



# COMMUNITY VOICE

YOUR LOCAL NEWSPAPER

*Serving: Alsike, Brazeau County, Breton, Calmar, Devon  
Drayton Valley, Leduc, Sunnybrook, Thorsby and Warburg.*

**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.**

# THORSBY BRETON RCMP INVESTIGATE FATAL MOTOR VEHICLE COLLISION

Submitted by Thorsby Breton RCMP

On Dec. 8, 2022 at 1:22 a.m., Breton Thorsby RCMP received a report of a serious collision on Highway 39

and Range Road 45. Upon arrival, the drivers and lone occupants who were identified as a 41-year-old male resident of Red Deer and a 63-year-old male resident of Drayton Valley were de-

ceased.

RCMP remained on scene for several hours while an RCMP collision analyst assisted with the investigation.

The scene has now been

cleared.

RCMP continue to investigate the circumstances of this tragic event.

# QE II PLATINUM JUBILEE MEDAL AWARDED TO LEDUC MAYOR

Submitted by Leduc City

Medal recognizes outstanding service to family, community and country

Leduc Mayor Bob Young was recently recognized as an outstanding community leader, joining nearly 7,000 Albertans receiving the Queen Elizabeth II Platinum Jubilee Medal.

"This is an incredible honour," says Young, following the Edmonton award ceremony, Nov. 27, 2022. "Serving Leduc for nearly two decades as your elected official carries a special significance in my heart as this city has been my home for 60 years."

*Continued on Page 3*



## Delivering Our Best at Christmas

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

from our staff:

*Elaine*  
*Ashley*  
*Katherine*  
*Jeannette*

and our Delivery Team:

*Wes*  
*Bobbi*  
*Dorothy*  
*Autumn*  
*Jennifer*

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# QE II Platinum Jubilee Medal Awarded To Leduc Mayor

*Continued from Page 2*

The Platinum Jubilee Medal program was created to mark Queen Elizabeth II's 70th anniversary of her

accession to the throne as the Queen of Canada. To mark this event, the medal recognizes outstanding service from Albertans who have dedicated themselves

to family, community and country; as did Queen Elizabeth II.

With the passing of Her Majesty this fall, the medal program has taken on

a special significance and will continue until February 2023. Visit the Government of Alberta website to learn more.

## LEDUC TO HOST 2025 ALBERTA 55 PLUS SUMMER GAMES

Submitted by City of Leduc

with the community as more information becomes available.

Expected to inject around \$650,000 into local economy

The City of Leduc is excited to announce its successful bid to host the Alberta 55 plus Summer Games in 2025. Roughly 1,200 athletes and those travelling with them are expected to generate approximately \$650,000 over the course of the event.

"In Leduc, we place a lot of importance on creating a healthy, active and caring community so this event is a natural fit for us," says City of Leduc Mayor Bob Young. "I look forward to welcoming the athletes to Leduc and know they will be met with generous hospitality from our residents and business community."

The games feature over a dozen different sporting categories, including track and field, swimming, cycling, golf, slo-pitch, horseshoes, pickleball, bocce ball, cribbage and more.

Numerous local facilities and amenities will play host to the many competitions throughout the games, including the Leduc Recreation Centre, William F. Lede Park, Herb Reynar Memorial Park, Leduc Golf Club, Telford House and John Bole Athletics Park.

Individuals interested in participating in the Games will need to become Alberta 55 plus members. Further details about the event will be shared

**GET IMMUNIZED**  
Influenza immunization available now.

COVID-19 immunization also available.

For appointment booking,  
visit [ahs.ca/vaccine](https://ahs.ca/vaccine),  
call 811 or text 'flu' to 88111

Alberta Government | Alberta Health Services

# POLICE WARN PUBLIC OF 'EMERGENCY SCAM'

**Are you in trouble?** Yes... I need you to keep this secret.

**WARNING: EMERGENCY SCAMS!**

Did a family member recently call you because they were arrested?  Did the person on the phone mention something about:

Are you expecting money and someone is offering to help you?  Are you expecting someone to call you and ask for money for an emergency?  Does someone you've met online need money for an emergency?

A family member being arrested?  
 Needing money for a travel or flight?  
 Needing money for a medical emergency?  
 Being offered a job or a contract to sign?  
 A contractor wanting to collect cash?  
 Being offered to help with a medical device?  
 Being offered to help with a medical device?

**FRAUDSTERS ARE INVENTING THESE STRESSFUL SITUATIONS TO CONVINCE YOU TO GIVE THEM MONEY.**

**They may claim to be police, or tell you not to call police.**

Your RCMP detachment can help you to check if someone is trying to defraud you. We're just a phone call away and you can remain anonymous.

Contact your local police at [rcmp-grc.gc.ca/detach](http://rcmp-grc.gc.ca/detach)

If you suspect you have been targeted by a scammer, contact the Canadian Anti-Fraud Centre at 1-888-495-8501 or [antifraudcentre.ca](http://antifraudcentre.ca)

Submitted by Alberta RCMP

Alberta RCMP, along with partners from the Calgary Police Service (CPS) and the Edmonton Police Service (EPS), are warning the public of a fraudulent scam that is circulating throughout Alberta. These scams are referred to as Emergency Scams, or sometimes

“Grandparent” or “Grandchild” scams.

These scams often involve a phone call being placed to the victim claiming a loved one is in trouble with the courts or law enforcement and a payment is needed to help them. The suspects will often pretend to be a police officer, judge, or family member. Suspects will usually ask for cash; however, they may also ask for payment in gift cards, bitcoin, or e-transfers. The scammers will then send an associate acting as a courier to pick up the money in person or ask the money be mailed.

The two common themes of these scams are a sense of urgency: the payment must be made immediately or there will be worse consequences; and secrecy: no one can know because it is

embarrassing or because the judge has placed a publication ban or “gag order” on the case.

In 2022 Alberta RCMP have received over 150 reports of this type of fraud with a total loss of around \$750,000. Not only is there a concern for the amount of money being lost, but a great concern for these couriers showing up in person to collect the cash.

Alberta RCMP, and their partners at CPS and EPS, want to remind Albertans:

- Bail is always paid in person at a courthouse or correctional center;
- Never send money to anyone you don't know;
- If a person claims to be a police officer or judge, call that police service or court house directly to confirm the situation –

*Continued on Page 5*

**Holiday Hours**

Saturday, Dec. 24<sup>th</sup>, 2022 **OPEN 9:00AM-3:00PM**

Sunday, Dec. 25<sup>th</sup>, 2022 **CLOSED**

Monday, Dec. 26<sup>th</sup>, 2022 **CLOSED**

Tuesday, Dec. 27<sup>th</sup>, 2022 **CLOSED**

Saturday, Dec. 31<sup>st</sup>, 2022 **OPEN 9:00AM- 3:00PM**

Sunday, Jan 1<sup>st</sup>, 2023 **CLOSED**

Monday, Jan 2<sup>nd</sup>, 2023 **CLOSED**

**BRETON IDA PHARMACY**  
**(780) 696-3594**

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 Yellowhead

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SERENITY FAMILY SERVICE SOCIETY - YOUR NOT-FOR-PROFIT SOCIETY

**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."

# Police Warn Public Of ‘Emergency Scam’

*Continued from Page 4*

police and courts will never demand cash be picked up in person or mailed; and

- Never give out personal information over the

phone or online to someone you don't know—the police or courts will not ask for personal information over the phone.

“We encourage you to talk to family, friends, or loved

ones who may be vulnerable to these types of crimes, making sure they know what to watch for,” said Cpl. Sean Milne, Alberta RCMP Serious and Organized Crime Unit. “If they are con-

tacted by a scammer, they shouldn't feel embarrassed, they shouldn't keep it secret, and they should reach out for help.”

## ARTICLE BY MLA SMITH

Submitted by MLA Mark Smith

The new legislative session has begun, and the Government of Alberta is hard at work for you and your family in the Legislature.

The new session opened with a speech from the throne, where Lieutenant Governor Salma Lakhani highlighted our government's key priorities for the months ahead; namely, making life more affordable for families, attracting jobs and investment to our province, fixing the health-care system, and standing up for our jurisdictional rights against Ottawa.

Premier Danielle Smith began the new session by tabling Bill 1, the Alberta Sovereignty within a United-Canada Act, to empower our province to stand-up against and defend our jurisdictional rights from federal overreach and interference. This legislation, if passed, would help strengthen the bonds of Confederation by upholding our nation's most foundational documents – the Canadian Constitution and the Charter of Rights and Freedoms.

Peace River MLA Dan Williams then tabled private member's Bill 202 to make it easier and more affordable for Albertans to give to charity. Bill 202 proposes to increase the non-refund-

able tax credit for charitable donations of \$200 or less from 10 per cent to 60 per cent. If passed, this would bring the total tax credit for charitable donations in-line with political donations at 75 per cent, when combined with the federal rebate of 15 per cent. Bill 202 has already been welcomed by several charitable organizations like the Alberta Cancer Foundation who called it, “a huge leap forward in helping to create a strong, vibrant, and sustainable charitable sector.”

Soon, we will learn more details about our government's legislation to address inflation, including expanding the electricity rebate to a total of up to \$500;

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# Article By MLA Smith

Continued from Page 5

reindexing benefits like AISH, PDD, and Income Support, as well as the Alberta Seniors Benefit and the Alberta Child and Family Benefit; and providing targeted payments for kids under 18, seniors 65 and over, and vulnerable Albertans with household incomes of \$180,000 or below. Minister Jones will table a bill to help these ac-

tions fall into place.

Economist Trevor Tombe has already called these measures the “ideal way” to help Albertans weather the inflation storm. In particular, he said the \$600 being provided over six months to kids under 18 will “fully offset costs for families with two to three kids and household incomes under \$120,000.”

I look forward to providing you with more details

on all the above legislation soon, as well other bills we will be putting forward this sitting.

Premier Smith and our United Conservative team have wasted no time getting to work for Albertans. Our economy has come back strong, but more work needs to be done, especially when it comes to making life more affordable for families and businesses.

Our United Conservative

government won't shy away from doing the hard work that is needed to make life more affordable, reform our healthcare system, attract jobs and investment, and defend the rights and freedoms of Albertans.

We are hard at work in the Legislature, and we won't stop until we get the job done for you.

## 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



# ALL I WANT FOR CHRISTMAS IS MY TWO FRONT TEETH

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

All I want for Christmas is my two front teeth,  
my two front teeth,  
see my two front teeth!  
Gee, if I could only have my two front teeth,  
then I could wish you "Merry Christmas."  
It seems so long since I could

say,  
"Sister Susie sitting on a this-tle!"  
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!"

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

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

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



*It's the Most Wonderful Time of the year!*

May your days be trimmed with every happiness at the holidays and throughout the New Year.  
**Merry Christmas and holiday wishes to you all from Town of Devon staff & Council!**

**TOWN OF Devon ALBERTA**  
(780) 987-8300

**To the Nicest Folks We Know...**

We hope this Christmas delivers everything on your wish list, including new memories you'll cherish for a lifetime.

**Happy Holidays, Everyone!**

*Wishing you and yours a safe and happy holiday season. On behalf of mayor, council and staff of the Town of Calmar*

**TOWN OF CALMAR**  
(780) 985-3604 [www.calmar.ca](http://www.calmar.ca)

# DECK THE HALLS



Deck the halls with boughs  
of holly,  
Fa la la la la, la la la la.  
Tis the season to be jolly,  
Fa la la la la, la la la la.  
Refrain  
Don we now our gay ap-  
parel,  
Fa la la, la la la, la la la.  
Troll the ancient Yule tide  
carol,  
Fa la la la la, la la la la.  
See the blazing Yule before  
us,  
Fa la la la la, la la la la.  
Strike the harp and join  
the chorus.  
Fa la la la la, la la la la.  
(Refrain)  
Follow me in merry mea-  
sure,  
Fa la la la la, la la la la.  
While I tell of Yule tide  
treasure,  
Fa la la la la, la la la la.  
(Refrain)  
Fast away the old year  
passes,

Fa la la la la, la la la la.  
Hail the new, ye lads and  
lasses,  
Fa la la la la, la la la la.  
(Refrain)  
Sing we joyous, all togeth-  
er,  
Fa la la la la, la la la la.  
Heedless of the wind and  
weather,  
Fa la la la la, la la la la.



**Filled With  
Our Gratitude**

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

**Merry Christmas**  
from Management & Staff at  
**Warburg Village Market**  
Warburg, AB 848-7704

**Especially For You  
at Christmas**

We're thinking of you, and do you know why? Because  
we're really grateful for your stopping by! And just one more  
thing we'd like to say, Is have a happy holiday!

**Merry Christmas**  
from all of us at  
**Calmar Pharmacy Ltd.**  
Calmar, AB (780) 985-3142



# 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.

# HERE COMES SANTA CLAUS

Here comes Santa Claus!  
 Here comes Santa Claus!  
 Right down Santa Claus Lane!  
 Vixen and Blitzen and all his reindeer  
 are pulling on the reins.  
 Bells are ringing, children singing;  
 All is merry and bright.  
 Hang your stockings and say your prayers,  
 'Cause Santa Claus comes tonight.  
 Here comes Santa Claus!

Here comes Santa Claus!  
 Right down Santa Claus Lane!  
 He's got a bag that is filled with toys  
 for the boys and girls again.  
 Hear those sleigh bells jingle jangle,  
 What a beautiful sight.  
 Jump in bed, cover up your head,  
 'Cause Santa Claus comes tonight.



**Make It Merry!**  
 THE SPIRIT IS BUILDING AND WE WANT TO SAY, "HAVE A HAPPY HOLIDAY!"  
 FOR YOUR VALUED SUPPORT AND FRIENDSHIP TOO, WE'RE REALLY GRATEFUL TO ALL OF YOU!

Merry Christmas From the Staff of  
**DEVON** Home hardware  
 (780) 987-3325



Here's hoping your holiday season delivers extra helpings of cheer, goodwill and good fortune!

At Christmastime and all year, we're full of gratitude for the friends and customers whose loyal support keeps us cooking. We love what we do, and we owe it all to you!

Our Menu



From Management & Staff at

**Thorsby Family Restaurant & Lounge**

Thorsby, Ab

789-2662



# Christmas Is in the Air

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

**With Thanks & Best Wishes**

Merry Christmas from the Staff at  
**Twisted Lime Liquor Co.**

Thorsby, AB

789-0100

# GOD REST YOU MERRY GENTLEMEN

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  
 O tidings of comfort and joy  
 Comfort and joy  
 O tidings of comfort and joy

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  
 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 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

It's the most wonderful time of the year, and we're so grateful to be celebrating it with all of you. Thanks for everything you do to make us feel welcome here.

*We wish you all a very merry Christmas and a happy New Year!*

from Management & Staff at  
**Nature's Fuel Liquor Store**  
 Breton, AB 696-2015

**Serving Up Our Thanks & Best Wishes**

At this special time of year, we'd like to say thanks to all of the valued guests who have passed through our door this year. It's been our pleasure to serve you, and we look forward to sharing our hospitality with you at the holidays and throughout the new year.

We hope your season is heaped with generous portions of fun, friendship, love, happiness and holiday spirit!  
**Merry Christmas to you and yours.**

from Management & Staff at  
**Zambelli's Restaurant**  
 Leduc, AB 980-9669

**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 Management & Staff at  
**Canada Safeway**  
 Leduc, AB 986-0407

# FROSTY THE SNOWMAN

Frosty the snowman was a jolly happy soul,

With a corncob pipe and a button nose,

And two eyes made out of coal.

Frosty the snowman is a fairy tale, they say,

He was made of snow but the children

know how he came to life one day.

There must have been some magic in that

Old silk hat they found.

For when they placed it on his head,

He began to dance around.

O, Frosty the snowman Was alive as he could be,

And the children say he could laugh

And play just the same as you and me.

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

Thumpetty thump thump,

Thumpety thump thump, Over the hills of snow.

Frosty the snowman knew The sun was hot that day,

So he said, "Let's run and we'll have some fun

now before I melt away."

Down to the village, With a broomstick in his hand,

Running here and there all Around the square saying,

Catch me if you can.

He led them down the streets of town

Right to the traffic cop.

And he only paused a 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.



*How sweet it is to have great friends and customers like you!*

*We wish you and yours all the best this holiday.*

*Merry Christmas from Norma & Staff at*

**Norma Dee's Kitchen & Coffee Shop**

Devon, AB (780) 987-2345

Closed: Christmas, Boxing Day & New Years Day

2023  
Happy New Year!

JANUARY 1, 2023

**Gerald Soroka, MP**  
Yellowhead

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

## Christmas Wish List

- ✓ Happiness
- ✓ Health
- ✓ Prosperity
- ✓ Friendship
- ✓ Love
- ✓ Peace
- ✓ Contentment

From our family to yours, best wishes for a wonderful holiday season!  
Thanks for stocking our year with such good memories.  
Your visits have brought us so much joy in 2022,  
and we look forward to serving you again in 2023.

**Merry Christmas**  
from Management & Staff

**FAMILY FOODS VILLAGE SUPERMARKET**

THORSBY OPEN EVERYDAY: 8:00am-8:00pm 789-2132

# 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 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.



**Rejoice... It's Christmas!**

As we herald another holiday season, we'd like to take the opportunity to thank you for your friendship and the privilege of serving you this year. Wishing you all a most memorable and joyous Noel.

**DEVON REGISTRIES & INSURANCE LTD.**

(780) 987-3344 | [devonregistry.com](http://devonregistry.com)



*We're over the moon about fans like you!  
 Thanks for making 2022 a great year for us.  
 We look forward to serving you again soon.*

**Devon Dairy Queen**

40 Superior Street Devon, AB (780) 987-4462

**STOCK UP ON**  
**Cheer!**

May your cart overflow with glad tidings and joy.

**Merry Christmas**  
 from the Management and Staff at  
**DEVON IGA**  
 DEVON AB 780-987-2626

# JINGLE BELL ROCK

Jingle bell, jingle bell, jingle bell rock  
 Jingle bells swing and jingle bells ring  
 Snowing and blowing up bushels of fun  
 Now the jingle hop has begun.

Jingle bell, jingle bell, jingle bell rock  
 Jingle bells chime in jingle bell time  
 Dancing and prancing in Jingle Bell Square  
 In the frosty air.  
 What a bright time, it's the

right time  
 To rock the night away  
 Jingle bell time is a swell time  
 To go gliding in a one-horse sleigh  
 Giddy-up jingle horse, pick up your feet

Jingle around the clock  
 Mix and a-mingle in the jingling feet  
 That's the jingle bell,  
 That's the jingle bell,  
 That's the jingle bell rock.

# 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-byeing,  
 But as long as you love me so,  
 Let It Snow! Let It Snow! Let It Snow!

Hope Your Christmas Is Trimmed *With Every Happiness*

For all the joy you've brought to us, we are truly thankful.  
 from Rosemary, Carleen, Jeani, Amanda & Rachael

**Auntie Rose's Community Daycare**  
 780-987-7338 Devon

**Wishing You a Merry & Magical Christmas**

May all of your hopes and wishes come true!  
 from Management & Staff

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

**Drake Insurance Agency**  
 Devon, AB (780) 987-5296

**All The Best at the Holidays**

Gold may be precious and diamonds are rare, but it's your friendship that we treasure most of all! With best wishes to all of our neighbors for a holiday that's merry and bright and as special as you are to us. Thanks!  
 Merry Christmas from Management & Staff of

**Custom Carman Goldsmiths**  
 Devon, AB 987-3262

# LITTLE DRUMMER BOY

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



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

Merry Christmas from the Team at  
**ROYAL CARE GUARDIAN PHARMACY**  
 Thorsby, AB • (780) 789-3686




**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!

Merry Christmas  
 from Maxine  
 at  
**Thorsby's Puppy Lovin Grooming**  
 Thorsby, AB 780-518-3943



**Best wishes for a joyful holiday season**

Warmest wishes for a safe and happy holiday season and all good things for the coming year.

**Nicole Galbraith, CLFP**  
 Financial Advisor and Mutual Fund Investment Specialist

4817 Harkin Street, Thorsby, AB | 5035-50 Avenue, Brenton, AB  
 780-789-4001 | 780-696-3759  
[cooperators.ca/local/nicole-galbraith](http://cooperators.ca/local/nicole-galbraith)

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# 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!

**Greetings!**  
It's our pleasure to say, "Merry Christmas!"  
May your Christmas be merry, bright and magical in every way.

**Breton Dental Clinic**  
Dr. Jason Hambleton  
Dr. Connor Grimes 696-3434

FROM THE MANAGEMENT AND STAFF AT  
**Leduc CO-OP**  
986-3000

**MERRY CHRISTMAS**

**Time to Sparkle!**

May the holiday season bring out the best in you and everyone around you.

We know customers like you bring out the best in us, and we appreciate your trust. Thanks for brightening our year with your visits.

**JACKIE HANDERЕК & FORESTER LAWYERS**  
4710 - 50 St. Leduc, Alberta  
2<sup>nd</sup> Floor • 780-986-5081

*Merry Christmas From Our Entire Team*

# 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.



*Season's Eatings  
 & Many Thanks!*

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

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




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

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



# 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 Kringle and the jingle bells  
 Bringin' 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 Kringle and the jingle bells  
 Bringin' 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?

# SILENT NIGHT

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

luia;  
 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.

*with our thanks at*  
**Christmas**  
 Having customers like you fills us up ... with cheer! We really appreciate your stopping here.  
*Happy Holidays*  
 from Management & Staff at  
**Calmar Fas Gas**  
 Calmar, AB 780-985-7224

**Jolly Happy Wishes**  
 May your Christmas stocking and your heart be filled to the brim with joy!  
 Thanks to our friends and customers for filling our year with so much gladness.  
 From the Management & Staff at  
**BRETON IDA PHARMACY**  
 (780) 696-3594  
 atoma

*Great Big Thanks. Great Big Joy!*  
 Wishing you an abundance of happiness and good fortune this holiday season and all year!  
*As we wrap up 2021, we're reminded how lucky we are to be a part of this supportive community. Thanks for making this year special.*  
**DARREN SCOTT ACCOUNTING**  
 Breton • 696-3800

# 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 carol-	ing. 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.
--	--	---	--

# 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!
--	---	--	---

# 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!



*All the Trimmings*  
Put the finishing touch on Christmas with beautiful jewelry gifts to make it sparkle.

Here's hoping your holiday is fabulous in every way! May all the magic and beauty of the season fill your home and your heart with much happiness.

Thank you for the time you've spent with us this year. We always enjoy your visits, and we greatly appreciate your support.

**Happy Holidays to You & Your Loved Ones!**  
from Management & Staff at

**LEDUC GOLDSMITHS**  
Custom Jewelry - Repairs - Engraving - Appraisals - Corporate/Service Awards Jewelry  
4705 50th Ave Leduc T9E0M9 780-986-8535 leducgoldsmiths.ca

*pahl • howard • llp*  
LAW FIRM

*Season's Greetings*

With best wishes to our neighbors, friends and associates at this joyous time of year.

For your trust in us, we are deeply grateful.

Merry Christmas  
from Management & Staff  
at  
Pahl Howard LLP  
Leduc, AB 986-8428



**HO-HO-  
HOPE IT'S  
MARVELOUS!  
HEAVENLY!  
MAGICAL!  
JOYOUS!  
GRAND!  
COOL!  
FUN!**

Open 7am - 10pm  
7 days a week


Open New  
Years Day

**Merry Christmas**  
from Management & Staff at



**CANADIAN TIRE**

**Leduc (780) 986-5229**



*Joy Is Knowing  
Folks Like You*

Seasons come and go, but our best wishes remain with you today and always. Thanks for your generous support and faith in us. We appreciate you, and we wish you a wonderful holiday.

**ATB Financial Breton**  
696-3664

**ATB Financial Thorsby**  
789-3885

# WINTER WONDERLAND

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

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

*Every Good Wish*



As always, we're grateful for your friendship and support. We appreciate your trust in us, and we look forward to continuing to serve you in the New Year and beyond.

**Happy Holidays!**

.....  
from Clarence & Cheryl at

**Valley Ridge Custom Meats**

Thorsby, AB (780) 312-8840

HOME OF STINKY'S SAUSAGE



*Merry Christmas*

HAPPY NEW YEAR!

Candy canes and boughs of holly,  
Festive scenes that make us jolly.  
The Christmas season is finally here,  
Bringing with it joy and cheer;  
And on that note, the time is due,  
to share best wishes with all of you.  
May Your Season Be Blessed and Happy!

**Donna Gagnon**  
-Professional Realty Group  
(780) 991-7157

# 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 coming back  
 The Christmas snow is white on the ground  
 When old Santa gets into town  
 He'll be coming down the chimney, down  
 Coming down the chimney, down  
 It's the holiday season  
 And Santa Claus has got a toy  
 For every good girl and good little boy  
 He's a great big bundle of joy

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

Happy Holidays to you  
 Happy Holiday  
 Happy Holiday  
 May the calendar keep bringing  
 Happy Holidays to you  
 To you  
 Happy Holiday



**Christmas,** with greetings and gratitude to all of our friends this holiday season. Your patronage makes us proud, thanks!



**Hope it's Purr-fect!**

**From Justin & Staff of Jade Plumbing & Heating**  
 Devon 987-4950

*Sweet Tidings to You,*

**Our Valued Customers & Friends!**

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

**DRAYTON VALLEY**

**IGA Hometown Proud** 

542-4644

*Hope Your Holiday Sparkles*

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

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

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

# 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 fraîche  
 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

fraîche 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.

**Glad Tidings Are On The Way!**

North, south, east or west ... we're sending you our very best. Because one thing that we know is true, is we wouldn't be here without friends like you! Merry Christmas and many thanks from all of us.



from Management & Staff at  
**DK FORD SALES LTD.**  
 LEDUC 986-2929



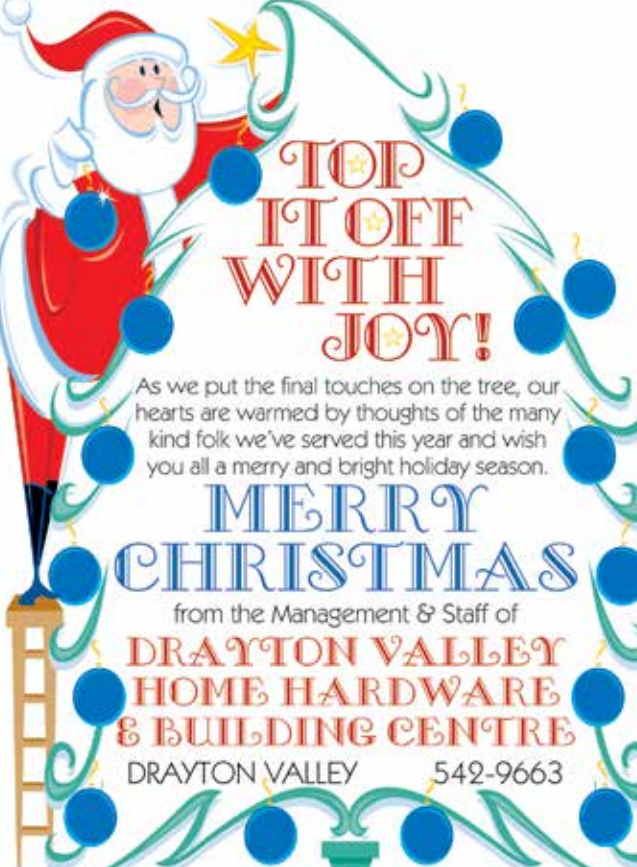
**With Tidings of Comfort & Joy**



Wishing you and the ones you love, the blessings of peace, love, and contentment at this special time of year.

We've enjoyed the time we've spent with you, and look forward to your continued friendship!

From Myrna & Gunther Chwalek  
**Country Haven Kennels**  
 780.621.1631 Drayton Valley, AB



**TOP IT OFF WITH JOY!**

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

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

# 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 for 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 reheat, about 10 minutes.

Serve with assorted fill-

ings.

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 minutes.

Sauteed 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

*Continued on Page 24*

**Leduc Floor Covering & Upholstery Ltd.**  
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Leduc, AB T9E 7E2 www.leducfloorcovering.ca

**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

**Sending Our Best At Christmas**

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

**Carol Lapointe Professional Services**

5108-53 Street Drayton Valley Ph: (780) 542 1571 Fax: (780) 542-7265

# Buckwheat Crepes

*Continued from Page 23*  
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; saute 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

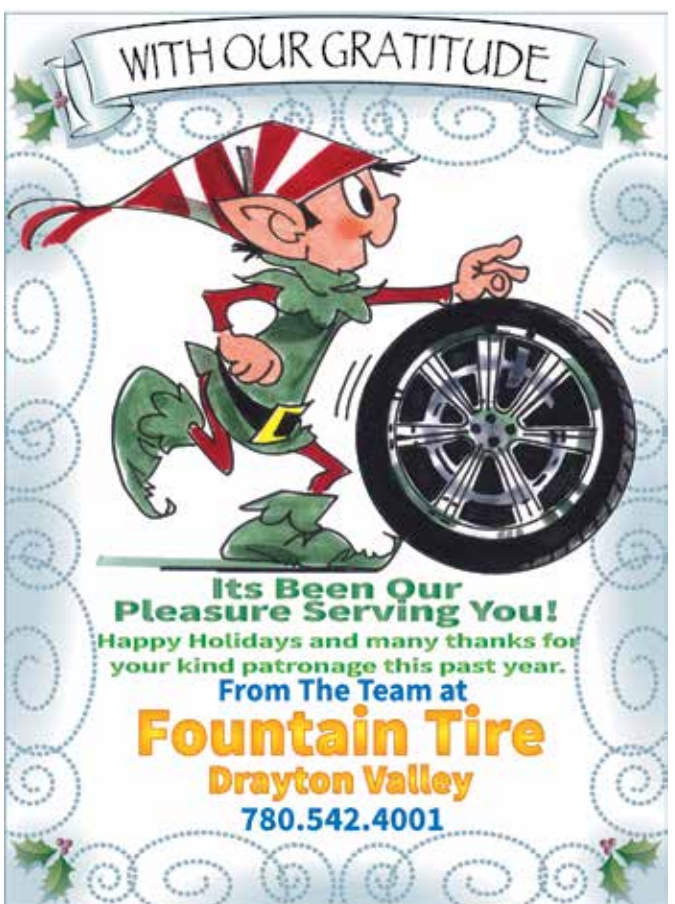
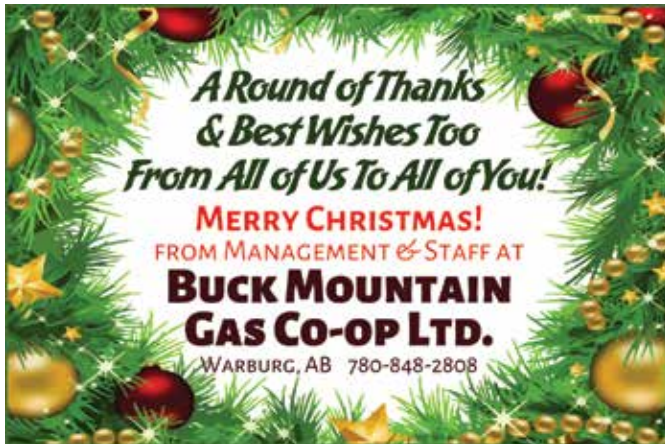
Saute 1 1/4 pounds shrimp (peeled and halved lengthwise) in 2 tablespoons butter with 1 strip lemon zest,

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.





# CHEESE-FILLED EDIBLE GIFT BOXES



per 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 serving (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 together 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 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

*Continued on Page 26*

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 pep-

*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  
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**It's Christmas... Wish Big!**

Here's hoping all of your dreams come true this Christmas!

Merry Christmas from Management & Staff at

**DEVON CHRYSLER**  
• DODGE • JEEP • RAM •

(780) 987-2433

# Cheese-Filled Edible Gift Boxes

*Continued from Page 25*

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 un-

til 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.



**Oh, Joy!**  
It's Christmastime again,  
and we couldn't wait to share  
our best wishes with all of you!  
*Merry Christmas*  
Neil, Rose & Staff  
**Foothills Door Ltd.**  
DRAYTON VALLEY  
(780) 388-3321



**WITH THANKS  
FOR YOUR TRUST**  
*Here's hoping everything runs smoothly for you  
this Christmas. We value your trust in us and  
thank you for your loyal patronage*  
**Seasons Greetings**  
*From Management & Staff of*  
**Stetson GM Ltd.**  
Drayton Valley, AB 542-5391



**Friends  
Like You  
Make  
Christmas  
So Bright**  
To all of the kind folks who have  
dropped in on us this year,  
we'd like to say thanks and let you  
know how much your visits mean to us.  
We're grateful to belong  
to such a warm and  
friendly community,  
and we look forward  
to spending another  
wonderful year with  
all of you.  
We hope  
you enjoy a  
very merry  
Christmas and  
a happy, healthy  
New Year!

**TECHMATION**  
**ELECTRIC & CONTROLS LTD.**  
780-542-2723 Drayton Valley, AB

# CHERRY MITTEN HAND PIES



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.

*Continued on Page 28*

**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

## Have A Vintage Season!

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



### Drayton Valley Auto Parts



Drayton Valley, AB  
542-6881

## Here Comes Santa Claus!

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

Thanks for being an important part of our year. Your friendship and support have made 2022 a great ride for us, and we wish you all the best this holiday season and in the coming year.

Merry Christmas to You and Yours!

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## Cherry Mitten Hand Pies

*Continued from Page 27*

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 wa-

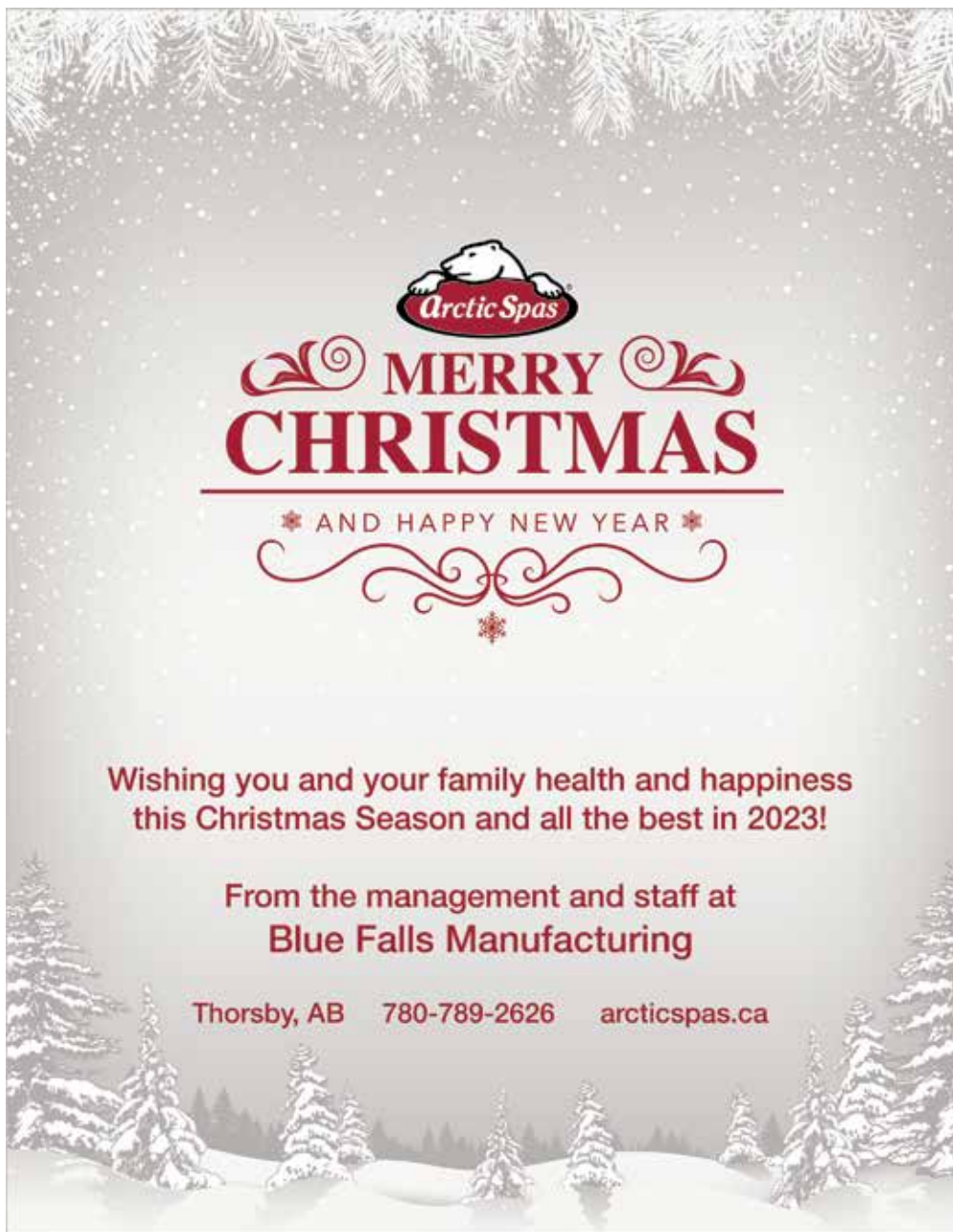
ter if necessary to make a smooth, slightly thick icing. Remove a third of the icing to a small bowl. Add food coloring to the remaining icing to make a light blue color.

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 pas-

try 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

Method

**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.

# 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 refriger-

ator 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.



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**REJOICE**  
**It's Christmas!**  
 As we herald in yet another holiday season, our message of gratitude remains the same, for we know that it's you, our neighbors and friends, who make it all worthwhile for us.



Blessings From  
 Gerald, Lorraine,  
 and the Black Ink Family.  
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**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 Management & Staff of  
**SCHWAB CHEVROLET**  
**BUICK GMC LTD.**  
 Leduc (780) 986-2277

# HORSERADISH-CRUSTED STEAK ROULADE

**Ingredients**  
**For the Steak:**  
 2 red bell peppers, stemmed, halved lengthwise and seeded  
 3 tablespoons extra-virgin olive oil  
 1 leek, white and light-green parts only, finely chopped  
 2 cloves garlic, minced  
 1 cup chopped fresh parsley  
 Kosher salt and freshly ground pepper  
 1 2 1/4-to-2 1/2-pound flank steak, trimmed  
 1/2 pound sliced provolone cheese (about 8 slices)

**For the Crust:**  
 3/4 cup breadcrumbs  
 3 teaspoons chopped fresh rosemary  
 3 tablespoons chopped fresh parsley  
 3 tablespoons drained horseradish  
 3 tablespoons extra-virgin olive oil, plus more for brushing  
 Kosher salt and freshly ground pepper

peppers with your fingers or a paring knife. If necessary, lightly rinse to remove any remaining skin and pat dry.

Preheat the oven to 425 degrees. Heat the olive oil in a large skillet over medium heat. Add the leek and garlic and cook until soft, about 5 minutes. Remove from the heat, add the parsley and season with salt and pepper. Let cool.

**Directions**

Prepare the stuffing for the steak: Preheat the broiler and place the peppers cut-side down on a foil-lined broiler pan. Broil until the skin is charred, 8 to 10 minutes. Transfer to a plate, cover with a cool and set aside until cool enough to handle. Peel the

Gently pound the steak with the flat side of a mallet or heavy skillet until 1/4 inch thick. Lay out on a cutting board with the long side facing you and season with salt and pepper. Place the roasted peppers evenly over the meat, leaving a 1-inch border

*Continued on Page 31*

*Calm. Bright. Peaceful. Beautiful.*  
 May your holiday season be all this and more.  
 From our family to yours, thank you and Merry Christmas.  
 We appreciate your business, and we wish you all the best from management & staff at **ARGO**  
 Alberta Rhodiola Rosea Growers Organization  
 Thorsby, AB 780-789-3301

**Merry Christmas**

*The halls are decked, the lists are checked;  
 Christmas is here, bringing good cheer.  
 There's just one thing we've left to do:  
 Send our very best wishes to each one of you!*

Thanks to our customers and neighbors all around town for your friendship and support. We wish you and yours all the best at Christmas time and in the New Year. Happy Holidays!

**Seasons Greetings from the staff at  
 G & N CONTRACTING**  
 Thorsby, AB 789-2210

**'Tis the season for celebrating friends and neighbors like you!**

Greetings and best wishes to all of the folks who make our town such a wonderful place to work and live. We can't imagine anywhere we'd rather be this holiday season, and we're especially grateful for your support through the challenges of this past year.

Looking ahead, we're excited to keep on growing with this community and sharing more time with all of you in 2023. Thanks again for sticking with us. We wish you all a very merry Christmas and a joyous New Year!

from Management & Staff at **Ruhr Valley Lumber**  
 Thorsby, AB (780) 900-3424

# Horseradish-Crusted Steak Roulade



*Continued from Page 30*

all around. Top with the cheese slices, then the leek mixture. Roll the meat away from you into a tight cylinder, tucking in the filling as you roll.

Make the crust: Mix the breadcrumbs, rosemary, parsley, horseradish, olive oil, 1/2 teaspoon salt, and pepper to taste in a medium bowl until moistened. Brush the steak roll with

a bit of olive oil and press the breadcrumb mixture over the top and sides. Tie the roll with twine in three or four places, making sure it's not too tight (you want the crust to stay intact).

Place the steak roll on a rack in a roasting pan and roast until the crust is golden and a thermometer inserted into the center registers 130 degrees

for medium-rare, about 45 minutes. Transfer to a cutting board and let rest 15 minutes. Carefully cut off the twine, then slice the roll crosswise into 1-inch pieces.



## TIME FOR A TUNE-UP

We thank you for choosing us and we wish you a Very Merry Christmas & a Happy New Year!

from Management & staff at

### Lone Wolf Mechanical

Thorsby, AB 587-643-9653



## CHRISTMAS...



### Hope It's Uplifting!

May your spirits be lifted at this special time of year, and may you enjoy much good fortune in the year ahead

Thank you for your continued support  
**Merry Christmas** From Merv  
**Merv's Truck Parts (1992) Ltd.**

Warburg AB

780-848-7667



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!



WARBURG, AB

848-7777

# MAPLE MASHED SWEET POTATOES



**Ingredients**  
 3 pounds sweet potatoes  
 3 tablespoons unsalted butter  
 3 tablespoons pure maple syrup  
 1/2 teaspoon grated orange zest  
 Kosher salt and freshly ground black pepper

**Directions**

Preheat the oven to 400 degrees F. Pierce the sweet potatoes 2 or 3 times with a fork. Put on a baking sheet and roast until very tender and a knife easily pierces through the center, 45 to 60 minutes.

Let the potatoes cool slightly and then halve lengthwise. Holding the sweet potatoes with a pot-holder or towel, scoop out the insides and discard the skins. Pass the potatoes through a food mill or ricer into a large bowl.

Heat the butter, maple syrup and zest in a small skillet over medium heat until the butter is melted. Pour over the potatoes and stir to combine evenly. Season with salt and pepper.



*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

**Let The Spirit MOOve You!**

*As we put yet another year out to pasture, we'd like to wish all of you a very joyous and satisfying holiday season. Working with great people like you has been udderly fantastic for us. Thanks!*

*From Oscar & Margaret*  
**Oscar's Loader Service Ltd.**

Warburg, AB 848-2472

*Hallelujah!*

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

**Merry Christmas**  
 From  
**Wenham Valley Pet Cremation**

Warburg, Alberta 621-3531



# MAPLE-BUTTER-GLAZED TURKEY

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

tached, 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 1 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  
*Continued on Page 34*



**SEASON'S GREETINGS**

Wishing you peace, joy, friendship and all the wonder that makes the holiday season so very special.

Thanks and Merry Christmas! from  
**VALLEY CONCRETE (2003) INC.**  
 DRAYTON VALLEY, AB 542-5488



*Let It Snow.  
 Let It Sparkle!*

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

Thank you for helping to make 2022 an outstanding year for us. We owe our success to the loyal support of friends and customers like you, and we couldn't be more grateful for the kindness you have shown us.

**Many Thanks & Merry Christmas**

**Tri Electric Ltd**  
 4901 57 Street  
 Drayton Valley, AB  
 780-542-4212



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

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

**FOUNDATION**  
 DODGE DRAYTON VALLEY  
**DRAYTON VALLEY 542-4488**

# Maple-Butter-Glazed Turkey

*Continued from Page 33*

both sides of turkey, patting to adhere. You may not need all of it, but it's good to start 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.



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

**Season's Greetings**  
 from Wilf & Staff at  
**Wilf Brandt Trucking**  
 848-7668

**Heartfelt Wishes for a Merry Christmas**

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

**Thanks for your kind support!**

**HAPPY HOLIDAYS**  
 from the Management and Staff at  
**APOLLO CONCRETE LTD.**  
 Warburg, AB (780) 848-7766

# 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

Zest and juice of 1 orange  
 2 tablespoons chopped fresh flat-leaf parsley

### Directions

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.

# ROAST CHESTNUTS

### Ingredients

16 chestnuts (or as many as you need), choose large, shiny looking nuts

### Method

**STEP 1** Heat the oven to 200C/180C fan/gas 6. Put each chestnut flat-side down on a chopping board. Hold the chestnut carefully and, using a sharp knife, cut a long slit or a cross in the top. Make sure you cut through the shell but not the nut inside. The shell is tough and flexible like a skin rather than rock hard like other nut shells, so a small kitchen knife works well.

**STEP 2** Tip the nuts onto a baking sheet or into a roasting tin and arrange them cut-side up. Roast for 30 mins. The cuts should open up and the shell will start to peel back.

**STEP 3** Leave the nuts in the tin to cool down to warm – they will be very hot inside. Put a board on top of the tin while they cool to trap the steam and make them easier to peel. Serve as they are for people to peel, or peel them yourself to use in a recipe.

**STEP 4** If you peel them, you may want to remove the inner, slightly fluffy, membrane as well. If the membrane is difficult to get off (it shouldn't be if you steam them as they cool), you can soak the nuts in boiling water for a minute to loosen. Drain and peel.

The Brightest Joy  
 The Warmest Cheer  
 The Greatest Happiness

May this Christmas  
 bring you the best of everything!

.....

Thanks to all of our fine friends and customers for making this year so very enjoyable. We owe our success to your loyal support.

.....

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# 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



*O Come Let Us Adore Him*

As we celebrate the birth of our Savior, we give thanks for every blessing he has bestowed upon us this year, including the kind support of this community.

*Many Thanks & Merry Christmas!*

From the Staff at

**Insulation Snakes**

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**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

**Thorsby Stockyards Inc.**

Thorsby, AB 789-3915

# VEGETABLE TARTE TATIN

## 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 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

## Directions

Preheat the oven to 400 degrees F. Toss both kinds of potatoes, the parsnips, onion, garlic, olive oil, 1 teaspoon salt and 1/4 teaspoon 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 1/4 teaspoon 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 pota-



atoes 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 un-

til 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.



**Tidings of Comfort & Joy**

Wishing you a warm and cozy Christmas filled with family, friends and all the comforts of home. We thank you for giving us such a warm welcome here in the community and for your trust in us. Friends and neighbors like you make us feel especially grateful.

**Happy Holidays!**  
from Management & Staff at

**SINOPEC**

Warburg, AB 848-2100

May that star which shone so long ago,  
Leading three wise men through the night,  
Let into your heart a gentle glow,  
And make your Christmas bright.  
*Merry Christmas & Much Gratitude!*

From the Staff at

**Canline Pipeline Solutions**

www.canlinepipeline.com (780) 696-3412

# 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.

## Coming Your Way: **Our Best Wishes!**

Hope this holiday season delivers a rush of happiness! May it find you surrounded by love, friendship, goodwill and good times.

Thank you for making our year run so smoothly. We wouldn't be here without good friends and customers like all of you.

**Merry Christmas from the staff at**

**Nisku, AB**

**955-3673**



# YORKSHIRE PUDDING



er 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.

- 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



**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!

**Merry Christmas from Alex at  
 BAUMANN'S HOE  
 & BOBCAT SERVICE**

Thorsby, AB 780-789-3843

*May you enjoy this special time of year with the ones you love, and may the days ahead bring good fortune to your doorstep.*

**Merry Christmas!** from the Staff & Families of  
**Miller's Auction Services**

Sunnybrook, AB 789-2226

**GREETINGS OF THE SEASON**

*May your Holidays be filled with Happiness*

*And may this Christmas end the present year on a cheerful note and make way for a fresh and bright new year.*

Wishing you a Merry Christmas!  
 We thank you for your loyal support.

**Nuline Waste Solutions**  
 For All Your Bin Rentals & Portable Toilets  
 Thorsby, AB (780) 789-4142

# BAKED HAM WITH BROWN SUGAR GLAZE

Yields: 1 whole ham (boneless or bone-in)  
 Prep Time: 5 mins  
 Total Time: 3 hrs 15 mins  
 Cal/Serv: 221  
 Ingredients  
 1 (10-lb.) fully cooked

1/2 c. packed brown sugar  
 1/4 c. Dijon mustard  
 1 tbsp. apple cider vinegar  
 1 1/2 c. apple cider

### Directions

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.



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



**Stony Plain, AB**  
**(780) 963-6121**

*Tidings Of  
 Comfort & Joy*

Customers. Neighbors. Associates. Friends.  
 We hope we've got everyone covered with our warm wishes this holiday season. It gives us great comfort knowing people like you. Thanks!

**Summers  
 Drilling Ltd.**  
 Family Run Business Since 1917  
**(780) 963-1282**

**WISHING YOU  
 THE BEST OF THE  
 HOLIDAY SEASON...  
 ...from our family to yours**



**parkland**  
 FARM EQUIPMENT

**34 Boulder Boulevard - Stony Plain, AB**  
 phone: (780) 963-7411 toll-free: 1-888-327-6888  
[www.parklandeq.com](http://www.parklandeq.com)



# CHESTNUT, BACON & CRANBERRY STUFFING

## Ingredients

- 100g dried cranberries
- 50ml ruby port
- 1 small onion, chopped
- 2 rashers unsmoked back bacon, cut into strips
- 50g butter
- 2 garlic cloves, chopped
- 450g sausage meat
- 140g fresh white or brown breadcrumbs
- 2 tbsp chopped fresh parsley
- ½ tsp chopped fresh thyme leaves
- 140g peeled, cooked chestnuts, roughly chopped
- 1 medium egg, lightly beaten

## Method

**STEP 1** Soak the cranberries in the port for an hour. Fry the onion and bacon gently in the butter, until the onion is tender and the bacon is cooked. Add the garlic and fry for another minute or so.

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

**STEP 3** To Cook: This stuffing can be baked in a dish, or rolled into balls that will be crisp on the outside and moist inside. To bake, press the stuffing into a greased oven-proof dish in a layer that is around 4cm thick. Bake at 190C/gas 5/fan 170C for about 40 minutes, until browned and, in the case of sausage meat stuffing, cooked right through. Alternatively, roll into balls that are about 4cm in diameter. Roast the stuffing

balls in hot fat (they can be tucked around the turkey or done in a roasting tin of their own) for 30-40 minutes, until crisp and nicely browned on the outside.



**Ho-Ho-Hope It's Happy!**

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

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

From Fraser & Staff of  
**Nitro Nut Mechancial**  
 Sunnybrook, AB • 789-3322 • Toll free: 1-855-789-3322

# 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.

# CORNFLAKE CHRISTMAS WREATHS

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

**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-second 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



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.

**Ingredients**  
 3 tablespoons unsalted butter

# 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.

A festive graphic featuring a row of seven cartoon reindeer with large antlers, wearing red collars with yellow bells. Below them, the words "Merry Christmas" are written in a large, elegant cursive font. The background is a light yellow. Below this graphic, on a solid green background, is the text "from the Staff at Timberlind Auctions 780-542-7323" in a bold, black, sans-serif font.

# FINNISH MULLED WINE



**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, over-

night.  
 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.

# 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.

**Here Comes Christmas!**

Whew! How the time really flew ... Now we're delivering best wishes to each one of you - We hope the coming season brings Lots of glad tidings and beautiful things!

Wishing you a very Merry Christmas and a Happy New Year!

Best wishes from Management & Staff at  
**PRAIRIE MINES & ROYALTY ULC**

Warburg, AB  WESTMORELAND COAL COMPANY - Genesee Mine 848-7786



# Classified Ads - Call 962-9228

## Classified Policy

**CLASSIFIED RATES**  
 INCLUDE GST. 1st 20 Words:  
 First Insertion = \$6.00;  
 Subsequent insertion =  
 \$3.00 each. (Eg: 2 insertions  
 = \$9.00; 3 insertions =  
 \$12.00; 4 insertions =  
 \$15.00; etc) Each additional  
 word is 20 cents per word,  
 per insertion. **BOLD/  
 CAPITAL** text available for  
 an additional \$1/line. 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](mailto:comvoice@telusplanet.net)  
 Ads may also be placed  
 on the web at [www.com-voice.com/classified.htm](http://www.com-voice.com/classified.htm)

## Hall Rentals

Lodgepole Community Hall  
 - (780) 894-2277

Manley Goodwill  
 Community Hall, 780-920-  
 3217

## Firewood

Outlaw Firewood Sales -  
 Wood starting at \$150 per  
 cord, dry split firewood,  
 pine., Tamarack and Birch.,  
 small and bulk volumes  
 available, no fee if within  
 80km of yard. Text 780-621-  
 7200

## Computers

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) 12-27 OG

## Pasture Wanted

2023, cow/calf pasture,  
 fenced and water required  
 80 acres plus, 780-916-2333  
 (4) 12-27

## For Sale

dichon/cocker puppies very  
 friendly non shedding vet  
 check first shots dewormed  
 780-727-3775 (2) 01 -03



# SUDOKU

*of the week*

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

**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	

# 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

**DRAYTON VALLEY:**  
**Evergreen Farmers' Market,**  
Wednesdays at the Mackenzie  
Center of the Omniplex  
from 10:30AM-1:30PM. www.  
dvevergreenfarmersmarket.ca

**EVANSBURD FARMERS  
MARKET:** Every Saturday 10am  
- 2pm located right beside  
Evansburg Tipple Museum 780-  
505-0905

### May-Sept

**Leduc Public Market:** Every  
Thursday 10-2 @ City Center  
Mall. 5201 50 st. Leduc  
Betty 780-916-1845

## BINGO

**CALMAR:** Every Wednesday  
night, 7:00PM at the Calmar  
Legion.

## JAMBOREE

**DRAYTON VALLEY:** Last Sunday  
of month. Upstairs @ the "55  
Rec. Center" Doors at 12PM,  
Starts at 1PM. 780-542-4378

**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

## TOPS (Take Off Pounds Sensibly)

**DEVON:** Wed. at 9:30AM at  
Riverside Baptist Church, 2  
Saskatchewan Dr., Devon.  
Contact Brenda at 987-9113 for  
info.

**EDMONTON:** Thurs 8:30-10AM at  
Annex of Grace United Church  
(6215-104 Ave). \$7/month

**LEDUC:** Tuesday Nights at  
Peace Lutheran Church, 4606  
- 48 St. Leduc. Weigh-ins: 5:45-  
6:30PM, Meeting 7:00-7:30PM.  
Call Marie at 780-986-6477.

**THORSBY:** meeting every  
Monday morning 9:00AM at  
Thorsby Fire Hall. Call 780-621-  
3461.

## SOCIAL EVENTS

**50+ YOUNG AT HEART  
LUNCHEON** for Parkland County  
Seniors. 12PM at Stony Plain  
United Church Basement, \$7  
per plate. 3<sup>rd</sup> Wed of Each Month,  
Sept - June. For reservations call  
Audrey 780-963-1782.

**CALMAR SENIORS BUS:** to West  
Edmonton Mall - 1<sup>st</sup> Wed. 9:30AM;  
Seniors' Birthday Party - every  
3<sup>rd</sup> Wed. 1:30PM; Meetings - every  
2<sup>nd</sup> Wed of every month. 1:30PM.  
(780) 985-3117.

**DEVON RECREATION:**  
Volleyball, Mondays 8-10PM,  
\$2, John Maland High School.  
Badminton, Fridays 7-9PM,  
Robina Baker School, \$2.  
Hockey (Arena), Tues & Thurs,  
noon (children under 15 must be  
accompanied by an adult).

**INDOOR PLAYGROUND:**  
Mondays, 10AM-12PM, Alder Flats  
Community Centre. Info (780)  
388-3333 No fee. Pleas bring a  
snack for your child.

**JAM DANCE & CARDS:** 1<sup>st</sup> Fri,  
7PM, Buck Creek. (780) 514-3781

**"KIDS OWN WORSHIP"** an  
hour after-school, 1<sup>st</sup> and 3<sup>rd</sup>  
Thursdays each month. Songs,  
Crafts, Snacks and FUN! No  
charge. Call All Saints' Anglican  
Church. (780)542-5048

**MUSICAL JAM SESSIONS:**  
4<sup>th</sup> Tues, 1:00PM at Calmar  
Seniors Centre. Bring your own  
instruments and have fun.

**MUSIC JAMBOREE:** Last  
Sunday of each month. Upstairs  
@ the "55 Rec. Center" Doors  
open at 12PM, Starts at 1PM. 780-  
542-3768

**MUSICAL PROGRAM:** every  
4<sup>th</sup> Saturday at the Cloverleaf  
Manor, 2:30PM. Everyone  
welcome.

**ST. DAVIDS JR. CHOIR** is seeking  
singers ages 7-13. Boys and  
girls are welcomed. Rehearsals  
in Leduc Tuesdays 3:45- 5PM.  
Contact 780-432-7805.

**WARBURG ARENA HOSTS  
FREE SHINNY HOCKEY,** Sun  
2:30 - 3:45PM & Mon /Wed  
4-5:45PM, arena closures &  
cancellations can be heard on

recorded messages, call Arena  
780-848-7581

**WARBURG ARENA HOSTS  
FREE PUBLIC SKATING,**  
Sundays 1-2:30PM & Fridays  
4-5:45PM, call arena for closure  
dates

## MEETINGS

**AHS:** Addiction Services provides  
assessment and counseling for  
alcohol, other drugs, tobacco  
and gambling in Breton on  
court day Wednesdays. To  
make an appointment, please  
call 780-542-3140.

Do you have a problem with  
alcohol & are you looking for an  
**AA MEETING** or someone to talk  
to? Call Toll Free 1-877-404-8100.

**Drinking a Problem?** There is a  
Solution, call AA 780-491-1043

**ALDER FLATS AG SOCIETY:** 3<sup>rd</sup>  
Wed, 7PM, Community Centre.  
Call (780) 388-3318 for more info.

**BRETON COUNCIL MEETINGS:**  
2<sup>nd</sup> Tuesday of each month at  
7PM at the Council Chambers,  
Carolyn Strand Civic Centre.  
780-696-3636.

**BRETON & DISTRICT AG  
SOCIETY** Regular Meeting 2<sup>nd</sup>  
Thurs. at 7:30PM at Hall.

**CITIZENS ON PATROL:** 2<sup>nd</sup> Thurs  
of each mo, 7:30PM in Entwistle  
Seniors Bldg

**DEVON TOASTMASTERS,** Thurs.  
7PM at St. Georges Anglican  
Church (2 St. Clair, Devon). Learn  
and practice the skills required  
to effectively speak in public -  
we help conquer your fear.

More info: Marc 780-729-4932

**DRAYTON VALLEY BRANCH  
OF ALBERTA GENEALOGICAL  
SOCIETY:** meets 7PM at Drayton  
Valley Municipal Library every  
3<sup>rd</sup> Wed of the month. For more  
information call (780) 542-2787

**LEDUC MS SOCIETY  
COMMUNITY SUPPORT GROUP**  
Are you diagnosed with MS and  
have questions? This group is  
for you! Meetings TBD. Contact  
the Edmonton Chapter, 780-  
471-3034

**MS SOCIETY DRAYTON VALLEY**

**COMMUNITY GROUP** meets  
every 1<sup>st</sup> Tuesday of the month,  
Sept-June from 6-8PM at  
Norquest College, dates TBA.  
Info, Terra Leslie at 1-403-346-  
0290.

**Winfield Legion Branch  
236:** Meetings every 2<sup>nd</sup> Tues.  
Contact Secretary Treasurer  
Shelly Oulton 696-3600 or Alfred  
Farmer 696-2006

## YOUR COMMUNITY

**Dental Health:** Visit the dental  
hygienist with your toddler.  
Children 15-24 mos of age are  
encouraged to have this Free  
Toddler Mouth Check. For info,  
contact the Thorsby Health  
Centre at 789-4800.

**Derrick Toastmasters:** Serving  
Drayton Valley and area since  
1990 Build Communication,  
Leadership & Public Speaking  
Skills Meets 2nd & 4th  
Wednesday, 7-9pm, Zoom  
Contact derricktm6538.  
secretary@gmail.com for  
information.

**Come join GIRL GUIDES OF  
CANADA,** 1<sup>st</sup> Pipestone Sparks/  
Brownies/Guides Rainbow Unit.  
For more info call Jenny 387-  
3544 (anytime) or Teresa 901-  
3817 (evenings)

**LEDUC AND DISTRICT SENIOR  
CENTRE :** Provides programs  
and activities to enhance  
seniors' lives. Drop by for a tour,  
meet new friends, and see what  
we have to offer! 780-986-6160  
www.leducseniors.ca

**Meals on Wheels:** Call Deanne  
Young, Director FCSS 696-3636

**Thorsby Well Child &  
Immunization Clinic,** every 1<sup>st</sup> &  
3<sup>rd</sup> Thurs. of the month. Contact  
Thorsby Public Health Center for  
appointment. 789-4800.

**Warburg Well Baby &  
Immunization Clinic,** by  
appointment only, 2<sup>nd</sup> Wed  
of month, Cloverleaf Manor.  
Thorsby Health Unit 789-4800.

**MARTIN DEELINE**  
Giving you our best is the least we can do!  
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# SERVICE DIRECTORY



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AGING IS INEVITABLE - LOOKING AND FEELING OLD ISN'T!

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