hockey Meat Draw - Sundays, 4:00PM at Jungle's Bar & Grill.  
**BARRHEAD ROYAL CANADIAN LEGION:** Fridays 6:00PM. Queen Of Hearts draw & 50/50.  
**DARWELL:** by Alberta Beach & District Lions Club, 4:00PM bi-weekly, Darwell Lounge & Restaurant  
**ONOWAY ROYAL CANADIAN LEGION:** Fridays, Ph. 780-967-5361  
**STONY PLAIN ROYAL CANADIAN LEGION BR# 256:** Saturdays @ 3:00PM. Meat Draw & 50/50.  
**WHITECOURT LEGION:** Saturdays 4:00PM. Located downtown behind the CIBC.

## MEALS ON WHEELS

**ONOWAY:** LSAC Div 1 & 2, East of Hwy 43, Hazel Bourke: 780.967.2338 or bhbourke@icloud.com  
**WEST END:** Sangudo, Mayerthorpe & west end of LSAC. Jill: 780.785.2924 or Donna: 780.785.3118 or email: westendmow@outlook.com

## JAMBOREES

**CARVEL:** 2<sup>nd</sup> Sunday of month. \$6 lunch served. Info 780-991-3001  
**SANGUDO:** Sangudo Community Hall, 1<sup>st</sup> Sat of month 7PM. 785-4105 or 305-5088.  
 \*October - May.  
**SPRUCE GROVE:** at Sandhills Community

Hall, 3<sup>rd</sup> Sunday, 1-5PM. Info Florence 780-962-3104 Margaret 780-962-3051 \*September - June.

**STONY PLAIN:** Stony Plain Seniors Drop In Center, 5018 - 51 Ave. Every 2<sup>nd</sup> & 4<sup>th</sup> Thurs of month, 7PM, \$2. PH: 587-989-7214 or 963-7920.

**THE ABBOTTSFIELD VARIETY MUSIC JAM:** at Abbotsfield Rec Centre (3006 119 Ave. Edmonton) 3<sup>rd</sup> Friday of month, 7PM, PH: 780-918-8545, Adm: Donations Only.

**WHITECOURT SENIORS CIRCLE:** 2<sup>nd</sup> Sunday of the month 1-5PM, \$5/Adm Door prizes & 50/50 draw. 780-778-4950 \*Nov - June

## TOPS (Take Off Pounds Sensibly)

**ALBERTA BEACH:** Tuesdays, Weigh-in 6:00-6:45PM. Meeting 7:00PM. Alberta Beach Lutheran Church, Hwy 633. 967-5009.

**EDMONTON:** Thurs 8:30-10AM at Annex of Grace United Church (6215-104 Ave). \$7/month

**SANGUDO:** Tues, United Church, 6:00PM. Sharon 785-2095 or Marlene 786-4646.

**STONY PLAIN:** Thurs evening, Stony Plain United Church, Susan (780) 968-0869

**SPRUCE GROVE:** Wed 8:45AM at Anglican Church, 131 Church Rd. Christiane 960-1109

## YOUR COMMUNITY

**ONOWAY ROYAL CANADIAN LEGION:** Open Tuesdays 7:00PM to 10:00PM for "Games" (pool, shuffleboard, darts, cards, etc.) Fridays 3:00 PM- 10:00PM. Friday's Family Friendly Dinner, 5:30PM (open to the public).

**PROBLEMS WITH DRUG OR ALCOHOL ADDICTION** in a loved one? Contact Drug Rehab Resource free confidential consultation. 1-866-649-1594 or www.drugrehabresource.net.

**SPRUCE GROVE ELEVATOR TOURS,** Tues-Sat, 9:00-3:00PM. Info 960-4600.

**UNITED CHURCH THRIFT SHOP:** North end Curling Rink, Onoway. Open Fri & Sat, 10AM-4PM.

**VOLUNTEER TUTOR ADULT LITERACY PROGRAM:** Need assistance with reading/writing, English language (ESL) or Basic Computer skills? Free 1-on-1 tutoring! Carla Burkell, 780-554-2940, email: literacy@lsac.ca

**WATER SAMPLE DROP OFF:** Tues Onoway Aspen Health Services. Drop off 1:00-2:30PM.

## SOCIAL EVENTS

**ALBERTA BEACH & DISTRICT ACTIVE 50+ CLUB ACTIVITIES:** Mon 7PM Darts; Tues 7:30PM Crib; Wed 1PM Bridge. Thurs 7:30PM Euchre; Mon, Wed, Fri 8:30AM Aerobics/Fitness. Everyone Welcome.

**BADMINTON:** Wed, 7:00PM, Barrhead High School Gym. Jamie (780)674-8974 or (780)674-6974.

**COME PLAY CRIB:** Fridays, 7:30PM at Darwell Seniors Hall; lite lunch is served. All ages!

**COUNTRY QUILTERS** in Stony Plain house a "Sew in Tuesday", 2<sup>nd</sup> Tuesday of every month, from 10-3PM. Drop in \$5/member, \$6/non-members. Contact Cindy 780-963-7170.

**JR. SCRAPBOOKING** Wed 4-6PM. Pre-register by Tues evg. Mayerthorpe Public Library www.mayerthorpepubliclibrary.ab.ca (780)786-2404

**"ME, YOU, & EVERYBODY"** Fun new local program for people of all ages with disabilities. Thursdays @ Alberta Beach Agplex from 10:00-11:00AM starting May. Funded Lac Ste Anne FCSS.

**ONOWAY GOLDEN CLUB:** Cards Tuesdays, 1PM. 1<sup>st</sup> Tuesday: Pot Luck Supper. 5023 49 Ave. 780-967-3436.

**ONOWAY HAVEN FUN & GET FIT!** Exercise Class with Video La Blast. Fridays 10:30AM at the Drop in Centre, 5023-49 Ave. PH: 780-967-2056.

**PANCAKE/BREAKFAST SOCIAL:** 3<sup>rd</sup> Sunday 9:00-11:30AM, Parkland Village Community Centre. \*except June, July, August

**RIVER TALKERS TOAST MASTERS CLUB,** Thursdays, 7-9PM. 32 Whitecourt Ave. Hilltop Community Church. Info Lorainne 286-5040.

**SANGUDO ART GROUP:** Wednesdays 9AM-12PM at Sangudo Community School. Info call 780-785-2112.

**SPIRITUAL LIVING STONY PLAIN INSPIRATIONAL CINEMA & DISCUSSIONS** at PERC Building (5413-51 St). 2<sup>nd</sup> 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 2<sup>nd</sup> & 4<sup>th</sup> Sunday of month. Meditation 10AM, inspirational sharing 10:30AM. PH 780-940-3032

**WHITECOURT SENIORS CIRCLE DROP IN CRIB** 1<sup>st</sup> & 3<sup>rd</sup> Sundays 10:00PM. 780-778-4950

**WRITERS PROGRAM:** Mayerthorpe Library, 1<sup>st</sup> & 3<sup>rd</sup> Wednesday at 1PM.

## MEETINGS

**1ST ONOWAY SCOUTS:** Registration, Mondays 6:30-8PM. Beavers 5-7; Cubs 8-11; Scouts 12-14. Kim 967-4339.

**2716 ROYAL CANADIAN ARMY CADETS,** Wednesdays 6:30-9:00PM at Mayerthorpe Legion. Youths 12-18yrs, Call 780-515-1842

**299 ROYAL CANADIAN SEA CADETS CORPS MACKENZIE:** Stony Plain Comm Center, Wed 6:30PM. Youths 12-18, 963-0843

**3053 (LAC STE ANNE) ROYAL CANADIAN ARMY CADET CORPS,** Onoway Historical Centre, Wed. 6:45-9:30PM. FREE program for youths 12+, Contact 3053army@cadets.gc.ca or 780-886-1586

**526 BARRHEAD AIR CADETS,** Wed 6:30-9:30PM, High School. Ages 12-18. 780-305-7233

**755 PARKLAND AIR CADETS** Thurs, 6:30-9:30PM Muir Lake School, ages 12-18. Info call 405-6585 or www.755aircadets.com.

**AA - MAYERTHORPE,** Kingsmen Hall, Thurs 8PM. (780) 786-2604 or (780) 786-1927

**AA - SANGUDO GOLDEN CLUB,** Tues 8PM call 786-4402/785-9214/785-3599

**AL-ANON - ONOWAY:** Meetings are at 7:00PM, Tuesday evenings, at the Onoway United Church.

**AL-ANON** Wednesdays, 8PM. Spruce Grove United Church, 1A Fieldstone Dr. 780-962-5205

**ALBERTA 55 PLUS:** Villeneuve Hall at 10AM. Meetings on 2<sup>nd</sup> Tues of month. Info: Donna 780-962-5933

**ALBERTA BEACH & DIST LIONS CLUB** meets every 4<sup>th</sup> Tues 7:00PM, Alberta Beach Agplex.

**ALBERTA BEACH AG SOCIETY** meets on the 4<sup>th</sup> Thurs of month, 7:00PM, Alberta Beach Agplex.

**ALBERTA BEACH MUSEUM** meets on the 2<sup>nd</sup> Wed, 7:00PM at Heritage House 924-3167.

**ALCOHOLICS ANONYMOUS:** The Journey of Hope Group, Fridays 8PM, (please arrive earlier). Present location in church basement 4805 - 50 St. Onoway

**BARRHEAD & AREA CANCER SUPPORT GROUP:** 4<sup>th</sup> Thurs. 6:30-8:00PM at Barrhead United Church.

**BARRHEAD ROYAL CANADIAN LEGION,** meeting every 2<sup>nd</sup> Thurs, 7PM at the Legion

Hall.  
**CHERRILL COMMUNITY ASSOC.** Monthly Meeting 1<sup>st</sup> Wednesday, 8PM at the Hall. 785-2825 \*Except Jan, July, Aug, Sept.  
**CHERRILL SILVER & GOLD SENIORS CLUB** Regular Meetings 1<sup>st</sup> Tuesday of month, Cherhill Seniors Hall. Call Rosamy 780-785-2625

**CHERISHED MEMORIES, PARENTS & TOTS** Wed & Fri, 10-12PM, Alberta Beach Agplex. Info call 780-902-4879 or 780-999-7622. \*Sept-June.

**Citizens Helping In Life's Defence (C.H.I.L.D.)** Join our Pro-Life meetings for the Spruce Grove/Stony Plain area once a month. Call Chris 780-963-6997.

**DARWELL & DISTRICT AG SOCIETY MEETINGS,** 8:00PM, 1<sup>st</sup> Monday, Darwell  
**DDRA MEETING,** 7:00PM, 2<sup>nd</sup> Mon, Darwell Centennial Hall 721-2690. \*except Jul/Aug/Dec

**GIRL GUIDES, BROWNIES & SPARKS** Thurs, 6:30PM, Onoway Heritage Centre. Info Laura, 780-967-1004.

**GREENCOURT COMMUNITY ASSOCIATION** meet 2<sup>nd</sup> Tuesday, monthly at 7:30PM at the hall. Info W. Jager (780) 786-4648.

**KINETTE CLUB OF MAYERTHORPE,** 7:30PM at Kinsmen Hall, 1<sup>st</sup> Tues of month. Contact: mayerthorpekinettes@gmail.com, Tracy: 780-786-0161.

**LAC STE ANNE ARMY CADETS,** Thurs, 6:30-9:30PM at Onoway Museum (780) 967-0443

**LAC STE ANNE COMMUNITY CHOIR,** Wednesdays 7PM at the Heritage Centre in Alberta Beach (50+ Club behind the hotel). Further info, call Diane @ 780 924-2348. \*Registration for Spring session - Jan. 8 & 15 - 6-7 pm.

**LAC STE. ANNE & LAKE ISLE WATER QUALITY MANAGEMENT SOCIETY:** 3<sup>rd</sup> Fri, 7PM, Alberta Beach Council Chambers.

**LAKE ISLE HALL COMMUNITY HALL BOARD MEETINGS:** 3<sup>rd</sup> Wed of each month @ 7:30PM at the Lake Isle Hall (Hwy 633 and RR55) Ph # 780-892-3121

**MAYERTHORPE HOSPITAL AUXILIARY ASSOC,** every 4<sup>th</sup> Mon, 5PM in Hospital Basement Education Room.

**MEN FOR SOBRIETY:** Wednesdays at 7:30PM, FCSS Building (#105, 505 Queen Street, Spruce Grove). Mike (780) 965-9991.

**MS SOCIETY PARKLAND COMMUNITY SUPPORT GROUP** Are you diagnosed with MS and have questions? Last Tues of month, 7-9PM, Westview Health Centre. Cassy 780-471-3034 \*Sept-June

**NA MEETING,** Tuesdays 7:00PM Poplar Valley Church (780)514-6011

**ONOWAY & DIST HERITAGE SOCIETY:** 2<sup>nd</sup> Wed of each month, 7:00PM, Onoway Legion

**ONOWAY & DISTRICT HISTORICAL GUILD:** 3<sup>rd</sup> Wed 7PM, Onoway Museum. 967-5263 or 967-2452.

**ONOWAY & DISTRICT QUILT GUILD:** Every 2<sup>nd</sup> Thurs, 10AM-4PM, @ the Lac Ste. Anne Chateau Activity Room. Info, Ph Lyla @ 780-967-2629.

**ONOWAY ROYAL CANADIAN LEGION** General Meetings, 1<sup>st</sup> Mon, 7PM. \*Sept-June

**RICH VALLEY AG SOCIETY BOARD MEETINGS:** at the Agplex on the 2<sup>nd</sup> Wed of the month. 7:00PM.

**RIVER TALKERS TOASTMASTERS CLUB** Build confidence, speaking, leadership & listening skills. Thursdays 7-9PM at Eagle River Casino. Call Melinda Tarcan, (780)778-1180.

**SANGUDO PAINTING GROUP:** Every Thurs, 9AM-12PM at Sangudo Community School. Info, call 780-785-2112.

**SUNDOWNERS TOASTMASTER CLUB:** Mon (excl. Holidays) 7:30-9:30PM. St. Matthew's Church, Spruce Grove. Judy 960-5258

**WEIGHT WATCHERS** Alberta Beach Agplex - Mondays, weigh in 6:30PM. Meeting at 7PM.

**WESTLOCK & AREA CANCER SUPPORT GROUP:** 3<sup>rd</sup> Wed. 6:30-8:00PM at Westlock Library.

# Church Directory

<p><b>Rich Valley Community Church</b></p> <p>Sunday School 10:00a.m.</p> <p>Worship Service 11:00a.m.</p>	<p><b>Catholic Parish of Lac Ste. Anne</b></p> <p>Sunday 10:00a.m.</p>		<p><b>Mayerthorpe Baptist Church</b></p> <p>Worship Service Sunday 10:30a.m.</p> <p>Children's Church 10:30a.m.</p> <p>4606-54 St. Mayerthorpe (780) 786-2677</p>	<p><b>Alberta Beach Alliance Church</b></p> <p>Sunday Worship Service &amp; Kid's Church 11:00a.m.</p> <p>Sunday School 10:00a.m.</p> <p>(780) 924-3282</p>	<p><b>St. John's Anglican Church</b></p> <p>Onoway Sunday Service 10:00a.m.</p> <p><b>Everyone Welcome</b></p>
<p><b>St. John's Lutheran Church</b> Alberta Beach</p> <p>Sunday Service 11:00a.m.</p> <p>Sunday School</p>	<p><b>Zion United Church</b></p> <p>Sunday Service 10:00a.m.</p> <p>Sunday School</p> <p>Serving Alberta Beach, Wabamun, Darwell &amp; Lake Isle, Onoway &amp; Area (780) 924-3351</p>	<p><b>Sangudo United Church</b></p> <p>Worship Service 3<sup>rd</sup> Sunday 11:00a.m.</p> <p>4907-50 Ave. Sangudo, AB</p>	<p><b>St. Mary's Anglican Church Service</b></p> <p>Holy Communion 2<sup>nd</sup> Sunday each month 11:00 a.m. at Sangudo United Church</p> <p>Reverend Barry Rose Officiating</p>	<p><b>Cherhill Community Church</b></p> <p>Sunday School 10:00a.m. - 11:00a.m.</p> <p>Worship Service Sunday 11:00a.m.</p>	<p><b>St. Michael Lutheran Church</b></p> <p>Sunday Services 1<sup>st</sup> &amp; 3<sup>rd</sup> Sunday at 2:00p.m.</p> <p>Pastor Rick Chappell (780) 674-2618 Mystery Lake</p>
<p><b>Trinity Lutheran Church (LC-C)</b> The Church of the Lutheran Hour - Rockyfort Bridge Pastor Dan Hansard Church (780) 778-2055</p> <p>Sunday Worship 9:00a.m.</p> <p>Senior's Service &amp; Cottage Bible Study - Phone for locations</p>	<p><b>Mayerthorpe Pentecostal Assembly</b></p> <p>P.A.O.C. Rev. Arnold Lothoiz</p> <p>Sunday 10:30a.m. Morning Service Tuesday 7:30p.m. Ministry Training (780) 786-2141</p>		<p><b>Onoway Baptist Church</b></p> <p>Sunday Service 10:30a.m.</p> <p>Pastor Greg Garbutt (780) 967-2266</p>	<p><b>Roman Catholic Church</b></p> <p>St. Agnes' Parish, Mayerthorpe Sunday 9:00a.m.</p> <p>St. Elizabeth Parish, Evansburg Saturday 7:00p.m. (780) 786-2032</p>	<p><b>Calahoo Alliance Church</b></p> <p>Family Worship Service Sunday 10:00a.m.</p> <p>For Info Call Jerry (780) 974-7734</p>

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