



COMMUNITY VOICE

YOUR LOCAL NEWSPAPER

Serving: Carvel, Darwell, Drayton Valley, Duffield, Entwistle, Evansburg, Fallis, Gainford, Parkland County, Seba Beach, Tomahawk, Wabamun, Wildwood, Spruce Grove and Stony Plain.

December 22, 2020

HAPPY
Holidays

Extra, extra big thanks to all of our readers and advertisers this holiday season! We really appreciate your continued support.

May 2021 bring plenty of good health and good news for you and yours.

ALBERTA RCMP ENFORCES SAFE, SOBER DRIVING THIS HOLIDAY SEASON

Submitted by Alberta RCMP Traffic Services

Though the ways we celebrate the holiday season may have changed this year, the dangers of driving impaired have not. The Alberta RCMP is working to promote safe, sober driving through National Impaired Driving Enforcement Day on Saturday, Dec. 5. As part of the annual, nation-wide initiative, Alber-

ta RCMP will be patrolling our provincial highways and conducting check stops, ensuring impaired drivers are apprehended and removed from the roads.

"In 2019, over 6,000 impaired driving-related charges were laid, and approximately 30% of all fatal collisions in Alberta RCMP jurisdictions involved alcohol or drugs," explains Supt. Gary Graham, Alberta RCMP

Traffic Services. "Please plan ahead and find a safe means of transportation to and from your holiday destinations."

The Alberta RCMP is asking motorists to remember the following this December:

- Driving while under the influence of drugs or alcohol impairs your judgment and reaction time.
- Impaired driving is criminal and dangerous.
- Individuals with a Grad-

uated Driver's Licence must abide by the zero tolerance law. (Government of Alberta, 2020)

• Impaired driving is always preventable and can always be avoided. Call a taxi/ride-share service, use a designated driver, or stay the night.

"We want Albertans to know that it is never okay to get behind the wheel while under the influence of drugs or alcohol," says Supt. Rick Gardner, Alberta Traffic Sheriffs. "You risk not only your own safety, but also the lives of others."

To learn about newly implemented provincial sanctions surrounding impaired driving, please visit the Government of Alberta website. For more traffic safety information, follow us on Facebook @RCMPinAlberta and Twitter @RCMPAlberta.



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:



and our Delivery Team:

Wes
Bobbi
Terry
Kip
Jennifer

COMMUNITYVOICE
YOUR LOCAL NEWSPAPER

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

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ALBERTA RCMP WANTS YOU TO RECEIVE YOUR PARCELS!

Submitted by Alberta RCMP

Edmonton – 'Tis the time of year when people are sending gifts and receiving gifts through the mail. During the pandemic, more and more people have been shopping online which means there will be an increase of items delivered through the mail. We want everyone to have a happy holiday and receive everything they've ordered.

So far in 2020 (January to October), there have been over 670 reports of mail theft in Alberta RCMP jurisdiction. Last year, in all of 2019, there were over 4,000 occurrences of mail theft within Alberta RCMP jurisdiction.

Here are some tips for keeping your mail safe:

- Check your mail every day.
- If you plan to be away, have a trusted neighbour or family member check your mail.
- Plan to be home when packages are supposed to arrive or arrange an alternate pickup location.
- Don't mail cash.
- Track your shipments, and if possible, opt for a "signature required" delivery.
- Consider installing surveillance cameras.

For the month of December, follow #MailSafety for more safety tips and follow our social media accounts on Facebook (@RCMPinAlberta), Twitter (@RCMPAlberta) and YouTube (RCMP-GRC Alberta).

RCMP encourage the public to report any criminal or suspicious activity to police. Reports tell us where

to look, who to look for, and where to patrol in the future. If you see a crime in progress, dial 911. If you wish to remain anonymous, contact Crime Stoppers at 1-800-222-8477 (TIPS), online at www.P3Tips.com or by using the "P3 Tips" app available through the Apple App or Google Play Store.

JOKE of the week

As a little girl climbed onto Santa's lap, Santa asked the usual, "And what would you like for Christmas?"

The child stared at him open mouthed and horrified for a minute, then gasped: "Didn't you get my E-mail?"



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WE DONT HAVE ANY OTHER LOCATION ANYWHERE

NEW HOURS

9:30AM-6:00PM

Monday to Friday

A MESSAGE FROM MLA MARK SMITH

Submitted by MLA Mark Smith | Drayton Valley – Devon Constituency

The fall sitting of the legislature has come to an end. For the past several months, your UCP caucus has been working tirelessly to honour the commitments we made to you during the election, while also protecting lives and livelihoods as we continue to navigate the COVID-19 pandemic and implement Alberta's Recovery Plan. From introducing legislation and updating programs to developing a safe school re-entry plan to ensure your children continue to receive the world-class, high-quality education they deserve, Alberta's government has been working hard to make life better for everyday families and businesses.

In October, we acted to protect construction jobs in the province. We heard very loudly from contractors and subcontractors in the construction industry that they were struggling financially because they were not being paid on time. Through amendments made to the Builders' Lien Act, we are

ensuring that they receive timely payments for their work, allowing them to support their families.

In November, as part of an ongoing review of the Police Act, we acted to address the concerns raised around policing in Alberta and banned carding. We believe in improving policing, not defunding. However, we also recognize the concerns that exist in our communities, and that is why after years of inaction by the NDP, we announced this ban. By making this long-overdue change, Alberta's government is correcting a mistake from the past and ensuring the public knows that the police are there for them – to serve and to protect.

We have also been hard at work to protect lives and livelihoods as we continue to respond to the rapidly evolving pandemic. Fall 2020 saw our kids return to school after months of at-home learning and the summer break. To support a safe school year, Alberta's government provided school authorities with access to nearly three-quarters of a billion dollars in

taxpayer funding, including funding for masks and capital upgrades. This funding, coupled with health measures like cohorts, has helped keep our kids safe since the school year began.

We quickly recognized the impact that COVID-19 was having on faith-based and cultural organizations. These organizations play important roles in the lives of Albertans, and they swiftly adapted to continue bringing hope, support and connection to their communities from a distance. We realized that these organizations needed support to help them be there for their communities during this period of increased stress. That is why, as part of Alberta's Recovery Plan, we established the new Faith-based and Cultural Facility Relaunch Grant to help ensure that cultural and religious communities can safely meet.

We have also introduced strong new public health measures to slow the spread of COVID-19 and to protect our health care system. In the wake of these new measures, we are providing affected businesses with

historic support through the Small and Medium Enterprise Relaunch Grant. In short, we are tripling the second round of the benefit from \$5,000 to \$15,000, and reducing the revenue-loss threshold from 40 per cent to 30 per cent. This means many Alberta businesses will be eligible for \$20,000 of support between the first and second rounds of the benefit. We know the new measures won't be welcomed by all, but the number one duty of any government is to protect its people, and that's what we're doing.

This Christmas season, we want to encourage you to shop local and support local businesses. We are all facing this pandemic together, and by supporting each other, we will get through it together.

Your UCP MLAs are continuing to work hard representing you and keeping the promises we made to you in 2019. This will continue into the new year, and we will keep fighting to ensure Alberta's economy recovers while protecting your lives and livelihoods.

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64x24 SHOP & kitchen/offc/bathrm
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WELCOME HOME JASPER PARKS CANADA FIREFIGHTERS

Submitted by Gerald Soroka, MP for Yellowhead

I was pleased and honoured to read the article by Joanne McQuarrie about our Jasper Parks Canada firefighters in the Jasper Fitzhugh paper on December 9, 2020. Our firefighters returned home in October after helping in the Lions Head fire in Oregon from September 17 to October 2nd. There were 25 in total – a 20-pack unit crew, four task force leaders, one helicopter manager and a Parks Canada representative. The fire crew patrolled the pe-

rimeter of the areas on fire and were given a section of the area to patrol and extinguish hot spots. Hundreds of thousands of people, as well as 500,000 were evac-

uated at one point.

The Jasper crew included Brett Haug, fire technician, Beau Michaud, task force leader, along with Clayton Prail, Sean Buckle, Adam

McNutt, Coulter Schmitz and Christine Brown.

All our firefighters deserve our appreciation and thanks.



Merry Christmas to All.

Enjoy a wonderful holiday season. I look forward to serving you as your MLA in the New Year.

MARK SMITH
MLA FOR DRAYTON VALLEY-DEVON

TEL: (780) 542-3355 TOLL FREE: 1-800-542-7307



PARKLAND COUNTY HOLIDAY OFFICE HOURS

The Parkland County Centre, County Services Building and Agricultural Services Building staff will be available by phone or email from 8:30 a.m. until 12:00 p.m. on December 24, 2020 and will be closed for the holidays from December 25, 2020 to January 1, 2021.

We apologize for any inconvenience this may cause. Staff will be available January 4, 2021 at 8:30 a.m.

ANIMAL SHELTER HOURS:

While the Animal Shelter is closed to walk-ins, staff will be available by phone from 8:30 a.m. - 12:00 p.m. on December 24, 2020. The Shelter will be closed for the holidays from December 25, 2020 to January 1, 2021.

Please note: Shelter staff and officers will be available if needed during the closure. Drop-offs and pick-ups will be by appointment only. Please call 780-968-8400 to book an appointment.

TRANSFER STATION HOURS:

ALL COUNTY TRANSFER STATIONS

CLOSED: December 25, 2020 & January 1, 2021
OPEN: December 26 - 31, 2020 (regular hours)

KAPASIWIN

December 24, 2020 from 10:00 a.m. – 3:00 p.m.

PARKLAND COUNTY TRANSFER STATION

December 24, 2020 from 8:00 a.m. – 3:00 p.m.
December 31, 2020 from 8:00 a.m. – 4:45 p.m.

Throughout the holiday season, our after-hours line will be accessible for matters requiring immediate attention: 780-968-8400

PLEASE NOTE: Essential services will be maintained during the holiday season.



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WE WANT TO EARN YOUR BUSINESS! • WE WANT TO EARN YOUR BUSINESS!



SAVE ON USED VEHICLES!

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2019 FORD MUSTANG CONVERTIBLE

Power, performance and great looks in this Kona Blue 2019 Ford Mustang Convertible. Everything you love about a Mustang with a 2.3L V6 engine, power convertible roof, Blue Tooth wireless connectivity, anti-theft alarm system and more!



\$253
BI-WEEKLY OAC STOCK #RE001

2018 FORD F150 XLT CREW CAB

Work or play, this 2018 Ford F150 XLT Crew Cab in Oxford White gets it done! Features include a 3.5L V6 engine, ABS Driveline Traction Control, auto locking hubs, dusk sensing headlights, rear view camera and more!



\$273
BI-WEEKLY OAC STOCK #RD002

2019 FORD ESCAPE TITANIUM

Ford Escape is one of Canada's favourite SUVs. This **Certified Pre-Owned** Ruby Red Metallic 2019 Ford Escape Titanium features a 2.0L EcoBoost engine, Titanium Sports Appearance Package, hands-free lift gate, Panoramic Vista Roof and more!



\$221
BI-WEEKLY OAC STOCK #OP148

2016 FORD FIESTA SE

The little car with plenty of attitude. This Magnetic 2016 Ford Fiesta SE features the Sports Appearance Package with a 1.6L engine, Sync-3, heated seats, voice-activated Navigation and more!



\$99
BI-WEEKLY OAC STOCK #OP161

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WE WORK IN THIS COMMUNITY!
WE LIVE IN THIS COMMUNITY!
WE ARE LOCAL!



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Disclaimer: There are many options for purchasing your next vehicle. The above are just a few examples. All payments include \$495 Admin Fee, \$6.25 AMVIC fee and GST. 2019 Ford Escape Titanium. (STK# OP148) Selling price: \$32,900.00. GST: \$1645.00. Amount to finance: \$34,460.64. Down payment: \$2000. Cost of borrowing: \$1915.64. Term: 72-months at 1.90%. Payment: \$220.99 bi-weekly OAC. 2016 Ford Fiesta SE (STK# OP161) Selling Price: \$13,500.00. GST: \$675.31. Amount to finance: \$12,981.56. Cost of Borrowing: \$2485.84. Term: 72-months at 5.99%. Down payment: \$1200.00. Payment: \$99.15 bi-weekly OAC. 2019 Ford Mustang Convertible (STK# RE001) Selling Price: \$33,900.00. GST: \$1695.31. Amount to finance: \$33,101.56. Cost of Borrowing: \$6341.48. Term: 72-months at 5.99%. Down payment: \$2500. Payment: \$252.84 bi-weekly OAC. 2018 Ford F150 XLT Crew Cab. (STK# RD002) Selling Price: \$40,500.00. GST: \$2025.31. Amount to finance: \$40,531.56. Cost of Borrowing: \$9134.42. Term: 84-months at 5.99%. Down payment: \$2000.00. Payment: \$272.89 bi-weekly OAC. Bank fees dependent on financial institution. Drayton Valley Ford is proud to be an AMVIC licensed dealership. Please see us for more details and information.

• WE WANT TO EARN YOUR BUSINESS! • WE WANT TO EARN YOUR BUSINESS!

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.



SEASON'S GREETINGS

Customers like you mean so much to us.
Thank-you for sharing your time, friendship and joy
with us during 2020. We greatly appreciate your
support and wish you all the best this Holiday Season.
Wish you Merry Christmas & Cheers to the New Year!

From Our Pharmacy Team

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PHARMACY**

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Phone: 780-786-0185 Fax: 780-786-0186



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.

This Holiday Season
SHOP
Local

Businesses have faced an extremely difficult year as a result of COVID. This holiday season let's help them out by shopping local.

#SHOPLOCAL

-  GeraldSoroka.com
-  Gerald.Soroka.c1@parl.gc.ca
-  780-723-6068
-  @GeraldSorokamp
-  @geraldsoroka



Gerald Soroka, MP
Yellowhead

Warmth & Wonder

at this magical time of year



SHANE GETSON
MLA for LAC STE. ANNE-PARKLAND



Merry Christmas

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

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!

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."

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 me I pray.
 Bless all the dear children,
 In thy tender care.
 And take them to heaven,
 To be with thee there.



THANKS FOR MAKING OUR YEAR

Snow Special

At Christmas time and all year long, we truly appreciate the friendship and support of neighbours like you.

We hope the warmth of the season fills your heart with happiness, peace and contentment.

From our family to yours, Merry Christmas!

Searle Turton
 MLA for Spruce Grove-Stony Plain Constituency

60-210 McLeod Ave. Spruce Grove, AB T7X 2K5
 PH: 780.962.6606 Fax: 780.962.1568
 SpruceGrove.StonyPlain@assembly.ab.ca

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!



Best Wishes All Around

Here's hoping your holiday delights you in every way.
From Council & Staff

VILLAGE OF WABAMUN
 Village on the Lake

Wishing You Cartloads of Joy

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

Merry Christmas, and thanks for choosing us!

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

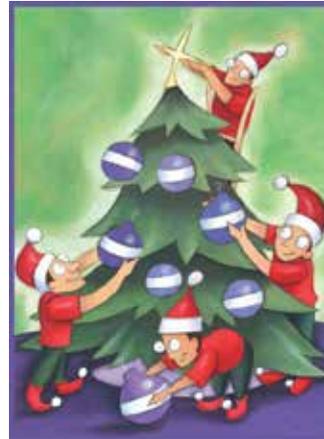
THE FIRST NOEL

The first Noel the angel did say
 Was to certain poor shepherds in fields as they lay;
 In fields as they lay, keeping their sheep,
 On a cold winter's night that was so deep.
 Noel, Noel, Noel, Noel,
 Born is the King of Israel.
 They looked up and saw a star
 Shining in the east beyond them far,
 And to the earth it gave great light,
 And so it continued both day and night. Refrain
 And by the light of that same star

Three wise men came from country far;
 To seek for a king was their intent,
 And to follow the star wherever it went. Refrain
 This star drew nigh to the northwest,
 O'er Bethlehem it took its rest,
 And there it did both stop and stay
 Right over the place where Jesus lay. Refrain
 Then entered in those wise men three
 Full reverently upon their knee,
 And offered there in his presence

Their gold, and myrrh, and frankincense. Refrain
 Then let us all with one accord
 Sing praises to our heaven-

ly Lord;
 That hath made heaven and earth of naught,
 And with his blood mankind hath bought. Refrain



GREETINGS, FRIENDS!
 You make it all worthwhile for us! Merry Christmas and many thanks.
 from Executive & Membership of
RCL Wildwood Br. 149
 Wildwood, AB 325-2015

COVID-19 INFORMATION

NEW MANDATORY HEALTH MEASURES

Prevent the spread and save lives



Social gatherings prohibited



Masks mandatory province-wide



Fines for non-compliance

alberta.ca/covid19



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.

The Full MERRY

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

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

**Merry Christmas
from the Staff &
Managment at**

**Wabamun
Hotel 892-2224**



Wabamun

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.



Jordy Howlett, Brandon Wagner, and Brady Gilchrist for receiving an Agricultural Bursary!



Parkland County would like to congratulate Jordy Howlett, Brandon Wagner, and Brady Gilchrist for receiving an Agricultural Bursary!

We would like to recognize them for their hard work and dedication of study to the field of Agriculture, and their commitments to the community.

www.parklandcounty.com/scholarships



Filled With Our Gratitude



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

Merry Christmas

from Kyle & Ann at

Wildwood Bigway

Wildwood, AB

(780) 325-3870

HAPPY HOLIDAYS

The list of people we'd like to thank is long, but your name is definitely on it! Best wishes to all our neighbours, customers and friends for a most joyous holiday season!

A SPECIAL TOUCH

Wildwood, AB 325-2523

Names on ribbon: Sue, Tom, Barry, Jack, Paul, Kevin, Lisa, Tom, Lisa, Pat, Tom, Sam, Lisa, Pat, Janet, Fred, Lisa, Sam, Mary, etc.

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

Presenting Our Best Wishes



We hope your Christmas is filled with peace, joy, friendship and love. Thanks for your kind and generous support.

Merry Christmas
from the staff at

BEHIND THE SCENES

HAIR & MORE
Wabamun, AB 892-4546

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.

At This Season of Giving-



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

Thanks!
Wabamun I.D.A Pharmacy
Wabamun, AB 892-2278

TO OUR VALUED CUSTOMERS AT THE HOLIDAY SEASON



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

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

MERRY CHRISTMAS!

MARIANNE, AMANDA & FAMILIES
WABAMUN ATB FINANCIAL AGENCY
WABAMUN 892-7927

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.



Thank you for shopping locally!

May this holiday season deliver everything you've been wishing for and more.

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

TOMAHAWK GENERAL STORE

339-3930

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



Thanks A BUNCH!

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

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

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.



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

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



**Season's Eatings
& Many Thanks!**

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

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



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



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

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

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

Seba Beach, Alta 797-3838



SEASON'S GREETINGS

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

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



**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.

The Darwell and District Ag society would like to thank everyone for all there support through the years and wish everyone a very Merry Christmas and Happy New Year.

Darwell Ag Society
 Please follow us on our Facebook page
 and also Darwellag.com for updates.

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

*May peace be your gift at Christmas
and your blessing all year through!*



TIPPLE PARK MUSEUM
Evansburg, AB. 727-2240

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!

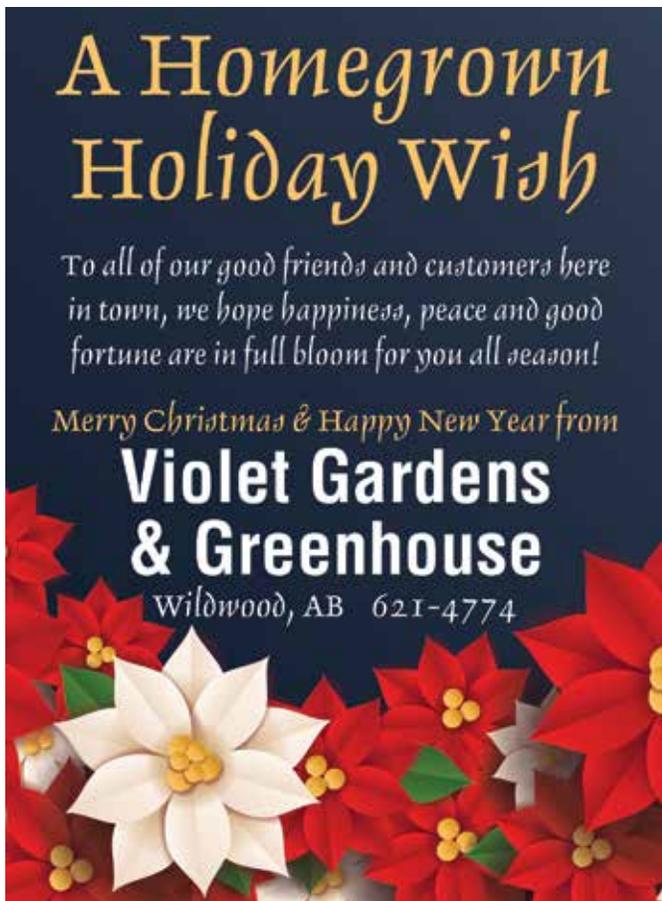
**A Homegrown
Holiday Wish**

*To all of our good friends and customers here
in town, we hope happiness, peace and good
fortune are in full bloom for you all season!*

Merry Christmas & Happy New Year from

**Violet Gardens
& Greenhouse**

Wildwood, AB 621-4774




**Now On Tap:
Our Best Wishes**

To all of the customers and friends who have filled
our year with so much cheer, thanks for hanging
out here! We sincerely appreciate your support,
and it's always our pleasure to serve you.

**We hope your holiday season is filled to the
brim with happiness and good fortune!**

Merry Christmas from Management & Staff at
EVANSBURG INN
Evansburg, AB 727-3621

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.

Pizza on Earth

Any way you slice it, we hope your holiday is a happy one! Thanks for choosing us, friends.

We truly appreciate your patronage, and we wish you all the best this Christmas from the Staff at

Wildwood 2 for 1 Pizza

Wildwood, AB 325-2330

At This Holy Time Of Year...

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

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

Seasons Greetings

from Management & Staff at

Claire's V&S

Evansburg, AB 727-3868

Friends Like You Make Christmas So Bright

To all of the kind folks who have dropped in on us this year, we'd like to say thanks and let you know how much your visits mean to us.

We're grateful to belong to such a warm and friendly community, and we look forward to spending another wonderful year with all of you.

We hope you enjoy a very merry Christmas and a happy, healthy New Year!

from our family to yours!

Jane's Hair Care

Wildwood, AB 325-3749

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 CHRISTMAS TREE

O Christmas tree,
O Christmas tree! How are thy leaves so verdant!
O Christmas tree, O Christmas tree, How are thy leaves so verdant!

Not only in the summer-time,
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 Christ-

mas 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!

Merry Christmas

from  Yellowhead County



Yellowhead County would like to wish you and yours all the best this joyful season. Thank you for helping to build a better community for present and future generations.

Happy holidays from the council and staff of Yellowhead County.

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.

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 op-
 pression shall cease
 Sweet hymns of joy in
 grateful chorus raise we,
 Let all within us praise His
 holy name.

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 pud-
 ding's done;
 Hurrah for the pumpkin
 pie.

WISHING YOU A
Merry Christmas
 AND A HAPPY NEW YEAR!

On behalf of Parkland County Council
 Mayor Rod Shaigec
 Councillor AnnLisa Jensen *Division 1*
 Councillor Jackie McCuaig *Division 2*
 Councillor Phyllis Kobasiuk *Division 3*
 Councillor Darrell Hollands *Division 4*
 Councillor John McNab *Division 5*
 Councillor Tracey Melnyk *Division 6*

and Executive Administration
 Laura Swain *Interim Chief Administrative Officer*
 Dave Cross *GM, Agriculture, Community & Protective Services*
 Rob McGowan *GM, Operations Services*

parkland county



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 to-

gether
 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.

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

- Make meal warm up w/ Turkey Special
- Eat Drink Be Merry!
- Pick up perfect Gift Card w/ wide selection
- Good Cheer in your cart w/ Grocery at the store

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

TIPPLE  PARK

Evansburg, AB
727-3740



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.

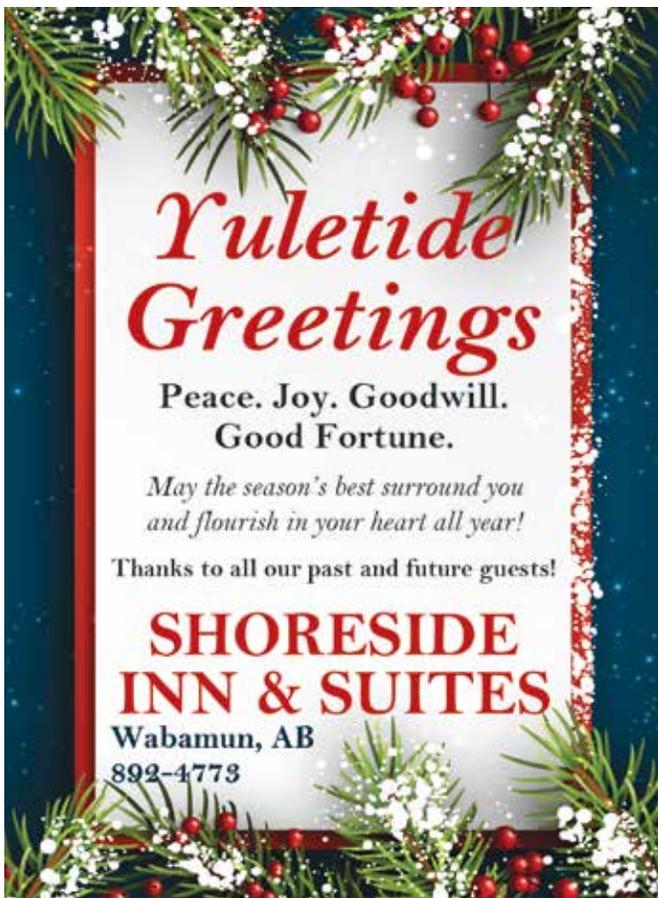
"I," said the Sheep, with the curly horn,
 "I gave Him my wool for His blanket warm;
 He wore my coat on Christmas morn."
 "I," said the Sheep, with the curly horn.
 "I," said the Dove, from the rafters high,
 "I cooed Him to sleep that He should not cry;
 We cooed Him to sleep, my mate and I."
 "I,"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



...“And To All A Goodnight!”

We want to keep building friendships with all of you out there!

Merry Christmas and a Happy New Year! From All Of Us At
Wildwood Agricultural Society
 New Members Welcome



Yuletide Greetings

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

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

Thanks to all our past and future guests!

**SHORESIDE
 INN & SUITES**

Wabamun, AB
 892-4773

Warmest Wishes



Here's one thing we know for sure:
 There's no place like home for the holidays,
 and folks like you are the reason.
Thanks for making our year so bright!



Wabamun, AB **892-4969**

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

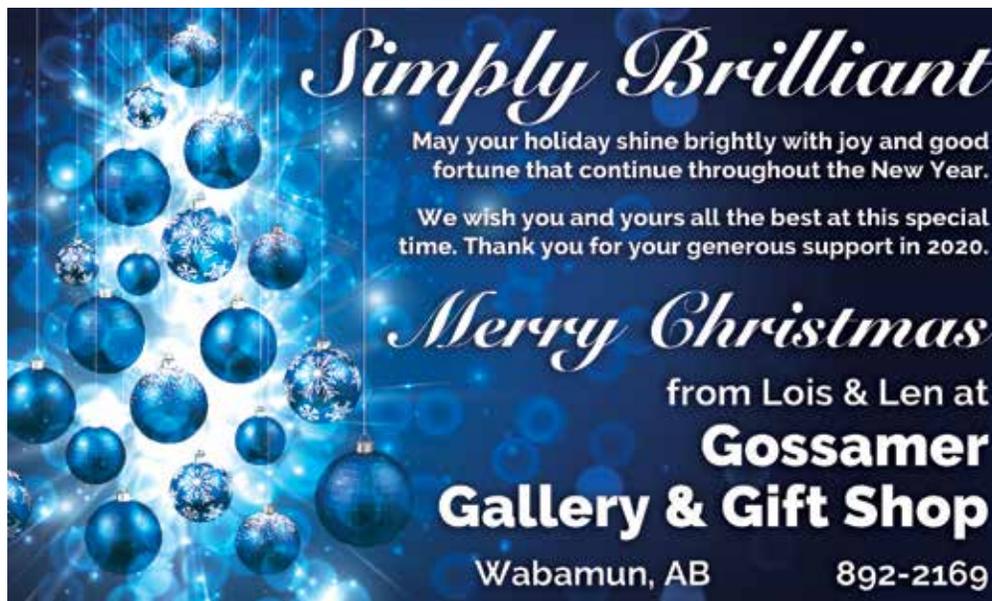
Dashing through the snow, in a one-horse open sleigh, Over the fields we go,

laughing all the way.
 Bells on bob-tails ring,
 making spirits bright,
 What fun it is to ride and
 sing a sleighing song to-
 night.

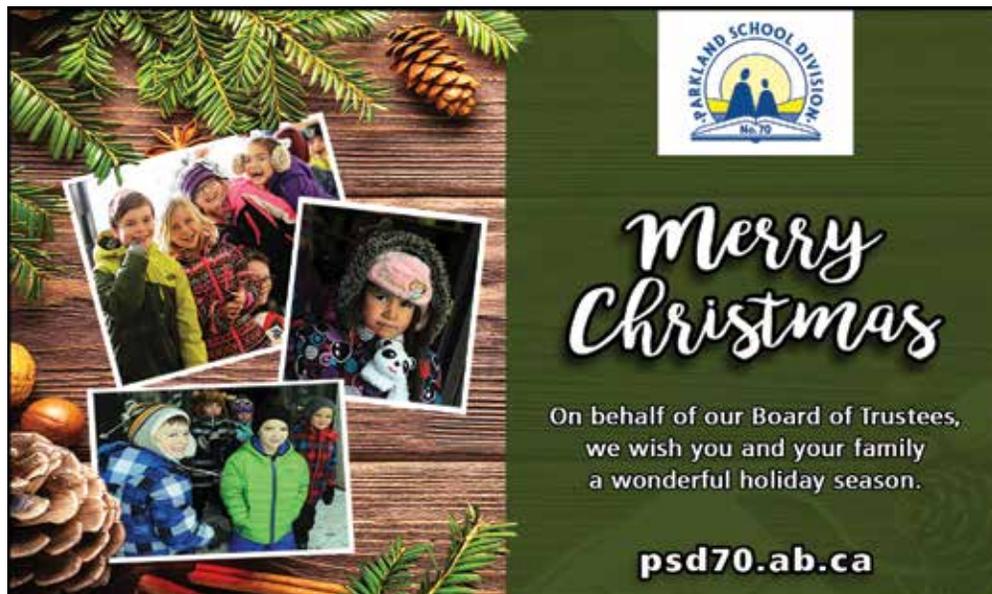
Chorus
 Jingle bells, jingle bells,
 jingle all the way!
 O what fun it is to ride in a
 one-horse open sleigh.
 Jingle bells, jingle bells,
 jingle all the way!
 O what fun it is to ride in a
 one-horse open sleigh.
 A day or two ago, I thought
 I'd take a ride
 And soon Miss Fanny
 Bright, was seated by my
 side;
 The horse was lean and
 lank, misfortune seemed
 his lot;
 He got into a drifted bank
 and we got upst

(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)



Simply Brilliant
 May your holiday shine brightly with joy and good
 fortune that continue throughout the New Year.
 We wish you and yours all the best at this special
 time. Thank you for your generous support in 2020.
Merry Christmas
 from Lois & Len at
**Gossamer
 Gallery & Gift Shop**
 Wabamun, AB 892-2169




*Merry
 Christmas*
 On behalf of our Board of Trustees,
 we wish you and your family
 a wonderful holiday season.
psd70.ab.ca

CAROL OF THE BELLS

Hark! how the bells
Sweet silver bells
All seem to say,
"Throw cares away."
Christmas is here
Bringing good cheer
To young and old
Meek and the bold
Ding, dong, ding, dong

That is their song
With joyful ring
All caroling
One seems to hear
Words of good cheer
From ev'rywhere
Filling the air
Oh how they pound,
Raising the sound,

O'er hill and dale,
Telling their tale,
Gaily they ring
While people sing
Songs of good cheer
Christmas is here
Merry, merry, merry, merry
Christmas
Merry, merry, merry, merry

Christmas
On, on they send
On without end
Their joyful tone
To ev'ry home
(repeat from the beginning)
Ding, dong, ding, dong.

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.

with our thanks at
Christmas

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

Happy Holidays

**Ginni, Bubbly & Staff at
Travellers Hut &
Gas Station**
Wabamun, AB 892-3252



Good Tidings to You!

With a song in our hearts, we thank you for a wonderful year
and wish you a blessed holiday. May the season deliver
all the joys, large and small, that make life so special.

Customers like you bring us joy all year, and
we truly appreciate your friendship and support.



Merry Christmas and Best Wishes
from Win, Kate, Roger & Kelly Campbell



**Wabamun
LAKE INN**

5020 51 Avenue, Wabamun, AB • (780) 892-2424

**LET THE GOOD TIMES
ROLL THIS CHRISTMAS!**



Hope there's plenty of cheer
to spare this holiday season
and all through the New Year.

ALL THE BEST TO ALL OF YOU!
From Everyone at
**Wabamun Lions
Bowling Lanes**
(780) 892-3619

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 broth-
er 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.

STONY PLAIN
Denture Clinic

Michael T. Thomas DD, FCAD Denturist

Suite 111, 4707 - 49 Avenue
Stony Plain, AB T7Z 2L6

PH 780 963 2426 FAX 780 963 2745

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
Kingle.
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.

VEGETABLES fresh FRUIT

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

Sobeys

SPRUCE GROVE 780 962 4121

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

Main Street, Stony Plain
780-963-2609



All Precious JEWELLERS

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5-50% off Until Dec. 24TH
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We do Engraving!



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(next to Something Else Restaurant),
SPRUCE GROVE

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Experienced
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Holiday Hours Starting on December 7

Mon - Fri 9:00am - 7:00pm
Saturday 11:00am - 5:00pm
Sunday 11:00am - 4:00pm



5015 50 Street, Stony Plain

780-968-0040

Our Christmas Hours are as follows:

December 1st to December 23rd

Mon – Wed 9am – 7pm

Thurs – Fri 9am – 9pm

Sat 9am – 7pm

Sun 10am – 5pm

Dec. 24: 9am – 3pm

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Jewellery Repairs &

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Harley Davidson Products

Give a Gift of a Canadian Diamond

www.bluediamondjewellers.com

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



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



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. 962-2575
SPRUCE GROVE 1-800-343-2988

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 some-time 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

way above par...
 That's what kind of friends and neighbors you are!
 Merry Christmas and many thanks!
 Season's Greetings from Len & Staff at



Kokanee Springs RV Park & Driving Range
 Seba Beach, AB
 797-3058

Let It Glow
Let It Glow
Let It Glow

Hope the spirit of the season fills your days with love, light and laughter!
 Merry Christmas, Friends!



F&L CANNABIS INC.
 Entwistle, AB Drayton Valley, AB
 727-4577 621-0420

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

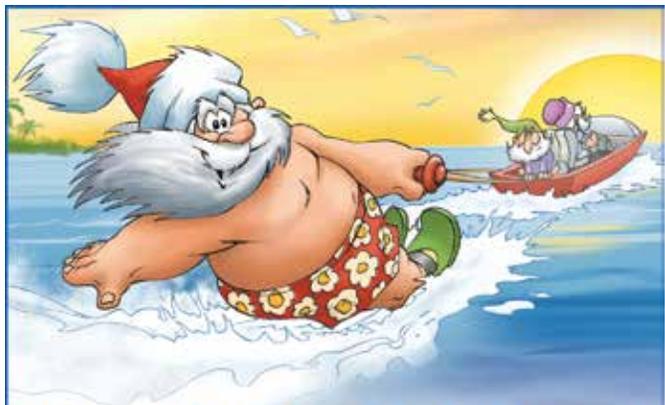
Christmas card I write,
 May your days be merry and bright
 And may all your Christmases be white

Wishing You Much Harmony And Joy At Christmas



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

Merry Christmas From
 Lloyd, Carol & Staff at
Tomahawk TEMPO
 Tomahawk 339-2575



Good Tidings to You!

Hope your holiday delivers boatloads of happiness, health, good times and good fortune. We're deeply grateful to all of the great customers who pulled for us this year. Thanks for your support!

Merry Christmas and best wishes, friends! from
Wabamun Marina & RV Park
 Wabamun, AB 892-3008

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!"

Deck THE HALLS

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

Woodland Lumber
 Evansburg 727-2964

Just For You At The Holidays

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

From Management and Staff

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

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.



TOP & DROP TREE SERVICES
 Family owned and operated since 1991
780-924-2014

A WISH FOR YOU



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

MERRY CHRISTMAS FROM SILVER SANDS GOLF RESORT

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

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



Christmas Holiday Hours
 We will be closed December 24, 2020 to January 4, 2021
 We will reopen to regular hours on January 5, 2021
 Reg Hours 8:00A.M. - 5:00P.M. Sat 8:00A.M. - 1:00P.M.
 Please make your feeding plans accordingly for the week we are closed.

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

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

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

*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, health 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
SERENITY FAMILY SERVICE SOCIETY - YOUR NOT-FOR-PROFIT SOCIETY

*All the
Best in the
New Year*

As we tie up another year, we're reminded of just how fortunate we are to do business in this warm and welcoming community. Thank you for your year-round support and friendship.

*We wish you and yours
a most merry and
beautiful Christmas.*

*Kori, Bruce
& Staff*
963-9877
Located in Stony Plain

ARMITAGE & MELVILLE
CHARTERED PROFESSIONAL ACCOUNTANTS

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 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.

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.

Entwistle Rodeo Association

**HO...HO...
ROWDY PARTNERS!**

Special
THANK YOU
to our
Rodeo
Sponsors

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

As we gear up for another holiday season, we'd like to send you our best wishes for a very merry Christmas and a happy New Year. **Thanks for your trust in us.**
We look forward to serving you again soon.

Merry Christmas from Mark & Staff at
**Trades Automotive
& Welding Ltd.**

892-4500 Wabamun, AB

THE CHRISTMAS SONG

Chestnuts roasting on an open fire,
Jack Frost nipping on your nose,
Yuletide carols being sung by a choir,
And folks dressed up like Eskimos.

Everybody knows a turkey and some mistletoe,
Help to make the season bright.
Tiny tots with their eyes all aglow,
Will find it hard to sleep tonight.

They know that Santa's on his way;
He's loaded lots of toys and goodies on his sleigh.
And every mother's child is going to spy,
To see if reindeer really know how to fly.

And so I'm offering this simple phrase,
To kids from one to ninety-two,
Although its been said many times, many ways,
A very Merry Christmas to you!

HERE WE COME A-WASSAILING

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

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

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

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

Sweet Tidings to You,

Our Valued Customers & Friends!

We love our customers and love our community! We appreciate all of your support and look forward to continuing to serve you! From our family to yours, we wish you a Merry Christmas and a Happy New Year!

.....

DRAYTON VALLEY

IGA Hometown Proud

Hope Your Holiday Sparkles

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

May this Christmas season shine with all the warmth, happiness and good fortune you deserve.

from Julie, Corrie & Patti

JULIES LTD.
Complete home decor!
WINDOWS, KITCHENS, BED & BATH
PH: 780-621-0045 5132-50 St. Drayton Valley



Have A Jolly Good Season!

We sure do appreciate your dropping in this past year.

*Merry
Christmas
& many thanks!*

***from the Owner,
Management
& Staff at***



CANADIAN TIRE

DRAYTON VALLEY (780) 514-7670

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 tiding did you hear?
Refrain

Come to Bethlehem and see
Him whose birth the angels sing;
Come, adore on bended knee
Christ, the Lord, the new-born King. Refrain
See him in a manger laid

Whom the angels praise above;
Mary, Joseph, lend your aid,
While we raise our hearts in love. Refrain

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!"

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.

A Christmas Wish for Our Cherished Friends

Blankets of snow coating the ground,
peace, joy and laughter all around.
May it find you surrounded by family and friends,
a picture-perfect holiday from beginning to end.

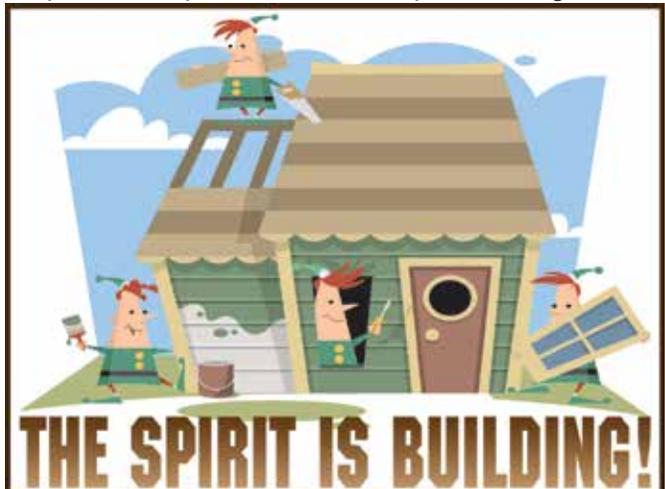
Merry Christmas To All & To All a Great Year!



From Corwin & Staff

VALUE DRUG MART

5014 - 56 Ave Drayton Valley
780.542.5366



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

With best wishes and gratitude from all of us.

From **Poplar Ridge Home Building Centre**

Drayton Valley, AB 542-5065

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!"

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!

TO!

Our Valued Friends & Customers

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

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

Lubers
EXPRESS
OIL CHANGE

No Appointment Necessary

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(780) 542-6880

HOME FOR THE HOLIDAYS

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

Carol Lapointe Professional Services

5108-53 Street
Drayton Valley

Ph: (780) 542-1571
Fax: (780) 542-7205

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"
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!"

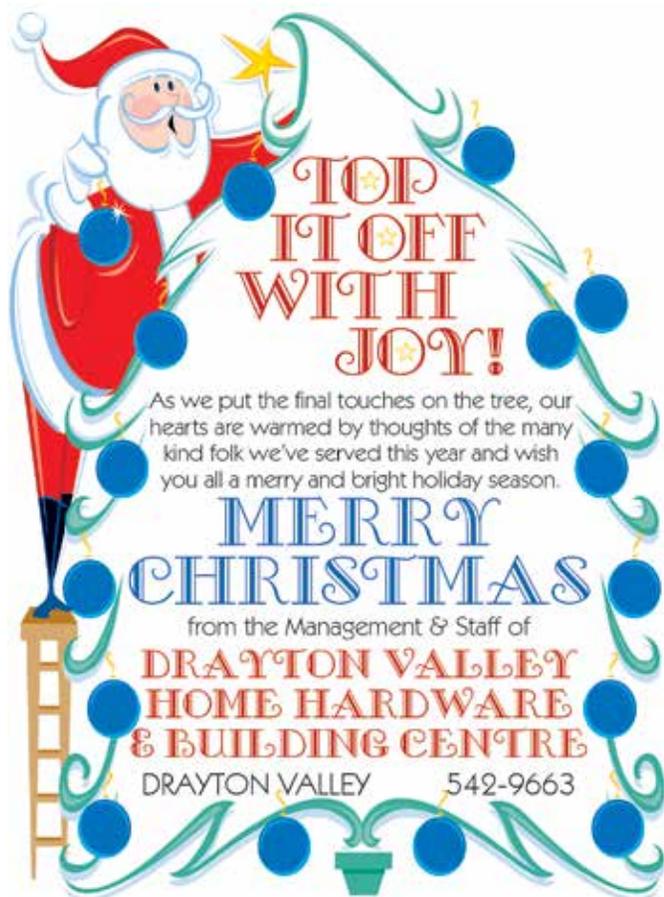
He looked to the sky

And heard jingle bells sound---

And then,

In a twinkling,

That tree man was gone!



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.
· Sauté 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.

OPEN UP TO CHRISTMAS!

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

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

MERRY CHRISTMAS
and Happy New Year!

First we take care of you and your family!

Then we take care of your car and contents!

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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 to learn more.

www.newscanada.com



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

Welcome the Season!
 It may be cold outside, but our hearts are warmed by thoughts of the many good people we've had the privilege to serve this year. Happy Holidays and thanks!



FOR-TEC INC.
 AUTOMOTIVE & HEAVY DUTY REPAIRS

780-542-7110 Drayton Valley

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.

CO-OP North Central HOLIDAY SHINE

Give the gift that sparkles with a CO-OP® Car Wash 5-Pack

SAVE UP TO \$109	5 PACK PLATINUM* CAR WASH	2 FOR \$70 (1 PACK FOR \$40)
SAVE UP TO \$69	5 PACK EXTREME** CAR WASH	2 FOR \$60 (1 PACK FOR \$35)
SAVE UP TO \$59	5 PACK PREMIUM' CAR WASH	2 FOR \$50 (1 PACK FOR \$30)
SAVE UP TO \$49	5 PACK REGULAR CAR WASH	2 FOR \$40 (1 PACK FOR \$25)

NOVEMBER 15 - DECEMBER 31

Visit us in-store for more details.

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

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.

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.

www.newscanada.com



Always Glad To Be Of Service!

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

Merry Christmas

From the Staff of

WIGHTY'S

TIRE & MECHANICAL

Evansburg, AB 727-4442

The First Noel

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

For your generous spirit, we are deeply thankful.

Merry Christmas
from the Staff at

METRIX GROUP LLP

CHARTERED PROFESSIONAL ACCOUNTANTS Evansburg, AB 727-2017

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.

www.newscanada.com

AT THE HOLIDAYS

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



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

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

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.



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



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**

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-

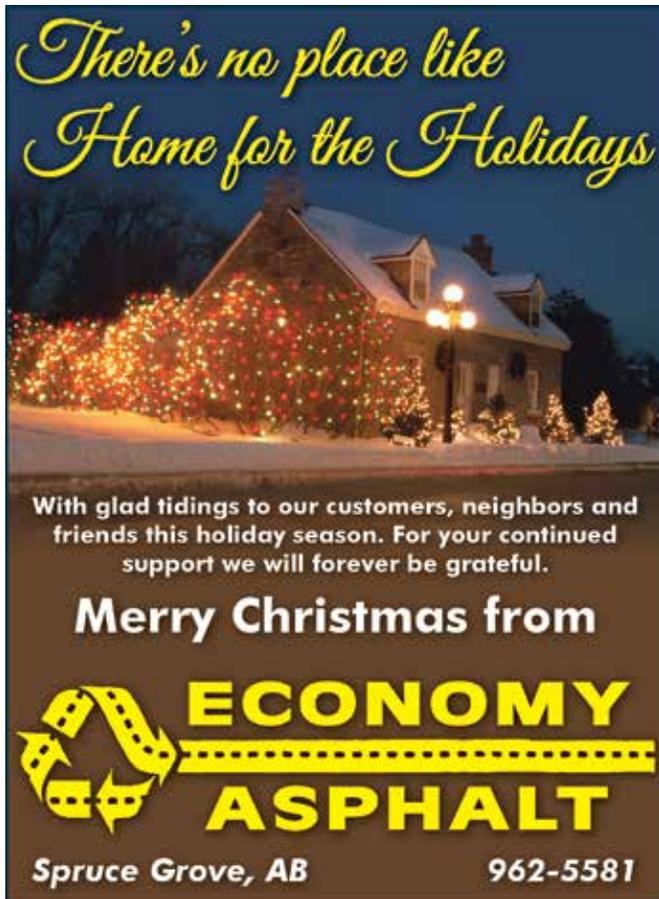
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- 1 teaspoon Worcestershire sauce
- 1/4 to 1/2 teaspoon salt
- 1/8 teaspoon hot sauce
- 1 pound jumbo lump crab meat, picked over for shells

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.



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



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

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)

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.



Thinking of going away?
We can help you!

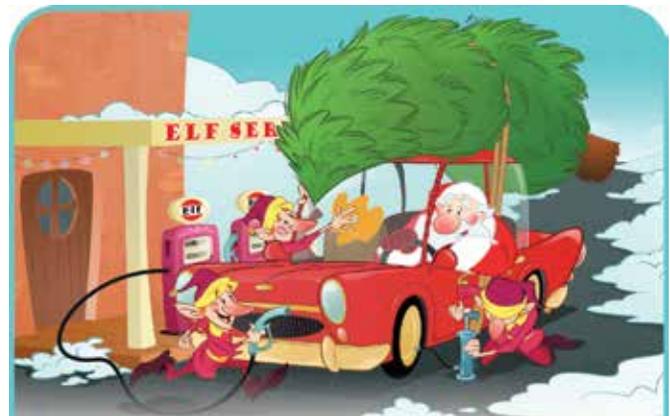
Merry Christmas

from Gary & Lesley at

THE DOG RANCH

Evansburg, AB

727-2652



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

Merry Christmas

From The Staff At

UFA

- Wildwood

Wildwood, AB

(780) 325-3866

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.

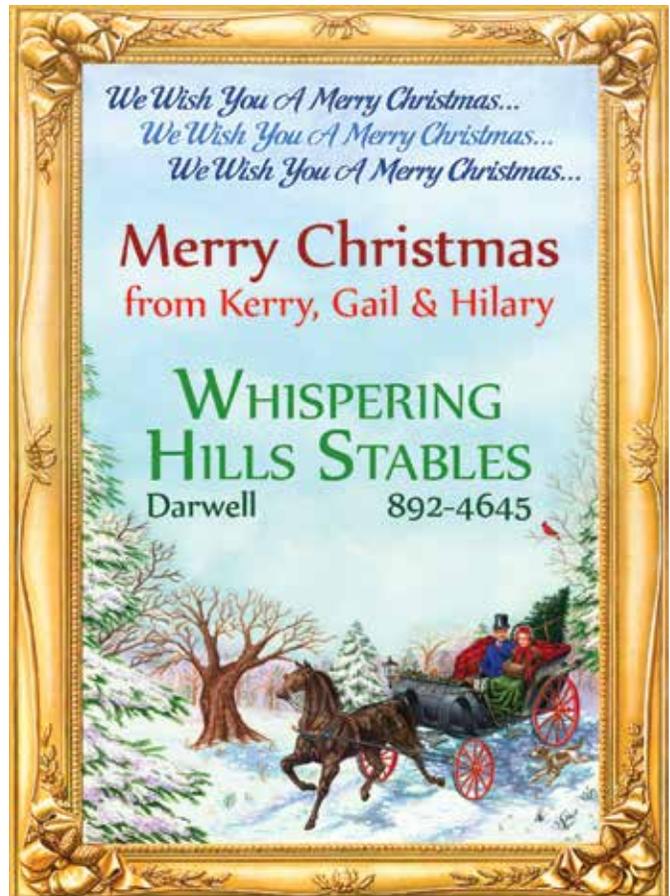


Thank YOU

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



*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
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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.

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.

Thinking of You at Christmas

At this special time of year, We wish you contentment, joy and cheer; Trimmed with a measure of gratitude, too For good friends and neighbors just like you!

Merry Christmas From Joe at
Zee Best Renovations
 Onoway, Alta Ph: 780-967-3898
 Cell: 780-915-3348

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

LW LIMB WALKERS TREE CARE LTD.

(780) 203-4705
 limb.walkers@hotmail.com

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 tbsp cocoa
- 1 1/2 cups extra coconut extra coconut to roll the balls

Instructions

1. In a large saucepan, combine the sugar, butter and milk.

2. Boil together gently over medium heat for 5 minutes or until mixture reaches about 230 degrees F on a

candy thermometer.

3. Mix together the oats, 1 cup coconut and cocoa.

4. Add the boiled mixture to the dry ingredients until well combined and chill well. until mixture is able to be shaped into 1 1/2 inch balls.

5. Roll the balls in additional coconut.

6. Makes about 4 dozen.

These should be stored in the fridge. These freeze very well

Notes

The 2 hour total time for preparation is an estimate and includes chilling time before the snowballs are rolled in the coconut.



WE KNOW IT GIVES US A LIFT TO SERVE YOU!

Many Thanks for your loyal support!

Merry Christmas from



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Get Carried Away!



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Thank you for doing business with us.

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**226 McLeod Ave
 Spruce Grove
 (780) 960-9212**

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 table-top 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.

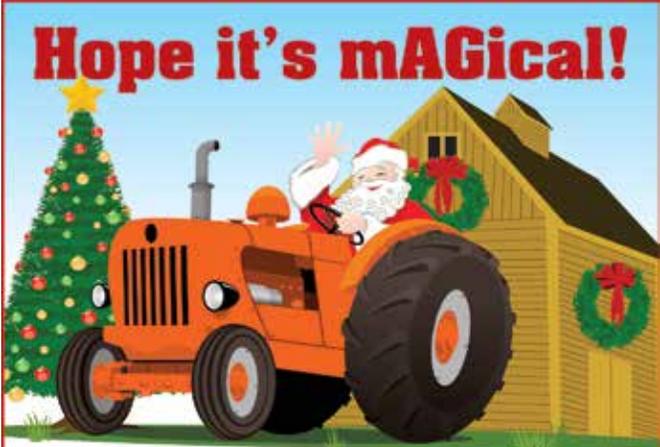
2. Line your largest baking sheet with baking parchment. Tip the dough onto a lightly floured work surface and roll to a rectangle about 30 x 40cm. Grate the marzipan over the surface and scatter over the orange zest, fresh cranberries, 75g dried cranberries, 25g pistachios and 3 tbsp caster sugar.

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.



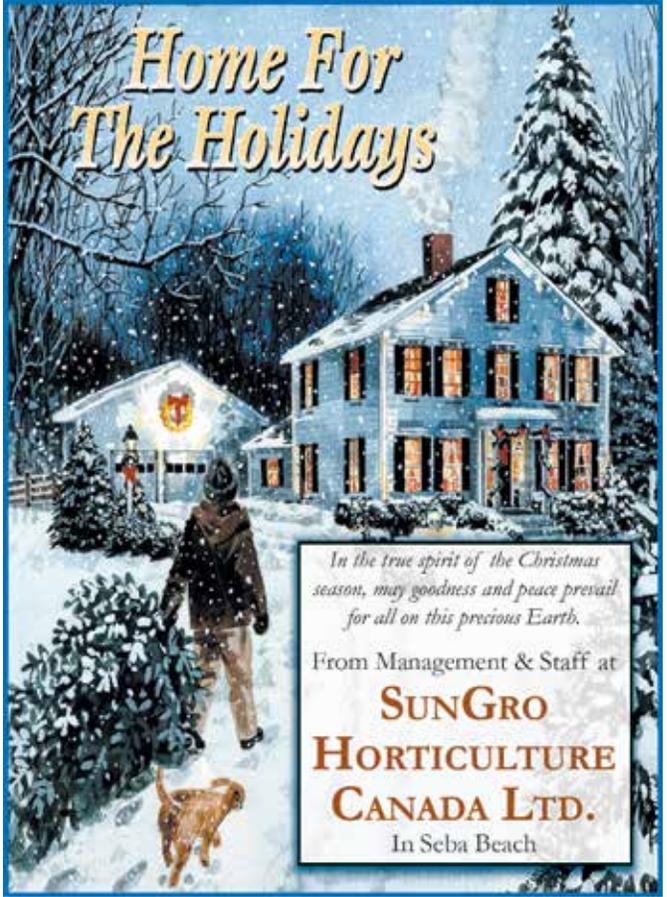
Hope it's mAGical!

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

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

Bourke's Farm Equipment

339-3939 Tomahawk, AB



Home For The Holidays

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

From Management & Staff at

SUNGRO HORTICULTURE CANADA LTD.

In Seba Beach

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.

Season's Greetings

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

Your confidence and support mean the world to us.

From the
Royal Canadian Legion
Branch # 256
Executive & Members

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

Darren Papish
PRESIDENT



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

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

- 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-

**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

To Our Valued
Members & Customers

*Happy Holidays
& Warm Wishes
for the New Year*

From Management & Staff

(780) 963-3311

**WISHING YOU
THE BEST OF THE
HOLIDAY SEASON...**

...from our family to yours

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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.

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.



NORTH POLE

May Faith, Hope & Happiness

Light Your Way Straight Through the New Year!

To our neighbors, customers, friends and associates here in the community, thank you and best wishes for a happy and healthy holiday season. We hope you get everything on your wish list!

Merry Christmas from

VIXON
CONTRACTING INC.

Wildwood, AB 241-0366



“Joy to The World... In Christ Alone – Merry Christmas!”

The nicest thing about Christmas is sharing it with wonderful friends and neighbors like you. Thank you for making our year special in so many ways. We wouldn't be here without the support of kind folks like you.

Merry Christmas from Staff at

OMC | **OPUS MECHANICAL**
CONTRACTING LTD

Entwistle, AB 780-517-9428



CHOCOLATY CARAMEL THUMBPRINTS

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

Ingredients

- 1 egg
- 1/2 cup butter, softened
- 2/3 cup sugar
- 2 tablespoons milk
- 1 teaspoon vanilla
- 1 cup all-purpose flour
- 1/3 cup unsweetened cocoa powder
- 1/4 teaspoon salt
- 16 vanilla caramels, un-

- wrapped
- 3 tablespoons whipping cream
- 1 1/4 cups finely chopped pecans
- 1/2 cup (3 ounces) 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.



Deck the Halls!

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

Wishing you and your family a Very Merry Christmas and a Healthy & Safe 2021!

From



& Staff

Spruce Grove | 780-962-6025

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



Merry
 Christmas

from Barbara & Staff at

RENTAL BUS
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948-9160

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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We're All REVVED UP...

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

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At Christmastime and all year through, we hope each day will bring anew, health and happiness, laughter too, because we appreciate all of you!

We simply couldn't pick better customers and friends, and we're so grateful to be a part of this wonderful community.

Thank you, and Merry Christmas!
from Management & Staff

D & L REHN CONTRACTING LTD.
Wildwood 325-2013



Lighten Up... It's Christmas!

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

Merry Christmas
from all the Staff at

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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.

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.



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

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

FOUNDATION
DODGE DRAYTON VALLEY
DRAYTON VALLEY 542-4488



**Bundle Up
for a Cool Christmas**

The forecast sure looks merry! We hope your holiday season is a flurry of good times. Thanks for making so many great memories with us in 2020. We look forward to seeing and serving you again soon.

Happy Holidays!

**APEX
MONARCH**
from Staff at
Apex Monarch Inc.
Drayton Valley, AB 542-7135

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 bak-

ing 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); sodi-



um 160 mg; carbohydrates 9 g; fibre 0 g; sugars 0 g; protein 3 g.

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Have A Vintage Season!

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

Drayton Valley Auto Parts

NAPA AUTO PARTS

Drayton Valley, AB
542-6881

Wishing our customers a

Merry Christmas

and Happy New Year

from the Staff at

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(780) 963-6121

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
 - ¼ 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 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 non-stick liner.

Unwrap the dough and place on a floured work surface. If using a plaque with a design, roll out the dough ¼-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 ¼-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 confectioners' 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.

ALL THE BEST
To the best bunch of neighbors anyone could ask for! Thanks!

Entwistle Concrete Products

Entwistle, AB (780) 727-3525

Here Comes Santa Claus!

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

Thanks for being an important part of our year. Your friendship and support have made 2020 a great ride for us, and we wish you all the best this holiday season and in the coming year.

Merry Christmas to You and Yours!

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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 ½ 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 tbsp (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.

www.newscanada.com

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

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

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

Serving Evansburg, Whitecourt and Surrounding Areas
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CHRISTMAS
HOPE IT'S UPLIFTING

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

We look forward to serving you in the New Year!

Merry Christmas from Management & Staff at

JOE'S AUTO REPAIR
 Evansburg
 727-3642

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 2020 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.

Many Thanks & Merry Christmas from Rockhead Electric Ltd

Evansburg, AB
 Cliff Cameron 780-892-0292
 Shawn Tetz 780-728-7572



A MATCH MADE IN HOLIDAY HEAVEN

ing recipe for “Kitchen-Sink Chocolate Chip Cookies” from Elinor Klivans’ “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 tablespoon-fuls 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 semi-sweet chips.

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 follow-

A Winter Wonderland

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

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

Aljo-An (1995) Vacuum Services

Seba Beach, AB 797-3844

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 Paul & Elizabeth & Family

P & E Ventures Inc.
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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 to-

gether 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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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% pome-

granate 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 1/4 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.

www.newscanada.com

HOLIDAY BRUNCH CASSEROLE

Prep: 15 min. + chilling Bake: 30 min. + standing

Yield: 12 Servings

Ingredients

- 4 cups frozen shredded hash brown potatoes
- 1 pound bulk pork sausage, cooked and drained
- 1/2 pound bacon strips, cooked and crumbled

• 1 medium green pepper, chopped

• 2 cups (8 ounces) shredded cheddar cheese, divided

• 1 green onion, chopped

• 1 cup reduced-fat biscuit/baking mix

• 1/2 teaspoon salt

• 4 eggs

• 3 cups 2% milk

Directions

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

• In another bowl, whisk the biscuit mix, salt, eggs and milk; pour over the top. Sprin-

kle 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.

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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 melted chips

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

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

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

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!

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

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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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PEACE • HARMONY
CONTENTMENT

GREETINGS OF THE SEASON

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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

- 2 cups confectioners' sugar
- 4 (1 ounce) squares semi-sweet 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.

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.



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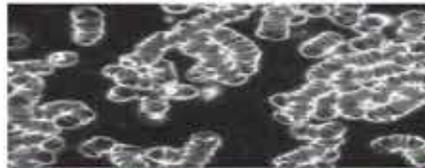
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SANTA-WORTHY COOKIES

(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) granulat-

ed 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.

www.newscanada.com



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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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A DESSERT TO PLEASE SOUL FOOD DEVOTEES



Soul food is beloved by many people across the globe. While certain main dishes garner the bulk of that love, soul food desserts, such as "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 ad-

ditional 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.



Christmas Is in the Air

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

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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.

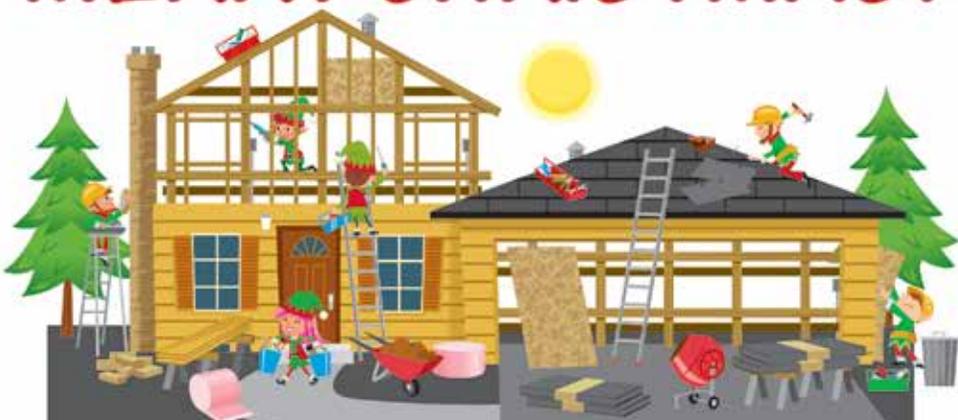
3. Beat together egg yolks, sugar and salt in large bowl using electric hand mixer until pale yellow. Beat in melted chocolate until smooth. Set aside.

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

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Merry Christmas from the staff of



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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 ½ 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.

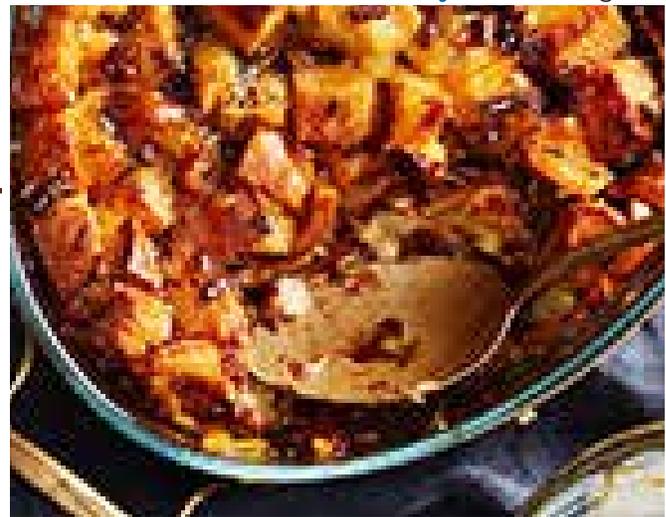
9. Let stand at room temperature for 15 minutes. If using, top with sugared cranberries and mint.

Chef’s tip: To make sugared cranberries, bring ½ 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 ½ 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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*Seasons Greeting
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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

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-

*Wishing You a Season of
Wonder*

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

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

Thank you, neighbors.

Merry Christmas!

from Gary & Keena

**Buckskin
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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.

Greetings



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

from Management & Staff at

Morand Industries

Onoway, AB

967-2500

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 but-

ter 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.

Ho-Ho-Hope It's Happy!

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powered by faith, family, friendship and joy.

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trust in us. Merry Christmas, everyone!

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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.

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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 half-way 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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Merry Christmas and best wishes to you and yours!

Leann and Ryan Knysch

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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.



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

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Leading

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Spruce Grove, AB

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.

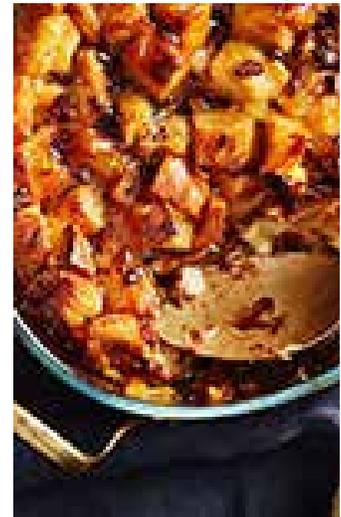
4. Cover with foil; bake 35 minutes. Uncover, bake until puffed, golden brown and set

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).

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A TASTY TREAT FOR HOLIDAY GUESTS

Hosting family and friends is one of the joys of the holiday season. For many families, holiday gatherings are the one time of year when all family members get together to enjoy time as a family.

Holiday hosts not only have a lot on their plates, but they also want to ensure their guests end up with lots on their plates. Food plays a central role at holiday parties and dinners, and hosts who want to try their hand at creating a decadent treat their guests have likely never tasted before, can consider the following recipe for "Aint Luverta's Dr. Pepper Cake," courtesy of Patty Pinner's "Sweets: Soul Food Desserts & Memories" (Ten Speed Press).

Aint Luverta's Dr. Pepper Cake Makes one 9- by 13-inch cake

Ingredients

Cake

- 2 cups all-purpose flour, sifted
- 1 teaspoon baking soda
- 2 cups granulated sugar
- 1 cup (2 sticks) unsalted butter
- 1 1/2 cups miniature marshmallows
- 3 tablespoons unsweetened cocoa powder
- 1 cup Dr. Pepper
- 2 eggs
- 1 1/2 cups buttermilk
- 1 teaspoon vanilla extract

Dr. Pepper Frosting

- 1/2 cup (1 stick) unsalted butter, softened
- 6 tablespoons Dr. Pepper
- 3 tablespoons unsweetened cocoa powder
- 1 1-pound box confectioners' sugar, sifted
- 1 teaspoon vanilla extract
- 1 cup chopped pecans

Directions

Preheat the oven to 350 F.

Grease, but do not flour, a 9- by 13-inch pan. Set it aside.

To make the cake, in a large bowl, sift together the flour

and baking soda. Gradually stir in the sugar. Set aside.

In a saucepan, heat the butter, marshmallows, cocoa, and Dr. Pepper. Stir constantly until the butter and the marshmallows are melted. Do not allow the mixture to boil. Pour the marshmallow mixture over the flour mixture. Beat well. Set side. In another bowl, beat the eggs until they are light and fluffy. Stir in the buttermilk

and vanilla extract. Mix well. Beat the egg mixture into the flour mixture until well blended and the batter is smooth. Pour the batter into the prepared pan. Bake for 50 to 55 minutes, or until the center of cake springs back when lightly touched. Let the cake cool on a rack for 10 minutes.

To make the frosting, in a saucepan, combine the butter, Dr. Pepper and cocoa



powder. Bring the mixture to a boil over low heat, stirring constantly. Remove the pan from the heat. Gradually stir in the confectioners' sugar until the mixture is smooth, then fold in the vanilla extract and pecans. Spread over the warm cake.



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SUDOKU

of the week

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!

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!

ANSWER:

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

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

Church Directory

Seba Beach Christian Fellowship

Sunday School 10:00a.m.
Worship Service 11:00a.m.

Weekdays Bible Study & Prayer

(780) 305-3594

Advent Lutheran Church

Sunday Worship & Sunday School 11:00a.m.

Evansburg
O: 747-3594

Roman Catholic Church

St. Agnes' Parish, Mayerthorpe
Sunday 9:00a.m.
St. Elizabeth Parish, Evansburg
Saturday 7:00p.m.

(780) 786-2032

St. Joseph's Catholic Church

Sunday Mass 11:30a.m.
Tuesday Mass 7:00p.m.
Wabamun, AB

St. Augustine's - Parkland Anglican Church

131 Church Rd. Spruce Grove
Sunday Service 10:00a.m.
Eucharist with Sunday School & Nursery
All are Welcome

Office 780-962-5131
www.staugustinesparkland.org

Parkland Baptist Church

Sunday Worship Service 10:30a.m.
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121 Brookwood Drive
(780) 962-4101
www.parklandbaptist.ca

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St. Anthony's Ukrainian Orthodox Church

6103 172 St. NW, Edmonton
Saturday:
Vespers 5:00PM
Sunday: Divine Liturgy 10:00AM
780.487.2167
santhony@telusplanet.net
www.st-anthonys.ca

Stony Plain United Church

Sunday Service 10:30a.m.
3012-51 Ave. Stony Plain

Mewassin United Church
Sunday Service 9:00a.m.
Rev. Heather Koots
Hwy 627 - Rg Rd 30
Ph: 780-963-4745

Immanuel Lutheran Church of Rosenthal

Sunday Worship Service 9:30a.m.
Sunday School

780-963-4048

Emmaus Lutheran Church

Sunday Worship Service 11:30a.m.

Rev. Robert Marshall
4604-59th Ave, Drayton Valley
Ph: 780-542-5101
emmauslutheranchurch.wordpress.com

Church of God

Worship Service Sun. 11:00a.m.
Please contact for activities
5004-49 Street, Drayton Valley
Ph: 780-542-5091

Calvary Baptist Church

Pastoral Team: Kenton Penner

Sunday Worship 10:30a.m.
Youth & Ministries Info - calvbapt@telus.net
4403-50th Ave. Drayton Valley
780-542-4774
www.calvarybaptist.ca

Drayton Valley Alliance Church

Pastor John Haazen
Join us for Sunday Service at 10:30a.m. 5014-56 Ave. (next to Value Drug Mart) Programs for all ages
Ph: 542-6501 dvalliance.ca

All Saints' Anglican Church

Sunday Morning Worship 9 BCP 10:30 BAS with Sunday School & Nursery
5212-47 Ave. Drayton Valley
(780) 542-5048

St. Anthony Catholic Church

WEEKEND MASS SCHEDULE:
Saturday 5:00p.m.
Sunday 12:00p.m.
4708-50 Ave. Drayton Valley
Parish Office: 542-5254

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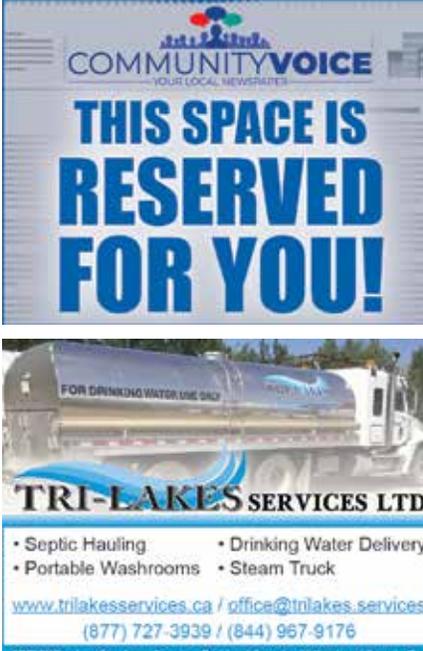


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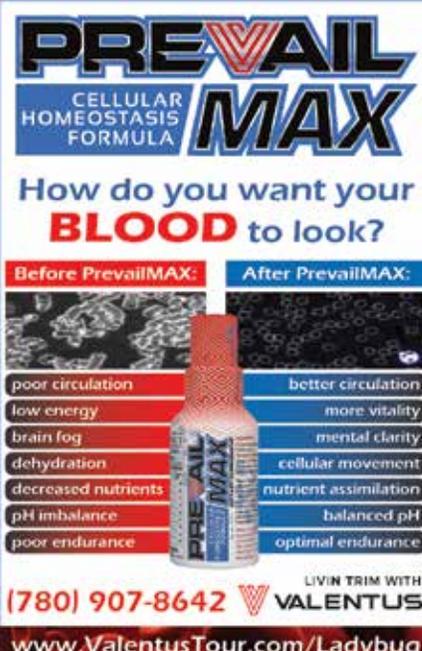
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