



COMMUNITY VOICE

YOUR LOCAL NEWSPAPER

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

December 20, 2022

Happy, Healthy, Joyful, Peaceful, Fun-Filled, Fantastic



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

May 2023 bring plenty of good health and good news for you and yours.

ONOWAY LEGION NEWS

Submitted by Onoway Legion

Legion Dinners Beginning in New Year

The regular Friday evening dinners at the Legion will begin again on Friday, January 13. Watch for details.

If you or your group are interested in volunteering to cook or help at dinners, please contact Carol at 780-967-0607.

Legion AGM

The Royal Canadian Legion Branch 132 Annual General Meeting will be on Monday, January 9, 2023. All Legion members are urged to attend this important meeting that will include election of officers for 2023.

Darts and Pool

Darts will begin again on Tuesday, January 3. Pool will start again on Thursday, January 5.

Everyone is welcome to come and enjoy these sports, with no Legion membership required.

Christmas Pool Tournament

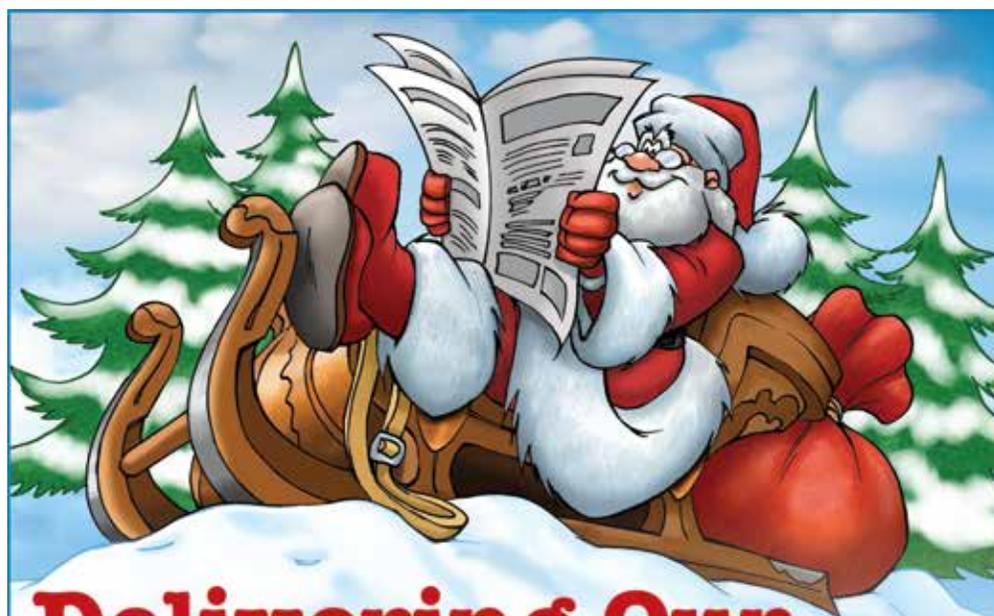
After a two-year hiatus, Karl Wichowski's is again sponsoring an annual Christmas pool tournament on Thursday, December 29 at the Onoway Legion.

The tournament is open to the first 24 players on a first come, first serve basis.

Register early with Karl at kmwichowski@yahoo.ca. The entrance fee is \$20 with cash prizes for the top six players. Registration begins at 8:30 & play will start at 9:00 am sharp.

Did You Know?

If you, or someone in your family, has medals that are just stored somewhere, the Legion is glad to accept them. They will be repaired or refurbished if necessary, then displayed in honour in



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
Dorothy
Autumn
Jennifer



the Legion hall for all to see.



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

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ARMY CADET NEWS

Submitted by Captain Robert Heinz, CD
Commanding Officer

Despite the cooling of temperatures this autumn, the activities for your local army cadets of 3053 Royal Canadian Army Cadet Corps were heating up keeping everyone with the unit very busy! Great to be returning to normal training.

After hosting several other army cadets at a very successful field EX at Imrie Park in mid-October, the unit had little time to rest. On October 29th, several cadets assisted our local sponsor, the Royal Canadian Legion Branch #132 Onoway with their Poppy Day. The cadets with trays in the morning went around Onoway receiving donations for the local Poppy campaign. Thanks to the businesses and the citizens for making this community service activity for the cadets very successful. After a hot lunch provided by the Legion, everyone headed over to the Onoway Historical Centre (our LHQ - local headquarters). From 1-8pm that evening, cadets received training in handling the Daisy air rifle and marksmanship skills. After an early pizza supper it was a sports night to cap off a very long but productive day for staff and cadets!

November brings preparations for Remembrance Day and it was truly outstanding that we were all able to participate in activities remembering and honouring our heroes. Many cadets participated in uniform in their individual school ceremonies leading up to November 11th. A couple of cadets handed out programs and two were able to be flag party members for

the community service organized by the Royal Canadian Legion held in the Onoway Historical Centre gym and later outside the Legion Hall in front of the cenotaph with the rest of the cadets formed up alongside Canadian Armed Force troops from Edmonton Garrison. Again, fantastic that the cadet unit was able to partake in these solemn ceremonies

To give the cadets a break from regular training, on

the 16th a sports night was held at the Tri-Leisure Centre in Spruce Grove. Everyone had fun in the pool and hot tub on a cool windy night.

November had half the unit involved with assisting the Legion with their regular Friday night supper. Members of the Cadet Parent Committee prepared a tasty roast beef supper which the cadets then served. Afterwards the tables were

cleared and all pitched in washing the dishes. Despite it being a community service activity for the cadets, they all had big smiles and fun assisting with this task! The other half of the unit will be given the opportunity to assist with another Friday night supper for the Legion in late spring next year, stay tuned.

Continued on Page 4



*Filled With
Our Gratitude*

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

780.786.0185
4821 Crockett 50 St Unit-1, Mayerthorpe, AB

 **Mayerthorpe
Value Drug Mart**

Army Cadet News

Continued from Page 3

One of the aims of the Canadian Cadet Movement is community service and volunteerism. With no longer any covid restrictions, we are trying to be back out in the community. This was very evident on December 3rd as cadets (and parents) were in the local area assisting with sever-

al community events. First a couple of cadets (and Sgt Jew with WO Snoopy) helped with several games at the Rich Valley School Winter Carnival fundraiser in the early afternoon at the arena. Then a couple of cadets (and moms) were at the Gunn Hall in the evening to help with cleanup after the community Christmas party for children held there.

Well done to all!

Very proud of how our new recruits are adjusting to the hectic pace of our unit's training. All look forward to the Christmas break and a chance to relax with family and friends. On the horizon for the unit in 2023 is to prepare with assisting at the Alberta Beach Snow-Mo Days with race activities on the ice and the conces-

sions since this is our major fund-raiser for the unit.

With no planned articles this month from myself, I wish to take the moment to Thank everyone in the community for your support to these wonderful teens in their involvement with 3053 RCACC .

Merry Christmas and a Happy New Year!

JOKE *of the week*

Rudolph

One Christmas eve, Pete and Jane were driving their Russian friend Rudolph back to his house. The weather outside was frightful. Jane asked Pete, "Do you think that's sleet or rain out there?"

"It's rain, Jane" said Pete.

"I think it's sleet, Pete," said Jane.

Rudolph chimed in, "It's definitely rain, Jane."

"No, I really think it's sleet, Rudolph" said Jane.

"Don't argue with the expert, Jane," said Pete.

"What do you mean, Pete?" asked Jane.

Pete replied, "Rudolph the Red knows rain, Dear."



Darwell & District Agricultural Society
Wishes You A Very Merry Christmas!!

And invites the whole community to

BOXING DAY
Dance

December 26, 2022 | Doors open at 7 pm
Darwell Centennial Hall
Bar/Midnight Lunch
5 & under free | \$10 each/\$30 family

TICKETS AT THE DOOR

WISHING YOU A VERY

Merry Christmas

— & —

A HAPPY NEW YEAR

DECEMBER 25, 2022

Gerald Soroka, MP
Yellowhead

gerald.soroka@parl.gc.ca
geraldsorokamp.ca • 780-723-6068

KEEP CHILDREN SAFE FROM BUTTON BATTERIES THIS HOLIDAY SEASON

Submitted by Alberta Health Services

Christmas is around the corner and many parents may be shopping for battery operated gifts for their children. Alberta Health Services (AHS) is reminding Albertans about the dangers of button batteries, often found in toys and electronics, and the risk they pose to children if swallowed.

Button batteries are used to power many items such as games, watches, hearing aids, cameras, calculators, flashing shoes, musical cards, and more. Because of their round shape and small size, children can mistake button batteries for food or candy.

From January to October of this year, emergency departments across Alberta saw 155 injuries in children related to button and similar small batteries. 18 of those were in the North Zone.

A swallowed button battery can cause chemical burns and destroy the tissue in the upper digestive tract and may even cause death. The damage can be rapid and is likely to be worse if the battery gets stuck in the esophagus instead of moving into the stomach.

After swallowing a button battery your child might have one or more of these symptoms:

- wheezing, drooling
- coughing and gagging when eating
- trouble swallowing
- chest pain
- belly pain
- nausea, vomiting
- no appetite
- fever

There might not be any symptoms after swallowing a button battery, but injury can still occur. If you think someone has swallowed a button battery:

- DO NOT try to make them vomit.

•Take them to the nearest emergency department immediately.

To keep children safe this holiday season and beyond:

- Where possible, choose products that do not use button batteries.
- Keep all batteries locked up, out of reach and out of sight of children.

•Supervise children when they use products containing button batteries.

•Ensure children do not play with batteries or are able to remove them - only buy and use products where the battery is secured so your child cannot open it (for example, battery covers that are secured by screws).



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

Merry Christmas from Town of Mayerthorpe Council & Staff

Mayerthorpe, AB 786-2416

Have A Ball... It's Christmas!

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

HAPPY HOLIDAYS TO ALL!



Merry Christmas from Council & Staff at Town of Onoway

Onoway, AB 967-5338

Office Closed: Dec. 23, 2022 – Jan 2, 2023. Regular Business hours resume January 3, 2023.

It's The Most Wonderful Time Of The Year!

Here's hoping that your holiday, will go smoothly all the way... during this difficult time council wishes everyone to stay safe this holiday season.

From The Council & Staff Alberta Beach



ALBERTA RCMP SUPPORT NATIONAL IMPAIRED DRIVING ENFORCEMENT DAY

Submitted by Alberta RCMP participated in National Impaired Driving Enforcement Day by carrying out traffic safety enforcement initiatives and check stops

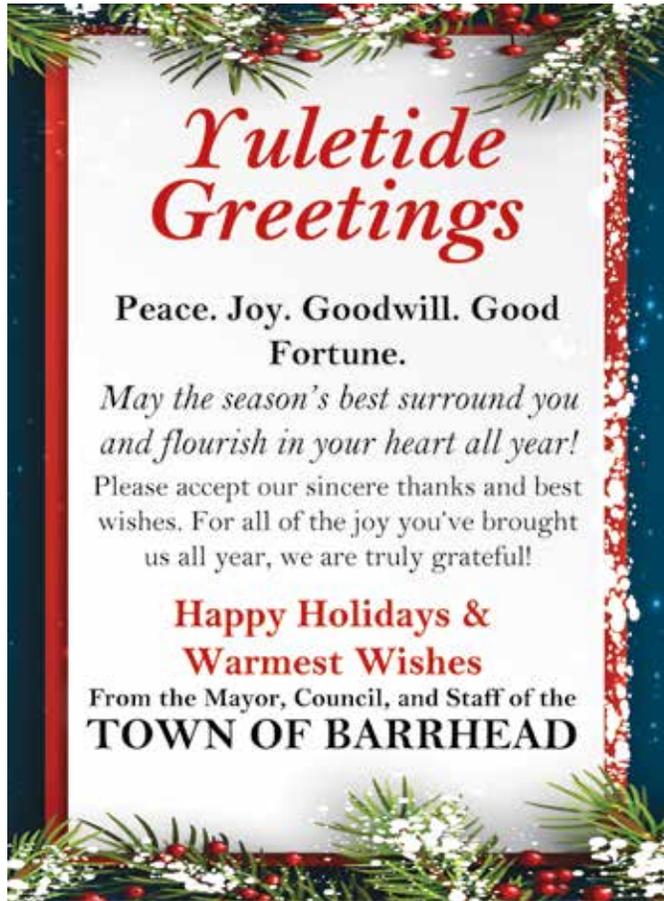
This past Saturday, Dec. 3, 2022, the Alberta RCMP

across the province, removing 77 impaired drivers from the roadways.

Of the impaired motorists, 44 drivers were over the legal limit or refused to provide breath samples and received Immediate Roadside Sanctions (IRS) - FAIL. Fifteen drivers provided breath samples that were in range to receive IRS - WARN. Sixteen GDL drivers provided breath samples that had alcohol in their system, contrary to the zero tolerance law and were

issued IRS - NOVICE. As well, two drivers received 24-hour suspensions due to drug impairment or fatigue.

The Alberta RCMP is dedicated to keeping our province's streets and highways safe not just on National Impaired Driving Enforcement Day, but everyday. To all those choosing to drive sober this #SeasonForCaring, thank you. With your help, Albertans are able to get home safely to their loved ones this holiday.



A CHRISTMAS LULLABY

Hushaby, hushaby
 Christmas stars are in the sky
 Sweet the bells of Christmas Eve
 Babies, each a kiss receive
 Hushaby, goodnight
 Hushaby, goodnight
 Lullaby, lullaby
 Babies in their cradles lie
 Every one in white is gowned
 Hush, make not a single sound

Lullaby, goodnight
 Lullaby, goodnight
 Rockaby, rockaby
 Christmastide draweth nigh
 Quiet now the tiny feet
 Babies sleep so still and sweet
 Sweetest dreams, goodnight
 Sweetest dreams, goodnight



A CHUBBY LITTLE SNOWMAN

A chubby little snowman
 Had a carrot nose
 Along came a rabbit
 And what do you suppose?
 That hungry little rabbit
 Looking for his lunch
 Ate the snowman's carrot nose
 Nibble, nibble, crunch!



Merry Christmas

This Christmas season,
in lieu of the annual
Christmas cards that we
normally send across our
constituency, we've
chosen make donations to
help out our local food
banks.

One less
Christmas card
won't make a
difference,
but one more
Christmas dinner
will.

Wishing you and your
family a very Merry
Christmas

MLA Shane Getson
Lac Ste. Anne - Parkland



A HOLLY JOLLY CHRISTMAS

Have a holly, jolly Christmas;
 It's the best time of the year
 I don't know if there'll be snow
 but have a cup of cheer

Have a holly, jolly Christmas;
 And when you walk down the street
 Say Hello to friends you know
 and everyone you meet

Oh ho
 the mistletoe
 hung where you can see;
 Somebody waits for you;
 Kiss her once for me
 Have a holly jolly Christmas

and in case you didn't hear
 Oh by golly
 have a holly jolly Christmas
 this year
 {repeats}

ANGELS WE HAVE HEARD ON HIGH

Greetings of the Season
 Interlake Golden Age,
 Darwell Seniors wishing
 everyone a wonderful holiday
 season. **Merry Christmas
 and a Happy New Year!**

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 newborn 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

**DISHING OUT OUR THANKS
 & BEST WISHES**

Catering to folks like you is what we love to do, and we appreciate the opportunity to serve you. With thanks from our entire team, we wish you a five-star Christmas!

OPEN CHRISTMAS DAY FOR FREE MEAL 3:00PM - 6:00PM
 HOLIDAY HOURS: December 23 closing at 2:00PM | December 24 7:00-3:00PM |
 December 25 3:00-6:00PM | **BOXING DAY CLOSED.**

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

Hope Your Christmas Is Above & Beyond

We feel so fortunate to be celebrating another holiday season in this community with all of you. Thanks for making us feel so at home here, and for your patience and support through a challenging year.

Merry Christmas & Best Wishes to All!

From
Breadcrumbs Bakery
 Onoway, Alberta 780-566-1037

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 catastro-
phe!
But my one wish on
Christmas Eve

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

It seems so long since I
could say,
"Sister Susie sitting on a
thistle!"
Gosh oh gee, how happy
I'd be,
if I could only whistle
(thhhh, thhhh)
All I want for Christmas

is my two front teeth,
my two front teeth,
see my two front teeth.
Gee, if I could only
have my two front teeth,
then I could wish you
"Merry Christmas!"

AMAZING GRACE

Amazing grace, how sweet
the sound
That saved a wretch like
me
I once was lost, but now
am found
Was blind, but now I see
'Twas grace that taught my
heart to fear
And grace my fears re-
lieved
How precious did that
grace appear
The hour I first believed
Through many dangers,
toils, and snares
I have already come
'Tis grace that brought me
safe thus far
And grace will lead me
home
When we've been there
ten thousand years
Bright shining as the sun
We've no less days to sing
God's praise
Then when we first begun
Amazing grace, how sweet
the sound
That saved a wretch like
me
I once was lost, but now
am found
Was blind, but now I see
Was blind, but now I see



WANTED School Bus Driver Onoway

Seeking professional individuals looking to work within the transportation industry. Hiring permanent, part-time school bus drivers for our AM/PM runs. Charter work available as well for those looking for additional work. We need CLASS 2 drivers with S-Endorsement but will train the right candidate (holds Class 5- NON GDL) to get the required license if needed. 2-days/18.5 training hours 'S-Endorsement Training Course' available for CLASS 1 or CLASS 2 drivers! We will also accept Class 5 licenses and supply free training for your Class 2S. To learn more, please visit: <https://cunninghamtransport.ca/> Come join the Cunningham family today! Get on board doing something that matters.

Qualifications:

- Must hold a valid Class 2S license but will train Class 5 NON-GDL License holders
- Must be able to communicate in English, both written and oral
- Must be willing to undergo a child intervention record check and a police record check
- Must be willing to have a driver's abstract pulled for the past 3 years

Salary: \$90.00/day (4 hours)
Part-time hours: 20-30 per week

Schedule:

- 4 hour shift
- Day shift
- Monday to Friday
- No weekends

Language:

- English (required)



**The Catholic Parishes
of Lac Ste Anne and
Alexis First Nation**
300-3510 Lac Ste Anne Trail
780-924-3550

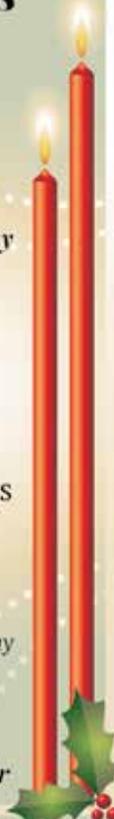
*Please join us as we celebrate the birthday
of our Saviour Jesus Christ*

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

Christmas Day Mass
Lac Ste Anne - 10:00 a.m

*Fill us with hope as we celebrate Christ's birthday
May we all experience the wonder of the first
Christmas Day*

Merry Christmas and a Blessed New Year



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



*Thank you for your continued support
and loyalty throughout the year.
Merry Christmas and
Happy New Year
From*

HEIDI, MEL, LORRAINE, & KIRSTEN
ATB FINANCIAL
ALBERTA BEACH
924-2211

DEC 24 CLOSED DEC 25 CLOSED
DEC 26 CLOSED DEC 27 CLOSED
DEC 28 10- 4PM DEC 29 10 - 4PM
DEC 30 10 - 5 PM DEC 31 CLOSED
JAN 1 CLOSED JAN 2 CLOSED



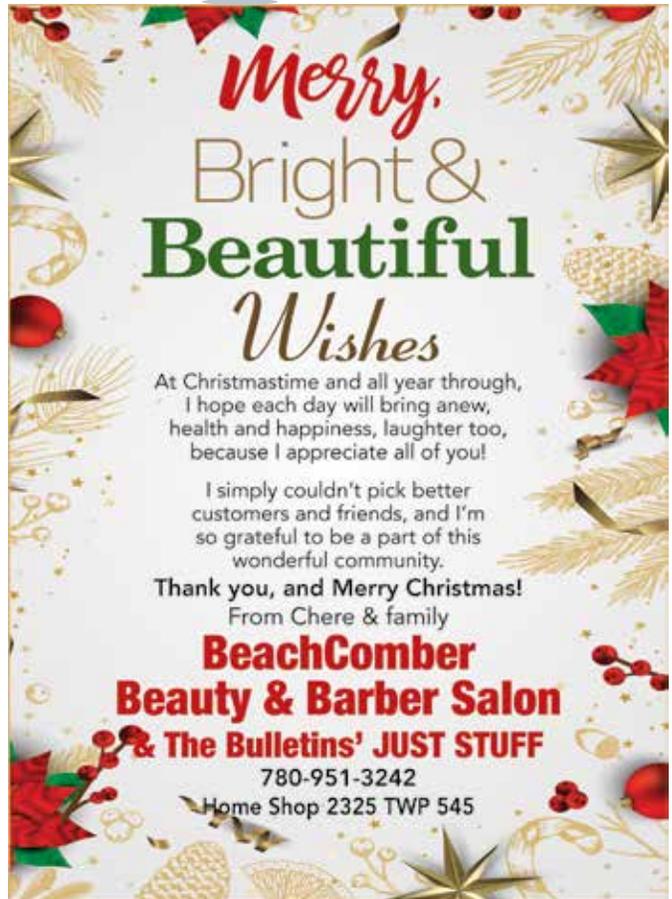
**Merry.
Bright &
Beautiful
Wishes**

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

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

Thank you, and Merry Christmas!
From Chere & family

**BeachComber
Beauty & Barber Salon
& The Bulletins' JUST STUFF**
780-951-3242
Home Shop 2325 TWP 545



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, mer-
 ry Christmas
 Merry, merry, merry, mer-

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

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.

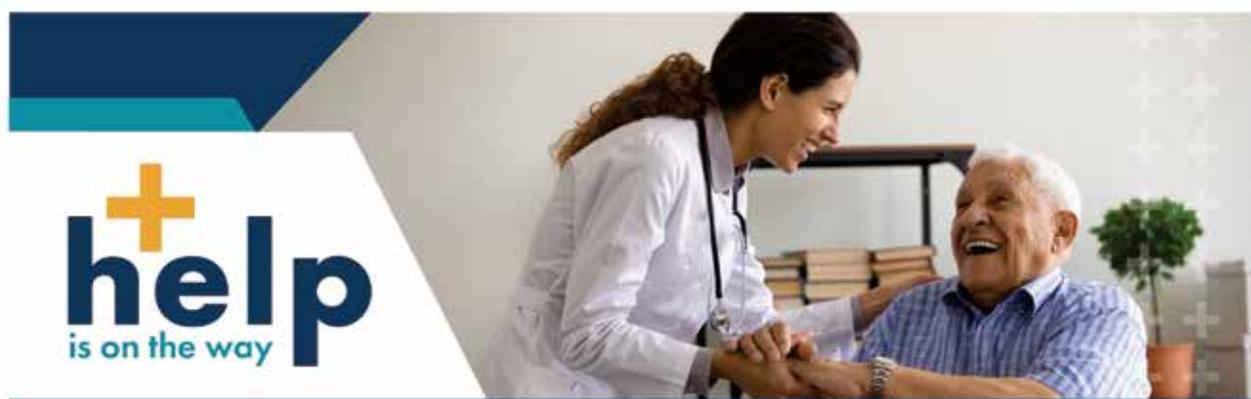


SERENITY
FUNERAL SERVICE

NEW FACILITY
Chapel & Reception Centre



600 Calahoo Road Spruce Grove, AB
780-962-2749 www.serenity.ca
 SERENITY FAMILY SERVICE SOCIETY - YOUR NOT-FOR-PROFIT SOCIETY



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is on the way

- ✓ **Decreasing** ER wait times
- ✓ **Improving** EMS response times
- ✓ **Reducing** wait times for surgeries
- ✓ **Empowering** frontline workers to deliver healthcare

Learn more at alberta.ca/HealthHelp



CHRISTMAS ALPHABET

C-H-R-I-S-T-M-A-S
 C is for the candy trimmed
 around the Christmas tree
 H is for the happiness with
 all the family
 R is for the reindeer pranc-
 ing by the window pane
 I is for the icing on the
 cake as sweet as sugar cane
 S is for the stocking on the
 chimney wall
 T is for the toys beneath

the tree so tall
 M is for the mistletoe
 where everyone is kissed
 A is for the angels who
 make up the Christmas list
 S is for old Santa who
 makes every kid his pet
 Be good and he'll bring
 you everything in your
 Christmas alphabet!
 Capital C is for the candy
 trimmed around the Christ-

mas tree
 H is for the happiness with
 all the family
 R is for the reindeer pranc-
 ing by the window pane
 I is for the icing on the
 cake as sweet as sugar cane
 S is for the stocking on the
 chimney wall
 T is for the toys beneath
 the tree so tall
 M is for the mistletoe

where everyone is kissed
 A is for the angels who
 make up the Christmas list
 S is for old Santa who
 makes every kid his pet
 Be good and he'll bring
 you everything in your
 Christmas (Christmas) al-
 phabet!
 C-H-R-I-S-T-M-A-S

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

Burger BARON
 "the new generation"
Pizza & Chicken
 967-4488
ALL THINGS MERRY & BRIGHT!
 The season is here,
 For friends and good cheer,
 Hearts light all around,
 And laughter abounds!
 Wishing you a truly brilliant Christmas and
 Happy New Year!
 From the Akl Family,
 Rocky, Milia, Ryan, Eddy, Vanessa & Staff
**Please Drive Carefully during
 this Holiday Season!**

When I was but a young-
 ster,
 Christmas meant one
 thing,
 That I'd be getting lots of
 toys that day.
 I learned a whole lot dif-
 ferent,
 When my Mother sat me
 down,
 And taught me to spell
 Christmas this way:
 "C" is for the Christ child,
 born upon this day,
 "H" for herald angels in the
 night,
 "R" means our Redeemer,
 "I" means Israel,
 "S" is for the star that
 shone so bright,
 "T" is for three wise men,
 they who traveled far,
 "M" is for the manger
 where he lay,
 "A"s for all He stands for,
 "S" means shepherds
 came,
 And that's why there's a
 Christmas day,
 And that's why there's a
 Christmas day.

**Best Christmas
 EVER**
 Wishing peace, joy and fun
 to everyone who has made our year
 so memorable!
 Thanks for your visits, and best
 wishes for a blessed holiday
The MAD House
- Daycare & Out of School Care
 Jody 886-4851
 Krystal 884-9804
 Onoway, Alberta





December Sales
for your Christmas enjoyment

Stocking up for the Season

December 26

All Regular Priced Items

10 - 25% OFF

December 28 - Jan 1

All Wines & Champagne's on Sale

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

Open 10 to close Christmas Day

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

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

from all of us here -

*we wish you a very Merry Christmas
and a Happy New Year.*

Beach Front Liquor

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

DECK THE HALLS

Deck the halls with boughs of holly,
 Fa la la la la, la la la la.
 'Tis the season to be jolly,
 Fa la la la la, la la la la.
 Refrain
 Don we now our gay apparel,
 Fa la la, la la la, la la la.
 Troll the ancient Yule tide carol,
 Fa la la la la, la la la la.
 See the blazing Yule before us,
 Fa la la la la, la la la la.
 Strike the harp and join the chorus.
 Fa la la la la, la la la la.
 (Refrain)
 Follow me in merry 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.

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 sleep-

ing in the night
 He will bring us goodness and light,
 He will bring us goodness and light."



At This Season of Giving-

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

Merry Christmas from Management & Staff at
Community Health Pharmacy

Sangudo, AB (780) 785-3784

WITH THANKS FOR YOUR TRUST

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

MERRY CHRISTMAS
 FROM NICOLE, SHELLY, MICHELLE & ALANA
ATB FINANCIAL AGENCY SANGUDO 785-2737

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

FELIZ NAVIDAD

Feliz Navidad
 Feliz Navidad
 Feliz Navidad
 Prospero Ano y Felicidad.
 Feliz Navidad
 Feliz Navidad
 Feliz Navidad
 Prospero Ano y Felicidad.

I wanna wish you a Merry Christmas
 I wanna wish you a Merry Christmas
 I wanna wish you a Merry Christmas
 From the bottom of my heart.
 Feliz Navidad
 Feliz Navidad

Feliz Navidad
 Prospero Ano y Felicidad.
 Feliz Navidad
 Feliz Navidad
 Feliz Navidad
 Prospero Ano y Felicidad.
 I wanna wish you a Merry Christmas

I wanna wish you a Merry Christmas
 I wanna wish you a Merry Christmas
 From the bottom of my heart.
 [repeats]

FIVE MINCE PIES

Five mince pies in the baker's shop,
 Warm and spicy with sugar on the top.
 Along came ... (insert name)
 with a dollar one day,
 Bought a mince pie
 And ate it right away.
 Four mince pies in the baker's shop ...
 Three mince pies in the baker's shop ...
 Two mince pies in the baker's shop ...
 One mince pie in the baker's shop ...
 No mince pies in the baker's shop,
 Nothing warm and spicy with sugar on the top.
 "Oh dear!" said the baker with the empty tray,
 "I'll have to make some more,"
 And he did it right away.



Filled With Our Gratitude



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



Onoway Bigway Foods

Open 7 Days a Week For Your Shopping Convenience.

4908 Lac Ste. Anne Trail, Onoway

967-4291

MERRY CHRISTMAS!

With a bundle of best wishes & gratitude to all of you from all of us.



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

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,

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 moment when He heard him holler "Stop!"

For Frosty the snowman Had to hurry on his way,
But he waved goodbye saying,

"Don't you cry, I'll be back again some day."

Thumpetty thump thump,
Thumpety thump thump, Look at Frosty go.

Thumpetty thump thump,
Thumpety thump thump, Over the hills of snow.



Warm & Cozy Wishes

Thanks for showing us so much kindness this year. We really appreciate friends and customers like you, and we wish you all the best this Christmas season!

Now In Oneway One Saturday a Month

Family Footcare & Reflexology



• Registered CMP
• Certified Reflexologist
780.984.9774

Restorative Footcare Seniors, Diabetics, & Grumpy Feet!

The Water Lilly Boutique

Hours

Wednesday ~ 12-5

Thursday ~ 12-5

Friday ~ 12-5

Saturday ~ 12-4

Sun-Mon-Tues ~ Closed

Private personal Shopping Available

Call Denise @ 780-686-5977



Holiday Hours

Wednesday Dec 22 ~ 11-6

Thursday Dec 23 ~ 11-6

Friday Dec 24 ~ 11-6

Closed Dec 25 - 28

Wednesday Dec 29 ~ 11-5

Thursday Dec 30 ~ 11-5

Friday Dec 31 ~ 11-5

Closed Jan 1-4

GO TELL IT ON THE MOUNTAIN

Go tell it on the mountain
 Over the hills and everywhere
 Go tell it on the mountain
 That Jesus Christ is born!
 While shepherds kept their watching
 O'er silent flocks by night
 Behold throughout the heavens
 There shone a holy light
 Go tell it on the mountain
 Over the hills and everywhere
 Go tell it on the mountain
 That Jesus Christ is born!
 The shepherds feared and trembled
 When lo above the earth
 Rang out the angel chorus

That hailed our Saviour's birth
 And I said go!
 Go tell it on the mountain
 Over the hills and everywhere
 Go tell it on the mountain
 That Jesus Christ is born!
 Down in a lowly manger
 Our humble Christ was born
 And God sent us salvation
 That blessed this Christmas morn
 And I said go!
 Go tell it on the mountain
 Over the hills and everywhere
 Go tell it on the mountain
 That Jesus Christ is born!

Go tell it on the mountain
 Over the hills and everywhere
 Go tell it on the mountain
 That Jesus Christ is born!
 That Jesus Christ is born!



Wishing You a Pawsome Holiday!

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

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

With Well Wishes At The Holidays

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

Merry Christmas
 from The Staff of
Rexall - Mayerthorpe
 Mayerthorpe, AB 780-786-2044

*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!

SOLAR CANNABIS

Mayerthorpe, AB
 4912-49 Ave
 786-2457

GOD REST YOU MERRY GENTLEMEN

<p>God rest you merry, gentlemen Let nothing you dismay For Jesus Christ our Saviour Was born upon this day To save us all from Satan's power When we were gone astray O tidings of comfort and joy Comfort and joy O tidings of comfort and joy In Bethlehem, in Israel This blessed Babe was born And laid within a manger Upon this blessed morn The which His Mother Mary Did nothing take in scorn</p>	<p>O tidings of comfort and joy Comfort and joy O tidings of comfort and joy From God our heavenly Father A blessed angel came And unto certain shepherds Brought tidings of the same How that in Bethlehem was born The Son of God by name O tidings of comfort and joy Comfort and joy O tidings of comfort and joy The shepherds at those tidings</p>	<p>Rejoiced much in mind And left their flocks a-feeding In tempest, storm and wind And went to Bethlehem straightway This blessed Babe to find O tidings of comfort and joy Comfort and joy O tidings of comfort and joy But when to Bethlehem they came Whereat this Infant lay They found Him in a manger Where oxen feed on hay His mother Mary kneeling Unto the Lord did pray O tidings of comfort and</p>	<p>joy Comfort and joy O tidings of comfort and joy Now to the Lord sing praises All you within this place And with true love and brotherhood Each other now embrace This holy tide of Christmas Doth bring redeeming grace O tidings of comfort and joy Comfort and joy O tidings of comfort and joy</p>
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WISHING FRIENDS LIKE YOU
Light, Love & Laughter
 We hope this holiday season fills your heart and home with a happy glow, from the first moment to the last. As we pause to reflect and celebrate, we're filled with gratitude for the community and the kindness everyone here has shown us throughout the year. Thank you for your support, and best wishes for a merry and healthy Christmas.
 From the Staff at
Mayerthorpe Registries
 Mayerthorpe, Alberta 786-2033

Sow Merry!
Sow Bright!

Thanks to all the kind folks who have helped us sow the seeds of success here. We couldn't pick better customers if we tried, and we wish you all a very merry and bright Christmas season. **Happy Holidays!**

From
Cosmo's Greenhouse & Gardens
 Sangudo, AB 780-953-6602

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 cru-
 el,
 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 win-
 ter's rage
 Freeze thy blood less cold-

ly.
 In his master's step he
 trod,
 Where the snow lay dent-
 ed.
 Heat was in the very sod
 Which the saint had print-
 ed.
 Therefore, Christian men,
 be sure,
 Wealth or rank possess-
 ing,
 Ye who now will bless the
 poor
 Shall yourselves find
 blessing.

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 jin-
 gle jangle,

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

MERRY
Wishes
 FOR A
**BEAUTIFUL
 CHRISTMAS**

Rooted in faith, nurtured by love, filled with joy...
 May your holiday season be adorned
 with every happiness!

At this wonderful time of year, we're especially
 grateful to be here among the friends, family and
 neighbors who make being home for the holidays
 so special.

From
 Cynthia, Roxane & Antoinette
 at
Thyme For Health 'n Herbs

Mayerthorpe, AB 786-4422

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

Merry Christmas
co-operators
 Mayerthorpe, AB
 786-2750

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.



**ONOWAY
Petro-Canada**

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

Holiday Hours

December 24: 7AM - 11PM
December 25: 7AM - 11PM
December 26: 6AM - 11PM
December 31: 7AM - 11PM
January 1: 7AM - 11PM
January 2: Regular Hours

4921- 49 St. Onoway, AB
REG HOURS: Mon thru Friday: 7AM-11PM
Saturday & Sunday: 7AM - 11PM
967-2311

Thank You

A Note of Thanks
at the Holidays

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

Merry Christmas & Happy New Year! from The Staff of

C.I.B.C. Onoway

Onoway, AB (780) 967-2211

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.

HOLLY AND THE IVY

The holly and the ivy
 When they are both full grown
 Of all the 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 flower
 And Mary bore sweet Jesus Christ
 To be our sweet Saviour
 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 berry
 As red as any blood
 And Mary bore sweet Jesus Christ
 To do poor sinners good
 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 prickle
 As sharp as any thorn
 And Mary bore sweet Jesus Christ
 On Christmas Day in the morn
 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 bark
 As bitter as any gall
 And Mary bore sweet Jesus Christ
 For to redeem us all

O, the rising of the sun
 And the running of the deer

The playing of the merry organ

Sweet singing in the choir



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

Merry Christmas & Happy New Year
 from Management & staff at

ONOWAY HEALTH CARE PHARMACY
 Onoway, AB • (780) 967-2241

GUARDIAN BEACH PHARMACY
 Alberta Beach, AB • (780) 924-3647

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."



A Merry Little Wish
 Hope your holiday is the complete package! **Thanks for making our year so much fun.**
Merry Christmas
from Wendy, Richard & Staff at
Wendy's Neats & Treats
 587-982-6004
Wendy's Neats & Gifts
(at Gunn Store)

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.



Happy Holidays
 We'd like to give Thanks and Holiday Wishes to All Our Loyal Customers & We welcome many NEW ones!
 From Bob, Wendy & Staff at
Gunn General Store 7am
Gunn Liquor Store 10am
 Gunn, AB (780) 967-5550



Catch the Spirit!
 The holiday spirit is in the air, and we're so grateful to share it with good friends like you. Thanks for choosing us. Serving you has been a pleasure, and we really appreciate your patronage.
 We wish you a very merry Christmas, topped with a happy and healthy New Year!
 Merry Christmas from Dianne & Staff at
Dianne's Tri-Village Pizza
 CLOSED December 24th & December 25th
 Open Boxing Day & New Years Day 2:00-8:00PM
 Alberta Beach (780) 924-3132

I WONDER AS I WANDER

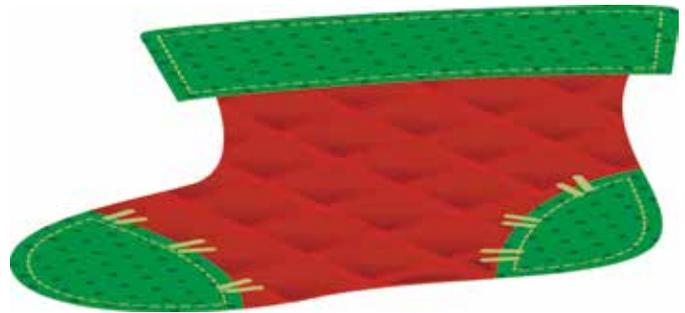
I wonder as I wander out under the sky, How Jesus the Savior did come for to die. For poor on'ry people like you and like I... I wonder as I wander out	under the sky. When Mary birthed Jesus 'twas in a cow's stall, With wise men and farm- ers and shepherds and all. But high from God's heav- en a star's light did fall,	And the promise of ages it then did recall. If Jesus had wanted for any wee thing, A star in the sky, or a bird on the wing, Or all of God's angels in	heav'n for to sing, He surely could have it, 'cause he was the King.
---	---	--	--

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
---	--	---	--

I'M A LITTLE SNOWMAN

I'm a little snowman Round and fat, I've a woolly scarf And a little bobble hat. When the snow is falling	You will hear me say: Come and make a snow- man, We'll have a fun day!
---	---



**Sending Cartloads
of Cheer Your Way**

Merry Christmas, and thanks for shopping with us!

As we get set to celebrate another holiday season, we're especially grateful for the kind customers and friends who have made this year so memorable for us. Your loyalty and generosity mean a great deal to us, and we hope this Christmas delivers everything

**From your Friends at
Beachside Market**

Alberta Beach 924-3155

The *Brightest* Joy
The *Warmest* Cheer
The *Greatest* Happiness

May this Christmas bring you the best of everything.

**Merry Christmas
&
Happy New Year**

From the Crew at
Jeddy's Bar & Grill

Alberta Beach 780-924-2121

I'M STANDING UNDER THE MISTLETOE

I'm standing under the mistletoe, mistletoe, mistletoe.

I'm standing under the mistletoe, next to you! Guess what I must have to

do, have to do, have to do. Guess what I must have to do...

Oh no! I have to kiss you!

IT'S BEGINNING TO LOOK A LOT LIKE CHRISTMAS

It's beginning to look a lot like Christmas
Ev'rywhere you go;
Take a look in the five-

and-ten, glistening once again
With candy canes and silver lanes aglow.

It's beginning to look a lot like Christmas,
Toys in ev'ry store,
But the prettiest sight to see is the holly that will be
On your own front door.
A pair of hopalong boots and a pistol that shoots
Is the wish of Barney and Ben;
Dolls that will talk and will go for a walk
Is the hope of Janice and Jen;
And Mom and Dad can hardly wait for school to start again.
It's beginning to look a lot like Christmas

Ev'rywhere you go;
There's a tree in the Grand Hotel, one in the park as well,
The sturdy kind that doesn't mind the snow.
It's beginning to look a lot like Christmas;
Soon the bells will start, And the thing that will make them ring is the carol that you sing
Right within your heart.

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

From Diane & Staff at



A&W

Barrhead



Sharing Our Thanks at Christmas

Also featuring **HID LIGHTS** on special up to **50% OFF** all HID Lights in stock

Stocking stuffer items in store and gift certificates available!




J'S PLACE
MOBILE ELECTRONICS, SIGNS & TRUCK ACCESSORIES
4921 - 50 Ave. - The Mall Barrhead
Email: rt_tt@hotmail.com Website: www.jsplace.ca
780-674-5595 FAX: 780-674-5519

JOYOUS NOEL



FROM MANAGEMENT AND STAFF.
WARM WISHES TO YOU AND YOUR FAMILY.
HAVE A WONDERFUL 2023.

COMFORT CORNER
BARRHEAD | 780 674 4933
& BERT'S APPLIANCES
BARRHEAD | 780 674 3001

IT'S THE MOST WONDERFUL TIME OF THE YEAR

It's the most wonderful time of the year.

With the kids jingle bell-ing, And everyone telling you be of good cheer.

It's the most wonderful time of the year!

It's the hap-happiest season of all.

With these holiday greetings and gay happy meetings,

When friends come to call.

It's the hap-happiest season of all!

There'll be parties for hosting,

Marshmallows for toast-ing,

And caroling out in the snow.

There'll be scary ghost stories,

And tales of the glories of, Christmases long, long ago.

It's the most wonderful time of the year.

There'll be much mistle-toeing,

And hearts will be glow-

ing,

When loved ones are near.

It's the most wonderful time of the year!

There'll be parties for hosting,

Marshmallows for toast-ing,

And caroling out in the snow.

There'll be scary ghost stories,

And tales of the glories of, Christmases long, long ago.

It's the most wonderful

time of the year.

There'll be much mistle-toeing,

And hearts will be glow-ing,

When loved ones are near.

It's the most wonderful time,

Yes the most wonderful time,

Oh the most wonderful time,

Of the year!

JINGLE BELL ROCK

Jingle bell, jingle bell, jingle bell rock

Jingle bells swing and jingle bells ring

Snowing and blowing up bushels of fun

Now the jingle hop has begun.

Jingle bell, jingle bell, jingle bell rock

Jingle bells chime in jingle bell time

Dancing and prancing in Jingle Bell Square

In the frosty air. What a bright time, it's the

right time

To rock the night away

Jingle bell time is a swell time

To go gliding in a one-horse sleigh

Giddy-up jingle horse, picky-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.



He's Checking It TWICE!

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

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

Hope this holiday season brings you **lots of reasons to smile!**



Thanks to all of the wonderful patients and friends who have made our entire year so merry and bright. We appreciate your support and trust in us.

From
Marcel, Donna & Sandy
at
Barrhead Denture Clinic 674-4348
Barrhead, AB

Wishing You a Holiday Rich in Blessings



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

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

TD Canada Trust
Barrhead Branch 674-2216



With Our Thanks

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

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



Pembina West

Barrhead
674-2201

Mayerthorpe
786-2093

Whitecourt
778-3239

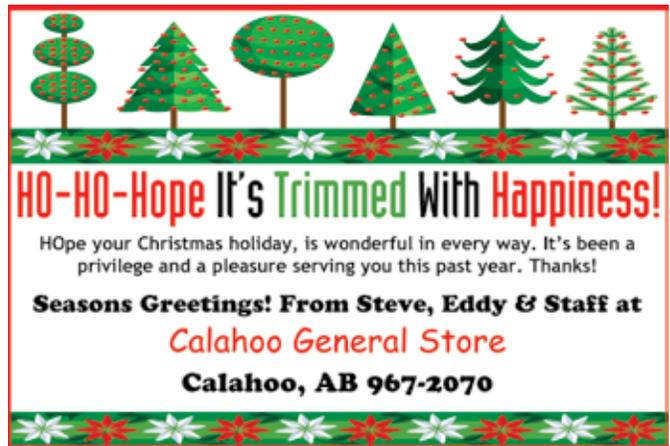
I'VE GOT THE CHRISTMAS JOY

I've got the joy, joy, joy,
joy
Down in my heart
Down in my heart
Down in my heart
I've got the joy, joy, joy,
joy
Down in my heart
Down in my heart to stay
And I'm so happy
So very happy
I've got the joy of Christ-
mas in my heart
Yes I'm so happy
So very happy
I've got the joy of Christ-
mas in my heart
I've got the hope, hope,
hope, hope
Down in my heart
Down in my heart
Down in my heart
I've got the hope, hope,
hope, hope
Down in my heart
Down in my heart to stay
And I'm so happy

So very happy
I've got the joy of Christ-
mas in my heart
Yes I'm so happy
So very happy
I've got the joy of Christ-
mas in my heart
I've got the peace, peace,
peace, peace
Down in my heart
Down in my heart
Down in my heart
I've got the peace, peace,
peace, peace
Down in my heart
Down in my heart to stay
And I'm so happy
So very happy
I've got the joy of Christ-
mas in my heart
Yes I'm so happy
So very happy
I've got the joy of Christ-
mas in my heart
I've got the love, love,
love, love
Down in my heart

Down in my heart
Down in my heart
I've got the love, love,
love, love
Down in my heart
Down in my heart to stay
And I'm so happy
So very happy
I've got the joy of Christ-
mas in my heart
Yes I'm so happy

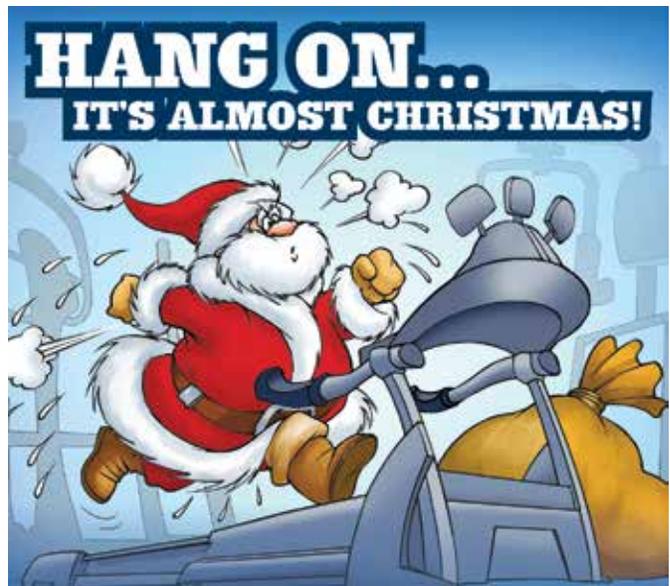
So very happy
I've got the joy of Christ-
mas in my heart
I've got the joy!
I've got the hope!
I've got the peace!
I've got the love!
Merry Christmas!



HO-HO-Hope It's Trimmed With Happiness!
HOpe your Christmas holiday, is wonderful in every way. It's been a privilege and a pleasure serving you this past year. Thanks!
Seasons Greetings! From Steve, Eddy & Staff at
Calahoo General Store
Calahoo, AB 967-2070



*Season's Eatings
& Many Thanks!*
With much gratitude for the privilege
of serving you this past year.
**Merry Christmas
& Happy New Year**
from Management & Staff of
CALAHOO MEATS
Calahoo, AB 458-2136

**HANG ON...
IT'S ALMOST CHRISTMAS!**
Wishing all of our friends much peace,
harmony and joy at this inspirational season.
We know you've been an inspiration to us, and
we thank you for your continued support.
Merry Christmas from
MAD Fitness
Onoway, AB 886-4851

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.

JOY TO THE WORLD

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

reigns;
 Let men their songs em-
 ploy;
 while fields and floods,
 rocks, hills and plains
 Repeat the sounding joy,
 Repeat the sounding joy,
 Repeat, repeat the sound-
 ing joy.
 No more let sins and sor-
 rows 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 righ-

teousness,
 and wonders of His love,
 and wonders of His love,
 and wonders, wonders of
 His love.

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

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
www.greenthumbgreenhouse.com

A Toast to Our Friends & Customers

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

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

LET IT SNOW

Oh the weather outside is
frightful,
But the fire is so delightful,
And since we've no place
to go,
Let It Snow! Let It Snow!
Let It Snow!
It doesn't show signs of

stopping,
And I've bought some
corn for popping,
The lights are turned way
down low,
Let It Snow! Let It Snow!
Let It Snow!
When we finally kiss

goodnight,
How I'll hate going out in
the storm!
But if you'll really hold me
tight,
All the way home I'll be
warm.
The fire is slowly dying,

And, my dear, we're still
good-bying,
But as long as you love me
so,
Let It Snow! Let It Snow!
Let It Snow!

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.



**Wishing You a Merry
& Magical Christmas...**

May all of your hopes and wishes come true!

We're so grateful
to be a part of this
community, and
we thank you all
for making our
year so rewarding
and enjoyable.

From
**Alberta Beach
Esso**

924-3707
Alberta Beach, AB

**Merry.
Bright.
Blessed.
Beautiful.**

May your holiday season be decorated with every possible happiness!

We'd like to take this opportunity to thank you for shopping locally. Your support keeps independent businesses like us going, and we look forward to continuing to serve the needs of our friends and neighbors here in the community for years to come.

Merry Christmas
from Val at
**Once Loved
Emporium**

Sangudo, AB 785-2924

MERRY CHRISTMAS EVERYONE

Snow is fallin', all around me
 Children playin', having fun
 It's the season of love and un-
 derstanding
 Merry Christmas everyone!
 Time for parties and celebra-
 tions
 People dancing all night long
 Time for presents and ex-
 changing kisses
 Time for singing Christmas
 songs
 We're gonna have a party to-
 night
 I'm gonna find that boy
 Underneath the mistletoe
 We'll kiss by candle light
 Room is swaying, records
 playing

All the old songs, we love to
 hear
 All I wish that everyday was
 Christmas
 What a nice way to spend the
 year
 We're gonna have a party to-
 night
 I'm gonna find that boy
 Underneath the mistletoe
 We'll kiss by candle light
 Snow is fallin' (snow is fallin')
 All around me (all around
 me)
 Children playin' (children
 playin')
 Having fun (having fun)
 It's the season of love and un-
 derstanding

Merry Christmas everyone!
 Merry Christmas everyone!
 Oh Merry Christmas every-
 one!
 Snow is fallin' (snow is fallin')
 All around me (all around
 me)
 Children playin' (children
 playin')
 Having fun (having fun)
 It's the season of love and un-
 derstanding
 Merry Christmas everyone!
 Snow is fallin' (snow is fallin')
 All around me (all around
 me)
 Children playin' (children
 playin')
 Having fun (having fun)

It's the season of love and un-
 derstanding
 Merry Christmas everyone!
 Oh Snow is fallin' (snow is
 fallin')
 All around me (all around
 me)
 Children playin' (children
 playin')
 Having fun (having fun)
 It's the season of love and un-
 derstanding
 Merry Christmas everyone!
 Merry Christmas everyone!
 Merry Christmas everyone!

OH CHRISTMAS TREE



O Christmas tree, O Christ-
 mas tree!
 How are thy leaves so ver-
 dant!
 O Christmas tree, O Christ-
 mas tree,
 How are thy leaves so ver-
 dant!
 Not only in the summertime,
 But even in winter is thy
 prime.
 O Christmas tree, O Christ-
 mas tree,
 How are thy leaves so ver-
 dant!

O Christmas tree, O Christ-
 mas 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 Christ-
 mas tree,
 Much pleasure doth thou
 bring me!
 O Christmas tree, O Christ-
 mas tree,
 Thy candles shine out bright-
 ly!
 O Christmas tree, O Christ-
 mas tree,
 Thy candles shine out bright-
 ly!
 Each bough doth hold its tiny
 light,
 That makes each toy to spar-
 kle bright.
 O Christmas tree, O Christ-
 mas tree,
 Thy candles shine out bright-
 ly!

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!



Hope It's Very Merry!

With warm wishes for a joyous and bright holiday to you and your family this season.

Season's Greetings from Management & Staff at
Beaver Creek General Store
 Whitecourt, AB (780) 778-3636



CHEERS TO YOU!

It's been a pleasure serving you this past year.

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

Open Christmas Day 11:00am-6:00pm
 Whitecourt, Alta 778-8989
 www.cjsliquor.ca | Facebook: CJ's Liquor Unlimited

Hope it all adds up to be your best holiday yet!

Thank you for your business, your trust and your confidence.

Merry Christmas from Management & Staff at
H&R BLOCK

Whitecourt, AB (780) 778-3030





With Festive Greetings At The Holidays

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

That's our Christmas wish for you!

from **Management & Staff** of

Canadian Tire

Whitecourt AB

780-778-6591

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; Re-
 frain
 Sing, choirs of angels,
 Sing in exultation,
 Sing, all ye citizens of
 heaven above;
 Glory to God
 In the highest; Refrain
 See how the shepherds,

Summoned to his cradle,
 Leaving their flocks, draw
 nigh to gaze;
 We too will thither
 Bend our joyful footsteps;
 Refrain
 Child, for us sinners
 Poor and in the manger,
 We would embrace thee,
 with love and awe;
 Who would not live thee,
 Loving us so dearly? Re-

frain
 Yea, Lord, we greet thee,
 Born this happy morning;
 Jesus, to thee be glory giv-
 en;
 Word of the Father,
 Now in flesh appearing;
 Refrain

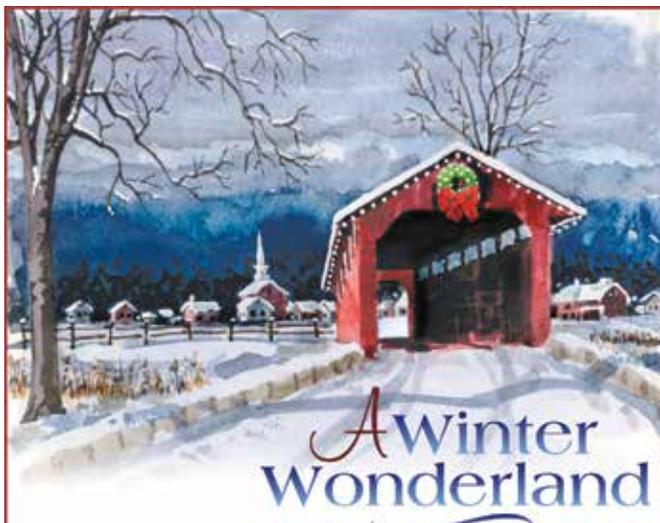
OH HOLY NIGHT

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.



A Winter Wonderland

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

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

Mayerthorpe, AB 786-2347



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

As another Christmas comes in for a landing, we're filled with cheer and gratitude for wonderful customers and friends like you. We appreciate your pulling for us this past year, and we'll continue to go the extra mile for you in 2023 and beyond.

Merry Christmas & Many Thanks From Our Entire Crew at

Mayerthorpe Fas Gas
 786-2523
Barrhead Fas Gas Plus
 674-6356

OH LITTLE TOWN OF BETHLEHEM

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

love.
 O morning stars, together
 Proclaim the holy birth!
 And praises sing to God
 the King,
 And peace to men on
 earth.
 How silently, how silently,
 The wondrous gift is giv-
 en!
 So God imparts to human
 hearts
 The blessings of his heav-
 en.
 No ear may hear his com-
 ing,

But in this world of sin,
 Where meek souls will re-
 ceive him, still
 The dear Christ enters in.
 Where children pure and
 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 Bethle-
 hem!
 Descend to us, we pray;
 Cast out our sin and enter
 in,
 Be born in us to-day.
 We hear the Christmas an-
 gels
 The great glad tidings tell;
 O come to us, abide with
 us,
 Our Lord Emmanuel!

OLD TOY TRAINS

Old toy trains, little toy
 tracks
 Little toy drums coming
 from a sack
 Carried by a man dressed
 in white and red
 Little boy, don't you think
 it's time you were in bed?
 Close your eyes

Listen to the skies
 All is calm, all is well
 Soon you'll hear Kris Krin-
 gle and the jingle bells
 Bringin' old toy trains, lit-
 tle toy tracks
 Little toy drums coming
 from a sack
 Carried by a man dressed

in white and red
 Little boy, don't you think
 it's time you were in bed?
 Close your eyes
 Listen to the skies
 All is calm, all is well
 Soon you'll hear Kris Krin-
 gle and the jingle bells
 Bringin' old toy trains, lit-

tle toy tracks
 Little toy drums coming
 from a sack
 Carried by a man dressed
 in white and red
 Little boy, don't you think
 it's time you were in bed?



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

Merry Christmas
 from Management & Staff at
Sangudo Custom Meats
 Sangudo, AB (780) 785-3353

with our thanks at
Christmas



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

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

Here Comes Christmas!

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



Onoway, AB

Merry Christmas from
Onoway/Fire Rescue International

(780) 777-4688

OVER THE RIVER AND THROUGH THE WOODS

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

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

the woods,
 Trot fast my dapple gray;
 Spring o'er the ground just iike a hound,
 For this is Christmas Day.
 Over the river and through the woods
 And straight through the barnyard gate.
 It seems that we go so dreadfully slow;

It is so hard to wait.
 Over the river and through the woods,
 Now Grandma's cap I spy.
 Hurrah for fun; the pudding's done;
 Hurrah for the pumpkin pie.

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.



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

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

SPRUCE GROVE 780 962 4121

BANK ON A VERY GOOD SEASON

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

Merry Christmas and sincere thanks to our customers and associates.

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

Canada Trust
 962-0404

RUDOLPH THE RED-NOSED REINDEER

Rudolph, the red-nosed reindeer had a very shiny nose. And if you ever saw him, you would even say it glows.

All of the other reindeer used to laugh and call him names.

They never let poor Rudolph join in any reindeer games. Then one foggy Christmas Eve

Santa came to say: "Rudolph with your nose so bright, won't you guide my sleigh tonight?"

Then all the reindeer loved him as they shouted out with glee,

Rudolph the red-nosed reindeer, you'll go down in history!



Wishing You Joys Big & Small All Holiday Season

With our thanks for your friendship and support, we hope you have a Merry Christmas! Merry Christmas from All of Us at

XEL
Alberta Beach
 (780) 967-5959

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

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

ONOWAY VETERINARY CLINIC
 967-2967

JOYEUX NOËL

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

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

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

SANTA BABY

Santa baby, just slip a sable under the tree for me;
 Been an awful good girl, Santa baby
 and hurry down the chimney tonight
 Santa baby, a '54 convertible too, light blue
 I'll wait up for you dear, Santa baby
 and hurry down the chimney tonight
 Think of all the fun I've missed

Think of all the fellas that I haven't kissed
 Next year I could be just as good...
 if you'd check off my Christmas list
 Santa baby, I want a yacht and really that's not a lot
 Been an angel all year; Santa baby,
 so hurry down the chimney tonight
 Santa honey, there's one thing I really do need,

the deed - To a platinum mine, Santa baby
 so hurry down the chimney tonight
 Santa baby, I'm filling my stocking with the duplex, and checks
 Sign your 'X' on the line, Santa cutie,
 and hurry down the chimney tonight
 Come and trim my Christmas tree
 With some decorations

bought at Tiffany;
 I really do believe in you
 Let's see if you believe in me
 Santa baby, forgot to mention one little thing, a ring
 I don't mean a phone, Santa baby,
 so hurry down the chimney tonight
 Hurry down the chimney tonight
 Hurry tonight

SANTA GOT STUCK UP THE CHIMNEY

Santa got stuck up the chimney,
 "Oh, I don't know what to do!"
 So he wiggled and he wobbled
 And he wobbled and he wiggled
 And we pushed and we pushed

Till he popped right through.
 Now everyone can have a Merry Christmas!
 Repeat




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

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

Redneck Liquor
 Sangudo, AB 785-2229

Have Yourself a Merry Little Christmas

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



Season's Greetings from Everyone at

Whitecourt Insurance Ltd.
 Whitecourt, AB (780) 778-3003

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.

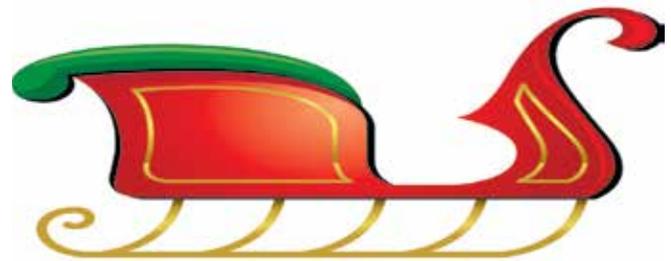
Rudy-toot-toot
 and rummy tum tums.
 Santa Claus is coming to town.
 Little toy dolls
 that cuddle and coo,
 Elephants, boats
 and Kiddie cars too.
 Santa Claus is coming to town.
 The kids in Girl and Boy Land
 will have a jubilee.
 They're gonna build a toy-

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.

SANTA HE HAS A RED RED COAT

He has a red, red coat
 And a red, red hat,
 His boots are black
 And he carries a sack.
 He has a twinkle in his eye
 And a friendly smile,
 And his name is Santa Claus.
 "One more time!"
 He has a red, red coat

And a red, red hat,
 His boots are black
 And he carries a sack.
 He has a twinkle in his eye
 And a friendly smile,
 And his name is Santa Claus.
 "Let's hear it again now ..."
 And his name is SANTA CLAUS!



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

We sincerely appreciate the kindness you've shown us as customers, neighbors and friends.
 Thank you for making 2022 a great year for us. We look forward to seeing you again soon!

Merry Christmas from Management & Staff

RF RESCHKE FRITZ LLP
 CHARTERED PROFESSIONAL ACCOUNTANTS

Whitecourt, AB 780-778-3981

*In This Season
 Of Caring*

We're dispensing a large measure of good cheer along with our best wishes for a happy and healthy holiday season to all our neighbours. We appreciate your trust and thank you for choosing us.

Merry Christmas
 from
 Management & Staff
 at
Life Med Pharmacy

Whitecourt, AB 780-706-5012

SILENT NIGHT

Silent night, holy night,
All is calm, all is bright
Round yon virgin mother and
child.
Holy infant so tender and
mild,

Sleep in heavenly peace.
Sleep in heavenly peace.
Silent night, holy night,
Shepherds quake at the sight,
Glories stream from heaven
afar,

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 redeeming
grace,
Jesus, Lord, at thy birth.
Jesus, Lord, at thy birth.

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.

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 Es-
kimos.

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 to-
night.

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 sim-
ple phrase,
To kids from one to nine-
ty-two,
Although it's been said many
times, many ways,
A very Merry Christmas to
you!

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

May Every Day Be Merry

Here's hoping your season is filled with all the delights, both big and small, that makes Christmas so special.

We really appreciate everything this community has done to help us through the challenges of this past year, so we can be here to celebrate the season with all of you.

Merry Christmas!

Drayden Insurance

Stony Plain, AB 963-2000

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 10am – 7pm

Sun 10am – 5pm

Dec. 24: 9am – 3pm

Blue Diamond



Jewellers



Citizen

Seiko

Giftware

Family Rings

Watch Repairs

Body Jewellery

Q-Ray Bracelets

Canadian Diamonds

Jewellery Repairs &

Custom Design Made for YOU

Harley Davidson Products

Give a Gift of a Canadian Diamond

www.bluediamondjewellers.com

SLEIGH RIDE

Just hear those sleigh bells
jingling
Ring ting tingling too.
Come on, it's lovely weath-
er
For a sleigh ride together
with you.
Outside the snow is falling
And friends are calling
"Yoo hoo."
Come on, it's lovely weath-
er
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 wonder-
land 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 togeth-
er
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 weath-
er
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 weath-
er
For a sleigh ride together
with you,
Outside the snow is falling
And friends are calling
"Yoo hoo,"
Come on, it's lovely weath-
er
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 wonder-
land 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 togeth-
er
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 weath-
er
For a sleigh ride together
with you.

OPEN UP TO CHRISTMAS!

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

MERRY CHRISTMAS
from the Board & Staff of

Onoway
PUBLIC LIBRARY

Onoway, AB 967-2445

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

STAR OF THE EAST

Star of the East, oh Bethlehem star,

Guiding us on to heaven afar

Sorrow and grief and lull'd by the light

Thou hope of each mortal, in death's lonely night

Fearless and tranquil, we look up to Thee

Knowing thou be m'st through eternity

Help us to follow where Thou still dost guide

Pilgrims of earth so wise
Chorus

Star of the East, thou hope of the soul

While round us here the dark billows roll

Lead us from sin to glory afar

Thou star of the East, thou sweet Bethlehem's star

Star of the East, oh Bethlehem's star,

What tho' the storms of riat gather loud

Faithful and pure thy rays beam to save

And bright o'er the grave Smile of a Saviour are mirror'd in Thee

Glimpses of Heav'n in thy light we see

Guide us still onward to that blessed shore

After earth toil is o'er
Star of the East, thou hope of the soul

Oh star that leads to God above

Whose rays are peace and joy and love

Watch o'er us still till life hath ceased

Beam on, bright star, sweet Bethlehem star



Merry Christmas

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

CHRISTMAS HOURS:

This Office Will Be Closed on:

December 25, 2022

December 26, 2022

December 27, 2022

January 2, 2023

We are open December 23 & 30, 2022 till noon.

TRIOUS Insurance & Onoway Registries

Onoway

780-967-5270

AFTER HOURS CLAIMS NUMBERS PER COMPANY

INTACT

1-866-464-2424

AVIVA /ELITE

1-866-692-8482

PORTAGE

1-800-661-3625

WAWANESA

1-888-929-2252

NORDIC

1-866-464-2424

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 Sav-
 iour's birth.
 The night is peaceful all
 around you,

Close your eyes,
 Let sleep surround you.
 Sleep, sleep, sleep,
 'Tis the eve of our Sav-
 iour'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.



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

**Thank you for
 your continued support!**



**ONOWAY
 TIMBER MART**

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

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 doll
 for Sue
 The kind that will even say
 "How do you do."
 When Christmas Day is
 here
 The most wonderful day of
 the year.

WHITE CHRISTMAS

I'm dreaming of a white
 Christmas
 Just like the ones I used to

know
 Where the treetops glis-
 ten,
 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 Christ-
 mases 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 Christ-
 mases be white

MAY YOUR HOLIDAYS BE

Merry & Bright




Northern Gateway
 Public Schools

THE FIRST NOEL

The first Noel the angel did say
 Was to certain poor shepherds in fields as they lay;
 In fields as they lay, keeping their sheep,
 On a cold winter's night that was so deep.
 Noel, Noel, Noel, Noel,
 Born is the King of Israel.
 They looked up and saw a star
 Shining in the east beyond

them far,
 And to the earth it gave great light,
 And so it continued both day and night. Refrain
 And by the light of that same star
 Three wise men came from country far;
 To seek for a king was their intent,
 And to follow the star wherever it went. Refrain

This star drew nigh to the northwest,
 O'er Bethlehem it took its rest,
 And there it did both stop and stay
 Right over the place where Jesus lay. Refrain
 Then entered in those wise men three
 Full reverently upon their knee,
 And offered there in his

presence
 Their gold, and myrrh, and frankincense. Refrain
 Then let us all with one accord
 Sing praises to our heavenly Lord;
 That hath made heaven and earth of naught,
 And with his blood mankind hath bought. Refrain

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

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



Ring In The Season!

Wishing our neighbors and friends all the best at Christmas.
 Thank you for your patronage!

MERRY CHRISTMAS
 From Shannon & Jack

U.F.A. Onoway, AB
 967-5340

THE GRINCH THEME SONG

“Mr. Grinch”
 You’re a mean one, Mr. Grinch
 You really are a heel,
 You’re as cuddly as a cactus,
 you’re as charming as an eel,
 Mr. Grinch,
 You’re a bad banana with a greasy black peel!
 You’re a monster, Mr. Grinch,
 Your heart’s an empty hole,
 Your brain is full of spiders,
 you have garlic in your soul,
 Mr. Grinch,

I wouldn’t touch you with a thirty-nine-and-a-half foot pole!
 You’re a foul one, Mr. Grinch,
 You have termites in your smile,
 You have all the tender sweetness of a seasick crocodile, Mr. Grinch,
 Given a choice between the two of you’d take the seasick crocodile!
 You’re a rotter, Mr. Grinch,
 You’re the king of sinful sots,

Your heart’s a dead tomato spotted with moldy purple spots, Mr. Grinch,
 You’re a three decker sauerkraut and toadstool sandwich with arsenic sauce!
 You nauseate me, Mr. Grinch,
 With a nauseous super “naus”!
 You’re a crooked dirty jockey and you drive a crooked hoss, Mr. Grinch,
 Your soul is an appalling

dump heap overflowing with the most disgraceful assortment of rubbish imaginable mangled up in tangled up knots!
 You’re a foul one, Mr. Grinch,
 You’re a nasty wasty skunk,
 Your heart is full of unwashed socks, your soul is full of gunk, Mr. Grinch,
 The three words that best describe you are as follows, and I quote,
 “Stink, stank, stunk”!

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,

mas,
 my true love sent to me
 Three French hens,
 Two turtle doves,
 And a partridge in a pear tree.
 On the fourth day of Christmas,
 my true love sent to me
 Four calling birds,

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

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

Continued on Page 47



Tidings of Comfort & Joy

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

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

Merry Christmas
 from Ralph & Staff at
Sangudo Veterinary Clinic
 Sangudo, AB 785-9200

A Season for Remembering

At a time when loved ones lost are especially missed, we wish all of our friends and neighbors here comfort and peace.

Thanks to this community for your trust in us.



Affinity
 Funeral Service

DRAYTON VALLEY 780.542.3338 WHITECOURT 780.778.3330
www.affinityfuneralservice.ca

THE TWELVE DAYS OF CHRISTMAS

Continued from Page 46

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

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

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

ming,
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!



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

Wishing You All the Trimmings of a Merry Christmas



Morning, noon and night, we hope it's filled with friendship, love and light!
It's the loyal support of this community that has kept our business growing, and we're so excited to celebrate another Christmas here with all of you.

from **Korey, Bonnie and Staff of**
Sud's Up Car Wash
5300 Lac Ste Anne Trail South Onoway, AB
8:00am to 7:00pm Daily 967-0022

THANK YOU to all our customers for your support in 2022. We value the trust you show in us and look forward to serving you in 2023.



Merry Christmas & Happy New Year
Grande Tire
Onoway • 780-967-3432

THE HOLIDAY SEASON (OR 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 com-
 ing 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 chim-
 ney, 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 chim-
 ney, 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 Christ-
 mas 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 chim-
 ney
 Coming down the chim-
 ney, 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

Anything Is Possible...

Wishing you warmth and wonder at this magical time. May the spirit of the season fill your heart with hope and your soul with inspiration. Thank you for your patronage in 2022. We look forward to serving you in the year to come! from our family to yours we wish you all the best, Matt & Nancy Mahar and family!

MAHAR DRILLING LTD
 Office: (780) 674-9550
 Cell: (780) 674-7871
www.mahardrilling.com

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

**Dashing Through
 the Snow to Deliver
 Our Best Wishes!**

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

**Thank you for your
 patronage, friends.
 We look forward to
 serving you again soon!**

We Appreciate You Choosing Us!

**Sonny's Stucco
 & Drywall**

Sangudo, AB 785-2022

THIS LITTLE LIGHT OF MINE

This little light of mine, I'm gonna let it shine.

This little light of mine, I'm gonna let it shine.

This little light of mine, I'm gonna let it shine.

Let it shine, let it shine, let it shine.

Everywhere I go, I'm gonna let it shine.

Everywhere I go, I'm gonna let it shine.

Everywhere I go, I'm gonna let it shine.

Let it shine, let it shine, let it shine.

This little light of mine, I'm gonna let it shine.

This little light of mine, I'm gonna let it shine.

This little light of mine, I'm gonna let it shine.

Let it shine, let it shine, let it shine.

We will sing in peace,
We will sing in harmony.

We will sing in peace,
We will sing in harmony.

We will sing in peace,
We will sing in harmony.

We will sing in peace,
We will sing in harmony.

This little light of mine, I'm gonna let it shine.

This little light of mine, I'm gonna let it shine.

This little light of mine, I'm gonna let it shine.

Let it shine, let it shine, let it shine.

Let it shine around the world, We're gonna let it shine.

shine.

Let it shine around the world, We're gonna let it shine.

Let it shine around the world!

Let it shine, We'll all shine, We'll all shine, We'll all shine!

Let shine, let it shine, let it shine!

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 Christ-

mas and a Happy New Year.

Oh, bring us a figgy pudding;

Oh, bring us a figgy pudding;

Oh, bring us a figgy pudding and a cup of good cheer: Refrain

We won't go until we get some;

We won't go until we get some;

We won't go until we get some, so bring some out here: Refrain

We wish you a Merry Christmas;

We wish you a Merry Christmas;

We wish you a Merry

Christmas and a Happy New Year.

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

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

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

RAY'S AUTO REPAIR
785-2251 Sangudo, AB ASSOCIATED INDEPENDENT

- We wish you and your loved ones -
**A WELL-REMEMBERED PAST,
A PEACEFUL PRESENT AND
A HOPEFUL FUTURE.**

*May your heart be filled with
warmth and comfort
this holiday season!*

Fran Marion - Licensed Funeral Director
Mayerthorpe: 780-786-2533 / Whitecourt: 780-779-2533
www.parkmemorial.com / info@parkmemorial.com

Park Memorial Ltd.
Funeral Home & Crematorium

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 won-

derland.
 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

BAKED HAM WITH BROWN SUGAR GLAZE

Ingredients
 1 (10-lb.) fully cooked whole ham (boneless or bone-in)
 1/2 c. packed brown sugar
 1/4 c. Dijon mustard
 1 tbsp. apple cider vinegar
 1 1/2 c. apple cider

Step 1 Preheat oven to 325°. Place ham on a roasting rack set in a roasting pan and score diagonally. Cover with foil and bake until warmed throughout, 2 1/2 to 3 hours.

Step 2 During the last 45 minutes of cooking, make

glaze: In a small saucepan over medium heat, whisk together brown sugar, mustard, apple cider vinegar, and apple cider. Bring up to a boil, then reduce to a medium simmer and cook until reduced by half, 10 to 15 minutes. Brush glaze on ham every 15 minutes, until

an instant-read thermometer inserted in the thickest part reads 140°.

Step 3 Remove ham from oven, give one final glaze, and let rest 15 minutes before slicing.

Directions

Start Your Engines... Christmas Is Coming!



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

Merry Christmas & Happy New Year from
Crockett Automotive Repair Ltd.

786-2216 Mayerthorpe, AB

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



Thanks to all of our friends and clients for making 2022 an outstanding year for us. We owe our success to your loyal support, and we wish you and yours a very happy holiday!

from Management at
GIBBS CONTRACTING
 Mayerthorpe, AB (780) 785-4002

BLACK FOREST TRIFLE



Ingredients
500ml tub ready-made chilled custard - look for

one with real vanilla seeds
100g plain chocolate, broken into pieces
400g chocolate brownies
2 x 390g jars cherries in kirsch or similar
300g tub double cream
200ml tub crème fraiche
25g icing sugar
grated chocolate, to decorate, and fresh cherries (optional)

Method

STEP 1 Put the custard into a pan with the chocolate pieces. Gently heat, stirring, until the chocolate has melted into the custard. Cover with cling film and cool.

STEP 2 Arrange the brownies in the base of a trifle bowl. Drain the jars of cherries, reserving the liquid, and scatter over the brownies. Drizzle over 100ml reserved liquid.

Spoon the cooled chocolate custard over and chill while you make the topping.

STEP 3 Lightly whip the cream with the crème fraiche and icing sugar until soft peaks form. Chill until ready to serve, then pile on top of the trifle and decorate with grated chocolate and fresh cherries, if you like.

BREAKFAST CORNBREAD CASSEROLE WITH HAM AND KALE

Ingredients
Creamed corn:
3 tablespoons unsalted butter, plus more for greasing the baking dish
1 medium onion, finely chopped
1 teaspoon fresh thyme leaves

Kosher salt and freshly ground black pepper
Two 16-ounce bags frozen corn, thawed
1 1/2 cups heavy cream
1/2 pound thick-sliced deli ham, diced
5 ounces frozen kale (about 1 3/4 cups)

Cornbread topping:
3/4 cup yellow cornmeal
3/4 cup all-purpose flour
2 teaspoons baking powder
1 teaspoon sugar
Kosher salt and freshly ground black pepper
1 1/2 sticks (12 table-

spoons) cold unsalted butter, cut into small pieces
3/4 cup heavy cream
1 cup shredded sharp yellow Cheddar
Hot sauce, for serving

Continued on Page 52

Howdy & Happy Holidays

Thanks for helping us withstand the challenges of this past year. We appreciate your support, and we wish you a very merry Christmas!

From the Staff
at
BulletProof Welding



Mayerthorpe, Alberta 786-2345

TIME FOR A TUNE-UP!

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



MERRY CHRISTMAS!
from W.V. Repair Service
Sangudo, Alberta
305-1315

Breakfast Cornbread Casserole With Ham And Kale



Continued from Page 51

Directions

Special equipment: a 2-quart oval baking dish

Preheat the oven to 350 degrees F. Butter a 2-quart oval baking dish.

For the creamed corn: Melt the butter in a large

skillet over medium heat. Add the onions, thyme, 1/2 teaspoon salt and a few grinds of pepper, and cook, stirring frequently, until the onions are soft and translucent, about 10 minutes. Add the corn and cream, and bring to a simmer, stirring occasionally, until the mixture reduces in volume and bubbles rapidly, about 15 minutes. Transfer 2 cups of the corn mixture to a food processor, puree until smooth, then stir it back into the skillet. Fold in the ham and kale. Transfer the creamed corn to the prepared baking dish;

set aside. Clean the food processor bowl.

For the cornbread topping: Pulse the cornmeal, flour, baking powder, sugar and 1/2 teaspoon each salt and pepper in a food processor to combine. Add the butter, and pulse until the mixture resembles coarse bread-crumbs. Add the cream and 1/2 cup of the Cheddar, and pulse until the batter just comes together.

To assemble: Sprinkle the cornmeal batter over the creamed corn. (Don't worry if the corn isn't completely covered; the batter will puff and spread as it bakes.)

Sprinkle with the remaining 1/2 cup Cheddar. Place the casserole on a baking sheet, and bake until the corn is bubbling and the crust is puffed and golden brown, about 35 minutes. Let cool for 15 minutes. Serve with hot sauce.

When blending hot liquid, first let it cool for five minutes or so, then transfer it to a blender, filling only half-way. Put the lid on, leaving one corner open. Cover the lid with a kitchen towel to catch splatters, and pulse until smooth.



Raise Your Holiday Spirits!

Here's hoping your holiday is uplifting in every way! We're always proud to be of service and we thank you for your continued patronage.

Merry Christmas from Dale, Grant & Staff.
We look forward to serving you in the New Year!

Country Automotive Specialists

Onoway, AB
967-2218

COUNTRY AUTOMOTIVE
AUTOPRO

Remember The Magic!

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

VILLAGE GLASS & MIRROR LTD. 967-2127

5027-50 Avenue, Onoway, AB

DURABUILT
WINDOWS & DOORS INC.

BROCCOLI AND CAULIFLOWER GRATIN MAC N CHEESE



- 1 tablespoon Dijon mustard
- 1/3 cup finely chopped chives
- 2 cloves garlic, peeled and grated or crushed into paste
- A few drops hot sauce
- Freshly ground black pepper
- 2 1/2 cups grated extra-sharp Cheddar

Ingredients

- Salt
- 1 small head or bundle broccoli, trimmed into florets
- 1 small head cauliflower or half a large head, trimmed and cut into florets
- 1 pound whole-wheat macaroni or penne or other short cut pasta
- 2 cups sour cream or reduced-fat sour cream

Directions

Bring a large pot of water to a boil over medium heat. Salt the water and add the broccoli and cauliflower florets. Boil the vegetables for 5 minutes, then remove them with a spider or a strainer and drain. Add the pasta to the

water and undercook by about 2 minutes, drain.

Meanwhile, combine the sour cream in a large bowl along with the mustard, chives, garlic, hot sauce and salt and pepper, to taste. Add the pasta and cauliflower and 2/3 of the cheese. Stir to combine, then transfer it to a casserole or baking dish and cover with the remaining cheese. Cool and chill for a make-ahead meal.

To heat and eat, put the casserole on baking sheet and bake it in the middle of a preheated 375 degree F oven until deeply golden and bubbly, about 40 to 45 minutes.



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

Merry Christmas
from Management and Staff at
Barrhead Machine & Welding Ltd.
(780) 674-2924

It's The Most Wonderful Time Of The Year...
But we loved every moment of serving you this past year, too!
Merry Christmas and heartfelt thanks for your continued patronage.

Merry Christmas
from Darcy, Shari & Family
Harapchuk Trucking Inc.
Sangudo, AB • (780) 785-2655

May faith and kindness light your path this Christmas and always.

We're honored to serve this community, and we look forward to sharing the joy of Christmas with all of you!

standstone
Waste & Water Services Ltd.

The service you need, from people you trust.
Proudly Serving Lac Ste. Anne County & Parkland County
780-967-2118
www.standstonevac.ca or visit our facebook page

BRUSSELS SPROUTS WITH BALSAMIC AND CRANBERRIES

Ingredients

3 pounds Brussels sprouts
1/2 cup olive oil
1 cup sugar
3/4 cup balsamic vinegar
1 cup dried cranberries

Directions

Preheat the oven to 375 degrees F.

Trim/clean the Brussels sprouts, then cut them in half. Arrange on 2 baking sheets and toss with the olive oil. Roast until brown, 25

to 30 minutes.

Combine the balsamic vinegar and sugar in a saucepan. Bring to a boil, then reduce the heat to medium-low and reduce until very thick.

Drizzle the balsamic re-

duction over the roasted sprouts, then sprinkle on the dried cranberries.

BUCKWHEAT CREPES

Ingredients

5 tablespoons unsalted butter, plus more for the skillet

2/3 cup buckwheat flour
1/3 cup all-purpose flour
1 3/4 cups whole milk
3 large eggs
1/2 teaspoon salt
1/4 cup chopped fresh parsley (optional)

Assorted Fillings:
Sweet Onion Crepe Filling, recipe follows

Sauteed Spinach Crepe Filling, recipe follows

Creamy Mushroom Crepe Filling, recipe follows

Citrus Shrimp Crepe Filling, recipe follows

Directions

Melt 5 tablespoons butter in an 8-inch nonstick skillet. Combine the melted butter, both flours, the milk, eggs and salt in a blender and process until smooth

(set the skillet aside). Let the batter rest at room temperature at least 1 hour or overnight. Stir in the parsley, if desired.

Preheat the oven to 300 degrees. Heat the skillet over medium heat until a drop of water sizzles in it. Lightly butter the skillet, then add a scant 1/3 cup batter and quickly swirl to coat the bottom of the pan. Cook until the crepe

sets and browns around the edges, about 2 minutes. Carefully lift with a rubber spatula, flip over and cook about 30 more seconds. Transfer to a plate.

Repeat with the remaining batter, adding more butter as needed and stacking the finished crepes. Wrap the crepes in a damp dish towel and place in the oven to re-heat, about 10 minutes.

Continued on Page 55

Get Carried Away!



Wishing you tidings of comfort and joy, plus wall-to-wall happiness this holiday season. Thank you for doing business with us.

Merry Christmas
The Flooring Store

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

226 McLeod Ave
Spruce Grove
(780) 960-9212

With Thanks
For Your Friendship!



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

Merry Christmas
from the Staff at
Parkland Veterinary Clinic

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

Buckwheat Crepes



Continued from Page 54

Serve with assorted fillings.

Sweet Onion Crepe Filling:

Yield: 4 servings

Heat 2 tablespoons butter in a large skillet over medium-low heat. Add 2 sliced onions and 2 thyme sprigs. Season with salt and pepper and cook until the onions are lightly browned, about 20 min-

utes.

Sautéed Spinach Crepe Filling:

Yield: 4 servings

Heat 2 tablespoons olive oil in a large skillet over medium-high heat. Add 12 ounces spinach and cook until just wilted, about 4 minutes. Season with salt and pepper.

Creamy Mushroom Crepe Filling:

Yield: 4 servings

Heat 3 tablespoons butter in a large skillet over medium-high heat. Add 1 pound chopped wild mushrooms and 2 thyme sprigs; sauté until the mushrooms are golden, about 10 minutes. Season with salt and pepper and add 2/3 cup heavy cream; toss to warm through. Remove from the heat and add a handful of parsley.

Citrus Shrimp Crepe Filling:

Yield: Photograph by Con Poulos

Sauté 1 1/4 pounds shrimp (peeled and halved lengthwise) in 2 tablespoons butter with 1 strip lemon zest, 2 tarragon sprigs and salt and pepper until the shrimp turn pink, 3 to 4 minutes. Add a squeeze of lemon juice and 1/2 cup white wine and simmer 1 minute. Remove from the heat; add 4 tablespoons chopped cold butter and some parsley.

Cook's Note

You can make the crepes a day ahead. Just wrap in plastic and refrigerate, then reheat before assembling.



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

Christmas Holiday Hours
 We will be closed December 24, 2022 to January 2, 2023
 We will reopen to regular hours on January 3, 2023
 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

At This Holy Time Of Year...

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

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

Merry Christmas from Arnie, Ruth & Staff
Arnie's Electric
 Mayerthorpe, AB Cell 674-0615

CANDY CANE COOKIES



Ingredients
 1 box sugar cookie mix
 1/2 stick butter, melted
 1 egg
 1/3 cup softened cream cheese

1/2 cup all-purpose flour, plus additional for surface
 Red food coloring
 1 1/2 teaspoons peppermint extract

Directions

Preheat oven to 325 degrees F.

In a bowl, combine sugar cookie mix, melted butter, egg, cream cheese, and flour; mix together to form

dough. Separate dough into 2 equal portions and place in 2 different bowls. Add red food coloring gradually to 1 bowl of dough, kneading together until desired shade of red is created. To second bowl of uncolored dough, add peppermint extract and knead together. On a floured work surface, shape each dough into balls and then roll each ball into 1/4-inch-wide ropes, each about 6

inches long. For each cookie, carefully twist some of the red and white ropes of dough together and shape into a candy cane. Spread candy canes out on cookie sheets and bake on the top shelf of the oven for about 10 to 12 minutes. Transfer to a rack to cool before serving.

CARAMEL APPLE AND BRIE SKEWERS



Ingredients
 2 medium apples, cubed
 1 log (6 ounces) Brie cheese, cubed
 1/2 cup hot caramel ice cream topping
 1/2 cup finely chopped macadamia nuts
 2 tablespoons dried cranberries

Directions

On each of 6 appetizer skewers, alternately thread apple and cheese cubes; place on a serving plate. Drizzle with caramel topping; sprinkle with macadamia nuts and cranberries.



Merry Christmas

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

Paddle River Concrete
 Mayerthorpe
 786-2666

THANKS
 to all of the customers and friends who have made our year so special!

Merry Christmas from Joe, Vivian, & Staff at
Vandenberg Collision Ltd.

We appreciate your support, and we wish you a happy holiday.

Mayerthorpe, AB 786-2614

Here We Grow Again: Merry Christmas!

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

MD MARTIN DEERLINE

MAYERTHORPE, AB 786-2253

CHEESE-FILLED EDIBLE GIFT BOXES

Ingredients

Pepper Jack Cheese Cracker:

2 tablespoons apple cider vinegar

2 large eggs, separated
2 1/2 cups all-purpose flour, plus more for dusting (see Cook's Note)

1 1/2 teaspoons kosher salt, plus more for sprinkling

1 teaspoon dry mustard
1 teaspoon paprika
1/2 teaspoon turmeric

One 8-ounce package pepper jack cheese spread
12 tablespoons (1 1/2 sticks) unsalted butter, cut into small pieces

1/2 cup grated Parmesan
Assembling and Decorating:

6 long fresh chives

Two 8-ounce packages pepper jack cheese spread

Assorted meats, vegetables and crackers, for serv-

ing (Suggestions: sliced prosciutto, salami, carrots, radish, celery and butter crackers)

Directions

Special equipment: a pastry bag fitted with a medium plain tip

For the pepper jack cheese cracker: Whisk together the vinegar, egg whites and 3 tablespoons water in a small bowl; set aside. Refrigerate the egg yolks in a small bowl, covered, until ready to use.

Pulse the flour, salt, mustard, paprika and turmeric in a food processor to combine. Add the pepper jack cheese spread, butter and Parmesan and pulse until the butter is completely broken up. Add the egg white mixture and pulse until the dough comes to-

gether in a ball. (It's okay if it's a little wet.) Put the dough on a large piece of plastic wrap, pat into a 1/2-inch-thick square and wrap in the plastic. Refrigerate to chill and firm up, about 1 hour.

Cut the dough in half. Dust a sheet of parchment with flour and put one piece of the dough on top. Dust with

more flour and top with another sheet of parchment. Roll out the dough into a square about 1/8 inch thick and chill until very firm, about 30 minutes. Repeat with the remaining piece of dough.

Position oven racks in the upper and lower third of the oven and

Continued on Page 58

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

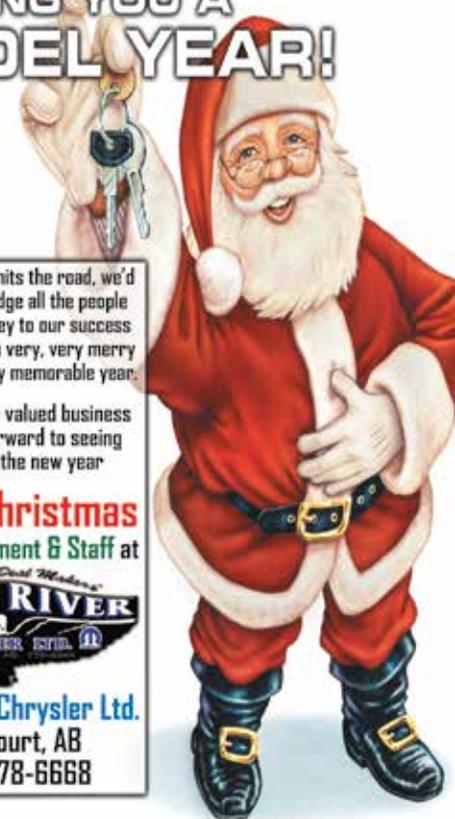
It's because we get to thank you for your stopping by! Merry Christmas!

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

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



WISHING YOU A MODEL YEAR!



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

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

Merry Christmas
from Management & Staff at

Home of the Best Vehicles
EAGLE RIVER
CHRYSLER LTD.

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

ROLL OUT THE JOY

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

Season's Greetings' from Management & Staff at

Carpetown Interiors Ltd.
Whitecourt, AB 778-4144



Cheese-Filled Edible Gift Boxes

Continued from Page 57

preheat to 350 degrees F. Line 2 baking sheets with parchment.

From one piece of rolled dough, measure and cut 6 panels for a box: two 4-inch squares for the top and bottom, two 4-by-2-inch rectangles for the long sides and two 3 1/2-by-2-inch rectangles for the slightly shorter sides. Arrange on one of the prepared baking sheets, cover and refrigerate until the dough firms up again, about 15 minutes. Repeat with the remaining dough.

Prick the dough panels with a fork (this will prevent the dough from rising too much during baking). Whisk 2 teaspoons water into the reserved egg yolks, then brush on the dough. Bake, rotating the baking sheets front to back and

top to bottom about half-way through, until cooked through and golden brown around the edges, about 25 minutes. Let cool completely on the baking sheets on a cooling rack, about 30 minutes.

For the assembling and decorating: Meanwhile, bring a large pot of water to a boil over high heat; fill a medium bowl with ice and water. Add the chives to the boiling water and cook until bright green and pliable, about 30 seconds. Transfer immediately to the ice water. Once completely cool, press between 2 paper towels to dry.

Add the pepper jack cheese spread to the bowl of a stand mixer fitted with the paddle attachment and beat until lightened and smooth, about 2 minutes. Transfer to a pastry bag fitted with a

medium plain tip.

To build a box, put a 4-inch square panel flat-side up on a work surface and pipe the cheese glue around the perimeter. Push a long edge of a 4-by-2-inch side panel into the glue on any side (make sure the golden top is facing out). You can use a can to help prop the panel up. Push the other 4-by-2-inch side panel directly opposite of the first. Now do the same with the remaining 3 1/2-by-2-inch side panels. Pipe more cheese glue up the 4 corners to help the side panels adhere to one another. If any of the panels don't fit, use a sharp knife to trim the edges. Repeat to form a second box.

Tie a chive bow on each of the remaining 4-inch square panels to make them look like the box tops of wrapped presents. These

will be the lids. Pipe the remaining pepper jack cheese into the boxes, using a small offset spatula to smooth out the top, then top with the decorated lids. Serve these edible gifts with assorted meats, vegetables and crackers.



JOY
IS IN THE AIR!

Merry Christmas
From the Management & Staff at
Smyl Chevrolet Ltd.
Whitecourt, AB 778-2202

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

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

BARSI ENTERPRISES
Mayerthorpe, AB 786-4014

CHERRY MITTEN HAND PIES

Ingredients

Filling:

One 10-ounce bag frozen cherries, thawed, drained and coarsely chopped
 1/3 cup granulated sugar
 1/4 teaspoon ground cinnamon

Pinch of kosher salt

1 tablespoon cornstarch

1 tablespoon freshly squeezed lemon juice

Crust:

All-purpose flour, dusting

One 14- to 16-ounce box rolled refrigerated pie crusts (2 crusts)

1 large egg

Royal Icing and Decoration:

1 pound confectioners' sugar

5 tablespoons meringue powder

Blue gel food coloring, for icing

White snowflake sprinkles, for decorating

Directions

Special equipment: a 4-inch mitten-shaped cutter; three pastry bags fitted with a #6 or 7 round tip, a #3 or 4 round tip and a #103 or 104 rose petal tip

For the filling: Line 2 baking sheets with parchment. Preheat the oven to 400 degrees F.

Combine the cherries, granulated sugar, cinnamon and salt in a medium saucepan. Bring to a simmer over medium heat and cook, stirring occasionally, until the cherries are juicy, the sugar dissolves and the liquid begins to thicken, about 10 minutes.

Stir together the cornstarch and 1 tablespoon water in a small bowl until smooth. Pour the cornstarch mixture into the

saucepan and continue to simmer, stirring, until thickened, 1 to 2 minutes. Transfer to a bowl, stir in the lemon juice and let cool completely.

For the crust: Lightly dust a work surface with flour. Unroll both pie crust rounds, dust them with flour and roll with a rolling pin just to flatten out any creases and thin the dough slightly. Use a 4-inch mitten-shaped cutter to cut out as many mittens as possible, rerolling the dough once; you should have 16 to 20 pieces in all.

Arrange half of the mittens on the prepared baking sheets. Beat the egg in a small bowl with 1 tablespoon water. Brush around the edges of the mittens with the egg wash. Spoon 1 to 2 tablespoons of the filling in the center of each

mitten (the amount you use will depend on the exact size of the cutter, but do not overfill). Cover each with a second mitten, pressing to seal with your finger. Brush the tops with the egg wash. Cut one small slit in the top of each mitten to let steam escape. Bake until the crust is golden and crisp, 10 to 12 minutes. Transfer the pies to a rack to cool completely.

For the royal icing and decoration: Meanwhile, combine the confectioners' sugar and meringue powder in a large bowl. Add 6 tablespoons water and beat with an electric mixer on medium-high speed until soft glossy peaks form, adding 1 to 2 tablespoons water if necessary to make a smooth, slightly thick icing. Remove a third of the icing to a small bowl.

Continued on Page 60



ROLLING OUT OUR BEST WISHES FOR A HAPPY HOLIDAY

Wherever you travel this season, we hope it finds you surrounded by peace, happiness and loved ones!

We're all geared up for a festive season, and we're excited to be celebrating with our friends and customers here. We never get tired of serving folks like you, and we hope your holiday is merry all the way!

With Our Thanks,

Wishing our customers & friends all the best this season!

Season's Greetings
 from Management & Staff of

Fountain Tire
 Whitecourt, AB (780) 778-4401



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

Thank you for being such fine friends and customers. We can't thank you enough for all you've done to make 2022 a memorable and successful year for us. Good folks like you remind us how lucky we are to be a part of this community!

Hope your holiday is blessed and happy!

WHITECOURT SENTINEL STORAGE
 Whitecourt, AB (780) 706-8880

Cherry Mitten Hand Pies

Continued from Page 59

Add food coloring to the remaining icing to make a light blue color.

Transfer the blue icing to a pastry bag fitted with a #6 or #7 round tip. Transfer half of the white icing to a pastry bag fitted with a #3

or #4 round tip and the other half of the icing to a pastry bag fitted with a #103 or #104 rose petal tip.

Pipe a thin blue border around the edge of each cookie, leaving the cuff plain and uniced. Let set for a few minutes. Pipe a generous amount of blue

icing inside the border of each cookie. Using a small offset spatula or the back of a spoon, spread the icing to cover the cookie, still making sure to leave the cuff plain. Sprinkle the icing with the snowflake sprinkles. Use white icing with the rose petal tip to

pipe a ruffle on the mitten cuff. Pipe stitching around the edge of the mitten using the white icing with the plain round tip. Let the icing harden before serving, about 1 hour.

CHOCOLATE ROBINS' NESTS

Ingredients
 100g milk chocolate, broken into pieces
 100g dark chocolate, broken into pieces
 100g cornflakes
 icing sugar, for dusting
 You'll also need
 paper cupcake cases
 decorative robins, optional – find these in stores with the Christmas decorations

STEP 1 Line a 12-hole muffin tin with paper cases. Melt all the chocolate in a small heatproof bowl set over a pan of simmering water, making sure the bowl doesn't touch the water. Or, do this in 20-second bursts in the microwave.

STEP 2 Tip the cornflakes into a large heatproof bowl and pour over the melted chocolate. Stir well to coat. Spoon the mixture into the

paper cases, making a gap in the middle of each using the back of the spoon to create a nest. Chill for 2 hrs to set.

STEP 3 Dust the nests with icing sugar and sit a robin decoration in the centre of each, if you like (remove before eating). Will keep in an airtight container for three days.



Joy to the World

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

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

Season's Greetings
 from Gary, Shirley, Russ & Staff
PADDLE PLASTICS LTD.
 Mayerthorpe, AB 786-4408

Glad Tidings To You!

Merry Christmas and Best Wishes in the New Year!

From the Board & Staff Of
COMMUNITY FUTURES
YELLOWHEAD EAST
 Whitecourt • 1-877-706-3500

CHRISTMAS COOKIE CHEESECAKE



Ingredients
 One 16.5-ounce tube store-bought sugar cookie dough
 Four 8-ounce packages cream cheese, at room temperature
 2 cups granulated sugar
 1 cup sour cream
 2 tablespoons vanilla extract
 4 large eggs, at room temperature
 Red and green sprinkles, for decorating
 One 1-pound box confectioners' sugar (about 4 cups)

2 tablespoons meringue powder
 Red and green gel food coloring

Directions
Special equipment: two pastry bags fitted with small round tips

Position an oven rack in the middle of the oven and preheat to 350 degrees F. Press the cookie dough into the bottom of a 9-inch springform pan (use the bottom of a measuring cup to help spread it out and

make it even). Bake until the cookie is set and golden brown, 12 to 15 minutes. Let cool completely, about 30 minutes. Wrap the bottom and sides of the pan with a large piece of foil and put it in a large roasting pan. Reduce the oven temperature to 325 degrees F.

Beat the cream cheese and granulated sugar together in a large bowl with an electric mixer on medium speed for 1 minute. Add the sour cream and vanilla and beat until just combined. Mix in the eggs by hand, one at a time, until just combined. (Take care not to overmix or the cheesecake will puff up and crack). Pour the batter into the springform pan. Add enough hot water to the roasting pan to come about halfway up the side of the springform pan.

Bake until the outside of

the cake is set but the center is still slightly loose, about 1 hour and 20 minutes. Turn the oven off and leave the cheesecake in the oven for another hour. Remove the cheesecake from the roasting pan to a cooling rack. Run a knife around the edge and cool to room temperature. Cover and refrigerate at least 8 hours.

Run a knife around the edge of the pan once more and unlock to unmold the cheesecake. Transfer to a serving platter or cake stand and smooth the edges with a knife. Pat the Jimmie sprinkles into the sides of the cheesecake making sure not to cover the crust or get any on top.

Whisk together the confectioners' sugar and meringue powder in a large bowl.

Continued on Page 62

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

Customers like you mean so much to us, at the holidays and year round. Thank you for sharing your time and friendship with us in 2022. We greatly appreciate your support, and we wish you all the best this Christmas season and beyond. Cheers!

Merry Christmas from staff at
MCEWEN'S
 FUELS & FERTILIZERS
 (780) 674-2146
 Fax: (780) 674-4663

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

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

Merry Christmas & Happy New Year
 From Management & Staff

OVER 60 YEARS
 **Stephani Motors**
 Barrhead, AB 

DODGE, CHRYSLER, JEEP, RAM DEALERSHIP
 Phone: (780) 674-2211

Christmas Cookie Cheesecake

Continued from Page 61

Add 5 tablespoons water and beat with an electric mixer on medium-high speed until soft glossy peaks form, adding up to 1 more tablespoon water if necessary.

Transfer about 1/2 cup of the royal icing to a pastry

bag fitted with a small round tip. Thin the remaining icing with 1 teaspoon of water at a time until it is the consistency of syrup (you know you have reached the right consistency if you drizzle a bit of the icing and it sinks back into the icing within 8 to 10 seconds). Transfer 1 cup of the thinned ic-

ing in another pastry bag fitted with a small round tip. Divide the remaining batter between two small bowl and color one red and one green with the red and green gel food coloring.

Use the thick white icing to pipe a large scalloped circle around the cake leaving a 3/4-inch border. Use the

thinned white icing to fill the center of the scalloped circle. Use an offset spatula to spread the icing out so that it is smooth. Decorate with the colored icing while the white icing is still set. Chill the cake until the icing is set, at least 1 hour.

CHRISTMAS JAM



- Ingredients**
 500g fresh cranberries
 2 oranges, zested and juiced
 1 star anise
 1 cinnamon stick
 2 cloves
 500g caster sugar
 2 tsp edible glitter (optional)

Method
 STEP 1 Put a small plate in the fridge to chill. Tip

the cranberries, orange zest and juice, the star anise, cinnamon stick, cloves and sugar into a heavy-based saucepan. Bring to the boil. Reduce the heat and simmer for 30-35 mins, stirring often until the cranberries have burst and the liquid has reduced – it should be thick and jammy. Put a teaspoon of the jam on the chilled plate and leave to cool. Once cool, run your

finger through the jam – if it wrinkles up, it's ready. If not, cook for 5 mins more and test again.

STEP 2 Leave to cool for 10 mins, then remove the whole spices and stir in the glitter, if using. Decant into sterilised jam jars and seal. Will keep in a cool, dark place for three months, or chilled for one month once opened.

Hark! The Herald Angels Sing!

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

ROSE GARDEN CHAPEL

674-4644

Box 4119, Barrhead, AB T7N 1A1

Merry Christmas to All

Here comes Santa Claus, and with him our best wishes for happiness, health and good fortune!

Thanks for pulling for us in 2022. We appreciate your support!

From
 Management & Staff
 at

Integ Distributors

INTEG DISTRIBUTORS LTD
Business With Integrity

Barrhead, AB 674-8977

CHRISTMAS PUDDING CHEESECAKE

Ingredients
For the base
 200g ginger nut biscuits, crushed
 30g light muscovado sugar
 1 tsp flaky sea salt
 110g unsalted butter, melted

For the filling
 240g Christmas pudding
 30ml brandy
 30ml stout
 1 orange, zested
 2 x 280g tubs full-fat cream cheese
 300ml pot double cream
 200g light muscovado sugar
 2 vanilla pods, split and seeds scraped

To decorate
 2 clementines
 light muscovado sugar, for sprinkling

STEP 1 To make the base, mix the gingernuts and sugar in a large bowl and sprinkle in the flaky salt. Pour in the melted butter and mix with a wooden spoon to form a biscuit crumb-like mixture. Press into a 20cm round springform cake tin, spreading the mixture in an even layer to the corners. Chill in the fridge for 30 mins until set.

STEP 2 Put the Christmas pudding, brandy, stout and orange zest in a blender, and whizz to a purée.

STEP 3 Using an electric hand whisk, beat the cream cheese with the double cream, sugar and vanilla seeds, then fold through the purée. Spread the mixture over the biscuit base and leave to chill in the fridge overnight.

STEP 4 The next day, peel the clementines, slice into

rounds and place on a baking tray. Sprinkle them with sugar, then blowtorch until caramelised and leave to cool. Release the cheesecake from the tin and arrange the clementines on top. Will keep for three days in the fridge.



MERRY CHRISTMAS

Wishing you as much joy as you've brought to us all year! Thanks for your visits. We look forward to serving you again soon.

Merry Christmas from BARRHEAD ONE STOP AUTO CENTRE LTD.
 (780) 674-4153

WISHING YOU PEACE, JOY AND GOOD FORTUNE ALWAYS!

Merry Christmas from the staff at

KNM
 SALES & SERVICE
 (780) 674-2888
 6101 - 47 Street Barrhead, AB

With Warm Regards At The Holiday Season

Merry Christmas from Wes at
Glass Shop on Wheels
 Barrhead, AB 305-3974

CHRISTMAS STEAK



We hope you have a wonderful Christmas!

Thank you for being so good to us this year. Your friendship and support mean so much.

PARSONS AUCTIONS LTD.
Barrhead, AB
674-3929



Ingredients
Salsa Roja:
2 small plum tomatoes, cored
2 cloves garlic
1 small jalapeno, stemmed, seeded and halved
1/2 small white onion, halved
1/4 teaspoon red wine vinegar
Kosher salt and freshly ground black pepper

Chimichurri:
3 tablespoons red wine vinegar

4 cloves garlic, roughly chopped
Kosher salt and freshly ground black pepper
1/2 cup packed fresh flat-leaf parsley leaves
1/2 cup packed fresh cilantro leaves
1/4 cup ice cubes
2 tablespoons packed fresh oregano leaves
1 jalapeno, stemmed, seeded and roughly chopped
1/4 cup plus 2 tablespoons extra-virgin olive oil

Steak:

One 2-pound bone-in porterhouse steak (about 2 inches thick)

Kosher salt and freshly ground black pepper

1 tablespoon canola oil
3 tablespoons unsalted butter, cut into cubes
3 cloves garlic
2 sprigs fresh thyme
Directions

For the salsa roja: Add the tomatoes, garlic, jalapeno and onion to a medium saucepan. Add 6 cups water and bring to a boil over high heat. Simmer until the vegetables are softened, 15 to 20 minutes.

Drain the vegetables, add to a blender and blend until smooth. Transfer to a bowl and stir in the vinegar. Season with salt and pepper.

Continued on Page 65

Hope Your Season Sleights!

Wishing you and yours the height of happiness this Christmas! We hope the spirit of the season lifts your spirits and delivers enough joy to last all year.

We're sincerely grateful for the support of this community and the loyal patronage of our customers. Teamwork makes the dream work, and we owe it all to you. Thanks and best wishes!

Merry Christmas from All Around Manufacturing & Mechanical Ltd.
Barrhead, AB (780) 674-5115

WITH OUR GRATITUDE

Sincere Thanks for your valued business. We appreciate having you as our customer and looking forward to serving you in the New Year!

Happy Holidays
from Justin & All the Staff at
FOUNTAIN TIRE, BARRHEAD

Fountain Tire 5811-49 St. Barrhead, AB 674-6151

Christmas Steak

Continued from Page 64

Let cool, then cover with plastic wrap and refrigerate until ready to serve.

For the chimichurri: Add the vinegar, garlic and a generous pinch of salt to a blender and blend on low until smooth. Add the parsley, cilantro, ice, oregano and jalapeno and blend on medium speed. With the blender running, slowly drizzle in the olive oil and blend, stopping to scrape down the sides if necessary, until smooth, about 1 minute. Season with salt and pepper. Transfer the chimichurri to a serving bowl, cover with plastic wrap and refrigerate until ready to serve.

For the steak: Let the steak sit at room temperature for about 30 minutes before cooking.

Position an oven rack 5 to

6 inches from the broiler and preheat the broiler.

Heat a large cast-iron skillet over medium-high heat. Pat the steak dry and sprinkle generously with salt and pepper; the steak should be almost completely white from the salt. Add the oil to the hot skillet and when it begins to smoke, add the steak. Cook the steak until browned and crusty on both sides, about 4 minutes per side. Remove to a cutting board.

Cut the strip steak from the bone and carve the meat across the grain. Cut the tenderloin filet from the bone and carve the meat across the grain. Place the bone back in the center of the skillet and arrange the sliced steak around the bone in its original formation so that it looks like a full steak. Top with the but-

ter, garlic and thyme.

Broil until the butter is melted and a thermometer inserted sideways in the center of the steak registers 120 degrees F for medium rare, 3 to 4 minutes (see Cook's Note). Tilt the skillet slightly to pool the butter, then spoon it over the steak several times to coat.

Transfer the steak to a serving platter and pour the melted butter over top. Top one half of the steak with the chimichurri and spread evenly. Top the other half with the salsa roja and spread evenly. Serve with the remaining chimichurri and salsa roja on the side.



Thanks for making 2022 so much fun for us. We look forward to taking care of you in the New Year.

Happy Holidays & Best Wishes!

OK TIRE

Barrhead, AB
674-2551



Joy to the World!

May the hope and beauty of this season ease your cares and fill your heart with happiness. We're grateful to be sharing this Christmas season with all of you, and we thank you for your friendship!

From
Management and Staff
at
Total Relief Plumbing & Heating

Barrhead, AB 674-4713



To All Those Who've Helped Us Along The Way

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

Merry Christmas!
from the Management and Staff at
BARRHEAD AUTO PARTS
2 miles West, 1/4 North of Barrhead on Thunder Lake Highway
674-3443 1-888-577-4377

GORGONZOLA POLENTA BITES

Ingredients
 1/3 cup balsamic vinegar
 1 tablespoon orange marmalade
 1/2 cup panko bread crumbs
 1 tube (18 ounces) polenta, cut into 16 slices
 2 tablespoons olive oil
 1/2 cup crumbled Gorgon-

zola cheese
 3 tablespoons dried currants, optional

Directions
 In a small saucepan, combine vinegar and marmalade. Bring to a boil; cook 5-7 minutes or until liquid is reduced to 2 tablespoons.

Meanwhile, place bread crumbs in a shallow bowl. Press both sides of polenta slices in bread crumbs. In a large skillet, heat oil over medium-high heat. Add polenta in batches; cook 2-4 minutes on each side or until golden brown.
 Arrange polenta on a serv-

ing platter; spoon cheese over top. Sprinkle with currants if desired; drizzle with vinegar mixture. Serve warm or at room temperature.

EGGNOG ICE CREAM

Ingredients
 4 egg yolks
 1/3 cup sugar
 1 pint whole milk
 1 cup heavy cream
 1 teaspoon freshly grated nutmeg
 3 ounces bourbon

Directions
 In the bowl of a stand mixer, beat together the egg yolks and sugar until the yolks lighten in color and the sugar is completely dissolved. Set aside.

In a medium saucepan, over high heat, combine the milk, heavy cream and nutmeg and bring just to a boil, stirring occasionally. Remove from the heat and gradually temper the hot mixture into the egg and sugar mixture. Then return everything to the pot and cook until the mixture reaches 160 degrees F. Remove from the heat, stir in the bourbon, pour into a medium mixing bowl, and set in the refrigerator. Chill the mixture in the refrigerator until it reaches a temperature of 40 degrees F, approximately 4 to 6 hours.

Once chilled, process in an ice cream maker according to the manufacturer's instructions. Serve as is for soft-serve, or place in an airtight container and put in the freezer for 2 to 4 hours for traditional ice cream.

PUT SOME ORANGE UNDER THE TREE THIS CHRISTMAS

<p>HUSQVARNA 440 CHAINSAW 2.5 cu.inch / 40.9 cm³, 2.4 hp / 1.8 kW 13" - 18" / 0.25 lbs / 4.4 kg</p>	<p>HUSQVARNA 445 CHAINSAW 3.06 cu.inch / 50.2 cm³, 2.8 hp / 2.1 kW 13" - 20" / 0.26 lbs / 5.1 kg</p>	<p>HUSQVARNA 450 CHAINSAW 3.06 cu.inch / 50.2 cm³, 3.2 hp / 2.4 kW 13" - 20" / 33-50 cm, 10.8 lbs / 4.9 kg</p>
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SMALL POWER BARRHEAD LTD. 6105-49th Street, Barrhead Industrial Park
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GINGERBREAD ROULADE CAKE

Ingredients

Cake:
 4 tablespoons unsalted butter, melted, plus more for buttering the baking sheet
 3/4 cup all-purpose flour, plus more for flouring the baking sheet
 1 teaspoon baking powder
 1 teaspoon ground cinnamon
 1 teaspoon ground ginger
 1/4 teaspoon finely ground black pepper
 1/4 teaspoon ground allspice
 1/2 teaspoon plus a pinch fine salt
 6 large eggs, separated
 3/4 cup plus 1 tablespoon granulated sugar
 2 tablespoons unsulfured molasses
 1 teaspoon pure vanilla extract
 Confectioners' sugar, for dusting

Filling:

6 ounces cream cheese, at room temperature
 3 tablespoons unsalted butter, at room temperature
 3/4 cup confectioners' sugar
 2 teaspoons fresh lemon juice
 1/2 teaspoon pure vanilla extract
 Pinch fine salt
 8 gumdrops, for decorating

Directions

Special equipment: a 10 1/2-by-15 1/2-inch rimmed baking sheet a large clean kitchen towel (preferably not terrycloth or microfibre)

For the cake: Position an oven rack in the middle of the oven and preheat to 350 degrees F. Line a 10 1/2-by-15 1/2-inch baking sheet



with parchment paper so it fits the bottom snugly. Butter and flour the parchment and the sides of the baking sheet.

Whisk together the flour, baking powder, cinnamon, ginger, pepper, allspice and 1/2 teaspoon salt in a large bowl and set aside.

Beat the egg yolks and 3/4 cup granulated sugar with an electric mixer on medium-high speed in a large

bowl until the mixture is thick and falls into heavy ribbons when the beaters are lifted, about 5 minutes. Beat in the melted butter, molasses and vanilla. Sift the spiced flour mixture into the egg yolk mixture and use a rubber spatula to gently fold together until just incorporated.

Continued on Page 68

*Wishing You
Glorious Season*

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

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

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

Hope it's mAGical!

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

We wish you and your family a merry Christmas and a happy, healthy New Year! from the Kolstad Family at
2K Small Engine Service
 952-3956 Onoway, AB

Gingerbread Roulade Cake

Continued from Page 67

Rinse the egg beaters and beat the egg whites and remaining pinch salt with an electric mixer on medium-high speed in a large bowl until frothy. Add the remaining 1 tablespoon granulated sugar and continue to beat until soft peaks form.

Fold one-third of the whipped egg whites into the cake batter to loosen it up a bit. Then gently fold in the remaining whipped egg whites until just combined. Pour the cake batter into the prepared baking sheet and spread it out in an even layer. Bake until the middle of the cake springs back when pressed, 12 to 15 minutes.

To roll up or train the cake: While the cake is still hot, use a knife to cut around the sides of the baking

sheet to release the cake. Dust the cake with confectioners' sugar. Spread a large clean kitchen towel (preferably not terrycloth or microfiber) over the top of the cake. Quickly invert the baking sheet onto the towel. Tap the bottom of the baking sheet and slowly lift up; the cake should release and be positioned squarely on the towel. Carefully peel away the parchment paper, making sure not to tear the cake. Trim away any rough edges if desired. Then, while the cake is still warm and starting at the long side of the cake, roll it up into a tight log, taking the towel with it. Let the cake cool completely, rolled up just like this, about 30 minutes.

For the filling: Beat the cream cheese and butter with an electric mixer on medium-high speed in a

medium bowl until smooth. Add the confectioners' sugar, lemon juice, vanilla and salt and beat until thick and smooth. Set aside 2 tablespoons of the filling.

To fill and roll the cake: Unroll the cooled cake and spread the filling over the top in an even layer. Then roll the cake back up (without the towel this time) and put it seam-side down on a serving platter. Dip each gum drop in some of the reserved filling and evenly space them down the center of the roulade. Dust the cake with more confectioners' sugar. Slice and serve.



BEDARD
EXCAVATING 

DESIGN, BUILD, PUMP

*From Our Nest to Yours,
Happy Holidays!*

We're delighted to be spending another holiday season with good friends and neighbors like all of you. Thank you for making us feel so at home here. We really do appreciate your friendship and kind support, and we wish you and yours a blessed and joy-filled holiday.

780-967-5116



**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

*You're On
Our List!*

We've made our list and checked it twice, and customers like you top the "nice" bunch! Thanks for sharing so many good times with us in 2021. We're grateful to have such wonderful friends and neighbors here.

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

from Joe, Todd and Jackson

**BLAKEMAN
DRILLING**

924-3024

ITALIAN CHRISTMAS COOKIES

Ingredients
 1 cup butter, softened
 2 cups sugar
 3 large eggs, room temperature
 1 carton (15 ounces) ricotta cheese
 2 teaspoons vanilla extract
 4 cups all-purpose flour
 1 teaspoon salt
 1 teaspoon baking soda
FROSTING:

1/4 cup butter, softened
 3 to 4 cups confectioners' sugar
 1/2 teaspoon vanilla extract
 3 to 4 tablespoons 2% milk
 Colored sprinkles

Directions
 Preheat oven to 350°. In a bowl, cream together butter and sugar until light and

fluffy, 5-7 minutes. Add the eggs, 1 at a time, beating well after each addition. Beat in ricotta and vanilla. Combine flour, salt and baking soda; gradually add to creamed mixture.

Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake for 12-15 minutes or until lightly browned. Remove to wire

racks to cool.

In a large bowl, cream together butter, confectioners' sugar, vanilla and enough milk to reach spreading consistency. Frost cooled cookies and immediately decorate with sprinkles. Store in the refrigerator.

IRISH CREME DRINK

Ingredients
 3-1/2 cups vanilla ice cream, softened
 3/4 cup vodka
 1/2 cup eggnog
 1/3 cup sweetened condensed milk
 1 tablespoon chocolate syrup
 1 teaspoon instant coffee granules
 1/2 teaspoon vanilla ex-

tract
 1/4 teaspoon almond extract
 Grated chocolate and additional chocolate syrup

Directions
 In a large bowl, combine the first eight ingredients; beat until smooth. Set aside. Place grated chocolate and additional chocolate

syrup in separate shallow bowls. Hold each glass upside down and dip rim in chocolate syrup, then dip in grated chocolate. Pour drink mixture into prepared glasses. Serve immediately.



Enjoy the Magic of the Season



Hope the joy and wonder of Christmastime lift your spirit!

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

You make it all worthwhile!

Merry Christmas
 from the staff at
Countryside Plumbing & Heating
 Oneway, AB
967-4500



MERRY CHRISTMAS

from the NGPS
 Transportation Department



MAPLE-BUTTER-GLAZED TURKEY



Ingredients
 8-10 servings
 Turkey
 1 12-14-lb. turkey, neck and giblets removed
 1 Tbsp. black peppercorns

cup Diamond Crystal or 6 Tbsp. plus ½ tsp. Morton kosher salt
 2 Tbsp. garlic powder
 2 Tbsp. light brown sugar
 Glaze and assembly

1 Tbsp. vegetable oil or extra-virgin olive oil
 2 sprigs thyme
 ½ cup (1 stick) unsalted butter
 ¼ cup pure maple syrup
 2 Tbsp. soy sauce or tamari
 2 Tbsp. unseasoned rice vinegar or white wine vinegar
 1 Tbsp. Worcestershire sauce
Special equipment
 A spice mill or mortar and

pestle
Preparation
Turkey
Step 1 Place one 12-14-lb. turkey, neck and giblets removed, breast side up, on a large cutting board and pat dry. Grip a wing and pull it outward so you can see where it attaches to the body. Using a sharp boning or chef's knife, cut through the joint to separate the wing from the breast. If you hit bone, you're in the wrong spot; pull the wing out farther to help you get into the place where the joint meets the socket. Remove wing; repeat on the other side.

Step 2 Cut through skin connecting 1 leg to carcass. Pull leg back until ball joint pops out of its socket; cut through the joint to separate leg. Repeat on the other side.

Step 3 Now for the breast: You can roast the breast as is with the backbone attached, or you can turn the breast over and trim the lower part of the backbone that was formerly adjacent to the legs by breaking it at the midpoint or, using a sturdy chef's knife, by cutting between the vertebrae to divide it.

Step 4 Coarsely grind 1 Tbsp. black peppercorns in a spice mill or with a mortar and pestle; transfer to a medium bowl. Add cup Diamond Crystal or 6 Tbsp. plus ½ tsp. Morton kosher salt, 2 Tbsp. garlic powder, and 2 Tbsp. light brown sugar and mix dry brine together with your fingers.

Step 5 Place turkey pieces, skin side up, on a wire rack set inside a rimmed baking sheet. Sprinkle dry brine liberally all over both sides of turkey, patting to adhere. You may not need all of it, but it's good to start

Continued on Page 71

FEATURE PRICE



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Maple-Butter-Glazed Turkey

Continued from Page 70

out with extra since some will end up on the baking sheet. It is important to have the turkey elevated on a rack so it absorbs the salt mixture evenly (rather than sitting in a pile of salt on the baking sheet). Let sit at room temperature at least 1 hour or chill up to 1 day.

Glaze and assembly

Step 6 Remove wire rack with turkey from baking sheet; set aside. Rinse baking sheet to remove excess

salt. Pour 1 cup water into baking sheet and return wire rack with turkey to baking sheet. Rub turkey all over with 1 Tbsp. vegetable oil or extra-virgin olive oil and arrange skin side up.

Step 7 Cook 2 sprigs thyme, ½ cup (1 stick) unsalted butter, ¼ cup pure maple syrup, 2 Tbsp. soy sauce or tamari, 2 Tbsp. unseasoned rice vinegar or white wine vinegar, and 1 Tbsp. Worcestershire sauce in a medium saucepan over medium

heat, swirling occasionally, until thick enough to coat a spoon, 8–10 minutes. Set glaze aside.

Step 8 Place a rack in bottom third of oven; preheat to 425°. Roast turkey, rotating baking sheet halfway through, until skin is mostly golden brown, 20–30 minutes. Reduce oven temperature to 300° and continue to roast turkey, brushing with reserved glaze every 20 minutes and adding more water by ½-cupfuls

as needed to maintain some liquid in baking sheet, until an instant-read thermometer inserted into the thickest part of breast registers 150°, and 170° when inserted into the thickest part of thighs, 50–70 minutes longer (total cooking time will be about 1½ hours). Skin should be deep golden brown and shiny. Transfer turkey to a cutting board and let rest 30–60 minutes before carving.

HOT COCOA

Ingredients

- 2 cups powdered sugar
- 1 cup cocoa (Dutch-process preferred)
- 2 1/2 cups powdered milk
- 1 teaspoon salt
- 2 teaspoons cornstarch
- 1 pinch cayenne pepper, or more to taste

Hot water

Directions

Combine all ingredients in a mixing bowl and incorporate evenly. In a small pot, heat 4 to 6 cups of water.

Fill your mug half full with the mixture and pour in hot water. Stir to combine. Seal the rest in an airtight container, keeps indefinitely in the pantry. This also works great with warm milk.



ORANGE AND MAPLE ROASTED BUTTERNUT SQUASH

Ingredients
 1 butternut squash (about 2 1/2 pounds), peeled, halved, seeded and thinly sliced
 2 tablespoons olive oil
 Kosher salt and freshly ground black pepper
 2 tablespoons pure maple syrup

Directions
 Zest and juice of 1 orange
 2 tablespoons chopped fresh flat-leaf parsley
 Preheat the oven to 350 degrees F. Toss the squash

with the oil and a generous pinch each of salt and pepper in a large bowl. Toss the squash slices in a 9-by-13-inch baking dish, overlapping the pieces. Stir the maple syrup, orange zest and juice together in a small bowl and pour over the

squash. Cover with foil and bake 30 minutes. Uncover and continue to bake until the squash is tender and the top begins to brown, 30 to 40 minutes more. Scatter the parsley over the top.

MERINGUE LOLLIPOPS

Ingredients
 4 large egg whites, at room temperature
 1/2 teaspoon cream of tartar
 1/4 teaspoon salt
 2 1/4 cups confectioners' sugar
 Coarse sugar and/or silver nonpareils, for sprinkling
 1 11-ounce bag white chocolate chips
 1 tablespoon coconut oil or shortening

Directions
 Position racks in the upper and lower thirds of the oven; preheat to 250 degrees F. Line 2 baking sheets with parchment paper.
 Beat the egg whites, cream of tartar and salt in a large clean dry bowl with a mixer on medium speed until foamy. Increase the speed to medium high and beat until thick and opaque, about

1 more minute. Gradually add the confectioners' sugar, about 1/4 cup at a time, and beat until stiff shiny peaks form, about 5 more minutes.
 Transfer the meringue to a pastry bag fitted with a large star tip. Pipe twenty-four 2 1/2-inch disks on the baking sheets, leaving space between each. Sprinkle with coarse sugar and/or silver nonpareils; bake at 250 degrees F until dry and crisp,

3 to 4 hours. Let cool completely on the baking sheets. Store in an airtight container in a dry place for up to 1 week.
 For the filling, combine the white chocolate chips and coconut oil in a microwave-safe bowl; microwave, stirring every 30 seconds, until melted. Sandwich some white chocolate mixture and a lollipop stick between 2 cookies; repeat to make 12 lollipops. Let set.



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PEPPERMINT BARK



Ingredients

12 ounces good-quality semisweet chocolate, chopped into 1/2-inch pieces

1 1/2 teaspoons peppermint extract

1 pound good-quality white chocolate, chopped into 1/2-inch pieces

3 candy canes or 12 round hard peppermint candies, crushed

Directions

Line a 9-by-13-inch baking dish with aluminum foil, shiny-side up; smooth out any wrinkles. Heat 1 inch of water in a saucepan over low heat until steaming.

Put all but 3/4 cup of the semisweet chocolate in a heatproof bowl. Set the bowl over the saucepan of steaming water (do not let the bowl touch the water) and stir until one-third of the chocolate is melted. Remove the bowl from the saucepan; keep the steaming water over low heat. Gradually stir the reserved 3/4 cup semisweet chocolate into the bowl, a few pieces at a time, until all of the chocolate is melted. Return the bowl to the saucepan, 5 to 10 seconds at a time, to help melt the chocolate, if needed. Do not rush this step: It may take up to 10 minutes to melt the chocolate.

Wipe off any moisture from the bottom of the bowl. Stir 3/4 teaspoon peppermint extract into the chocolate, then quickly

pour into the prepared baking dish and spread in an even layer. Firmly tap the dish against the counter to remove any air bubbles. Set

aside at room temperature until almost set, about 10 minutes.

Meanwhile, put all but 1 cup of the white chocolate in a large heatproof bowl and repeat the melting process over the steaming water; dry off the bottom of the bowl. Stir in the remaining 3/4 teaspoon peppermint extract; pour over the semisweet chocolate and spread in an even layer. Sprinkle immediately with

the crushed candy canes, gently pressing them into the white chocolate. Set aside at room temperature until firm, about 1 hour. Lift the bark out of the pan using the foil and break it into pieces. Store in an airtight container at room temperature for up to 2 weeks.



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Seasons Greetings

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RICOTTA ORANGE POUND CAKE WITH STRAWBERRIES

Ingredients
 1 1/2 cups cake flour
 2 1/2 teaspoons baking powder
 1 teaspoon kosher salt
 3/4 cup (1 1/2 sticks) butter, room temperature, plus more to grease the baking pan
 1 1/2 cups whole milk ricotta cheese
 1 1/2 cups sugar, plus 1 tablespoon
 3 large eggs
 1 teaspoon vanilla extract

1 orange, zested
 2 tablespoons Amaretto
 Powdered sugar, for dusting
 1 pint strawberries, hulled and quartered or 3 oranges, cut into supremes

Directions
 Preheat the oven to 350 degrees F. Grease a 9 by 5 by 3-inch loaf pan with butter. In a medium bowl combine the flour, baking powder, and salt. Stir to combine.

Using an electric mixer, cream together the butter, ricotta, and sugar until light and fluffy, about 3 minutes. With the machine running, add the eggs 1 at a time. Add the vanilla, orange zest, and Amaretto until combined. Add the dry ingredients, a small amount at a time, until just incorporated. Pour the mixture into the prepared pan and bake until a toothpick comes out clean and the cake is beginning to pull away from

the sides of the pan, about 45 to 50 minutes. Let the cake cool in the pan for 10 minutes then transfer to a wire rack to cool completely. Using a mesh sieve, dust the cooled cake with powdered sugar.

Meanwhile, place the strawberries (or orange supremes) in a small bowl with the remaining 1 tablespoon sugar. Let sit until the juices have pooled around the strawberries.

STRAWBERRY SANTAS

Ingredients
Frosting:
 1/4 cup mascarpone cheese, at room temperature
 1/4 teaspoon pure vanilla extract
 1 cup powdered sugar
Santas:
 12 large strawberries
 24 mini chocolate chips

Directions
Special equipment: Pastry bag fitted with a small star piping tip
 For the frosting: In a medium bowl, using an electric hand mixer, beat the mascarpone and vanilla until smooth. Gradually beat in the powdered sugar until the mixture

is thick and smooth. Using a spatula, transfer the frosting to a piping bag fitted with a small star piping tip.

For the Santas: Using a paring knife, cut off the leaf-end of each strawberry to make a flat surface. Cut a 1/2- to 3/4-inch piece from the pointed end of each strawberry and reserve as

the hats.

Place the strawberries, wide-side down, on a work surface. Pipe a 3/4-inch-high swirl of frosting on each strawberry. Place the hats on top and pipe a small ball of frosting on top of the hats.

Happy Holidays

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

Merry Christmas from Management & Staff at

**Northern
Metalic Sales
(WTC Ltd)**



Whitecourt, AB

779-4900



HOPE EVERYTHING RUNS SMOOTHLY FOR YOU THIS HOLIDAY SEASON. WE'RE TRULY GRATEFUL FOR YOUR BUSINESS!



**MERRY CHRISTMAS FROM
WHITECOURT AUTO
SALES 2004 LTD.**

WHITECOURT, AB 778-8808

SANTA CLAUS CRANBERRY PUNCH

Ingredients

- 6 cups lemon-lime soda, such as 7UP (48 ounces)
- 2 cups cranberry juice (16 ounces)
- 1 lime, quartered
- Whipped cream, for topping
- 4 maraschino cherries
- Confectioners' sugar, for sprinkling, optional

Directions

Special equipment: a hot-glue gun and glue sticks; black and white felt; a ruler; scissors; 4 plain-sided pint-size (16-ounce) mason jars; 4 paper straws

Heat a hot-glue gun.

To make Santa belts, cut four 1 1/4-by-7-inch strips of black felt and round off one end of each strip. To make belt buckles, cut four 1 3/4-inch squares of aluminum foil. Snip 2 slits into either side of each square.

Slide the rounded edge of a felt strip through the slits of one foil square, leaving a little overhang. Wrap the felt strip around the middle of a pint-size (16-ounce) mason jar and attach it to itself using a dot of hot glue. Repeat with the remaining 3 felt strips, foil squares and mason jars.

To make Santa's face, make stencils from the attached templates and cut out 4 beards and 4 mustaches from white felt. Alternatively, cut 4 teardrops from white felt, each 3 1/2 inches wide by 5 inches tall. Cut a 2 3/4-inch hole in the end of each teardrop, leaving a narrow border. Cut out four 4 1/2-inch-wide Santa mustaches. Attach the mustaches with a dot of glue to the top of the beards. Set aside.

Pour 1 1/2 cups of the lemon-lime soda and 1/2 cup



of the cranberry juice into each decorated jar, then squeeze the juice from a lime quarter into each. Slip a beard over the mouth of each jar. Mound whipped cream on top of each drink and add a cherry. Insert a straw and sprinkle with confectioners' sugar snow if desired.



Coming Your Way:
Our Best Wishes!

One of the real joys of the Holiday Season is the opportunity to say Thank you and to wish you the very best for the New Year.

Merry Christmas from the staff at

R.P.T.L

"You Holler - We Haul'er"

Whitecourt, AB
 780-648-3950

Warmest Wishes

Sending you and yours tidings of comfort and joy at Christmastime! May the spirit of the season warm your heart and home at the holidays and throughout the New Year.

When the weather outside is frightful, we thank you for choosing us to keep your home feeling delightful. Serving you is our pleasure, and we appreciate your loyal support.

Happy Holidays!
 from
 The Team at

EMCO Plumbing & Heating

EMCO
 Plumbing & Heating Supplies

Whitecourt, AB 780-706-2459

STICKY TOFFEE PUDDING



1 stick butter, at room temperature, plus extra for baking dish

3 eggs, separated

Toffee Sauce:

3 sticks butter

Directions

Preheat the oven to 350 degrees F. Butter a 9-by-13-inch baking dish.

For the pudding: In a small saucepan, combine the dates, rum and 3/4 cup water. Bring the liquid to a boil, reduce to a simmer and simmer for 5 to 7 minutes. Remove the pan from the heat and add the vanilla extract. Let the liquid cool, and then puree the dates with their liquid in a food processor. Reserve.

Sift together the flour, baking powder, cinnamon and salt.

Combine the brown sugar

and butter in a large mixing bowl using a handheld mixer on medium-high speed. Beat the butter and sugar together until they are a homogeneous mixture. Beat in the eggs one at a time. Gently mix in the flour mixture in thirds over a low speed. Stir in the date puree.

Transfer the batter to the prepared baking dish and bake in the oven for 35 minutes.

For the toffee sauce: Make this while the pudding is baking. Combine the butter, sugar, brandy and 1/4 cup water in a medium saucepan. Bring the mixture to a simmer, whisking frequently. Cook the sauce until it thickens to a sauce consistency, about 15 minutes.

To finish the pudding: Remove the pudding from the oven and let cool for about 10 minutes. Using a skew-

er or chopstick, poke holes in the pudding about every inch or so.

Pour half the toffee sauce over the cake and let it soak in for at least 20 minutes.

Serve the pudding in a warm pool of the remaining sauce. Garnish with whipped cream if desired.

Ingredients

1 1/2 cups brown sugar

1/2 cup brandy

Heavy cream, whipped, for topping, optional

Put-ting:

2 cups pitted dates

3/4 cup dark spiced rum

1 teaspoon vanilla extract

3 1/2 cups all-purpose flour

1 tablespoon baking powder

1/2 teaspoon ground cinnamon

Pinch salt

2 cups brown sugar



Thanks for Everything

Wishing you all the best under your tree and in your heart this season!

Merry Christmas

From
Border Paving

967-3330

All Is Calm.

All Is Bright.

May the holiday season bring peace, joy and contentment to your heart.

With our thanks,

Merry Christmas

From
All Wood Services

Alberta Beach, Alberta 780-902-8687

SAUSAGE AND APPLE STUFFED PORK ROAST

Ingredients

- 1/2 pound mild Italian sausage (or 2 links, casings removed)
- 1 yellow onion, chopped
- 2 stalks celery, chopped
- 1 tart apple, peeled and diced
- Salt and freshly ground pepper
- 2 cloves garlic, minced
- 2 pieces white bread
- 2 teaspoons chopped fresh sage
- 2 teaspoons chopped fresh rosemary
- 1 teaspoon chopped fresh thyme
- 2 tablespoons butter
- One 3-pound boneless pork loin
- 1 tablespoon vegetable oil
- 1/2 cup white wine

Directions

Preheat the oven to 375 degrees F.

In a large saute pan over medium heat, saute the sausage until no longer pink. Remove the sausage (leave in the fat), and set aside. To the pan, add the onion, celery, and apple and sprinkle with salt and pepper. Cook until the apple is no longer crisp, about 5 minutes. Add the garlic and cook an additional couple of minutes. Remove from the heat, stir the sausage back in and set aside.

In a food processor, pulse the bread with the sage, rosemary, and thyme into coarse crumbs.

Heat the butter in a medium saute pan and cook the crumbs over medium-high

heat until coated with butter and lightly toasted, about 3 minutes (be careful not to burn). Mix the breadcrumbs into the sausage mixture.

Prepare the roast as if making a jellyroll. Place the roast with the short side toward you, and fat facing down toward the counter or cutting board. Use a sharp knife to slice the roast open at about 1/2-inch from the bottom of the roast (parallel to the cutting board), being careful not to cut all the way through. Continue cutting, unrolling the roast as you work until you have a large, thin piece of meat. Place the rolled out piece of meat between 2 sheets of waxed or parchment paper, and lightly pound with meat mallet to increase the meat surface area by 10 to 20 percent. Be

careful not to pound through the meat. Salt and pepper the pork and top with the filling, spreading evenly across the pork, leaving a 1-inch margin around the perimeter.

Starting with the short side, roll up tightly jellyroll style, and secure the roast with kitchen twine.

Heat a large saute pan over medium heat and add oil. Add the roast and brown on all sides. Place in a roasting pan fitted with a rack and add the wine in the bottom of the pan (to keep the juices from burning), and bake for 45 minutes to 1 hour, or until the internal temperature hits 145 degrees F on an instant-read thermometer. Remove the roast from the oven and allow to rest for a full 10 minutes before slicing and serving.



It's Beginning To Look A Lot Like Christmas!

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

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

Mo-Bill Wash Services Ltd.

Onoway, Alberta 780-991-9466



Peace. Faith. Love.

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

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

Thank You for your patronage.
From Dennis & Toby
Javorsky Ditching

Onoway 967-5486

STOLLEN

Ingredients
For the Fruit:
 1 cup mixed candied fruit
 1 cup raisins
 3 tablespoons dark rum or orange juice
For the Sponge:
 1 scant tablespoon or 1 (1/4-ounce) package active dry yeast
 1/4 cup warm water (about 110 degrees F)
 2/3 cup milk
 1 teaspoon honey
 1 cup unbleached all-purpose flour
For the Dough:
 1/3 cup honey
 1 large egg, beaten
 1/2 cup (1 stick) unsalted butter, softened
 1 tablespoon finely grated lemon zest
 1 teaspoon salt
 1/2 teaspoon ground mace
 1/2 cup chopped almonds, toasted
 3 to 4 cups unbleached

all-purpose flour
 Oil, for coating bowl
For the Filling:
 2 tablespoons unsalted butter, melted
 2 teaspoons ground cinnamon
 3 tablespoons granulated sugar
For the Topping:
 1/2 cup confectioners' sugar

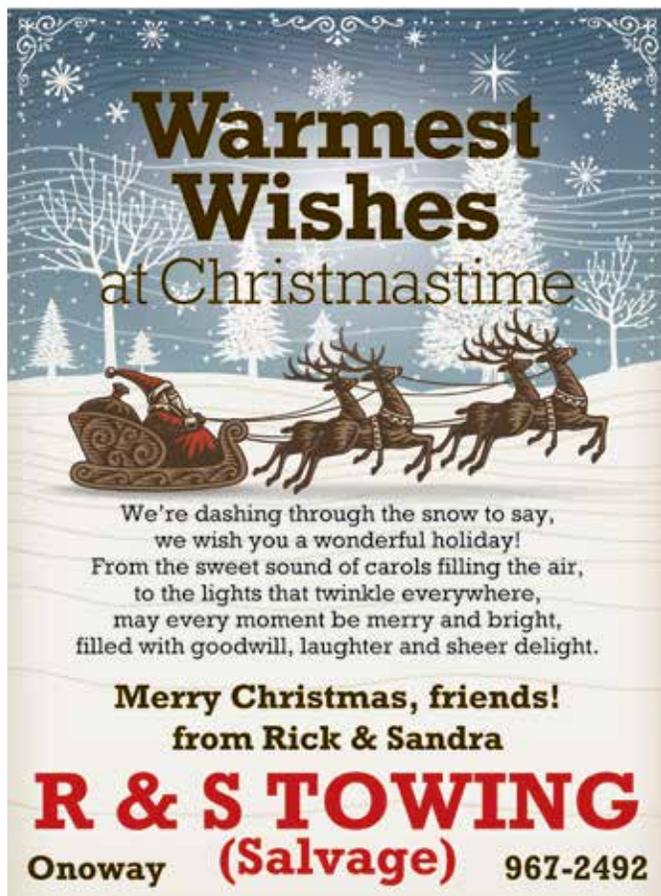
Directions

Prepare Fruit: Combine the mixed fruit, raisins, and rum. Cover and set aside. Shake or stir the mixture every so often to coat the fruit with the rum.
Prepare Sponge: In a large bowl, sprinkle the yeast in the water to soften. Heat the milk to 110 degrees F and add it to the yeast along with the honey and 1 cup flour. Cover the sponge with

plastic wrap and let rise until light and full of bubbles, about 30 minutes.
By Hand: Add the fruit mixture, honey, egg, butter, zest, salt, mace, almonds, and 2 cups of the flour to the sponge. Beat vigorously for 2 minutes. Gradually add the remaining flour 1/4 cup at a time until the dough begins to pull away from the side of the bowl. Turn the dough out onto a floured work surface. Knead, adding flour a little at a time, until the dough is smooth and elastic.
By Mixer: In the mixer bowl, add the fruit mixture, honey, egg, butter, zest, salt, mace, almonds, and 2 cups of the flour to the sponge. Using the paddle, beat the mixture on medium low speed for 2 minutes. Gradually add the remaining flour 1/4 cup at a time until the

dough begins to pull away from the side of the bowl. Change to the dough hook. Continue to add flour 1 tablespoon at a time until the dough just begins to clean the bowl. Knead 4 to 5 minutes on medium-low.
First rise: Put the dough in an oiled bowl and turn to coat the entire ball of dough with oil. Cover with a tightly woven towel and let rise until doubled, about 1 hour.
Shape and Fill: Turn the dough out onto a lightly oiled work surface. For 1 large loaf, roll the dough into a 9 by 13-inch oval. For 2 loaves, divided the dough in half and roll each half into a 7 by 9-inch oval. Brush the melted butter over the top of the oval(s). Combine the cinnamon and granulated sugar and sprinkle over one lengthwise

Continued on Page 79



Warmest Wishes at Christmastime

We're dashing through the snow to say, we wish you a wonderful holiday! From the sweet sound of carols filling the air, to the lights that twinkle everywhere, may every moment be merry and bright, filled with goodwill, laughter and sheer delight.

Merry Christmas, friends! from Rick & Sandra

R & S TOWING
 Onoway (Salvage) 967-2492



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

Stollen

Continued from Page 78

half of the oval(s). Fold the dough in half lengthwise and carefully lift the bread(s) onto a parchment-lined or well-greased baking sheet. Press lightly on the folded side to help the loaf keep its shape during rising and baking.

Second rise: Cover with a tightly woven towel and let rise for 45 minutes.

Preheat oven: About 10 minutes before baking, preheat oven to 375 degrees F.

Bake and cool: Bake for 25 minutes until the internal temperature of the bread reaches 190 degrees F. Immediately remove from the baking sheet and place on a rack to cool.

To serve: Sprinkle heavily with confectioners' sugar just before serving.

Variation: Between 2 pieces of waxed paper or plastic wrap, roll 3 ounces almond

paste or marzipan into the lengthwise shape of half the oval. Omit the butter and cinnamon-sugar filling. Place the marzipan on half of the oval and fold the dough in half. Let rise and bake as directed.

Notes: One cup coarsely chopped mixed dried fruits may be substituted for the candied fruit. Cover the dried fruit with boiling water and let sit at room temperature for 8 to 12 hours. Drain and use as you would candied fruit. You can also make your own candied fruit and peel. This bread freezes nicely for up to 6 months. If freezing it, do not sprinkle with confectioners' sugar. To serve, first thaw the bread, then bake on a baking sheet in a preheated 375 degree F oven for 7 to 10 minutes. Just before serving, sprinkle with confectioners' sugar.



We're All REVVED UP...

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

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



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



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



WE KNOW IT GIVES US A LIFT TO SERVE YOU!

Many Thanks for your loyal support!

Merry Christmas from

Bluenose Automotive



Unit 132 485 South Ave. Spruce Grove

780-962-6665

TRIPLE GINGER SOUFFLE

Ingredients

- 6 tablespoons unsalted butter, plus more for greasing, at room temperature
- 1/2 cup plus 3 tablespoons sugar
- 1/3 cup all-purpose flour
- 1 cup whole milk, at room temperature
- 1/2 cup whipping cream
- 1 tablespoon ground ginger
- 6 large eggs, separated, at room temperature
- 1/3 cup finely chopped crystallized ginger

One 2-inch piece fresh ginger, peeled and finely grated

- 1/8 teaspoon cream of tartar
- Edible gold dust*

Directions

Special equipment: 6- or 8-cup souffle dish

Place an oven rack in the lower third of the oven. Preheat the oven to 450 degrees F. Butter the souffle dish. Grease the bottom and sides of the dish with butter

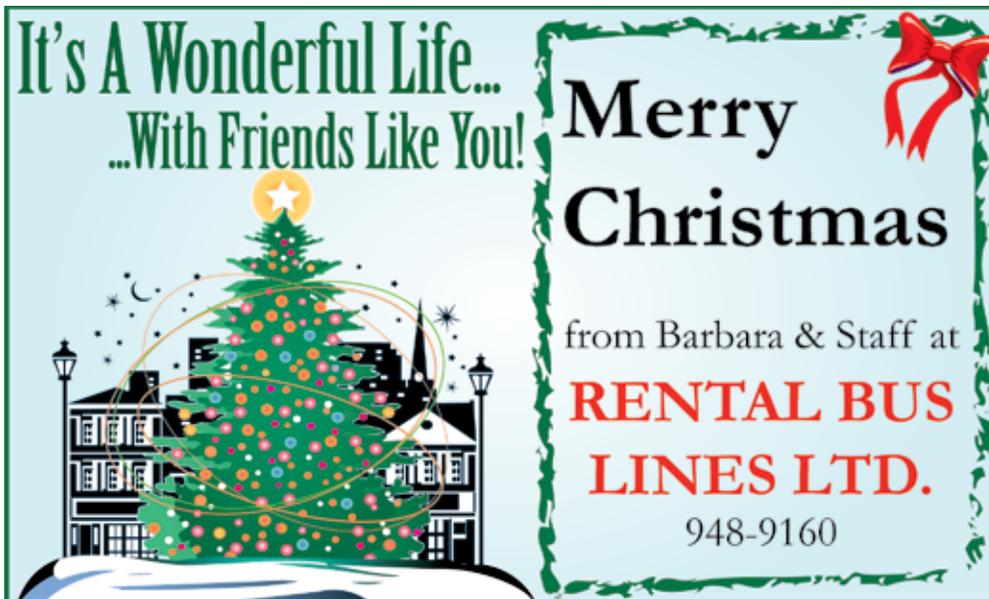
and then coat with 3 tablespoons of the sugar.

In a medium heavy saucepan melt 6 tablespoons of the butter over medium heat until foamy. Whisk in the flour and cook for 1 minute. Gradually whisk in the milk, cream and ground ginger. Cook, whisking constantly, until thick and smooth, about 2 minutes. Pour the milk mixture into a large bowl. Stir in the remaining 1/2 cup of sugar. Add the egg yolks, one at a time, whisking well after

each addition. Stir in the crystallized and fresh ginger.

In a stand mixer fitted with a whisk attachment, beat the egg whites and cream of tartar until the mixture forms stiff peaks, about 2 minutes. Using a large spatula, fold the egg white mixture into the milk mixture. Pour the batter into the prepared dish. Place the dish on a rimmed baking sheet and bake, without opening the door, until puffed and golden, 20 to 25 minutes.

Using a pastry brush, brush the top of the souffle with edible gold dust and serve immediately.



YORKSHIRE PUDDING

Ingredients

- 3/4 cup all-purpose flour
- 1/2 teaspoon salt
- 3 eggs
- 3/4 cup milk
- 1/2 cup pan drippings from roast prime rib of beef

Directions

Preheat the oven to 450 degrees F.

Sift together the flour and salt in a bowl. In another bowl, beat together the eggs and milk until light and foamy. Stir in the dry ingredients just until incorporated. Pour the drippings into a 9-inch pie pan, cast iron skillet, or square baking dish. Put the pan in oven and get the drippings smoking hot. Carefully take the pan out of the oven and pour in the batter. Put the pan back in oven and cook until puffed and dry, 15 to 20 minutes.



WHOLE ROASTED BUTTERNUT SQUASH WITH CHRISTMAS STUFFING

Ingredients

1 medium butternut squash
 2 tbsp olive oil, plus 2 tsp and a drizzle
 2 pinches of ground mace
 2 pinches of mixed spice
 1 large onion, finely chopped
 160g chestnut mushrooms, chopped
 1 garlic clove, finely chopped
 50g walnuts, chopped
 25g dried cranberries
 1 tbsp maple syrup
 6 sage leaves, sliced
 160g kale, shredded and large stalks discarded
 100ml vegan white wine or stock
 150g sourdough bread, blitzed into breadcrumbs

Method

STEP 1 Heat the oven to 180C/160C fan/gas 4. Cut the squash in half through the middle lengthways and scoop out the seeds using a spoon (don't discard them). Drizzle the squash halves with 1 tbsp oil and rub this in all over. Season and transfer to a baking tray, cut-side up. Roast for 50 mins-1 hr until tender through to the middle when pierced with a fork and lightly caramelised.

STEP 2 Meanwhile, wash the reserved squash seeds in a sieve, removing any stringy pieces of flesh, then pat dry with a tea towel. Tip the seeds into a bowl, drizzle over 2 tsp oil and toss with pinch of each of the spices and a pinch of salt until coated. Transfer to a baking-parchment-lined baking tray and roast on the shelf below the squash for 10-15 mins until golden and crunchy, stirring half-way through to ensure they roast evenly. Leave to cool on the tray.

STEP 3 Heat the remain-

ing 1 tbsp oil in a wide pan over a medium heat and fry the onion for 10 mins until soft. Add the mushrooms and garlic, and cook for another 10 mins until the mushrooms are tender and most of the liquid has evaporated. Stir in the walnuts, remaining mace and mixed spice, the cranberries, maple syrup, sage and kale. Cook for a few minutes more until the kale has started to wilt, then stir in

the wine or stock along with some seasoning. Continue to cook until the liquid has mostly evaporated. Remove from the heat and stir in the breadcrumbs until combined (add a splash more wine or stock if you need to soften the bread). The mixture shouldn't be dry and crumbly, and should hold together when pressed. Season well.

STEP 4 When the squash is tender, scoop out a hol-

low channel in the neck of the squash to make a gap for the filling. (You can keep the scooped-out flesh for soups or purées.) Spoon in the filling, packing it into the squash and piling up slightly. Drizzle over a little oil and roast for 20-30 mins until lightly crisp on top. Scatter with the squash seeds and slice to serve.

Wishing our customers a
Merry Christmas
 and Happy New Year
 from the Staff at
Polack Bros.
Competition
 CHEVROLET

Stony Plain, AB
(780) 963-6121

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 2023!
 From
Academy
MECHANICAL
 Services Inc.
 & Staff
 Spruce Grove | 780-962-6025

VEGGIE SAUSAGE SWIRL



Ingredients
 6 tbsp olive oil
 3 onions, halved and finely sliced
 325g meat-free sausages, skins removed if possible (use vegan sausages, if needed)
 3 large garlic cloves, crushed
 small bunch of sage, leaves picked and roughly chopped
 1 lemon, zested and juiced

50g dried apricots, roughly chopped
 100g mixed nuts of your choice, roughly chopped
 270g filo pastry sheets
 1 tbsp nigella seeds

Method
STEP 1 Heat 1 tbsp of the oil in a pan over a medium heat and fry the onions for 8-10 mins, stirring occasionally until golden brown and softened. Add 2 tbsp

water if they start to catch. Tip into a large bowl and cool.

STEP 2 Put the sausages, garlic, sage and lemon zest and juice into a food processor and blitz with 2-4 tbsp water (depending on how dry the sausages are) until the mixture is a pâté-like consistency. Tip into the bowl with the onions, then add the apricots, nuts and seasoning. Mix everything so it's well combined.

STEP 3 Heat the oven to 200C/180C fan/gas 6. Oil the side and base of a 23cm loose-bottomed cake tin and line with baking parchment. Lay a sheet of filo pastry on a work surface and brush lightly with some of the remaining oil. Place another filo sheet on top and brush with a little more oil. Spoon a third of the stuffing mixture along one of the

longer edges in a line, then roll up into a cylinder. Wrap the cylinder into the beginning of a coil shape. Repeat twice more with the rest of the stuffing and all but two of the remaining filo sheets, coiling each cylinder around the previous so you end up with one large spiral shape. Brush the remaining two filo sheets with oil, tear into strips and wrap these around the joins in the spiral wherever it needs more support.

STEP 4 Brush the filo spiral all over with any remaining oil and sprinkle with the nigella seeds. Bake for 40-50 mins until golden brown.

MERRY CHRISTMAS

AND HAPPY NEW YEAR
 We're filled with joy as we count our blessings,
 and your kind friendship is among them. Noel!
 From the Management & Staff at
ASSINGER CONCRETE
 STONY PLAIN • 963-2062

May the peace and harmony of Christmas time accompany you today and all year



Merry Christmas from Brad at
B.W. EAVESTROUGHING
 780-699-1880

From Our Home to Yours,
Merry Christmas!
 Wishing you a season filled with every little happiness.
 Thank you for being such great customers and friends!



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



VEGETABLE TARTE TATIN



- | | |
|---|--|
| <p>Ingredients
 2 medium Yukon gold potatoes, peeled and cut into 1/2-inch-thick rounds
 2 medium sweet potatoes, peeled and cut into 1/2-inch-thick rounds
 2 medium parsnips, peeled and cut into 1/2-inch-thick rounds
 1 small onion, cut into 1/2-inch-thick rounds
 4 cloves garlic, halved
 3 tablespoons extra-virgin olive oil
 Kosher salt and freshly</p> | <p>ground pepper
 3/4 cup sugar
 1 tablespoon white wine vinegar
 1 tablespoon small fresh sage leaves
 1 tablespoon fresh oregano leaves
 6 ounces mozzarella, grated (about 1 cup)
 1 8.5-ounce sheet frozen puff pastry, thawed
 All-purpose flour, for dusting</p> |
|---|--|

Directions

Preheat the oven to 400 degrees F. Toss both kinds of potatoes, the parsnips, onion, garlic, olive oil, 1 teaspoon salt and 1/4teaspoon pepper in a bowl. Spread in a single layer on a baking sheet; bake until tender, about 45 minutes. Let cool slightly.

Meanwhile, mix 2 tablespoons water and the sugar in a skillet and bring to a boil over medium heat. Cook, swirling the pan, until amber, about 7 minutes. Remove from the heat and stir in the vinegar and 1/4teaspoon each salt and pepper. Pour the caramel into a 9-by-13-inch glass baking dish and spread with a rubber spatula. Sprinkle the sage and oregano on top.

Arrange the roasted potatoes and parsnips in a single snug layer on top of the

caramel. Scatter the onion and garlic over the roasted vegetables; sprinkle evenly with the mozzarella.

Roll out the puff pastry on a lightly floured surface into a 9-by-13-inch rectangle. Pierce the pastry all over with a fork, then lay it on top of the mozzarella, folding the edges under to fit, if necessary. Bake 20 minutes, then reduce the oven temperature to 350 degrees F and continue baking until the dough is cooked through, 15 to 20 more minutes.

Let the tart cool 10 minutes in the baking dish, then carefully invert it onto a cutting board. Replace any vegetables that stick to the dish, if necessary.

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

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

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

SPINACH-ARTICHOKE SOUP



1 9-ounce package frozen artichoke hearts, thawed

1 bay leaf

Zest of 1/2 lemon (removed with a vegetable peeler)

1/2 cup plus 2 teaspoons heavy cream

3 ounces baby spinach

1 cup fresh parsley

1/4 cup plus 2 tablespoons creme fraiche

Chopped fresh chives, for topping

Directions

Melt the butter in a medium Dutch oven or pot over medium heat. Add the leek and celery; season with salt and pepper. Cook, stirring occasionally, until the leeks are wilted, about 5 minutes. Add the thyme and garlic, then sprinkle in the flour. Cook, stirring, until the vegetables are coated with flour, 1 to 2 minutes.

Add the chicken broth, artichokes, bay leaf and lemon zest to the pot and bring to a simmer. Cook until the vegetables are very tender, 10 to 12 minutes. Stir in 1/2 cup heavy cream and the spinach; cook until the spinach is wilted, about 4 minutes. Remove the bay leaf and lemon zest.

Working in small batches, transfer the soup to a blender and puree with the parsley and 1/4 cup creme fraiche until smooth. Return to the pot, season with salt and reheat.

Combine the remaining 2 tablespoons creme fraiche and 2 teaspoons heavy cream. Ladle the soup into small glasses; top with the thinned creme fraiche and chives.

Ingredients

2 tablespoons unsalted butter

1 medium leek (white and light green parts only), halved, thinly sliced and well rinsed

1 stalk celery, chopped

Kosher salt and freshly ground pepper

1 1/2 teaspoons chopped fresh thyme

1 clove garlic, crushed

2 tablespoons all-purpose flour

3 cups low-sodium chicken broth



YOU'RE #1 WITH US

For your patronage and goodwill, we thank you from the bottom of our hearts, and bid you all a most joyous and satisfying Christmas season.

MERRY CHRISTMAS

From Everyone at
ROSZKO FARM EQUIPMENT LTD.

CASE III AGRICULTURE

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Mayerthorpe, AB
786-2105

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Spruce Grove, AB
T7X 3B3

SANTA HAT CRISPY-TREAT CHEESECAKE SQUARES



Ingredients
Cheesecake Squares:
 Cooking spray
 3 tablespoons unsalted butter
 5 ounces mini marshmallows (about 1 cup tightly packed)
 2 teaspoons honey
 1 teaspoon pure vanilla extract
 Kosher salt
 4 cups crispy rice cereal
 One 1/4-ounce package unflavored powdered gelatin
 Two 8-ounce packages

cream cheese, at room temperature

1 cup sour cream
 1 cup confectioners' sugar
 1 tablespoon fresh lemon juice
 25 medium strawberries, hulled

Frosting:
 2 tablespoons unsalted butter, at room temperature
 2 tablespoons cream cheese, at room temperature
 1/2 cup confectioners' sugar, sifted
 1/4 teaspoon vanilla extract

Directions
 Special equipment: a piping bag or a resealable plastic bag

Line a 9-inch square pan with foil, leaving a 2-inch

overhang on two sides. Lightly coat the foil and a wooden spoon with cooking spray.

For the cheesecake squares: Melt the butter in a medium saucepan over medium heat. Add the marshmallows, honey, 1/2 teaspoon vanilla and a pinch of salt, and stir with the wooden spoon until the marshmallows have completely melted, 4 to 5 minutes. Add the rice cereal, and stir until the mixture is fully combined. Transfer the mixture to the prepared pan, and press into an even layer while warm. Let sit at room temperature until firm, about 20 minutes.

Combine the gelatin with 2 tablespoons water in a small microwave-safe bowl, and set aside to soften, about

5 minutes. Beat the cream cheese on medium-high speed with an electric mixer until completely smooth, about 1 minute. Scrape down the sides of the bowl. Add the sour cream, sugar, lemon juice, remaining 1/2 teaspoon vanilla and a pinch of salt, and beat on medium-high speed until smooth, about 1 minute.

Microwave the gelatin in 10-second increments, stirring as needed, until it dissolves, 30 to 50 seconds. Pour the gelatin into the cream cheese mixture, and beat on medium-high speed until incorporated, about 30 seconds.

Pour the cream cheese mixture over the cooled crispy treat layer, and spread out evenly

Continued on Page 86

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

From the Hicks Family at

BACK COUNTRY PIPEFITTING LTD.
 Plumbing & Heating

Wildwood, AB 898-1062

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

TRI-LAKES SERVICES LTD.
 Evansburg, AB 1-877-727-3939

Santa Hat Crispy-Treat Cheesecake Squares

Continued from Page 85

with an offset spatula or butter knife. Wrap the pan loosely with plastic wrap, and refrigerate until the cheesecake layer is set, about 2 hours or up to overnight.

For the frosting: Whisk to-

gether the butter and cream cheese by hand in a medium bowl. Add the sugar and vanilla and whisk until smooth and creamy.

Cut the cheesecake bites into twenty-five 1 3/4-inch squares. Transfer the frosting to a piping bag or resealable plastic bag. Cut a

1/4-inch hole in the corner of the piping bag. Pipe a circle of frosting on the top of each square, about the diameter of the base of a strawberry. Place a strawberry cut side-down on top of each frosting circle, pushing down gently so that the frosting comes up

around the bottom of the strawberry and resembles the base of a Santa hat. Pipe a ball of frosting on the tip of each strawberry for a pom-pom.

ROASTED GRAPE CROSTINI



Ingredients
3 cups seedless red or green grapes, halved lengthwise

2 tablespoons sherry vinegar or rice vinegar
2 tablespoons olive oil
1/2 teaspoon salt
1/4 teaspoon freshly ground pepper
1 teaspoon grated orange zest
24 slices French bread baguette (cut diagonally 1/2 inch thick)
1/2 cup shaved Manchego or Romano cheese
Thinly sliced fresh basil leaves

Directions

Preheat oven to 400°. Toss first five ingredients; spread in a greased 15x10x1-in. pan. Roast until grapes are lightly browned and softened, 30-35 minutes. Stir in orange zest.

Preheat broiler. Arrange bread slices on an ungreased baking sheet. Broil 3-4 in. from heat until lightly browned, 1-2 minutes per side. Top with

warm grape mixture; sprinkle with cheese and basil.



With Tidings Of Comfort & Joy

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

Thank you for choosing us.

Merry Christmas from Lee, Becky & Family at

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WITH OUR THANKS FOR THE GIFT OF YOUR FRIENDSHIP

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

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

Merry Christmas from Joe & Staff of

Limb Walkers Tree Care Ltd.

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

PULL-APART CHRISTMAS TREE

Ingredients

1 lb. refrigerated pizza dough
 Egg wash (1 egg whisked with 1 tbsp water)
 7 mozzarella sticks
 1/4 c. melted butter
 1/2 c. finely grated Parmesan
 1 tbsp. Thinly sliced basil
 1 tbsp. chopped parsley

1 tbsp. chopped rosemary
 Marinara, warmed (for serving)

Directions

Step 1 Preheat oven to 450°. Line a large baking sheet with parchment paper. Cut mozzarella sticks into 1" pieces and set aside.
Step 2 On a floured sur-

face, divide pizza dough into two pieces. Stretch and roll each piece of dough into a long rectangle, then cut dough into 2" squares (you'll need 33 total).

Step 3 Wrap a dough square around each piece of mozzarella, forming a tightly sealed ball. Place balls seam-side down on the baking sheet in the shape

of a Christmas tree (they should be touching). Brush egg wash on dough balls and bake until golden, 15 to 20 minutes.

Step 4 Meanwhile, whisk together melted butter, Parmesan and herbs. Brush on baked pizza balls. Serve warm with marinara for dipping.

PANETTONE PUDDING

Ingredients

50g butter, softened (optional)
 250g panettone (about 5 medium slices)
 2 eggs
 142ml carton double cream
 225ml milk
 1 tsp vanilla extract
 2 tbsp caster sugar
 icing sugar, for sprinkling
 softly whipped cream, to serve

Method

STEP 1 Heat the oven to 160C/ 140C fan/ gas 3 and grease a 850ml/1½ pint shallow baking dish with a little of the 50g butter.

STEP 2 Cut 250g panettone into wedges, leaving the crusts on.

STEP 3 Butter the slices lightly with the rest of the butter. Cut the slices in half and arrange them in the dish, buttered side up.

STEP 4 In a bowl, whisk together 2 eggs, 142ml double cream, 225ml milk, 1 tsp vanilla extract and 2 tbsp caster sugar and pour evenly over the panettone.

STEP 5 Put the dish in a roasting tin and pour hot water around it to a depth of about 2.5cm/1in. Bake for 35 minutes until the pudding is just set - it should be yellow inside and nicely browned on top.

STEP 6 Dust with icing sugar and serve with spoonfuls of whipped cream.



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

NEXT LEVEL CHRISTMAS PUDDING



Ingredients
 100g sultanas
 100g raisins
 50g dried figs, chopped
 50g mixed peel
 150g glacé cherries (we used morello glacé cherries), 50g halved
 50g stem ginger chopped, plus 1 tbsp of the syrup from the jar
 small piece of ginger, peeled and finely grated
 1 small apple, peeled, cored and grated
 1 small orange, zested and juiced
 80g light muscovado sug-

ar
 ½ tsp mixed spice
 6 tbsp brandy
 60g butter, frozen, plus 15g softened butter and extra for the basin
 1 egg, beaten
 50g ground almonds
 50g blanched almonds, 1/2 chopped, 1/2 left whole
 50g self-raising flour
 60g fresh breadcrumbs, made from sourdough or brioche if possible
 brandy butter, custard or double cream, to serve

Method
STEP 1 Put the sultanas, raisins, figs, mixed peel, halved glacé cherries, stem ginger, fresh ginger, grated apple and the orange zest in a bowl with the sugar and mixed spice. Pour in the orange juice and brandy, and stir well. Cover and leave to soak for at least 2 hrs, or

overnight. If you don't have time, put in a heatproof bowl and microwave for 1-2 mins until the dried fruit has plumped up, then leave to cool completely.

STEP 2 Butter a 1-litre pudding basin and put a disc of baking parchment in the base. Stir the egg into the fruit mixture, then stir in the ground almonds and chopped blanched almonds, the flour and breadcrumbs. Finally, coarsely grate in the frozen butter, stirring the mixture frequently so it disperses evenly. Set aside.

STEP 3 For the topping, mix the softened butter and ginger syrup together, and spoon into the base of the basin. Arrange the whole cherries and almonds over the butter mixture in a single layer, easing some up the side, too. (Chop and stir in any leftover cherries and

almonds.)

STEP 4 Spoon the batter into the basin, being careful not to disturb the topping too much, and smooth the surface using the back of the spoon. Cover with a sheet of baking parchment and a sheet of foil, folding a pleat down the centre to allow the pudding enough room to expand. Secure by tying tightly with kitchen string. Stand the basin in a deep, large pan on a trivet or upturned saucer, and pour boiling water from the kettle around it, so it comes about a third of the way up the side of the basin.

STEP 5 Cover the pan with the lid and steam the pudding for 4 hrs, topping up with more water when necessary so the pan doesn't boil dry. Alternatively, omit the sheet of foil, place

Continued on Page 89

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Next level Christmas pudding

Continued from Page 88

the pudding on the plate and microwave on medium for 20-25 mins until cooked through and a skewer inserted into the

middle comes out clean. Or, lower the pudding into a slow cooker, pour boiling water around the sides as before, cover and cook for 8 hrs on low, topping up with more water when needed. If

making ahead, leave to cool completely, then store in a cool, dry place for up to two months – you can feed the pudding with more brandy in the weeks leading up to Christmas, if you like. To

reheat, steam or slow-cook the pudding for 1 hr, or microwave (without foil) for 8-10 mins before turning out.

MARINATED CHEESE



egars, onions, herbs, sugar, garlic, salt and pepper; pour over cheese stacks. Cover and refrigerate

overnight, turning cheese blocks once. Drain excess marinade. Serve cheese slices with crackers or

toasted bread.

- Ingredients**
 2 blocks (8 ounces each) white cheddar cheese
 2 packages (8 ounces each) cream cheese
 3/4 cup chopped roasted sweet red peppers
 1/2 cup olive oil
 1/4 cup white wine vinegar
 1/4 cup balsamic vinegar
 3 tablespoons chopped green onions
 3 tablespoons minced fresh parsley
 2 tablespoons minced fresh basil
 1 tablespoon sugar
 3 garlic cloves, minced
 1/2 teaspoon salt
 1/2 teaspoon pepper
 Assorted crackers or toasted sliced French bread

Directions
 Slice each block of cheddar cheese into twenty 1/4-in. slices. Cut each block of cream cheese into 18 slices. Create four 6-in.-long blocks of stacked cheeses, sandwiching 9 cream cheese slices between 10 cheddar slices for each stack. Place in a 13x9-in. dish.

In a small bowl, combine the roasted peppers, oil, vin-

**Best Holiday Wishes,
 Right On Time!
 Merry Christmas**
 from Management & Staff of
ACADEMY FABRICATORS
 Onoway, AB 967-3111

ROAST DUCK



Ingredients

1 duck, legs separate from the crown and crown trimmed (you can ask a butcher to do this or buy two legs and a crown separately)

2 tbsp honey

½ clementine, zested and juiced, or ½ orange, zested, plus 2 tbsp orange juice

duck-fat roasties, watercress and gravy, to serve (see below)

Method

STEP 1 If you have time, season the legs, cover and chill for up to 24 hrs to produce extra-crispy skin. Heat the oven to 150C/130C fan/gas 2. Put an ovenproof wire rack on top of a baking tray and sit the duck legs to one side of the rack, skin side up, and roast for 1 hr 45 mins until the skin is starting to crisp and the meat underneath looks pull-apart tender.

STEP 2 While the legs are roasting, lightly score the skin of the duck crown all over and season with salt (again, this can be done up to 24 hrs before). Mix all but 1 tsp of the honey with the citrus zest and juice in a bowl.

STEP 3 When the legs have had their time, remove the tray from the oven carefully and pour all the fat into a bowl to use for making roast potatoes, if you like. Turn the oven up to 220C/200C fan/gas 7, then sit the crown, skin side up, opposite the legs and brush with a bit of the fat. Roast everything for 20 mins, then brush the citrusy honey mix all over the crown and cook for another 10 mins. If the legs are now deep golden and crisp-skinned, lift them onto a board, or cook them for a little more time until you achieve this.

STEP 4 Brush the duck crown with the remaining honey, return to the oven for 4-5 mins, then brush over a bit more. After about 10 mins in total, the duck crown meat should be pink and read 60C on a cooking probe – if you prefer it more cooked, but still succulent, give it another 4-5 mins or take it to 65C. Remove the crown to a board with the legs and leave to rest for at least 10 mins. Carve the crown at the table and serve each person half a leg along with duck-fat roasties, a big bunch of watercress and some gravy.

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Seasons Greeting
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HOMEMADE CANNOLI

Ingredients

Shells:

2 cups all-purpose flour
1 tablespoon granulated sugar

1/4 teaspoon kosher salt

1 tablespoon plus 2 teaspoons unsalted butter, cut into small pieces

1 egg yolk

1/2 cup dry white wine

Filling:

2 cups ricotta cheese, preferably whole milk

3/4 cup powdered sugar

1 teaspoon ground cinnamon

1/4 teaspoon allspice

1/4 cup heavy cream

1/4 cup small semisweet chocolate chips

1 lemon

1 quart canola oil, for frying

Flour, for rolling

1 egg, lightly beaten, for egg wash

Powdered sugar, for dusting

Directions

For the shell dough: In a medium bowl, sift together the flour, sugar and salt. Work the butter pieces into the flour with your fingers until the mixture becomes coarse and sandy. Add the egg yolk and the white wine and mix until it becomes a smooth dough. Spread a piece of plastic wrap on a flat surface and place the dough in the center. Wrap the plastic loosely around it and press the dough to fill the gap. Flattening the dough will mean less rolling later. Let it rest in the fridge for a few minutes while you make the filling.

For the filling: In a medium bowl, whisk the ricotta until smooth. Sift in the powdered sugar, cinnamon and allspice. Mix to blend. In a separate bowl (or in the bowl of an electric mixer fitted with the whisk attachment), beat the heavy cream

until fairly stiff. Using a rubber spatula, gently fold the cream into the ricotta mixture. Stir in the chocolate chips. Lightly zest the exterior of the lemon and stir it into the ricotta. Refrigerate for a half hour to an hour.

To roll and fry the shells: In a medium pot with a heavy bottom, heat the canola oil to 360 degrees F. Meanwhile, sift an even layer of flour on a flat surface. Flour a rolling pin. Roll

the dough until it is very thin (about 1/8-inch thick). Cut the dough into fourths and work in small batches. Use any glass or small bowl that has a 3-to-4-inch diameter. Cut rounds, tracing around each one to assure the dough has been fully cut. You should have about 24 circles. Wrap each circle around a cannoli mold. Use a little of the egg wash on the edge of each round to seal it shut and to as-

sure it won't slide or fall off the mold before pressing it closed over the mold. Flare the edges out slightly from the mold. Flaring will allow the oil to penetrate each cannoli shell as they fry. Use a pair of tongs to hold the edge of the mold as you submerge and fry the shell in the oil until crispy, 2 to 3 minutes. Remove from the oil, and holding the mold in one hand with your

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*Wishing you Much Harmony
and Joy at Christmas*



Merry Christmas
FROM OREST & JOCELYN AT
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Onoway AB

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Homemade Cannoli



Continued from Page 91

tongs, gently grip the shell in your other hand with a kitchen towel and carefully slide it off the mold. Set aside to cool. Repeat with all of the circles.

To fill the cannolis: Just before serving, use a pastry bag without a tip to pipe the ricotta into the

cannoli molds. Fill the cannoli shells from both ends so the cream runs through the whole shell. Dust with powdered sugar. Powdered sugar gives that little extra sweetness and added texture to the exterior. It also makes me feel like I have a professional bakery touch in my own home. Serve immediately.

Cook's Note

If the ricotta has an excess of liquid, drain it over a strainer for at least a half an hour before making the filling. Make and fry the shells and the filling. Don't fill the shells with the cream until you are ready to eat them. Everyone loves a crispy cannoli.

FINNISH MULLED WINE



It's Time for Christmas!

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

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Ingredients

- 2/3 cup vodka
- 2/3 cup port wine
- 15 whole cloves
- 3 cinnamon sticks (3 inches)
- 2 orange zest strips (1 to 3 inches)
- 1 orange slice
- 1 lemon zest strip (1 to 3 inches)
- 1 lemon slice
- 1 piece fresh gingerroot (about 2 inches), peeled and thinly sliced
- 1 teaspoon cardamom pods
- 3 cups dry red wine
- 1 cup packed brown sugar
- Blanched almonds and raisins, optional

Directions

In a large bowl, combine the first 10 ingredients. Refrigerate, covered, overnight.

Transfer to a large saucepan; stir in red wine and brown sugar. Bring just to a simmer (do not boil). Reduce heat; simmer gently, uncovered, until flavors are blended, about 30 minutes, stirring to dissolve sugar. Strain.

Serve warm over blanched almond and raisins, if desired.

CUPCAKE CHRISTMAS TREE



Ingredients

Cupcakes:

Paper mini cupcake liners
 2 cups sugar
 1 3/4 cups flour
 3/4 cup cocoa powder
 1 1/2 teaspoons baking powder
 1 1/2 teaspoons baking soda
 1 teaspoon salt
 2 eggs
 1 cup whole milk
 1/2 cup vegetable oil
 1 teaspoon pure vanilla extract
 1 teaspoon almond extract
 1 cup boiling water
 Buttercream Frosting:
 8 tablespoons unsalted butter, softened at room temperature
 1 pound confectioners' sugar
 1 teaspoon pure vanilla extract
 2 to 4 tablespoons whole milk

Tree:

Green sprinkles or jimmies
 1 small 11-inch styrofoam cone (you can get this at a craft shop or in the craft department of a large discount store)
 30 to 40 toothpicks
 10 small candy canes
 1/2 cup fresh cranberries
 Gold leaf
 Gold and red curling ribbon
 Sugar, for snow

Directions

Special equipment: Paper mini cupcake liners Gold and red curling ribbon 1 small 11-inch styrofoam cone (you can get this at a craft shop or in the craft department of a large discount store) 30 to 40 toothpicks

Cupcakes: Preheat the oven to 375 degrees F. Line the cups of 2 to 4 mini muffin tins with paper liners (you can bake the cupcakes

in batches if necessary). Mix the sugar, flour, cocoa powder, baking powder, baking soda, and salt together in a mixer fitted with a whisk attachment. Add the eggs and milk and mix until well combined. Drizzle in the oil and the vanilla and almond extracts and mix. With the mixer running at low speed, add the boiling water and mix just until smooth. Fill the lined muffin cups about 2/3 full. Bake until risen

and firm to the touch, about 20 minutes. Let cool in the pans. Frosting: In a mixer fitted with a paddle attachment (or using a hand mixer), cream the butter until smooth. Add the sugar, vanilla, and 2 tablespoons milk and mix until smooth. Add more milk a little at a time until the frosting is thick and spreadable. Using a flexible spatula, frost the tops of the

Continued on Page 94

from the Staff at
Timberlind
Auctions
 780-542-7323

Cupcake Christmas Tree

Continued from Page 93

cooled cupcakes. Refrigerate at least 1 hour before assembling the tree.

To assemble the tree, spread a thick layer of sprinkles out on a plate. Dip the tops of the cupcakes in the sprinkles and set aside. Tie curling ribbon around the candy canes and curl with a scissor blade. One inch up from the bottom of the styrofoam cone, stick

toothpicks into the cone 1 1/2 inches apart, making a circle around the cone and leaving them sticking out at least 1 inch. Place the cone on a serving platter. Make the bottom ring of cupcakes by spearing the bottom of a cupcake onto one of the toothpicks in the cone, with the frosting facing out and with the side of the cupcake resting on the plate. One inch above the tops of the first row of cupcakes, place

another row of toothpicks 1 1/2 inches apart, all around the cone, positioning them so that the second row will rest between the tops of the first row. You will fit fewer cupcakes on the second row; feel free to cut a cupcake in half if necessary to fit into the space available. Spear the cupcakes onto the toothpicks as before. Continue up the cone to form a tree of cupcakes, ending with a single cup-

cake on top. Serve within one hour, or refrigerate up to 24 hours. Stick the candy canes in the styrofoam and stick gilded cranberries on with a little extra icing. Pour sugar on the serving platter around the tree. To gild the cranberries, roll them on the sheets of gold leaf to roughly coat.

Ho-Ho-Hope It's Happy!



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

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

From **Fraser & Staff of**
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DOUBLE CHOCOLATE MARTINI

Ingredients

Grated chocolate
 1 maraschino cherry
 Chocolate syrup, optional
 Ice cubes
 2-1/2 ounces half-and-half cream
 1-1/2 ounces vodka
 1-1/2 ounces chocolate liqueur
 1-1/2 ounces creme de cacao

Directions

Sprinkle grated chocolate onto a plate. Moisten the rim of a martini glass with water; hold glass upside down and dip rim into chocolate. Place cherry in glass. If desired, garnish glass with chocolate syrup.

Fill a tumbler or mixing glass three-fourths full of ice. Add the cream, vodka, chocolate liqueur and creme de cacao; stir until condensation forms on outside of tumbler or mixing glass. Strain into prepared martini glass; serve immediately.

CORNFLAKE CHRISTMAS WREATHS

Ingredients

One 16-ounce package marshmallows
 6 tablespoons unsalted butter, cut into pieces
 1 teaspoon pure vanilla extract
 Green gel food coloring, for tinting
 6 cups cornflakes
 Mini round cinnamon candies, for decorating
 Red sour candy roll-ups, such

as Rip Rolls, or licorice ropes, cut into 5-by-1/4-inch lengths, for decorating

White mini nonpareils, for decorating

Directions

Line 2 baking sheets with parchment. Combine the marshmallows and butter in a large bowl and microwave on 50-percent power in 30-sec-

ond intervals, stirring in between each, until melted, about 1 minute 30 seconds.

Stir in the vanilla and enough food coloring to make the mixture a deep green, 10 to 15 drops. Stir in the cornflakes until they are completely coated.

Working with wet hands, form the mixture into twenty-four 2-inch balls. Flatten on the prepared baking sheets and poke a hole in the middle

of each with your finger, molding the sides as needed to form a wreath shape. Decorate with the cinnamon candies to create holly berries. Form the red candy strips into a simple bow on each wreath. Sprinkle lightly with the white nonpareils for snow. Let set at room temperature to firm up, about 2 hours, or refrigerate 30 minutes.

CREAMED SPINACH

Ingredients

3 tablespoons unsalted butter
 1/4 cup all-purpose flour
 2 1/2 cups whole milk, at room temperature
 Kosher salt
 1/2 teaspoon freshly grated nutmeg
 2 pounds spinach, tough stems removed
 1 large egg plus 2 egg yolks
 Freshly ground pepper

Directions

Melt the butter in a saucepan over medium heat. Whisk in the flour until smooth; cook, stirring, until the mixture lightens, about 1 minute. Remove from the heat; whisk in the milk, 2 teaspoons salt and the nutmeg. Return to medium heat and bring to a boil, whisking. Remove from the heat again; stir to cool slightly.

Heat a deep skillet over medium heat. Add the spinach and 1 teaspoon salt; cover and cook about 3 minutes. Toss with tongs, then continue to wilt, uncovered, about 2 more minutes. Drain and cool slightly, then squeeze the spinach until dry. Coarsely chop.

Gently reheat the sauce, then whisk in the whole egg and yolks; cook, stirring, until the sauce thickens. Stir in the spinach; heat through. Season with salt and pepper.



Let it Snow
 Let it Snow
 Let it Snow

No matter where you live or spend the holidays, we hope our best wishes will find you. We're proud to serve this community and are grateful for your trust and goodwill. With warm regards from all of us for a very merry holiday season.

Happy Holidays To All From
CENTURY 21
 Leading

Ph: (780) 962-9696 Spruce Grove, AB

CHRISTMAS REINDEER BROWNIES



Ingredients
 1 cup (2 sticks) unsalted butter, melted and cooled, plus more for greasing the pans
 1 1/2 cups sugar
 1 teaspoon vanilla extract
 3 large eggs
 1 cup all-purpose flour (see Cook's Note)
 1/2 cup unsweetened cocoa powder
 1 teaspoon fine salt
 1/2 teaspoon baking powder
 2 cups regular semisweet chocolate chips (about 12 ounces)
 16 small chocolate-flavored candy chews, such as Tootsie Rolls
 16 red or brown candy-coated chocolates, such as M&M's
 16 mini vanilla wafer cookies
 16 mini marshmallows
 32 mini semisweet chocolate chips (about 1 teaspoon)
 32 mini peppermint candy canes (about 2 1/2 inches long)

Directions
 Special equipment: two 8-inch round cake pans

Preheat the oven to 350 degrees F. Butter the bottom and sides of two 8-inch round cake pans. Cut two 8-inch circles out of parchment paper and line the bottoms of the cake pans with the parchment.

Stir together the butter, sugar, vanilla and eggs in a medium bowl. In another bowl, whisk together the flour, cocoa powder, salt and baking powder. Add the dry ingredients to the wet ingredients and stir until just combined. Stir in 1 cup of the regular chocolate chips and divide the batter between the prepared pans, smoothing the tops. Bake until a crust begins to form around the edges, the edges pull away from the pan and

a toothpick inserted in the center comes out clean, 35 to 40 minutes.

Meanwhile, halve the candy chews lengthwise. Use your fingers to shape each half into a teardrop shape for the reindeer's ears and set aside. Melt 2 tablespoons of the remaining regular chocolate chips in a heat-proof bowl in a microwave in 20 second intervals.

Use a dab of the melted chocolate to stick a red candy-coated chocolate onto each of the vanilla wafers to make noses and set aside.

Cut each mini marshmallow in half crosswise. Insert one mini chocolate chip, pointed-side down, into the flat, cut side of each marshmallow piece to make eyes and set aside.

Continued on Page 97

May the Holiday Spirit bring Joy to all around.

Wishing Everyone a Very Merry Christmas and Some Peace, Health and Happiness for all of 2023.

Leann and Ryan Knysh
CENTURY 21
 Masters
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 Stony Plain, AB

Home Is Where the Heart Is

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

Merry Christmas & Happy New Year
 from **Wayne & Pauline Quintal**

Re-Max Morinville 441-1900

Christmas Reindeer Brownies

Continued from Page 96

As soon as the brownies come out of the oven, sprinkle the top of each brownie round evenly with half of the remaining regular chocolate chips (7 tablespoons each) and let stand until the chips melt, about 5 minutes. Spread the chocolate evenly over the top

of the brownies with a spatula.

Let the brownies cool fully in the pans on cooling racks, about 1 hour. Cut each circle into 8 equal triangles with a knife. Use a small offset spatula or pie server to lift each triangle out of the pan.

To assemble: Arrange the brownies so that the longest, sharpest point faces you and

gently press a cookie-nose on that point of each brownie. To make antlers: Using the tip of a paring knife or a skewer, poke two small holes in the top side of each brownie, about 1/2 inch from the corners, and insert a mini candy cane in each hole.

For the ears, press a piece of candy chew on each corner below the candy cane antlers

Press 2 of the mini marshmallow eyes next to each other in the center of each brownie.

Cook's Note

When measuring flour, we spoon it into a dry measuring cup and level off the excess. (Scooping directly from the bag compacts the flour, resulting in dry baked goods.)

NO-WASTE GRAVY

chilled, then reheated the next day.

Ingredients

- 3 tbsp sunflower oil
- 1 reserved chicken backbone (see recipe, below), chopped or snapped into pieces
- carrot trimmings and peels (see recipe, below), finely chopped
- ½ large onion, plus the whole skin
- 1 tsp caster sugar
- 3 tbsp plain flour
- 1 tbsp soy sauce (optional)
- 100ml wine port or sherry (or use water)
- 2 chicken or beef stock cubes or pots

Method

STEP 1 Heat the oil in a wide, shallow pan over a medium heat and spend at least 10 mins browning the chicken backbone pieces - the darker the colour, the more flavourful the gravy will be. Add the carrot trimmings, onion and onion skins, and cook for 3-4 mins over a high heat until well browned. Scatter over the sugar and cook until it starts to caramelise, then tip in the flour and cook to a sticky, light brown paste.

STEP 2 Splash in the soy sauce, if using, then pour in the wine or water and simmer for a few minutes until reduced and thickened. Stir in 1 litre water from the kettle, add the stock cubes and bring to a simmer. Cook gently for 40 mins, then sieve into another saucepan and season to taste. Stir in any resting juices from the chicken. Reheat when ready to serve. Can be made a day ahead and

There's No Place Like Home for the Holidays!

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

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per insertion. BOLD/
CAPITAL text available for
an additional \$1/line. Ads
must be paid in advance.
No Refunds Allowed on
Classified Ads. DEADLINE:
is Thurs. 4:00 pm. Classified
ads may be called in to the
COMMUNITY VOICE office at
(780) 962-9228, emailed to:
comvoice@telusplanet.net
Ads may also be placed on
the web at www.com-

Hall Rentals

Alberta Beach Agliplex,
Susan 780924-3545

Alberta Beach & District
Seniors 50+ Club. Air
conditioning! Space
Available! Val: 780-690-1655
or Dianne: 780-217-8482

Anselmo Community Hall,
Phone 780-786-4280

Bright Bank Hall, 780-968-
6813

Cherhill Legion, Mary 780-
785-3578.

Cherhill Community Assoc.
Hall, Kevin 780-785-8153

Darwell Centennial Hall,
780-892-3099

Darwell Seniors, Phone
Debra 780-785-2907

Goose Lake Hall, Contact
Deanna (780) 584-3738

Gunn Hall (G.A.R.S.) 780-
951-9452

Hathersage Community
Centre, Noreen at 786-2946

Lake Isle Community Hall,
PH: 780-892-3121 or Email:

lakeislehall@mail.com

Magnolia Hall, 727-2015

Manley Goodwill
Community Hall, 780-920-
3217

Mayerthorpe Diamond
Centre, Charlotte at 786-
4659

Mayerthorpe Legion, 786-
2470.

Onoway Community Hall,
967-4749.

Onoway Heritage Center -
Gym/Classrooms, 967-1015

Onoway Legion, 780-907-
6300

Park Court Community
Hall, 727-4476

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

Pioneer Centre, Spruce
Grove 780-962-5020 or
email.

Ravine Community Hall,
Dawna @ 325-2460

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

Rosenthal Community Hall,
963-7984

Sandy Beach Rec Hall, 967-
2873

Sangudo Community Hall,
780-785-3221 or 780-785-
2259

Stettin Nakumun Comm.
Hall, 967-9198

Dog Caretaker

Alberta Beach & Surrounding Areas, thinking of a Seasonal Getaway? Worried about leaving your dog in a kennel? Don't worry anymore, you can leave your pet with me! There is a wrap around deck and courtyard! I will provide

tender loving care, with walks every day. Best of all, I'm cheaper than a kennel! Daily drop in's or overnight stays welcome. If interested call 780-920-4166 (4) 10-250G

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Completely renovated Motel in Onoway, AB. offering daily, weekly or monthly rentals. All utilities included, 55 inch tv with Satellite. Double bedrooms, furnished bachelors with full kitchen and furnished 1 bedrooms with full kitchen available. Starting at \$975 + tax. Please call for viewing, 780-967-4420 or 780-945-1723. www.onowayinnandsuites.com (4) 10-250G

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Free Checkup. Repairs Only \$50, Good Clean Computer Only \$150. Donate For Parts Old, Used Or Broken Laps, Tabs, Cell Phones, Small Radios ETC. Call: 780-892-2407 (9) 12-23 OG

Pasture Wanted

2023, cow/calf pairs, fenced and water required 80 acres plus, 780-916-2333 (8) 01-03

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dichon/cocker puppies very friendly non shedding vet check first shots dewormed 780-727-3775 (2) 01-10



COMMUNITY EVENTS

If you are a LICENSED, NON-PROFIT ORGANIZATION, you are welcome to submit your announcement FREE of charge, space permitting. You are required to submit your non-profit number. Call (780) 962-9228. Please note that all submitted event listings must be limited to 200 characters or less (including spaces). DEADLINE: 12 noon Friday prior to publication (Thursdays on long weekends).

FARMERS MARKETS

ALBERTA BEACH: Sundays, 11:30 - 3pm. Contact Hali 780-666-1604 *May - September

BARRHEAD: Saturdays, 10AM-1PM at Barrhead Agrena. Sherry 780-674-6802 *May - Dec.

EVANSBURG FARMERS MARKET: Every Saturday 10am - 2pm located right beside Evansburg Tipples Museum 780-505-0905 **May-Sept**

LAC CTE ANNE COUNTY: Sat. Aug 13. Rural Roots Farmer Showcase. 10:00-4:00. Local Food Market, face painting, crafts. Alberta Open Farm Days. George Pegg Garden, Glenview. Free admission. PeggGarden.org. 780-203-0331.

Sat. Aug 13. Rural Roots Farmer Showcase. 5:30-9:00. Dinner & Concert. Chef Lindsay Porter, music with Erin Haley. Open Farm Days. George Pegg Garden, Glenview. Tickets PeggGarden.org. 780-203-0331.

Sun. Aug 14. Open Farm Days 10:00-4:00 + 30th Anniversary Celebration & pie! 1:30-3:00. Antiques displays, scavenger hunt, free admission. George Pegg Garden, Glenview. PeggGarden.org. 780-203-0331.

ONOWAY: Thursdays, 5-8pm at Onoway Community Hall. 780-667-6327 or onowayfarmersmarket@gmail.com. *Starts May 1st.

SPRUCE GROVE: at the Elevator, Sat 10:00-1:00PM, Info (780)288-6174 *April - Dec.

STONY PLAIN: Saturdays, 9AM-1PM, Community Centre Downtown, Stony Plain. Nancy 780-962-3993. *April - Dec.

WHITECOURT: Tuesdays 11AM-2PM, Whitecourt Legion Hall, 779-7002. *May - Oct.

BINGO

CHERRILL LEGION: First Sunday of Month. Doors Open 12:00PM

RICH VALLEY COMMUNITY HALL BINGO: on Dec 9 & 21 at 7:30PM

STONY PLAIN SENIORS DROP-IN CENTRE, public bingo every Tues, 7PM. All ages welcome. Phone (780) 963-6685

St. Peter's Parish Turkey Bingo: Sun Dec 4, 2022. Villeneuve Hall, Sturgeon County. 2pm \$5

WHITECOURT SENIORS CIRCLE, Every Tuesday, Open @ 5PM, 1st call @ 6:45PM, Nevadas, Concession. 780-778-4950 *Sept - June

MEAT DRAWS

ALBERTA BEACH: Lac Ste Anne Community Choir & Museum Meat Draw/ Prizes - Every Sundays, 3:00PM at Jungle's Bar & Grill.

BARRHEAD ROYAL CANADIAN LEGION: Fridays 6:00PM. Queen Of Hearts draw & 50/50.

DARWELL MARKET & MEAT DRAW 4th Sat of the month, except Dec 10th. 1 till 4:30 (year round) All is welcome Lisa @ 780-233-0700 **Opens Sept 24**

ONOWAY ROYAL CANADIAN LEGION: Fridays, Ph. 780-967-5361

STONY PLAIN ROYAL CANADIAN LEGION BR# 256: Saturdays @ 3:00PM. Meat Draw & 50/50.

WHITECOURT LEGION: Saturdays 3:00PM. Located downtown behind the CIBC.

MEALS ON WHEELS

ONOWAY: LSAC Div 1 & 2. East of Hwy 43. Hazel Bourke: 780.967.2338 or bbourke@icloud.com

WEST END: Sanguo, Mayerthorpe & west end of LSAC. Jill: 780.785.2924 or Donna: 780.785.3118 or email: westendmow@outlook.com

JAMBOREES

CARVEL: 2nd Sunday of month. \$6 lunch served. Info 780-991-3001

SANGUDO: Sanguo Community Hall Jamborees are on hold until further notice 780-785-4105.

SPRUCE GROVE: at Sandhills Community Hall, 3rd Sunday, 1-5PM. Info Florence 780-962-3104 Margaret 780-962-3051 *September - June.

Edmonton Northwest Senior's Center: 12963 - 120st NW, Every Wed From 1-3:30pm Aug & Sept Admin: \$5 non members \$2 members Yearly membership \$30

STONY PLAIN: Stony Plain Seniors Drop In Center, 5018 - 51 Ave. Every 2nd & 4th Thurs of month, 7PM, \$2.

WHITECOURT SENIORS CIRCLE: 2nd Sunday of the month 1-5PM, \$5/Adm Door prizes & 50/50 draw. 780-778-4950 *Nov - June

TOPS (Take Off Pounds Sensibly)

SANGUDO: Tues 5pm at Sanguo United Church. Toni (780)786-4612

STONY PLAIN: Thurs evening at 5:30PM, Stony Plain Library. Susan (780) 968-0869

SPRUCE GROVE: Mon at 4:30pm at Anglican Church, 131 Church Road. Betty (780)962-3857

SPRUCE GROVE: Tues at 6:15pm at Anglican Church, 131 Church Road. Sharron (780)962-2722

SPRUCE GROVE: Wed at 8:45am at Anglican Church, 131 Church Road. Christiane (780)960-1109

WILDWOOD: Thurs at 10am at Wildwood Hall, Bea (780)727-2129

YOUR COMMUNITY

MAYERTHORPE LEGION BR. #126: Seniors' Floor Curling - Thurs @ 1pm, Fun Darts - Thurs @ 7pm. Wings Night - Every Wed 5-8pm. Steak & Fish Night - 1st Friday of month 5-8pm. Everyone welcome. For more info please call 780-786-2470.

ONOWAY ROYAL CANADIAN LEGION: Open Tuesdays 7PM to 10PM for "Games" (pool, shuffleboard, darts, cards, etc.) Fridays 3PM-10PM. Friday's Family Friendly Dinner, 5:30PM (open to the public).

PROBLEMS WITH DRUG OR ALCOHOL ADDICTION in a loved one? Contact Drug Rehab Resource free confidential consultation. 1-866-649-1594 or www.drugrehabresource.net.

SPRUCE GROVE ELEVATOR TOURS, Tues-Sat, 9:00-3:00PM. Info 960-4600.

UNITED CHURCH THRIFT SHOP: North end Curling Rink, Onoway. Open Fri & Sat, 10AM-2PM.

FREE TUTORING FOR ADULTS: Need help with reading, writing, math, English language (ESL) or basic digital skills? Free 1-on-1 and small group tutoring! Odette Lloyd 780-220-6460. calp@norquest.ca

WATER SAMPLE DROP OFF: Tues Onoway Aspen Health Services. Drop off 1:00-2:30PM.

SOCIAL EVENTS

ALBERTA BEACH & DISTRICT ACTIVE 50+ CLUB ACTIVITIES: Mon 7PM Darts; Tues 7:30PM Crib; Wed 1PM Bridge. Thurs 7:30PM Euchre; Mon, Wed, Fri 8:30AM Aerobics/Fitness. Everyone Welcome.

BADMINTON: Wed, 7-10PM, Barrhead High School Gym. Jamie (780)674-8974 or (780)674-6974.

COME PLAY CRIB: Fridays, 7:00PM at Darwell Seniors Hall; lite lunch is served. All ages!

COUNTRY QUILTERS in Stony Plain house a "Sew in Tuesday", 2nd Tuesday of every month, from 10-3PM. Drop in \$5/member, \$6/non-members. Contact Cindy 780-963-7170.

JR. SCRAPBOOKING Wed 4-6PM. Pre-register by Tues evg. Mayerthorpe Public Library www.mayerthorpepubliclibrary.ab.ca (780)786-2404

"ME, YOU, & EVERYBODY" Fun new local program for people of all ages with disabilities. Thursdays @ Alberta Beach Agplex from 10:00-11:00AM starting May. Funded Lac Ste Anne FCSS.

ONOWAY & DISTRICT HISTORICAL GUILD: Every Wed, 9-4pm at Onoway Golden Club Onoway Museum. 967-4485

ONOWAY GOLDEN CLUB: Cards Tuesdays, 1PM, 5023 49 Ave. 780-967-3436.

ONOWAY HUN FIVE & GET FIT! Exercise Class with Video La Blast. Fridays 10:30AM at the Drop in Centre, 5023-49 Ave. PH: 780-967-2056.

PANCAKE/BREAKFAST SOCIAL: 3rd Sunday 9:00-11:30AM, Parkland Village

Community Centre. *except June, July, August

RIVER TALKERS TOAST MASTERS CLUB, Thursdays, 7-9PM. 32 Whitecourt Ave. Hilltop Community Church. Info Loraine 286-5040.

SANGUDO ART CLUB meets every Thursday morning at 9AM at the Sanguo Community School. New members welcome. For further information call Brenda at 780-785-2402.

SPIRITUAL LIVING STONY PLAIN INSPIRATIONAL CINEMA & DISCUSSIONS at PERC Building (5413-51 St). 2nd Friday of month at 7PM. Popcorn provided, donations appreciated. Contact 780-940-3032

SPIRITUAL LIVING STONY PLAIN GATHERING at PERC Building (5413-51 St). Every 2nd & 4th Sunday of month. Meditation 10AM, inspirational sharing 10:30AM. PH 780-940-3032

THE ALBERTA WILDLIFE CARVING ASSOCIATION Images of Nature Show, Featuring wildlife carvings, Whitecroft Hall, 314 52313 RR252, Sherwood Park, Saturday Apr.30 2:00 - 5:00 pm, Sunday May 1, 10:00 am - 2:30pm, See beautiful hand carved wildlife sculptures

WHITECOURT SENIORS CIRCLE DROP IN CRIB 1st & 3rd Sundays 1:00PM. 780-778-4950

WRITERS PROGRAM: Mayerthorpe Library, 1st & 3rd Wednesday at 1PM.

MEETINGS

1ST ONOWAY SCOUTS: Registration, Mondays 6:30-8PM. Beavers 5-7; Cubs 8-11; Scouts 12-14. Kim 967-4339.

2716 ROYAL CANADIAN ARMY CADETS, Wednesdays 6:30-9:00PM at Mayerthorpe Legion. Youths 12-18yrs. Call 780-515-1842

299 ROYAL CANADIAN SEA CADETS CORPS MACKENZIE: Stony Plain Comm Center, Wed 6:30PM. Youths 12-18, 963-0843

3053 (LAC STE ANNE) ROYAL CANADIAN ARMY CADET CORPS, Onoway Historical Centre, Wed. 6:45-9:30PM. FREE program for youths 12+, Contact 3053army@cadets.gc.ca or 780-886-1586

526 BARRHEAD AIR CADETS, Wed 6:30-9:30PM, High School. Ages 12-18. 780-305-7233

755 PARKLAND AIR CADETS Thurs, 6:30-9:30PM Muir Lake School, ages 12-18. Info call 405-6585 or www.755aircadets.com

AA - MAYERTHORPE, Family Link Centre, Thurs 8PM. (780) 648-3903 or (780) 706-0605

AA - SANGUDO GOLDEN CLUB, Tues 8PM call 786-4402/785-9214/785-3599

AL-ANON Wednesdays, 8PM. Spruce Grove United Church, 1A Fieldstone Dr. 780-962-5205

ALBERTA 55 PLUS: Villeneuve Hall at 10AM. Meetings on 2nd Tues of month. Info: Donna 780-962-5933

ALBERTA BEACH & DIST LIONS CLUB meets every 4th Tues 7:00PM, Alberta Beach Agplex.

ALBERTA BEACH AG SOCIETY meets on the 4th Thurs of month, 7:00PM, Alberta Beach Agplex.

ALBERTA BEACH MUSEUM meets on the 2nd Wed, 7:00PM at Heritage House 924-3167.

ALCOHOLICS ANONYMOUS: The Journey of Hope Group, Mondays 8PM, Golden Club 5023-49Ave

BARRHEAD & AREA CANCER SUPPORT GROUP: 4th Thurs. 6:30-8:00PM at Barrhead United Church.

BARRHEAD ROYAL CANADIAN LEGION, meeting every 2nd Thurs, 7PM at the Legion Hall.

CHERRILL COMMUNITY ASSOC. Monthly Meeting 1st Wednesday, 8PM at the Hall. 785-2825 *Except Jan, July, Aug, Sept.

CHERRILL SILVER & GOLD SENIORS CLUB Regular Meetings 1st Tuesday of month, Cherrill Seniors Hall. Call Rosamy 780-785-2625

CHERISHED MEMORIES, PARENTS & TOTS Wed & Fri, 10-12PM, Alberta Beach Agplex. Info call 780-902-4879 or 780-999-7622. *Sept-June.

Citizens Helping In Life's Defence

(C.H.I.L.D) Join our Pro-Life meetings for the Spruce Grove/Stony Plain area once a month. Call Chris 780-963-6997.

DARWELL & DISTRICT AG SOCIETY MEETINGS, 7:00PM, 1st Monday, Darwell

DDRA MEETING, 7:00PM, 2nd Mon, Darwell Centennial Hall 780-892-3099. *except Jul/Aug/Dec

GriefShare: Weekly grief support group held on Tuesdays 6:30 - 8:30 pm, starting Sept 14 at Crossroads Community Church, 4419 44 Ave, Mayerthorpe. \$25 for 12 sessions. Pre-registration required. Call 780-786-2695 today.

GIRL GUIDES, BROWNIES & SPARKS Thurs, 6:30PM, Onoway Heritage Centre On-line Registration www.girlguides.ca

GREENCOURT COMMUNITY ASSOCIATION meet 2nd Tuesday, monthly at 7:30PM at the hall. Info W. Jager (780) 786-4648.

KINETTE CLUB OF MAYERTHORPE, 7:30PM at Kinsmen Hall, 1st Tues of month. Contact: mayerthorpekinettes@gmail.com, Tracy: 780-786-0161.

LAC STE ANNE ARMY CADETS, Thurs, 6:30-9:30PM at Onoway Museum (780) 967-0443

LAC STE ANNE COMMUNITY CHOIR, Wednesdays 7PM at the Heritage Centre in Alberta Beach (50+ Club behind the hotel). Further info, call Sandra @ 780-966-5678

LAC STE. ANNE & LAKE ISLE WATER QUALITY MANAGEMENT SOCIETY: 3rd Fri, 7PM, Alberta Beach Council Chambers.

LAKE ISLE HALL COMMUNITY HALL BOARD MEETINGS: 3rd Wed of each month @ 7:30PM at the Lake Isle Hall (Hwy 633 and RR55) Ph # 780-892-3121

MAYERTHORPE HOSPITAL AUXILIARY ASSOC, every 4th Mon, 5PM in Hospital Basement Education Room.

MAYERTHORPE LEGION BR. #126: Meetings 2nd Mon of month at 7:30PM. For more info please call 780-786-2470.

MEN FOR SOBRIETY: Wednesdays at 7:30PM, FCSS Building (#105, 505 Queen Street, Spruce Grove). Mike (780) 965-9991.

MS SOCIETY PARKLAND COMMUNITY SUPPORT GROUP Are you diagnosed with MS and have questions? Last Tues of month, 7-9PM, Westview Health Centre. Cassy 780-471-3034 *Sept-June

NA MEETING, Tuesdays 7:00PM Poplar Valley Church (780)514-6011

ONOWAY & DIST HERITAGE SOCIETY: 2nd Wed of each month, 7:00PM, Onoway Legion

OPTPS 2022 Farmer's Day Tractor Pull June 11 & 12 at Deep Creek Camping, Sanguo. Antique & Classic Tractor Pulls, both days. Sat. pulls begin approx. 11am Sun. pulls begin at 10am

Free Admission. Sat only, Silent Auction 11am-1pm & Artisan Market Booth 9am - 4pm For more info: Darcy 780-785-2655

ONOWAY & DISTRICT QUILT GUILD: Every 2nd Thurs, 10AM-4PM, @ the Lac Ste. Anne Chateau Activity Room. Info, Ph Lyla @ 780-967-2629.

ONOWAY ROYAL CANADIAN LEGION General Meetings, 1st Mon, 7PM. *Sept-June

RICH VALLEY AG SOCIETY BOARD MEETINGS: at the Agplex on the 2nd Wed of the month. 7:00PM.

RIVER TALKERS TOASTMASTERS CLUB Build confidence, speaking, leadership & listening skills. Thursdays 7-9PM at Eagle River Casino. Call Melinda Tarcan, (780)778-1180.

SANGUDO PAINTING GROUP: Every Thurs, 9AM-12PM at Sanguo Community School. Info, call 780-785-2112.

SUNDOWNERS TOASTMASTER CLUB: Mon (excl. Holidays) 7:30-9:30PM. St. Matthew's Church, Spruce Grove. Judy 960-5258

WESTLOCK & AREA CANCER SUPPORT GROUP: 3rd Wed. 6:30-8:00PM at Westlock Library.

SUDOKU



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:

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

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

Church Directory

<p>Rich Valley Community Church</p> <p>Sunday School 10:00a.m.</p> <p>Worship Service 11:00a.m.</p>	<p>Catholic Parish of Lac Ste. Anne</p> <p>Sunday 10:00a.m.</p>	<p>Good Shepherd Lutheran Church</p> <p>Stony Plain</p> <p>Worship Service 10am</p> <p>(780) 963-3131</p>	<p>Mayerthorpe Baptist Church</p> <p>Worship Service Sunday 10:30a.m.</p> <p>Children's Church 10:30a.m.</p> <p>4606-54 St. Mayerthorpe (780) 786-2677</p>	<p>Alberta Beach Alliance Church</p> <p>Sunday Worship Service & Kid's Church 11:00a.m.</p> <p>Sunday School 10:00a.m.</p> <p>(780) 924-3282</p>	<p>St. John's Anglican Church</p> <p>Onoway</p> <p>Sunday Service 10:00a.m.</p> <p>Everyone Welcome</p>
<p>St. John's Lutheran Church</p> <p>Alberta Beach</p> <p>Sunday Service 11:00a.m.</p> <p>Sunday School</p>	<p>Zion United Church</p> <p>Sunday Service 10:00a.m.</p> <p>Sunday School</p> <p>Serving Alberta Beach, Wabaman, Darwell & Lake Isle, Onoway & Area (780) 924-3351</p>	<p>Sanguo United Church</p> <p>Christmas Eve Service 6:00p.m.</p> <p>Worship Service 3rd Sunday 11:00a.m.</p> <p>4907-50 Ave. Sanguo, AB</p>	<p>St. Mary's Anglican Church Service</p> <p>Holy Communion 2nd Sunday each month 11:00 a.m.</p> <p>at Sanguo United Church</p> <p>Reverend Barry Rose Officiating</p>	<p>Cherhill Community Church</p> <p>Sunday School 10:00a.m. - 11:00a.m.</p> <p>Worship Service Sunday 11:00a.m.</p>	<p>St. Michael Lutheran Church</p> <p>Sunday Services 1st & 3rd Sunday at 2:00p.m.</p> <p>Pastor Rick Chappell (780) 282-0183 Mystery Lake</p>
<p>Trinity Lutheran Church (LC-C)</p> <p>"The Church of the Lutheran Hour" - Rochford Bridge</p> <p>Pastor Dan Hansard Church (780) 778-2055</p> <p>Sunday Worship 9:00a.m.</p> <p>Senior's Service & Cottage Bible Study - Phone for locations</p>	<p>Crossroads Community Church</p> <p>P.A.O.C.</p> <p>Rev. Arnold Lothoiz</p> <p>Sunday Service 10:30a.m.</p> <p>(780) 786-2424</p>	<p>Mount Carmel Spirituality Centre Catholic Chapel</p> <p>Sunday Masses 10a.m. & 2pm</p> <p>Weekdays 9am</p> <p>Saturday 10am</p> <p>1225 17th St. S. Parkland County</p>	<p>Onoway Baptist Church</p> <p>Sunday Service 10:30a.m.</p> <p>(780) 967-2266</p>	<p>Roman Catholic Church</p> <p>St. Agnes' Parish, Mayerthorpe</p> <p>Sunday 9:00a.m.</p> <p>St. Elizabeth Parish, Evansburg</p> <p>Saturday 7:00p.m.</p> <p>(780) 786-2032</p>	<p>Calahoo Alliance Church</p> <p>Family Worship Service Sunday 10:00a.m.</p> <p>For Info Call Jerry (780) 974-7734</p>

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