



COMMUNITY VOICE

YOUR LOCAL NEWSPAPER

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

December 20, 2023

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 2024 bring plenty of good health and good news for you and yours.

ALBERTA'S LEGISLATIVE ACHIEVEMENTS AND FUTURE PROSPECTS

Submitted by MLA Andrew Boitchenko

With the fall legislative session now concluded, Alberta's commitment to economic growth and prosperity remains unwavering. The United Conservative government has successfully advanced its agenda, focusing on job creation, investment attraction, afford-

ability, citizen safety, and standing up against federal policies.

A major triumph was the passage of the Taxpayer Amendment Act, solidifying Alberta's status as the most taxpayer-friendly province. The legislation ensures consultation with Albertans through a referendum before any increase in income taxes. Additionally, the Al-

berta Pension Protection Act mandates a referendum for any proposed provincial pension plan, emphasizing direct approval from citizens.

Addressing public health concerns, the Opioid Damages and Health Care Costs Recovery Amendment Act holds accountable those responsible for the opioid epidemic. Notably, Dow Chem-

ical's \$9 billion Path2Zero project in Fort Saskatchewan signals continued private-sector investment, contributing to job creation and economic growth.

While the NDP focused on divisive tactics, the United Conservative government concentrated on pertinent issues, including safeguarding provincial jurisdiction against federal interference. Notable projects like Dow Chemical's investment and record-breaking venture capital numbers underscore Alberta's economic resilience.

In ensuring safety and security, the government is expanding the Alberta Security Infrastructure Program to include Jewish and Islamic faith-based schools. Furthermore, a \$5 million allocation to the Community Fireguard Program aims to enhance wildfire prevention efforts.

The Alberta Made Screen Industries Program's \$2.8 million investment in local film and television projects aligns with the

Continued on Page 4



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
Katherine
Jeannette

and our Delivery Team:

Wes
Bobbi
Dorothy
Nicole
Jennifer

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Protected A
PUBLIC NOTICE
TRANSALTA CORPORATION
ENVIRONMENTAL PROTECTION AND ENHANCEMENT ACT
NOTICE OF APPLICATION

In accordance with the Environmental Protection and Enhancement Act, TransAlta Corporation has applied to Alberta Environment and Protected Areas for an amendment to the existing approval to add 4 Peaker units with a total power generating capacity of 44 MW. The units will be operated approximately 20% of the time annually. The plant has an existing capacity of 1524 MW and is located in the northeast quarter of Section 36, Township 51, Range 4 West of the 5th Meridian, approximately 60 km west of Edmonton.

A directly affected person may provide input into certain regulatory decisions, as allowed by the Environmental Protection and Enhancement Act (section 73). Specifically, any person who is directly affected by this application may submit a written statement of concern within 30 days of the date of this notice to:

Environment and Protected Areas
Regulatory Assurance Section
Approvals Unit
5th Floor, South Petroleum Plaza
9915 - 108 ST
EDMONTON, AB T5K 2G8
Fax: (780) 422-0154

E-mail: aep.epeaapplications@gov.ab.ca

The written statement of concern should include the following:

- the application number 27-10324
- describe concerns that are relevant to matters regulated by the Environmental Protection and Enhancement Act
- explain how the filer of the concern will be directly affected by the activities proposed in the application
- provide the legal land location of the land owned or used by the filer where the concerns described are believed to be applicable
- state the distance between the land owned or used by the filer and the site in the application
- contact information including the full name and mailing address of the filer.

Please provide a telephone number and/or email address for ease of contact.

Environment and Protected Areas will review each written statement of concern, seek more information if needed, and notify each filer by letter of the decision to accept or reject their written submission as a valid statement of concern. The

Public Notice of this application will also be posted on the Department's website at

<https://avw.alberta.ca/PublicNoticesViewer.aspx>.

Classification: Protected A

Statements of concern submitted regarding this application are public records which are accessible by the public and the applicant. Failure to file a statement of concern may affect the right to file a Notice of Appeal with the Environmental Appeals Board.

Copies of the application and additional information can be obtained from:

Aiman Siddiqi
TransAlta Corporation
110 12 AVE SW
BOX 1900 STN M
CALGARY, AB T2P 2M1
Telephone: 587-763-5407
Email: Aiman_Siddiqi@transalta.com

Alberta's Legislative Achievements And Future Prospects

Continued from Page 2

government's commitment to fostering a robust creative industry. Disaster recovery funding of up to \$68 million supports communities affected by June flooding, while a \$31.3 million investment in emission reduction projects demon-

strates Alberta's commitment to environmental sustainability and job creation.

As Alberta approaches 2024, the province is a beacon of economic success, boasting the lowest taxes and attracting newcomers eager to partake in the renewed Alberta Advantage.

The United Conservative government remains steadfast in moving the province forward, leaving behind the challenges of the past and looking towards a prosperous future.

I am unwaveringly committed to maintaining an open line of communication for your concerns. Should any matter be on your mind, please don't hesitate to reach out to me through my office. May the festive season bring you all not just joy but also a sense of well-being.

I would like to extend an invitation to each one of you to the Constituency Office Holiday Open House on December 22nd, running from 1 pm to 7 pm. Join us for a delightful selection of Hot Chocolate and locally

sourced treats. Your generosity would be greatly appreciated; consider bringing a donation for our local Foodbank.

I again express my gratitude for your trust, and may the holiday season usher in blessings and joy to you and your loved ones.

Warm regards,



Holiday Hours

Saturday, Dec. 23 rd , 2023	OPEN 10:00AM-4:00PM
Sunday, Dec. 24 th , 2023	CLOSED
Monday, Dec. 25 th , 2023	CLOSED
Tuesday, Dec. 26 th , 2023	CLOSED
Sunday, Dec 31 st , 2023	CLOSED
Monday, Jan 1 st , 2024	CLOSED

BRETON IDA PHARMACY
(780) 696-3594

MERRY Christmas & HAPPY New Year

GERALD SOROKA MP
YELLOWHEAD

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GERALDSOROKAMP.CA • 780-723-6068

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780-962-2749 www.serenity.ca

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

JOKE of the week

Q. Why are Christmas trees such bad knitters?
A. They are always dropping their needles.

Q. What do they sing under the ocean during the winter?
A. Christmas Corals!

Q. What did the Gingerbread Man put on his bed?
A. A cookie sheet!

Q. What's a good holiday tip?
A. Never catch snowflakes with your tongue until all the birds have gone south for the winter.

ALBERTA RCMP REMIND MOTORISTS TO SLOW DOWN AND DRIVE TO ROAD CONDITIONS AFTER POLICE VEHICLE RESPONDING TO COLLISION WAS STRUCK

Submitted by Alberta RCMP

On Dec. 3, 2023, at approximately 10:45 p.m., a member of the Alberta RCMP Traffic - Leduc responded to a single vehicle collision on QEII northbound at Highway 616 where a vehicle struck the wire barrier in the centre median. The police vehicle was parked and stationary with its emergency lights activated in the fast lane when a passing semi truck struck both the police vehicle on the driver's side as well as the vehicle involved in the first collision.

The responding officer was sitting inside his police vehicle speaking with the driver of the vehicle involved in the initial collision when the police vehicle was struck. The officer immediately requested assistance from police and other first responders.

The officer and 27-year-old male passenger were both transported to hospital with minor injuries and later released. The 47-year-old male driver of the semi truck was not injured.

The driver of the semi truck was issued a ticket for drive carelessly under the Traffic Safety Act.

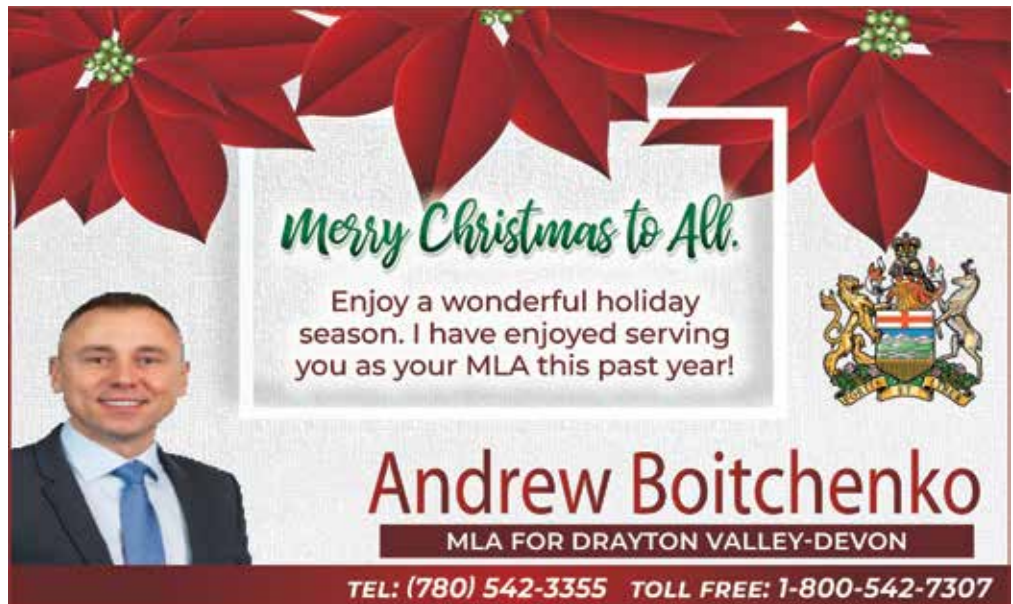
"First responders are in a high risk situation when they're parked roadside, particularly when road and traffic conditions are treacherous", said Cst. Cheri-Lee Smith, Leduc RCMP Public Information Officer. "As first responders, we have bright red and blue

emergency lights to assist in ensuring our safety and those around us. But other vehicles don't have that extra safety measure."

This is a stark reminder that the safest place to be on the highway is in a car. Modern safety features, such as airbags and seatbelts, help ensure it's occupants can survive a violent crash even while parked.

RCMP would like to remind motorists of the importance of safe winter driving with winter weather upon us, making driving conditions more challenging. Drivers should pay attention to road conditions and slow down if necessary. Before you drive, remember to check your route on <http://511.Alberta.ca> prior to departure.

For more traffic safety information, follow us on Facebook @RCMPinAlberta and Twitter @RCMPAlberta



STOP, HANDS UP AND DROP THE ROLLS, LEDUC RCMP AND PARTNERS COLLECTED 23 TURKEYS FOR THE FOOD BANK

Submitted by Leduc RCMP

During the turkey drive on Dec. 4, 2023, Leduc RCMP and partners collected 23 turkeys and \$140 in monetary donations to support the Leduc & District Food Bank and

had the opportunity to engage with community members in a positive and lighthearted way.

"This was our first year doing a turkey drive and in typical fashion, the community of Leduc always comes together to support others,"

says Constable Cheri-Lee Smith, Leduc RCMP Public Information Officer. "These turkeys will help an additional 23 families to enjoy a #DecemberToRemember."

There are many ways to support the Leduc & District Food Bank

throughout the year. For information on how to make a donation please visit: www.ldfb.ca



LEDUC RCMP INVESTIGATE SUSPICIOUS ACTIVITY AND ARREST SUSPECT

Submitted by Leduc RCMP

Leduc RCMP have charged Brandon Tyler McGregor (24), a resident of Leduc, with possession of stolen property under \$5,000. and fail to comply with release order x2.

Following a judicial hearing, McGregor was released from custody to appear in Alberta Court of Justice in Leduc on Dec. 14, 2023



LEDUC RCMP AND PARTNERS, STUFF A CRUISER FOR THE LEDUC & DISTRICT FOOD BANK

Submitted by Leduc RCMP

Leduc RCMP, in partnership with City of Leduc Enforcement Services, Vintage Towing and Oil Country Towing, held our most successful 5th annual Stuff a Cruiser for the Leduc & District Food Bank event.

The team collected 4,878 lbs of food and \$4,586 in monetary donations making this year's event the most successful year of this annual event.

"Year after year the generosity of Leduc and surround area residence is extremely heartwarming", said Cst. Cheri-Lee Smith, Leduc RCMP Public Information Officer. "This event shows the kind of people

Leduc is made of and is a great example of the community spirit of the RCMP and our partners and how we are dedicated to serving our communities."

Leduc RCMP would like to thank the community members, Leduc Safeway, Craig's No Frills, Leduc Coop and Walmart Leduc for their ongoing support of this event and the Leduc & District Food Bank.

There are many ways to support the Leduc & District Food Bank throughout the year. For information on how to make a donation please visit: www.ldfb.ca



Season's Greetings

Sending you and yours a flurry of well wishes at the holidays and all year round. Thank you for your patronage!

from The Council & Staff
Village of Warburg

Warburg, AB 848-2841



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 & Neighbors Lounge

Thorsby, Ab

789-2662



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

LEDUC RCMP LAY CHARGES FOLLOWING DRUG TRAFFICKING INVESTIGATION

Submitted by Leduc RCMP

In July 2023, Leduc RCMP Drug Unit entered into a drug trafficking investigation in the area of Leduc.

On Sept. 19, 2023, Leduc RCMP Drug Unit with the assistance of members of

Leduc RCMP, conducted a traffic stop in the City of Leduc. Kelly Michael Choma (41), a resident of Leduc, was arrested on an unrelated warrant.

A search of the vehicle incidental to arrest, resulted in the seizure of cocaine,

methamphetamine, a quantity of Canadian currency, digital scales and drug packaging materials.

Following further investigation, Choma has been charged with the following offences:

- Possession for the purpose of trafficking in a controlled substance - Cocaine
- Possession for the purpose of trafficking in a controlled substance -Methamphetamine
- Possession for the purpose of trafficking in a controlled substance - Fentanyl
- Possession of a controlled substance - LSD
- Possession of proceeds of crime
- Obstruct a police

officer

Choma is currently held in custody on unrelated matter and is to appear in Alberta Court of Justice in Leduc on Dec. 7, 2023.



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

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 goodness.

From the Management & Staff at
BRETON IDA PHARMACY
(780) 696-3594

FROSTY THE SNOWMAN

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

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


Running here and there all
 Around the square saying,
 Catch me if you can.
 He led them down the streets of town
 Right to the traffic cop.
 And he only paused a moment when
 He heard him holler "Stop!"
 For Frosty the snowman
 Had to hurry on his way,

But he waved goodbye saying,
 "Don't you cry,
 I'll be back again some day."
 Thumpetty thump thump,
 Thumpetty thump thump,
 Look at Frosty go.
 Thumpetty thump thump,
 Thumpetty thump thump,
 Over the hills of snow.



Wishing You Miles of Happiness This Holiday Season 

Wherever this holiday season takes you, we hope you find peace, joy and contentment along the way!
 We're grateful to be a part of this community, and we welcome the opportunity to be of service. **Thank you, and Merry Christmas!**
 From
Breton Tires & Tow
 Breton, AB 696-3757



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

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
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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!"

DECK THE HALLS

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

Follow me in merry measure,
Fa la la la la, la la la la.
While I tell of Yule tide trea-
sure,
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 lass-
es,
Fa la la la la, la la la la.
(Refrain)
Sing we joyous, all together,
Fa la la la la, la la la la.
Heedless of the wind and
weather,
Fa la la la la, la la la la.

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

**With Well Wishes
At The Holidays**

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

Merry Christmas
from The Staff of
Health Check Pharmacy
 Leduc, AB 780-980-2000

**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

DO YOU HEAR WHAT I HEAR?

Said the night wind to the little lamb,
 "Do you see what I see?
 Way up in the sky, little lamb,
 Do you see what I see?
 A star, a star, dancing in the night
 With a tail as big as a kite,
 With a tail as big as a kite."
 Said the little lamb to the shepherd boy,
 "Do you hear what I hear?
 Ringing through the sky, shepherd boy,
 Do you hear what I hear?"

A song, a song high above the trees
 With a voice as big as the sea,
 With a voice as big as the sea."
 Said the shepherd boy to the mighty king,
 "Do you know what I know?
 In your palace warm, mighty king,
 Do you know what I know?
 A Child, a Child shivers in the cold—
 Let us bring him silver and

gold,
 Let us bring him silver and gold."
 Said the king to the people everywhere,
 "Listen to what I say!
 Pray for peace, people, everywhere,
 Listen to what I say!
 The Child, the Child sleeping in the night
 He will bring us goodness and light,
 He will bring us goodness and light."

I'LL BE HOME FOR CHRISTMAS

I'll be home for Christmas
 You can plan on me
 Please have snow and mistletoe
 And presents on the tree
 Christmas Eve will find me
 Where the love light

gleams
 I'll be home for Christmas
 If only in my dreams
 I'll be home for Christmas
 You can plan on me
 Please have snow and mistletoe

And presents on the tree
 Christmas Eve will find me
 Where the love light
 gleams
 I'll be home for Christmas
 If only in my dreams
 If only in my dreams



*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

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

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 2023, and we look forward to serving you again in 2024.

Merry Christmas
 from Management & Staff

FAMILY FOODS VILLAGE SUPERMARKET
 THORSBY OPEN EVERYDAY: 8:00am-8:00pm 789-2132

HERE COMES SANTA CLAUS

Here comes Santa Claus!
 Here comes Santa Claus!
 Right down Santa Claus
 Lane!
 Vixen and Blitzen and all
 his reindeer
 are pulling on the reins.
 Bells are ringing, children

singing;
 All is merry and bright.
 Hang your stockings and
 say your prayers,
 'Cause Santa Claus comes
 tonight.
 Here comes Santa Claus!
 Here comes Santa Claus!

Right down Santa Claus
 Lane!
 He's got a bag that is filled
 with toys
 for the boys and girls
 again.
 Hear those sleigh bells jin-
 gle jangle,

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

FROM HEAVEN ABOVE TO EARTH I COME



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
 (780) 987-3325 **hardware**

From heaven above to
 earth I come,
 To bear good news to ev-
 ery home,
 Glad tidings of great joy I
 bring,
 Whereof I now will gladly
 sing.
 To you this night is born a
 Child
 Of Mary, chosen mother
 mild;
 This little Child, of lowly

birth,
 Shall be the joy of all the
 earth.
 Glory to God in highest
 heaven,
 Who unto us His Son hath
 given!
 While angels sing with pi-
 ous mirth,
 A glad New Year to all the
 earth.

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



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

IT CAME UPON A MIDNIGHT CLEAR

It came upon the midnight clear,
 That glorious song of old,
 From angels bending near the earth,
 To touch their harps of gold!
 "Peace on the earth, good will to men,
 From heaven's all gracious King!
 The world in solemn stillness lay,
 To hear the angels sing.
 Still through the cloven skies they come,
 With peaceful wings unfurled,
 And still their heavenly music floats,
 O'er all the weary world;
 Above its sad and lowly plains,
 They bend on hovering wing,
 And ever o'er its Babel sounds,
 The blessed angels sing.
 Yet with the woes of sin

and strife,
 The world hath suffered long;
 Beneath the angel-strain have rolled,
 Two thousand years of wrong;
 And man, at war with man, hears not,
 The love song which they bring:
 O hush the noise, ye men of strife,
 And hear the angels sing.
 For lo! the days are hastening on,
 By prophet bards foretold,
 When, with the ever-circling years,
 Shall come the Age of Gold;
 When peace shall over all the earth,
 Its ancient splendors fling,
 And all the world give back the song,
 Which now the angels sing.



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, Paige & Rachael

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



*We're over the moon about fans like you!
 Thanks for making 2023 a great year for us.
 We look forward to serving you again soon.*



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

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

GRANDMA GOT RUN OVER BY A REINDEER

Grandma got run over by a reindeer

Walking home from our house Christmas eve.

You can say there's no such thing as Santa,

But as for me and Grandpa, we believe.

She'd been drinkin' too much egg nog,

And we'd begged her not to

go.

But she'd left her medication,

So she stumbled out the door into the snow.

When they found her Christmas mornin',

At the scene of the attack.

There were hoof prints on her forehead,

And incriminatin' Claus

marks on her back.

Grandma got run over by a reindeer,

Walkin' home from our house Christmas eve.

You can say there's no such thing as Santa,

But as for me and Grandpa, we believe.

Now were all so proud of Grandpa,

He's been takin' this so well. See him in there watchin' football,

Drinkin' beer and playin' cards with cousin Belle.

It's not Christmas without Grandpa.

All the family's dressed in black.

And we just can't help but wonder:

Should we open up her gifts or send them back?

Grandma got run over by a reindeer,

Walkin' home from our house Christmas eve.

You can say there's no such thing as Santa,

But as for me and Grandpa, we believe.

Now the goose is on the table

And the pudding made of fig.

And a blue and silver candle, That would just have matched the hair in Grandma's wig.

I've warned all my friends and neighbours.

Better watch out for yourselves."

They should never give a license,

To a man who drives a sleigh and plays with elves.

Grandma got run over by a reindeer,

Walkin' home from our house, Christmas eve.

You can say there's no such thing as Santa,

But as for me and Grandpa, we believe.



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



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, CFP®
 Financial Advice and Mutual Fund Investment Specialist

4817 Hankin Street, Thorsby, AB | 5035-50 Avenue, Brenton, AB
 780-789-4001 | 780-696-3759
cooperators.ca/local/nicole-galbraith

Investments. Insurance. Advice. **co-operators**
 Investing in your future. Together.™

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Wishing You Joys Big & Small All Holiday Season

WITH OUR THANKS FOR YOUR FRIENDSHIP AND SUPPORT, WE HOPE YOU HAVE A MERRY CHRISTMAS!

MERRY CHRISTMAS FROM TWISTED COIN LAUNDRY

THORSBY, AB 789-0100

HAVE YOURSELF A MERRY LITTLE CHRISTMAS

Have yourself a merry lit-
tle Christmas,
Let your heart be light
From now on,
our troubles will be out of
sight
Have yourself a merry lit-
tle Christmas,

Make the Yule-tide gay,
From now on,
our troubles will be miles
away.
Here we are as in olden
days,
Happy golden days of
yore.

Faithful friends who are
dear to us
Gather near to us once
more.
Through the years
We all will be together,
If the Fates allow
Hang a shining star

upon the highest bough.
And have yourself
A merry little Christmas
now.

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.

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 HANDEREC
& FORESTER LAWYERS**
4710 - 50 St. Leduc, Alberta
2nd Floor • 780-986-5081

Merry Christmas From Our Entire Team

IT'S THE MOST WONDERFUL TIME OF THE YEAR

It's the most wonderful time of the year.

With the kids jingle bell-ing,

And everyone telling you be of good cheer.

It's the most wonderful time of the year!

It's the hap-happiest season of all.

With these holiday greetings and gay happy meetings,

When friends come to call. It's the hap-happiest season of all!

There'll be parties for hosting,

Marshmallows for toast-ing,

And caroling out in the snow.

There'll be scary ghost stories,

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

It's the most wonderful time of the year.

There'll be much mistle-toeing,

And hearts will be glow-

ing,

When loved ones are near. It's the most wonderful time of the year!

There'll be parties for hosting,

Marshmallows for toast-ing,

And caroling out in the snow.

There'll be scary ghost stories,

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

It's the most wonderful

time of the year.

There'll be much mistle-toeing,

And hearts will be glow-ing,

When loved ones are near. It's the most wonderful time,

Yes the most wonderful time,

Oh the most wonderful time,

Of the year!

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 stop-ping,

And I've bought some corn for popping,

The lights are turned way down low, Let It Snow! Let It Snow! Let

It Snow!

When we finally kiss good-night,

How I'll hate going out in the storm!

But if you'll really hold me tight,

All the way home I'll be warm. The fire is slowly dying,

And, my dear, we're still good-bying,

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



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

Mint Health & Drugs

Calmar, AB

(780) 985-3142



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



JOY TO THE WORLD

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

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

rows grow,
nor thorns infest the
ground;
He comes to make His
blessing flow
far as the curse is found,
far as the curse is found,
far as, far as the curse is
found.
He rules the world with
truth and grace,

and makes the nations
prove
the glories of His righ-
teousness,
and wonders of His love,
and wonders of His love,
and wonders, wonders of
His love.

ROCKING AROUND THE CHRISTMAS TREE

Rocking around the Christ-
mas tree
At the Christmas party hop
Mistletoe hung where you
can see
Every couple tries to stop.
Rocking around the Christ-
mas tree,
Let the Christmas spirit ring
Later we'll have some pump-
kin pie
And we'll do some caroling.

you will get a sentimental
Feeling when you hear
Voices singing let's be jolly,
Deck the halls with boughs of
holly.
Rocking around the Christ-
mas tree,
Have a happy holiday
Everyone dancing merrily
In the new old-fashioned
way.

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 Chevron
Calmar, AB 780-985-7224

*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

*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



**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



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!

HARK! THE HERALD ANGELS SING

Hark! the herald angels sing Glory to the new-born King! Peace on earth and mercy mild,

God and sinners reconciled! Joyful, all ye nations, rise, Join the triumph of the skies; With th' angelic host proclaim Christ is born in Bethlehem!

Hark! the herald angels sing Glory to the new-born King! Christ, by highest heaven adored;

Christ, the everlasting Lord; Late in time behold him come, Offspring of the Virgin's womb.

Veiled in flesh the Godhead see;

Hail the incarnate Deity, Pleas'd as man with man to dwell;

Jesus, our Emmanuel! Refrain Mild he lays his glory by, Born that man no more may die,

Born to raise the sons of earth, Born to give them second birth.

Risen with healing in his wings, Light and life to all he brings, Hail, the Sun of Righteousness!

Hail, the heaven-born Prince of Peace! Refrain

Come, Desire of nations come, Fix in us Thy humble home;

Rise, the Woman's conquering Seed, Bruise in us the Serpent's head.

Adam's likeness now efface: Stamp Thine image in its place;

Second Adam, from above, Reinstall us in thy love. Refrain

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

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

SILENT NIGHT

Silent night, holy night,
 All is calm, all is bright
 Round yon virgin moth-
 er 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,
 Heavely 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 re-
 deeming grace,
 Jesus, Lord, at thy birth.
 Jesus, Lord, at thy birth.

JINGLE BELLS

Dashing through the
 snow, in a one-horse
 open sleigh,
 Over the fields we go,
 laughing all the way.
 Bells on bob-tails ring,
 making spirits bright,
 What fun it is to ride
 and sing a sleighing song
 tonight.
 Chorus
 Jingle bells, jingle bells,
 jingle all the way!
 O what fun it is to ride in

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

bank and we got upst
 (Chorus)
 A day or two ago, the
 story I must tell
 I went out on the snow,
 and on my back I fell;
 A gent was riding by, in
 a one-horse open sleigh
 He laughed as there I
 sprawling lie but quickly
 drove away
 (Chorus)
 Now the ground is
 white, go it while you're

young
 Take the girls tonight,
 and sing this sleighing
 song;
 Just get a bob-tailed
 bay, two-forty as his
 speed
 Hitch him to an open
 sleigh and crack! you'll
 take the lead
 (Chorus)



OH CHRISTMAS TREE

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

mas tree,
 How are thy leaves so verdant!
 O Christmas tree, O Christmas tree,
 Much pleasure doth thou bring me!
 O Christmas tree, O Christmas tree,
 Much pleasure doth thou bring me!
 For every year the Christmas

tree,
 Brings to us all both joy and glee.
 O Christmas tree, O Christmas tree,
 Much pleasure doth thou bring me!
 O Christmas tree, O Christmas tree,
 Thy candles shine out brightly!
 O Christmas tree, O Christ-

mas tree,
 Thy candles shine out brightly!
 Each bough doth hold its tiny light,
 That makes each toy to sparkle bright.
 O Christmas tree, O Christmas tree,
 Thy candles shine out brightly!

WHITE CHRISTMAS

I'm dreaming of a white Christmas
 Just like the ones I used to know
 Where the treetops glisten,
 and children listen
 To hear sleigh bells in the snow
 I'm dreaming of a white Christmas
 With every Christmas card
 I write

May your days be merry and bright
 And may all your Christmases be white
 I'm dreaming of a white Christmas
 With every Christmas card
 I write
 May your days be merry and bright
 And may all your Christmases be white

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.

*We want to Thank all our Customers for their support over the past 30 years.
 From everyone at DK Ford have a Safe & Happy Holiday Season!*

DK FORD SALES LTD.
 LEDUC 986-2929

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 Service

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

All the Best... and then some!

Wishing you the brightest joy, the warmest cheer and the greatest happiness this Christmas season. As we wrap up our year, we'd just like to say thanks to all of the friendly folks and loyal customers who have made it such a success. Being a part of this community is a gift we value beyond measure, and we really appreciate everyone we know here.

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

WHITE CHOCOLATE DIPPED PEPPERMINT CHOCOLATE COOKIES

Such a delicious flavor combination! You get decadent chocolate cookies mixed with the real peppermint flavor, and they're finished with a layer of sweet and creamy white chocolate. So good that they'll likely become a new holiday tradition!

Prep 35 minutes
Cook 32 minutes
Ready in: 1 hour 30 minutes

Ingredients
1 2/3 cups (237g) all-purpose flour (scoop and level to measure)
1 cup (98g) unsweetened



cocoa powder (scoop and level to measure)
1 tsp baking soda
1/2 tsp salt
1 cup (226g) unsalted butter, softened about half-way (it should be fairly firm still)
1 1/4 cups (250g) granulated sugar
3/4 cup (160g) packed light brown sugar
2 large eggs
2 tsp vanilla extract
1 tsp peppermint extract
16 oz. white chocolate,

broken or chopped
1/4 cup (approx) finely crushed peppermint bits (I used the King Leo ones)

Instructions

Preheat oven to 350 degrees. Line baking sheets with silicone liners or parchment paper.

In a medium mixing bowl whisk together flour, cocoa powder, baking soda and salt for 20 seconds. Set aside.

Continued on Page 23

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

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

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
Midwest Propane Ltd.

Thorsby, AB 789-0005

White Chocolate Dipped Peppermint Chocolate Cookies

Continued from Page 22

In the bowl of an electric stand mixer fitted with the paddle attachment cream together butter, granulated sugar and brown sugar until well combined.

Mix in eggs one at a time then blend in vanilla extract and peppermint extract.

With mixer set on low speed slowly add in flour mixture and mix just until combined.

Scoop dough out by a rounded tablespoon (about 25 grams each) and shape into balls (if dough is sticky you can chill as needed but mine wasn't sticky at all).

Space on cookies sheets 2-inches apart. Flatten cookies slightly.

Bake one sheet at a time in preheated oven about 8 minutes (cookies

should appear slightly under-baked).

Let cool on baking sheet several minutes then transfer to a wire rack to cool 5 minutes then transfer to an airtight container to fully cool.

Once cookies are cool, melt white chocolate in a microwave safe bowl on 50% power in 30 second increments, stirring between intervals until melted and smooth.

Dip half of each cookie in white chocolate then transfer to parchment paper and sprinkle with peppermint bits. Chill to let chocolate set about 10 minutes.

Store cookies in an airtight container.



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Leduc, AB T9E 7E2 www.leducfloorcovering.ca

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

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

SPICED EGGNOG SCONES RECIPE

This Spiced Eggnog Scones recipe is perfect for enjoying during the Christmas season with a cup of coffee or tea. Not only is eggnog baked right inside of this holiday scone, but the top has a delicious eggnog drizzle. So good!

Ingredients

EGGNOG SCONES:
2 1/4 cups flour

1/2 tsp salt
3/4 tsp cinnamon
3/4 tsp nutmeg
1 1/2 tsp baking powder
1/3 cup sugar
1 stick cold butter, cut into small cubes
1 cup eggnog
1 egg, lightly beaten
1/4 cup sour cream
1/2 tsp vanilla
EGGNOG GLAZE:

1 cup powdered sugar
2-3 tbsps eggnog
1/2 tsp vanilla
Cinnamon, for dusting

Instructions
SCONES:
Preheat the oven to 400°F. In a large mixing bowl, combine the flour, salt, cinnamon, nutmeg, baking powder, and sugar. Add the cubes of butter to the dry ingredients and cut in the butter with two butter knives, your hands, or a pastry cutter until only pea-sized pieces of butter remain. In a separate bowl combine the eggnog, egg, sour cream, and vanilla. Whisk together with a fork, and pour the wet ingredients mixture over the dry ingredients and mix with spatula or spoon until most of the way combined, then use your hands to knead the dough a few times to finish mixing it.

Transfer the dough to a baking sheet lined with a silicone

baking mat or parchment paper and shape the dough into a circle about 1 inch thick.

Cut the dough into 6 or 8 triangles and pull them back from each other on the baking sheet to give them room to rise as they bake. Bake for 20-25 minutes.

Allow them to cool before adding the glaze.

GLAZE:

In a small bowl, mix together the powdered sugar, eggnog, and vanilla until smooth. Drizzle generously over the scones. Dust with cinnamon. Store the scones in an airtight container.



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

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

WITH OUR GRATITUDE

Its Been Our Pleasure Serving You!
Happy Holidays and many thanks for your kind patronage this past year.

From The Team at
Fountain Tire
Drayton Valley
780.542.4001

POPCORN BARS



Popcorn Bars make the fun, crispy, and colorful movie night snacks that are so easy to assemble! All of your favorite childhood foods are combined into one fan-

tastic, handheld treat that you can make for any occasion!

Prep Time 10 minutes mins
Total Time 10 minutes mins

Ingredients

- 10 cups freshly popped popcorn white or yellow
- 12 ounces marshmallows
- 1/2 cup salted butter
- 1 1/2 cups M&Ms divided
- 1 cup sour gummy candies i.e. Sour Patch Kids

Instructions

- Grease a 9x13 baking pan.
- Add the popcorn to a large mixing bowl.
- Add butter and marshmallows to a saucepan over medium heat. Heat, stirring frequently, until just about completely melted.
- Pour marshmallow mixture into the popcorn and gently stir until well-coated.
- Fold in 1 cup M&M candies and sour gummies until well combined.

Spoon into into prepared baking pan. With a wooden spoon or greased hands, gently press candy into popcorn mixture.

Allow to cool (takes about an hour or two but you can speed up the process by refrigerating).
Cut into bars and enjoy!

EGGNOG MARTINI

This Eggnog Martini is a beautifully festive cocktail that's the perfect balance of sweetness and spice. The addition of Amaretto liqueur takes the flavor in this delicious drink to the next level.

Prep Time 5 minutes mins
Total Time 5 minutes mins

Ingredients

- 3 ounces eggnog use the best quality possible
- 1 ounce vodka

- 3/4 ounce Amaretto
- Ice
- Cinnamon and/or Cinnamon Sugar For Rim
- Light Corn Syrup or Caramel Sauce For Rim
- Optional Cinnamon or Nutmeg To sprinkle on for garnish
- Optional Cinnamon Sticks For garnish

Instructions

Sprinkle some cinnamon or

cinnamon sugar mixture onto a plate and set aside. Add a circle of corn syrup or caramel sauce to a small plate, then dip the rim of the glass into it. Take care not to apply too much or it will drip down the glass - though a little drip can look lovely. Next dip the syrup rimmed glass into either the cinnamon or cinnamon sugar mixture to create a rim. You may need to dip a few times to cover the syrup. Set prepared glass aside.

Fill a cocktail shaker with ice. Add the eggnog, vodka and amaretto. Shake to mix cocktail. Strain into the prepared glass. If desired sprinkle with cinnamon or nutmeg and add a cinnamon stick for presentation.



*Hope It's Merry,
Magical &
Mesmerizing!*

Thank you for adding so much sparkle to our year with your visits. Friends like you are simply spectacular!

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

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

ORANGE CRANBERRY COOKIES



Orange Cranberry Cookies are deliciously packed full of flavor. Simple, and made in 30 minutes, these picture perfect cookies are sure to be a hit for any occasion.

Prep Time 15 minutes mins

Cook Time 15 minutes mins

Total Time 30 minutes mins

Ingredients

- 1 1/2 cup salted butter
- 1 cup granulated sugar
- 1/2 teaspoon almond extract
- 2 1/2 cups flour
- 2 tablespoons cornstarch
- 2 tablespoons orange zest
- 1 cup dried cranberries finely chopped
- 2 ounces white chocolate melted

Instructions

Preheat the oven to 325 degrees. Prepare baking sheets with silicone baking mats or parchment paper.

Cream together the butter and sugar. Mix in the almond extract.

In a separate bowl, whisk together the flour and cornstarch. Add the flour mixture to the butter mixture and blend until incorporated. Mix in the orange zest and dried cranberries.

Onto a well-floured surface, roll the dough out to about a 1/4 inch thick. Cut out the cookies with a 2.5 inch cookie cutter.

Place the cookies on cookie sheets lined with parchment paper. These cookies can spread a bit when baking so leave some space between each one on the cookie sheet.

Bake the cookies at 325 degrees for 12 minutes, or until the edges

just barely start to turn golden.

When the cookies have cooled completely, use a fork to drizzle the white chocolate over them.



Wishing You a Whole Lot of Happy

As the holiday season shifts into gear, we'd like to wish our customers and friends here the very best. Folks like you are the key to our success, and we thank you for your trust and confidence.

Merry Christmas, and we hope to see you again in the new year!

Coast Auto Drayton Valley CDJR

DRAYTON VALLEY CHRYSLER DODGE JEEP RAM

Drayton Valley 542-4488

Merry Christmas

At this holy time of year and always, we hope His blessings surround you and bring you peace.

Thank you for being such an important part of our year. For your support and friendship, we feel blessed and grateful.

Merry Christmas!
from Management & Staff of

Buck Creek Oilfield Services Ltd.
621-1828

HOT CHOCOLATE MARSHMALLOW TOPPER



Dipped in chocolate and covered in candy canes, these Hot Chocolate Marshmallow Toppers are the perfect finishing touch for a mug of hot cocoa.

Prep Time 15 minutes mins

Cook Time 3 minutes mins

Total Time 1 hour hr 8 minutes mins

Ingredients

- 3/4 cup cornstarch
- 3/4 cup powdered sugar
- 1 tablespoon butter room temperature
- 12 ounces mini marshmallows
- 6 ounces chocolate melts or almond bark
- 1/4 cup crushed candy canes

Instructions

In a small mixing bowl, whisk together the cornstarch and powdered sugar.

Place half the sugar mixture into a sifter and sprinkle it over a sheet pan, making sure to coat the entire pan.

Grease a large microwave-safe bowl with the butter, then add in the marshmallows. Microwave on high for 1-2 minutes, making sure to stir every 30 seconds until they are melted.

Pour the marshmal-

lows onto the prepared sheet pan. Sprinkle the top with half of the remaining sugar mixture. Rub your hands with the sugar mixture and press the marshmallow out flat in an even layer about 1/4 inch thick. Anywhere that becomes sticky, just sprinkle it with the sugar mixture.

Allow the marshmallow to set for 30 minutes.

Dip your circle cookie cutter into the sugar mixture and cut out as many circles from the marshmallows as you can fit. Using a pastry brush, dust the sugar mixture off the marshmallows and set them to the side.

Melt your chocolate according to the directions on the packaging.

Drizzle the tops of the marshmallow circles with

the chocolate. Sprinkle the crushed candy cane over the top of the chocolate. Allow the chocolate to set for 20 minutes. Break the chocolate from the sides of the marshmallows.

Place a marshmallow into your favorite cup of hot chocolate and enjoy!

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 2023 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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7329 TWP. RD. 505 Drayton Valley

Come see us at our new facility!



Have A Vintage Season!

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



Drayton Valley
Auto Parts

NAPA AUTO PARTS

Drayton Valley, AB
542-6881

PEPPERMINT OREO BARK

This easy no bake Peppermint Oreo Bark is a delicious and easy treat to make for last minute parties.

Prep Time 15 minutes
Total Time 15 minutes

Ingredients

1 - 10 ounce package Oreo Thins (35-40 cookies)

2 - 10 ounce bags white chocolate melting wafers

1 - 10 ounce bag chocolate melting wafers

1/4 cup peppermint bits

Instructions

Line an 11x15 sheet pan with foil.

Place 2 1/2 cups white chocolate melts and 1 cup dark chocolate melting wafers in two separate bowls and melt each bowl according to the package directions

Dip the bottoms of the cookies in the melted white chocolate and lay them flat on the foil lined tray. Continue until all the cookies are laying flat and side by side.

Spread the rest of the white chocolate over the top of the cookies using a flat spatula.

Drop the melted dark chocolate by spoonfuls

over the top. Swirl gently until you get the pattern you like.

Sprinkle with peppermint bits and let set.

Use a large knife to cut the chocolate bark into pieces. Store in a sealed container.



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

'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 2024. 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

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

NO BAKE CHRISTMAS WREATH COOKIES

Prep Time 45 minutes mins

Total Time 55 minutes mins

Ingredients

1 package Keebler Fudge Striped Cookies other brands will work fine

3 12 ounce packages of different color candy melts red, green and white

Instructions

Start by lining a baking sheet with parchment paper. Set this aside and have your toppings out and ready to assemble. Make 8 bows out of the licorice strands.

In a small microwave safe bowl, add 1 1/2 cups of one color candy melt. Heat the candy melts according to the package, stir them together and make sure the

melts are smooth.

Grab a fudge striped cookie and drop the cookie top side down into the melted candy melts. Using a fork, flip the cookie over in the chocolate so the whole cookie is covered with chocolate. Pick the cookie up out of the chocolate with a fork and let the excess chocolate drip off the cookie. Make sure the top of the cookie is smooth.

Place the cookie on the parchment lined baking tray and decorate the cookie while the chocolate is still warm. Scroll further up in the recipe to see how to decorate each specific design, with photos. Repeat steps 1-3 for each color of candy melts you use. When you're finished decorating, let the cookies sit and cool

completely so the candy melts harden. You can put the cookies in the fridge for 10 minutes if you need them to cool faster. Serve and enjoy!



with appreciation
at the Holiday Season from

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Residential / Commercial



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6051 - 47 Street Leduc, AB
www.leducoverheaddoor.com




**ROLLING OUT
OUR BEST WISHES
FOR A HAPPY HOLIDAY**

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

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

With Our Thanks,

Merry Christmas
From **Fountain Tire**

Fountain Tire

Leduc, AB 980-0000

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

JACK FROST COCKTAIL

You'll love the icy blue color, snowflake-dusted rim and refreshing combination of pineapple and coconut in this easy Jack Frost Cocktail.

Prep Time 5 minutes mins
Total Time 5 minutes mins

Equipment

Blender

Ingredients

- 1.5 cups ice
 - 2 ounces light rum I used Bacardi
 - 2 ounces Blue Curacao
 - 4 ounces pineapple juice
- get a no sugar added version

- 1/4 cup cream of coconut I used Coco Lopez
- shredded coconut (unsweetened) for garnish
- corn syrup for garnish

Instructions

Sprinkle some shredded coconut into a shallow bowl or plate and set aside.

In another bowl or plate add some corn syrup. Dip your serving glass in the corn syrup being careful not to apply too much so that it drips down the glass.

Next dip the corn syrup rimmed glass into the shredded coconut. You may need to dip certain areas a few times to make sure it sticks and is even. Repeat with your second glass and set aside.

Add ice to the base of the blender.

Next add the rum, Blue Curacao, pineapple juice, and cream of coconut to the blender.

Blend until the mixture has reached a slushy consistency, add more ice if necessary.

Divide the mixture into your prepared serving glasses being careful not to disturb the rim you created with the coconut. Serve and enjoy immediately!



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



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

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 The Black Ink Family.

BLACK INK OILFIELD MECHANICAL

780-987-4924

GINGERBREAD CHEESECAKE

Celebrate the holidays with a sweetly spiced dessert that's simple to make. Gingerbread Cheesecake is the ultimate crowd pleaser.

Prep Time 20 minutes mins

Cook Time 1 hour hr

Total Time 8 hours hrs 20 minutes mins

For the crust:

2 cups gingersnap cookie crumbs approximately 12 ounces whole cookies

1/4 cup granulated sugar

5 tablespoons butter melted

1/8 teaspoon kosher salt

For the filling:

4 8-ounce blocks cream cheese room temperature

1 1/4 cups granulated sugar

1 teaspoon vanilla extract

4 large eggs

1/4 cup unsulfured molasses

1 1/2 teaspoons ground ginger

1 1/2 teaspoons ground cinnamon

1 teaspoon ground nutmeg

1/4 teaspoon ground cloves

1/8 teaspoon kosher salt

1 teaspoon balsamic vinegar

For the glaze

1 cup sour cream

1/2 cup powdered sugar

1 teaspoon vanilla extract

Instructions

Preheat oven to 350 degrees.

In a large bowl, mix together the cookie crumbs, sugar, butter and salt until clumps begin to form.

Press the crumb mixture into a springform pan firmly and evenly across the bottom and halfway up the sides.

Transfer the crust to the oven and bake until set, approximately 10 minutes.

Transfer pan to a wire rack and cool completely.

Wrap the bottom and sides of the pan with foil.

Reduce the oven to 325 degrees.

Add the cream cheese to a large bowl and beat with an electric mixer until fluffy, approximately 2-3 minutes.

Beat in the sugar and vanilla scraping down the sides of the bowl, as needed.

Add the eggs to the cream cheese mixture one at a time, beating well after each addition.

Beat in the molasses, ginger, cinnamon, nutmeg, cloves, salt and vinegar until combined.

Pour the filling into the crust and set in a deep baking pan.

Transfer the baking pan to the oven and fill with water. Bake for 60-65 minutes or until set but still wobbly in the center.

Remove the cheesecake from the oven and cool on a wire rack. Transfer to the

refrigerator and chill for 8 hours or overnight.

Whisk the sour cream, powdered sugar and vanilla together until smooth. Spread the mixture over the top of the cheesecake and return to the refrigerator for 30 minutes.

Decorate the cheesecake with gingerbread men, if desired. Or sprinkle with freshly grated nutmeg.

Serve chilled.


MERRY CHRISTMAS
 AND HAPPY NEW YEAR

**Wishing you and your family health and happiness
 this Christmas Season and all the best in 2024!**

**From the management and staff at
 Blue Falls Manufacturing**

Thorsby, AB 780-789-2626 arcticspas.ca

EGGNOG SNICKERDOODLES

Classic snickerdoodle cookies with a holiday twist--the flavors of eggnog and nutmeg!

Prep Time 10 minutes

Cook Time 10 minutes

Total Time 20 minutes

Ingredients

1 cup butter, softened

2 1/3 cups sugar, di-

vided

1 egg

1 teaspoon vanilla or rum extract

1 cup eggnog

4 1/2 cups flour

1 teaspoon baking soda

1 teaspoon salt

1 teaspoon cream of tartar

1/2 teaspoon ground nutmeg

Instructions

Preheat oven to 350 degrees.

In a large bowl, cream together the butter and 2 cups sugar until light and fluffy. Beat in the egg and vanilla.

In a large bowl, sift together the flour, cream of tartar, baking soda and salt.

Add the flour mixture to the creamed mixture, alternately with the eggnog. The dough will be thick and slightly sticky.

Mix together 1/3 cup sugar and 1/2 teaspoon ground nutmeg in a small bowl.

Shape the dough into

rounded tablespoons; roll in sugar and nutmeg mixture. Place 2 inches apart on ungreased baking sheets and bake for 8-10 minutes, or until cookies are just set and starting to crack.



REJOICE!
 May the light of our Savior's love guide your path at Christmas and always.
 Thank you for including us in your travels this year.
 Merry Christmas from Brad at
B.W. EAVESTROUGHING
 780-699-1880



That Christmas Feeling

It's in the air and all around,
 from the lights up high to the snow on the ground;

A spirit of joy and goodwill too,
 and a feeling of gratitude for each one of you.

*Merry Christmas, and thank
 you for another great year!*

Seasons Greetings from the staff at
G & N CONTRACTING

Thorsby, AB

789-2210

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

EASY NO BAKE GINGERBREAD TRUFFLES RECIPE

This easy gingerbread truffles recipe is a great way to switch up flavors!

Prep Time: 30 minutes minutes

Freezing Time: 30 minutes minutes

Total Time: 1 hour hour

Ingredients

8 oz softened Cream Cheese

8 oz Ginger Snap Cookies

12 oz White Chocolate Chips

or Candy Melts

Gingerbread Decorations or additional crushed gingersnaps for decoration

Instructions

Line cutting board or cookie sheet with parchment paper.

Finely Crush ginger snaps in food processor or high-powered blender

Add cream cheese and pulse until combined.

Form into 3/4 balls and place on prepared sheet.

Place in freezer for 30 minutes.

Melt chocolate chips by microwaving for 60 seconds then stirring and repeating until melted and smooth.

Spear each truffle with a

toothpick and Use toothpick to dip in chocolate, twirling to coat completely. Gently tap off excess.

Return to prepared sheet

Immediately remove toothpick and cover hole with gingerbread decoration (or additional crushed gingersnaps).

MERRY CHRISTMAS!
AND A HAPPY NEW YEAR!

ARRGO WISHES YOU A MERRY CHRISTMAS AND A HAPPY NEW YEAR!

MAY YOUR DAYS BE FILLED WITH JOY, YOUR HEART WITH LOVE, AND YOUR HOME WITH LAUGHTER THIS HOLIDAY SEASON. WE'RE GRATEFUL FOR YOUR CONTINUED SUPPORT, AND WE LOOK FORWARD TO SERVING YOU IN THE COMING YEAR.

CELEBRATE THE SEASON WITH ARRG0 - YOUR TRUSTED PARTNER FOR ALL YOUR RHODIOLA NEEDS.

WISHING YOU A CHRISTMAS THAT'S MERRY AND BRIGHT

ARRGO
Alberta Rhodiola Homeowners Organization

THORSBY, AB 780-787-3301
[HTTPS://ARRGO.CA](https://arrgo.ca)

Tidings of Comfort & Peace

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

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

from the Staff at

SERENITY FUNERAL SERVICE

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

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**

CUTE CHRISTMAS APPETIZERS

If you are looking for cute Christmas appetizers, these adorable little Christmas trees are perfect. Quick and easy to make with simple ingredients.

Prep Time 20 minutes mins

Total Time 20 minutes mins

Servings 12 trees

Equipment

Toothpicks

Small star shaped cookie cutters

Ingredients

8 ounces wheat bread
6 slices colby jack cheese 1/4" thick

28 slices summer sausage 1/4" thick

6 cherry tomatoes halved
12 leaves butter lettuce

Instructions

Cut six slices of colby cheese and 12 slices of summer sausage, each about 1/4 inch thick.

Use star shaped cookie cutters to cut out 24 stars out of

your bread slices - 12 large, 12 medium sized. Make sure to press down firmly to get a nicely cut edge for each star shape.

Next, cut 36 stars from the cheese slices - 12 large, 12 medium and 12 small.

Cut 36 stars from the summer sausage slices - 12 large, 12 medium and 12 small.

Slice the cherry tomatoes in half and dab the cut side on a paper towel to soak up the excess juice from the tomatoes.

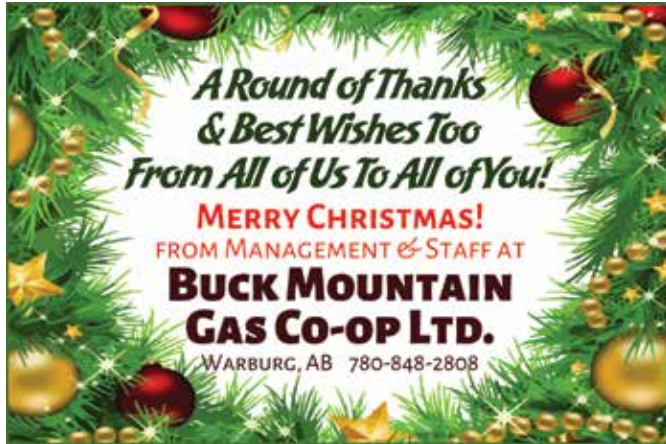
Cut 12 stars out of the butter lettuce. Alternatively you can tear 12 small pieces of lettuce if you don't want to mess with using the cookie cutter for this part.

Place all of the star shaped cut outs into the refrigerator for about 10 minutes before assembly as the ingredients tend to get warm and wilted while they are sitting on the counter.

Assemble the appetizers by placing the cherry tomato cut side down and inserting a toothpick into the center. Carefully layer all the ingredients horizontally on the toothpick in

this order: Large sausage star, large cheese star, large bread star, large lettuce, medium sausage star, medium cheese star, medium bread star, then top the toothpick with the smallest cheese star vertically. Make sure to carefully place each of the pieces on the toothpick to avoid tearing and lightly stack each layer, taking care to not compress the layers.

Arrange the finished appetizers on a serving tray and if you have additional star cutouts of any of the ingredients, decorate your plate with them for a festive look!




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



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

CORNBREAD STUFFING

Cornbread Stuffing combines cubes of slightly sweet cornbread with the classic stuffing ingredients and are baked to perfection for you to enjoy at your holiday feasts!

Prep Time 10 minutes

Cook Time 20 minutes

Total Time 30 minutes

Ingredients

6-8 cups dried cornbread cubes* approximately an 8x8 pan of cornbread

6-8 cups dried french bread cubes* approximately 1 loaf of crusty French bread

1/2 cup butter salted or unsalted depending on taste
1 medium yellow onion diced

4 ribs celery diced
4-5 cups low sodium chicken broth regular chicken broth or turkey broth can also be used

1/2 teaspoons dried thyme
1/2 teaspoons dried basil
1/2 cup fresh parsley chopped

1 tablespoon fresh rosemary chopped
3/4 teaspoon salt more or less to taste

1/2 teaspoon pepper more or less to taste

Instructions

Before making stuffing, make sure your bread has been dried. See notes below for instructions if needed.

Preheat the oven to 350°F.

Place a large skillet on the stove over medium heat, and add the butter. Once the butter melts, add the diced onion and celery. Cook them down until soft and somewhat translucent.

Add basil, thyme, fresh rosemary, parsley salt and pepper and stir to combine.

Add the chicken broth and let this come to a simmer.

Place the dried cornbread and french bread cubes in a large mixing bowl. Slowly ladle spoonfuls of the hot chicken broth on top of the bread. Gently toss the bread in between spoonfuls to coat the bread. Continue adding until all the bread cubes have been coated and are moist, but do not add too much. You want everything moist, not

soaking wet. It's okay if you don't use all of the broth.

Transfer stuffing mixture to a 9x13 baking dish that has greased with oil or butter. Bake or 20-25 minutes or until the stuffing starts to turn a light golden brown. Remove from oven and let cool for 5-10 minutes prior to serving.



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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NAPA AUTO PARTS

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May happiness and good fortune surround you at Christmastime and all year!

Thank you for bringing so much warmth and joy to our year. We appreciate you!

Merry Christmas & Happy Holidays from

JAW'S Backhoe Service Ltd.

Warburg, AB

898-2512

EGGNOG FRENCH TOAST

This easy Egg Nog French Toast is a festive breakfast for the holiday season. Quick and delicious to make, your friends and family will love this for breakfast or brunch.

Prep Time 5 minutes mins
Cook Time 20 minutes mins
Total Time 25 minutes mins

Ingredients

- 5 eggs
- 1 2/3 cups eggnog
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon nutmeg
- pinch salt
- 6 thick slices of brioche bread approximately 1" thick
- 1 tablespoon butter additional butter for pan if desired
- syruup if desired

Instructions

Place eggs, eggnog, vanilla

extract, nutmeg, cinnamon and salt into a large bowl and whisk until well combined.

Place approximately 1-2 teaspoons of butter into a medium size skillet and heat over medium heat. Once skillet is hot, dip one piece of brioche bread into the egg and milk mixture, let extra liquid drip back into the bowl, then transfer to prepared pan.

Bake until golden on each side, approximately 2-3 minutes each. Repeat with remaining slices of bread, adding more butter to the pan as needed. Serve hot with butter, syruup and berries.



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



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

CHRISTMAS WHITE CHOCOLATE-DIPPED SUGAR WAFERS

Looking for a fun and easy Christmas treat to make for your holiday festivities? Give these Christmas White Chocolate-Dipped Sugar Wafers a try! They're an easy, adorable, kid-friendly, crowd-pleasing festive treat that can even be made last minute if need be. Adored by both kids and grown-ups alike, a platter of these beauties will disappear in a flash.

prep time: 20M cook time: total

time: 20 M

ingredients:

2 (8 oz. or 9 oz.) packages sugar wafer cookies

1 (1 lb.) package white candy melts or 1 (24 oz.) package white bark coating

1 T. shortening

Assorted red, green, & white sprinkles (I especially love the combination of red and green confetti sprinkles with white non-pa-

reils)

instructions:

Melt candy melts or bark coating and shortening together in the microwave per package directions (typically in 30 second intervals, stirring in between).

Dip 3/4 of a sugar wafer cookie in the candy coating, letting excess coating drip off back into the container. Immediately sprinkle with

sprinkles, as desired.

Place on wax paper and let stand for coating to set up.

Repeat with remaining sugar wafers.

Store in an airtight container for up to two weeks.

COQUITO

Coquito is a classic rum drink that has a sweet and creamy coconut base with a dash of those familiar holiday spices.

Prep Time 5 minutes mins

Total Time 2 hours hrs 5 minutes mins

Equipment

Blender

Ingredients

12 ounces Evaporated Milk

15 ounces Cream Of Coconut

Coco Lopez is recommended

14 ounces Sweetened Condensed Milk

2 Egg Yolks use pasteurized egg yolks for safety if desired

1 cup White Rum

1 teaspoon Vanilla Extract

1 teaspoon Ground Cinnamon

1/4 teaspoon Ground Nutmeg

Cinnamon Sticks and Star Anise optional for garnish

Instructions

Add the evaporated milk, coconut cream, condensed milk, egg yolks, vanilla, rum, cinnamon and nutmeg to a blender.

Blend on medium speed for about 1 minute.

Decant to an airtight container and store in the refrigerator for about 2 hours (or more) for the flavors to come together.

Serve with a stick of cinnamon, star anise and a dusting of cinnamon on top.



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

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

CANDIED YAMS



Quick and easy to make, these Candied Yams are made with canned sweet potatoes and topped with marshmallows. Dessert or side dish, you be the judge, they are delicious either way!

Prep Time 5 minutes

Cook Time 20 minutes

Total Time 25 minutes

minutes

Ingredients

40 ounces canned sweet potatoes drained

1/2 cup butter salted or unsalted, cut into pieces

2/3 cup brown sugar dark or light

1/4 teaspoon cinnamon pinch of salt optional

1/2 cup chopped pecans walnuts can also be used, or nuts can be left out all

together

2 cups miniature marshmallows feel free to use more if desired

Instructions

Preheat oven to 400 degrees F. Spray a 9x13 inch pan with non-stick cooking spray, or grease with butter.

In a small bowl, combine brown sugar and cinnamon. If adding salt, that can be added here as well. Mix well then set aside.

Pour drained yams/sweet potatoes into prepared baking dish. Spread them out so that they are evenly distributed in the pan.

Place small pieces of butter on top of the sweet potatoes, covering as many areas of the sweet potatoes as possible.

Sprinkle brown sugar mixture evenly over sweet potatoes and butter. Then sprinkle chopped pecans over brown sugar mixture.

Place pan in the center of the oven and bake for approximately 10 minutes. Remove pan from the oven and carefully sprinkle marshmallows over the top of the sweet potatoes, then return pan to the oven.

Bake for an additional 10-15 minutes, or until the brown sugar and butter mixture is bubbling and the marshmallows have reached your desired level of golden brown. Remove from oven and allow to cool for a few minutes prior to serving.

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



APPLE CRANBERRY SAUCE



A flavorful balance of sweet and tart, with a hints of cinnamon and orange, even those who swear they don't like cranberry sauce find they enjoy this tasty recipe.

Prep Time 10 minutes mins

Cook Time 30 minutes mins

Total Time 40 minutes mins

- Ingredients**
- 1 12 ounce bag of fresh cranberries
 - 2 medium apples peeled, cored and diced small
 - 1 cup brown sugar
 - 1 cup apple cider NOT apple cider vinegar
 - 1/2 cup fresh orange juice
 - 2 cinnamon sticks
 - 1/2 teaspoon allspice
 - zest from 1 orange

Instructions

Place all the ingredients in a large pan and cook over medium heat, stirring often.

Use the back of a spoon and press when the cranberries have cooked for about 10 minutes. Start pressing them to the side of the pan to pop them open to cook down. Continue cooking on a low simmer until the sauce starts to thicken. Remove from stove and allow to cool, then place in an airtight container and chill in refrigerator for at least 30 minutes prior to servings. Sauce will continue to thicken as it cools.

Remove the cinnamon sticks before serving.



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

www.insulationsnakes.com

Toll Free 1-888-696-2567

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

EGGNOG CHEESECAKE WITH GINGERBREAD COOKIE CRUST AND EGGNOG WHIPPED CREAM

Prep Time: 25 minutes mins Refrigeration Time 12 hours hrs minutes mins
Cook Time: 1 hour hr Total Time: 13 hours hrs 25 minutes mins
Creamy, silky smooth, and tastes just like eggnog! This

delicious Eggnog Cheesecake with Gingerbread Cookie Crust and Eggnog Whipped Cream is the perfect dessert for Christmas. SO GOOD!

Ingredients

Crust

2-3 cups gingerbread cookies
1½ Tablespoons granulated sugar
2¼ Tablespoons salted butter melted

Cheesecake

4 cups cream cheese room temperature
1 cups granulated sugar
teaspoon salt
1 teaspoon nutmeg
5 large eggs room temperature

Wishing our customers a

Merry Christmas

and Happy New Year

from the Staff at

Polack Bros.
Competition
CHEVROLET



Stony Plain, AB
(780) 963-6121

Continued on Page 41



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



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

Eggnog Cheesecake with Gingerbread Cookie Crust and Eggnog Whipped Cream

Continued from Page 40

2 egg yolks room temperature

½ cup eggnog
1 Tablespoon bourbon concentrate* or vanilla

Eggnog Whip Cream
1 cup heavy cream
2 teaspoons eggnog
1 Tablespoon powdered sugar
Pinch ground nutmeg optional

Instructions
Crust

Spray a 10-inch round cake pan with cooking spray. Set aside.

Heat the oven to 325 degrees F.

Place cookies in the bowl of a food processor.

Process to fine crumbs.

Pour into a small bowl.

Add sugar and butter.

Mix well.

Press into bottom of prepared pan.

Cheesecake

With an electric mixer, beat cream cheese, sugar, and salt until smooth, about 1 minute.

Add nutmeg and bourbon (or vanilla).

In a separate bowl, whisk the eggs.

Add eggs to cream cheese mixture in 4 additions, beat well after each.

Stir in eggnog.

Pour over prepared crust.

Place in a large sheet cake pan or roasting pan.

Place on oven rack.

Fill sheet cake pan with boiling water half way up the side of the cake pan.

Bake for 45-50 minutes.

Turn the oven off, leaving the cheesecake in the oven until completely set, about 10-15 minutes.

Remove from oven.

Remove cheesecake from water bath.

Allow to cool completely at room temperature, about 8 hours.

Cover and place in refrigerator overnight.

The next morning, turn out cheesecake.

Eggnog Whip Cream

In a medium bowl, combine cream, eggnog, nut-

meg, and sugar.

Beat to medium stiff peaks.

Pipe onto top of cold cheesecake.



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

CROCKPOT HOT CHOCOLATE



This incredibly easy crockpot hot chocolate recipe is perfect for holiday parties, potlucks, or just an evening at home watching

Christmas movies.
Prep Time 5 minutes mins
Cook Time 2 hours hrs
Total Time 2 hours hrs 5 minutes mins

Equipment
Crockpot


Ingredients
1 1/2 cups semi-sweet chocolate chips
1/4 cups unsweetened cocoa powder
1/3 cups granulated sugar

pinch salt
1 teaspoon vanilla extract
1 cup heavy cream can also use heavy whipping cream
6 cups whole milk
2 cups mini marshmallows optional

Instructions
Combine all ingredients, except the marshmallows, in a crockpot and stir to combine. The cocoa powder often takes some work to

mix in.
Cover the slow cooker and cook for 2 hours on low, occasionally giving it a vigorous stir to make sure that all ingredients are melting and combining
A few minutes prior to serving add the marshmallows, giving them a chance to melt a bit. Serve with a variety of toppings. Sip and enjoy!

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

INSTANT POT TURKEY BREAST



It's easy to make a delicious turkey breast in your Instant Pot! Quick, juicy and packed full of flavor, your family will love when this delectable turkey is on the Thanksgiving dinner menu.

Prep Time 10 minutes mins
Cook Time 40 minutes mins
Total Time 50 minutes mins

Ingredients
6 to 7 pound turkey breast thawed
2 tablespoons olive oil
2 teaspoons salt
2 teaspoons pepper
2 teaspoons sage ground or rubbed
1 teaspoon garlic powder
Continued on Page 43

Instant Pot Turkey Breast

Continued from Page 42

1 cup turkey broth or stock
chicken broth/stock can be used

Gravy
2 tablespoons butter
2 tablespoons flour
1 tablespoon cream or half and half

Instructions
Combine the salt, pepper, sage, and garlic powder

in a small bowl to create seasoning rub.

Coat the entire turkey breast with olive oil, then rub the seasoning mix over the turkey.

Pour 1 cup of turkey stock or broth into the instant pot, then place trivet into the instant pot.

Place the prepared turkey breast onto the trivet, with the skin side up.

Set the instant pot to cook for 40 minutes* on

high power. When done cooking, allow the pressure to release naturally. Depending on your Instant Pot, this could take anywhere from 10 to 40 minutes, so make sure to factor that into your time. Remove the turkey from the pot and keep covered with foil until ready to serve.

Gravy
Place butter in a small microwave-safe bowl, and

heat until just melted. Add flour to the melted butter and stir until well combined. It will be very thick. Turn on the saute function of the instant pot. Gradually add flour and butter mixture while whisking constantly. Cook for 3-5 minutes. Stir in the cream, then turn off the heat. Whisk occasionally, it will thicken as it cools.

HOT COCOA COOKIES

Prep Time: 30 minutes
Cook Time: 15 minutes
Total Time: 45 minutes


Rich, chocolaty and delicious, these are a perfect cookie for Christmas, or any time of year!

Ingredients

For the cookies
1/2 cup unsalted butter
1 stick
12 oz semi-sweet chocolate
1 1/2 cups flour
1/4 cup unsweetened cocoa powder
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1 1/4 cups brown sugar
3 eggs
1 1/2 teaspoons vanilla extract
25 large marshmallows approximately

For the icing
2 cups powdered sugar
4 tablespoons unsalted butter 1/2 stick, melted
1/4 cup unsweetened cocoa powder
1/4 cup hot water
1/2 teaspoon vanilla extract

Continued on Page 44



Merry CHRISTMAS

from the Staff at
Timberlind Auctions
780-542-7323

Hot Cocoa Cookies

Continued from Page 43

assorted sprinkles

Instructions

Make the cookies

In a medium saucepan (or in a microwave safe bowl, using 50% power), melt the butter and chocolate, stirring frequently. Once melted, set aside to cool slightly.

In a medium bowl, whisk together the flour, cocoa

powder, baking powder and salt.

In the bowl of an electric mixer, beat the sugar, eggs and vanilla on low speed until well combined.

Add the cooled chocolate mixture and blend until just combined.

While mixing, add the flour mixture slowly and blend until just combined.

Scrape down the sides of the bowl, then cover the dough and refrigerate at

least 1 hour. The dough should be firm. If making the dough a day ahead, let sit at room temperature for 30 minutes before shaping.

Preheat oven to 325°F and line 2 baking sheets with parchment paper or a silpat type liner. Use a tablespoon (or a tablespoon sized cookie scoop) to scoop the dough, then roll the dough in your hands to create balls. Arrange the balls about 2 inches apart

on your baking sheets, then flatten slightly.


Bake cookies about 12 minutes.

While the cookies bake, cut the large marshmallows in half (crosswise). When the cookies have baked, remove from oven and press one marshmallow half (cut side down) into the center of each cookie. Return the cookies to the oven and bake another 2-3 minutes. Allow the pan of cookies to cool a few minutes, then transfer cookies to cooling rack.

Prepare cookie icing

Prepare cookie icing by combining all ingredients in a medium bowl and mixing together with a whisk. Place wire cooling rack (with cookies on it) over a baking sheet (to catch any excess icing). Spoon a small amount of icing onto the top of each marshmallow, and use the back of the spoon to spread it a bit. After icing just a couple cookies, top with sprinkles before the icing dries.

Allow icing to set up about 30 minutes before serving.




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



MINI CHOCOLATE THUMBPRINT COOKIES

Total Time: 40 minutes
 These mini chocolate thumbprint cookies are adorable and easy to make. And mini means you can eat more, right? I think so. | pinchofyum.com

- Ingredients**
- 2 sticks + 2 tablespoons of butter, softened
 - 3/4 cup sugar
 - 1/3 cup cocoa powder
 - 2 cups flour
 - 1/2 teaspoon salt
 - 1/2 teaspoon baking soda
 - 1 teaspoon baking powder

- 3 tablespoons cocoa powder
- 1 heaping cup powdered sugar
- 2-3 tablespoons hot water
- 1 teaspoon vanilla
- holiday sprinkles

Instructions

Preheat the oven to 350. Cream the butter and the sugar until smooth. Add the 1/3 cup cocoa powder and mix until incorporated.

In a separate bowl, combine the flour, salt, baking soda, and

baking powder. Add to the butter mixture and mix until just combined. Roll into small balls and make an indent with your thumb in the center of the ball. Bake for 7-9 minutes or until dry looking and lightly cracked on the surface but still very soft. I left mine a little bit underdone so they were softer and fudgier, almost like a brownie.

When they come out of the oven, press the centers down again to make a more defined well for the frosting. Allow to cool.

Whisk the cocoa powder, powdered sugar, hot water, and vanilla. Spoon the frosting into the centers of the cookies and add sprinkles. Allow frosting to set before storing in tins.



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is Thurs. 4:00 pm. Classified ads may be called in to the COMMUNITY VOICE office at (780) 962-9228, emailed to: comvoice@telusplanet.net Ads may also be placed on the web at www.com-voice.com/classified.htm

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Hall, 780-920-3217

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SUDOKU of the week

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

ANSWER:

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

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

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

COMMUNITY EVENTS

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 25 characters or less (including spaces). DEADLINE: 12 noon Friday prior to publication (Thursdays on long weekends).

FARMERS MARKETS

DRAYTON VALLEY: Farmers' Market, Wednesdays starting May 3rd-October 4 from 3:00pm-6:00pm at 5015 Industrial Rd. Special Christmas Market Friday December 8 from 4:00pm-9:00pm at the Mackenzie Centre 4737 45 Ave. dvagsocietyinfo@gmail.com for information. We have facebook, instagram and a website.

EVANSBURG 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

Devon Handmade Arts & Crafts Sale, 2nd Sunday each month, Community Centre 12-4pm. New Vendors Welcome. More info: 780-652-3304

Mulhurst Bay Farmer's Market. Saturday 11-3 @ Community Hall.

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. 3rd Wed of Each Month, Sept - June. For reservations call Audrey 780-963-1782.

CALMAR SENIORS BUS: to West Edmonton Mall - 1st Wed. 9:30AM; Seniors' Birthday Party - every 3rd Wed. 1:30PM; Meetings - every 2nd 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. Please bring a snack for your child.

JAM DANCE & CARDS: 1st Fri, 7PM, Buck Creek. (780) 514-3781
"KIDS OWN WORSHIP" an hour after-school, 1st and 3rd Thursdays each month. Songs, Crafts, Snacks and FUN! No charge. Call All Saints' Anglican Church. (780) 542-5048

MUSICAL JAM SESSIONS: 4th 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 4th 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: 3rd Wed, 7PM, Community Centre. Call (780) 388-3318 for more info.

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

BRETON & DISTRICT AG SOCIETY Regular Meeting 2nd Thurs. at 7:30PM at Hall.

CITIZENS ON PATROL: 2nd 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

DEVON: Paint night, 4th Wednesday of the month, 7-9 pm. Info at artsdevon.org or phone 780-652-3304.

DRAYTON VALLEY BRANCH OF ALBERTA GENEALOGICAL SOCIETY: meets 7PM at Drayton Valley Municipal Library every 3rd 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 1st 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 2nd 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, 1st 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 1st & 3rd Thurs. of the month. Contact Thorsby Public Health Center for appointment. 789-4800.

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





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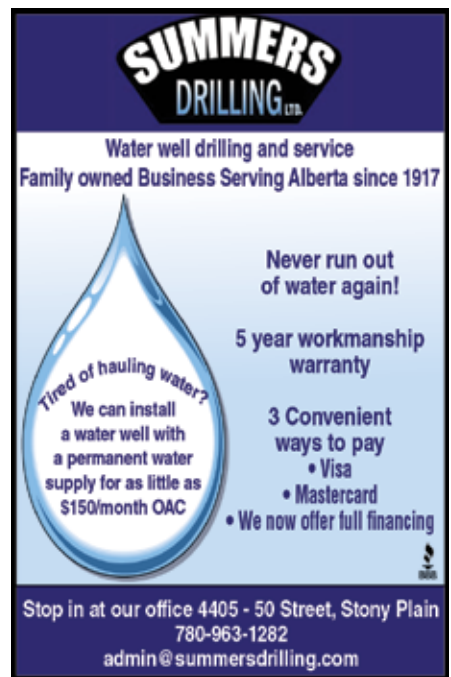
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Here's hoping that you holiday
Leaves you laughing all the way...
And when the holiday is through
May much good cheer remain with you!

Merry Christmas

From Management & Staff
At

Alsike Co-op Gas Bar	696-2487
Calmar Co-op Gas Bar	985-4584
Drayton Valley Co-op Gas Bar	514-5042