



COMMUNITY VOICE

YOUR LOCAL NEWSPAPER

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

December 18, 2024

HAPPY
Holidays

Friends and neighbors like you are what make this community so special. Thanks for your trust in us.

We greatly appreciate your readership, and we hope this holiday delivers everything on your wish list!



TIS THE SEASON TO PRACTICE ROAD SAFETY

Submitted by Alberta RCMP

December is often a month full of celebrations with family and friends. If you're partaking in holiday festivities this season, make sure to plan for a safe ride home.

December 1-7 is National Safe Driving week, and this year focuses on driving under the influence of cannabis. According to MADD Canada, in 2022 nearly a third of Canadians reported using cannabis in the past 30 days, of which

12% of users drove while believing they were impaired.

Last December, Alberta RCMP officers removed 537 drivers from roadways as a result of being impaired. Of those removed, 49 of them were under the influence of drugs or a combination of drugs and alcohol. This December, as part of National Safe Driving Week, we're reminding all Albertans to keep their head out of the clouds. If you have consumed drugs or alcohol, do not get behind the

wheel. Find a sober ride home or a safe place to spend the night.

Your Alberta RCMP would like to remind everyone, this December, and always:

- Driving while impaired by alcohol or drugs is never okay. Impaired driving is criminal and dangerous.

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

- Party hosts aren't off the

hook. If you're guests have been drinking or using drugs, make sure they have a safe place to stay, or a sober ride home.

- Individuals with a Graduated Driver's Licence must abide by the zero-tolerance law (Government of Alberta, 2023).

- Call 911 immediately if you witness or suspect impaired driving.

"Alberta RCMP officers will be focusing on Impaired Driving enforcement this month," says Sgt. Darin Turnbull, Alberta RCMP Traffic. "With all the festivities that December brings, we have planned checkpoints all month long and specifically this Saturday, December 7, for National Impaired Driving Enforcement Day. This December, and always, look out for one another. If you suspect an impaired driver, call 911 immediately. You never know whose life you could be saving."



So Much Joy!

Hope your holiday season is a glow with everything that inspires you.

It's spending time with wonderful people like you that keeps us inspired. We look forward to sharing more happy milestones, moments and memories with this community in 2025 and for years to come!

Merry Christmas from
Luna & Decolynne Jo
at
EarthShine Metaphysical & Art Center

4939-50 ave
Alberta Beach

780-993-4049

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RCMP OFFICER CHARGED WITH SEXUAL ASSAULTS

Submitted by RCMP ASIRT

On Dec. 13, 2022, the Alberta Serious Incident Response Team (ASIRT) was directed to investigate a Leduc RCMP officer for sexual assaults alleged to have occurred in the early hours of Dec. 3, 2022. The incident occurred in an Airdrie hotel room while a group of people were socializing.

Evidence gathered during ASIRT's investigation provided reasonable grounds to believe offences had been committed. As required by the Police Act, the investigation was forwarded to the Alberta Crown Prosecution Service (ACPS) to determine whether the evidence met the standard for prosecution.

Following a review of the

investigation and having been advised by the ACPS that the evidence met their standard for prosecution, ASIRT Assistant Executive Director Matthew Block determined that the involved officer should be charged.

On Nov. 29, 2024, Const. Bridget Morla was charged with two counts of sexual assault. She was released on an undertaking and is scheduled for first appearance in the Alberta Court of Justice in Airdrie on Dec.12, 2024.

As this matter is now before the courts, no further information will be released.

ASIRT's mandate is to effectively, independently and objectively investigate incidents involving Alberta's police that have resulted in

serious injury or death to any person, as well as serious or sensitive allegations of police misconduct.




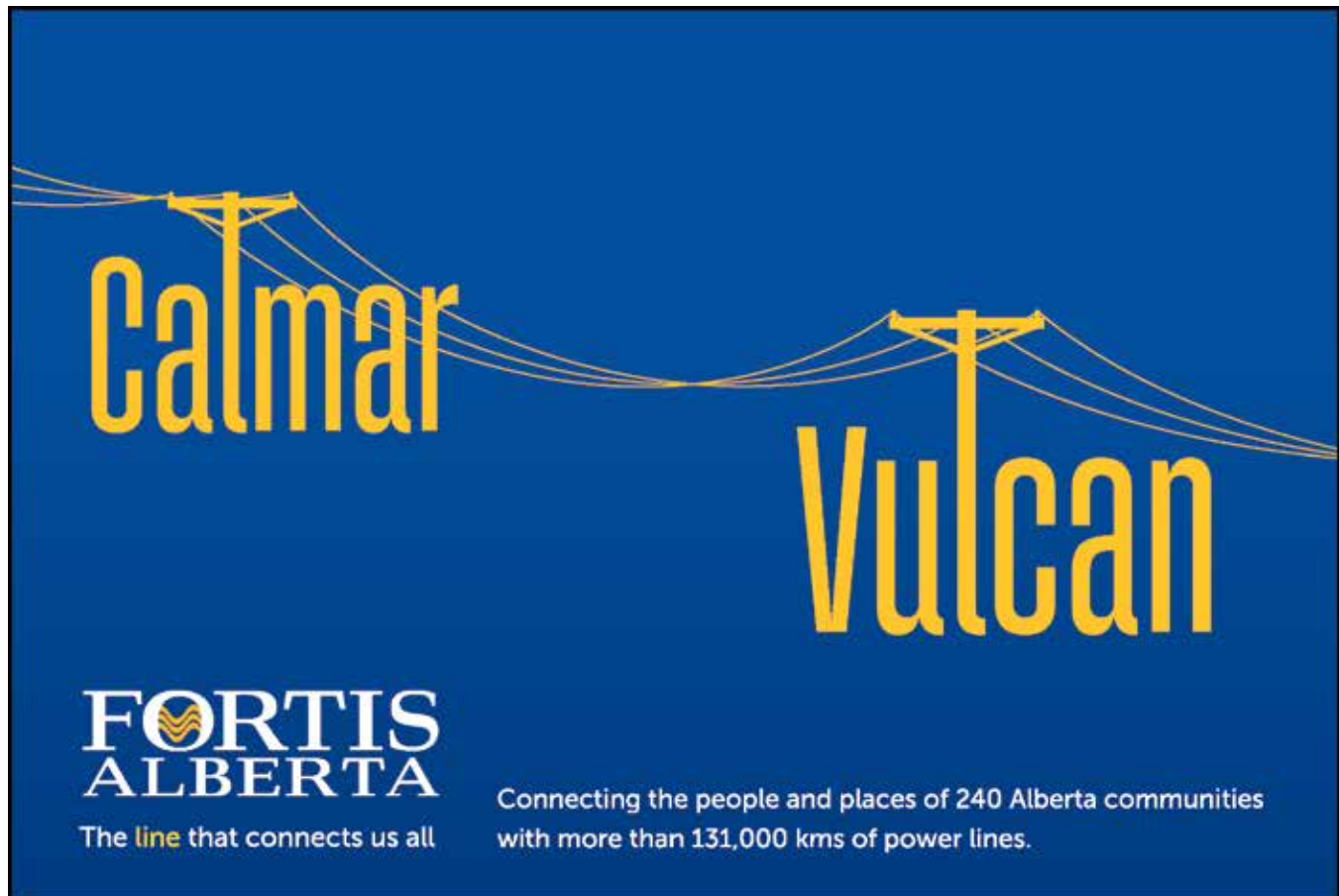
PUBLIC NOTICE

REGISTRAR OF MOTOR VEHICLE SERVICES DECLARATION

SERVICE ALBERTA AND RED TAPE REDUCTION

Due to the Canada Post mail strike, expiry dates for the interim driver's licence issued from November 1, 2024 to January 14, 2025 are extended to expire on February 15, 2025. Albertans with interim driver's licences can continue to operate a motor vehicle while awaiting the final driver's licence card once mail service is reinstated. Motor Vehicle Services continue to be delivered through Alberta's Registry Agents and online.

Visit Alberta.ca for additional information

Calmar

Vulcan

FORTIS ALBERTA

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Connecting the people and places of 240 Alberta communities with more than 131,000 kms of power lines.

CANADA POST STRIKE: MINISTER JONES

Submitted by Government of Alberta

Minister of Jobs, Economy and Trade Matt Jones issued the following statement on the Canada Post strike:

"Alberta's government is deeply

concerned by the lack of progress in negotiations between Canada Post and the Canadian Union of Postal Workers.

"While our government fully respects the collective bargaining process, after considerable feedback from Alberta's charities and

small businesses, we have heard clearly that reliable postal services are essential to both Canada's and Alberta's economies.

"This strike has already had serious and far-reaching effects on Albertans, from individuals waiting for personal mail during the

Christmas season, to businesses that depend on timely deliveries to successfully operate and remain profitable.

"According to the Canadian Federation of Independent Business, the Canada Post strike costs small- and medium-sized businesses in Canada \$76 million per day. As of today, it is estimated the Canada Post strike has cost Canadian businesses over \$2 billion.

"Small- and medium-sized businesses make up 99.8 per cent of all businesses in Alberta, representing 13 per cent of Canada's small- and medium-sized businesses. Each day this situation goes unresolved, it intensifies the long-term challenges for Alberta's businesses, consumers and the economy.

"The strike has also severely disrupted the ability for charities to receive donations and communicate with supporters, jeopardizing their critical work in communities across Alberta.

"The federal government must use every tool at its disposal and take immediate action to end this strike before it harms more Canadians and further damages the livelihoods of countless Albertans and Alberta's economy."

Merry Christmas to All.

Enjoy a wonderful holiday season. I have enjoyed serving you as your MLA this past year!

Andrew Boitchenko
MLA FOR DRAYTON VALLEY-DEVON

DRAYTON VALLEY CONSTITUENCY OFFICE
5136B 52 AVENUE, DRAYTON VALLEY, AB
780.542.3355

DEVON CONSTITUENCY OFFICE
50339 HIGHWAY 60 SOUTH,
LEDUC COUNTY, AB 780.987.4323

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

JOKE of the week

According to the Alaska Department of Fish and Game, while both male and female reindeer grow antlers in the summer each year, male reindeer drop their antlers at the beginning of winter, usually late November to mid-December. Female reindeer retain their antlers till after they give birth in the spring. Therefore, according to EVERY historical rendition depicting Santa's reindeer, EVERY single one of them, from Rudolph to Blitzen, had to be a girl. We should have known... ONLY women would be able to drag a fat man in a red velvet suit all around the world in one night and not get lost. Names of the other Reindeer in addition to Rudolph, Santa has nine more reindeer who haul the sleigh the other reindeer are called: Dasher, Dancer, Prancer, Vixen, Comet, Cupid, Donner.

Merry Christmas

GERALD SOROKA MP
YELLOWHEAD

GERALD.SOROKA@PARL.GC.CA
GERALDSOROKAMP.CA • 780-723-6068

PUTTING AN END TO THE PHOTO RADAR CASH COW

Submitted by Government of Alberta

Alberta's government is ending the photo radar cash cow, eliminating areas where photo radar is used to generate revenue with no traffic safety benefit.

Many Albertans have expressed growing frustration with photo radar, questioning its focus on revenue rather than safety. In response to these concerns, Alberta's government paused the introduction of new photo radar equipment and locations on Dec. 1, 2019. Now, after thorough analysis and consultation, Alberta's government is taking bold steps to restore public trust.

Effective April 1, 2025, ticketing on numbered provincial highways will end as photo radar will be restricted to school, playground and construction zones. Intersection safety devices in Alberta will also be restricted to red light enforcement only, ending the 'speed-on-green' ticketing function.

Municipalities will also be able to request that the province ap-

prove additional photo radar locations on an exceptional basis, for high collision areas and where other safety measures cannot be implemented effectively. These types of exceptions will be subject to an audit every two years to assess the effectiveness of photo radar at the site in reducing collisions.

"This is great news for Alberta drivers. These changes will once and for all kill the photo radar cash cow in Alberta. Albertans can be confident that photo radar will only be used to improve traffic and roadside worker safety and not to make money."

Devin Dreeshen, Minister of Transportation and Economic Corridors

The next step for government is to review every existing photo radar site in the province over the next four months. As part of that review, those that are deemed ineffective, or outside of a school, playground, or construction zone, will be removed. This is expected to reduce the current 2,200 approved sites by 70 per cent, which would also better align

the amount of photo radar with other provinces. Currently, there are about 70 per cent more photo radar sites used in 24 Alberta municipalities than the next highest province. Allowing these changes to be implemented over the next four months provides municipalities time to transition, update equipment and adjust contracts with vendors.

"I'm happy to see the province focusing photo radar on playground and construction zones. We need to prioritize safety where it matters most – protecting our children and workers on Calgary's roads. I'm proud to support this vital step toward safer communities."

Dan McLean, councillor, Ward 13, City of Calgary

"It is vital we maintain safety where it matters most—around our schools, playgrounds and construction zones. These are areas where enforcement can genuinely protect lives, not just generate revenue. With this new policy change, we'll see more officers back in neighbourhoods and that visibility will help tackle the

growing issues of crime and disorder – a top priority for Edmontonians and Albertans."

Tim Cartmell, councillor, Ward pihësiwin, City of Edmonton

"The Minister's announcement will ensure that the use of photo radar is focused on enhancing traffic safety on high-risk roadways. RMA looks forward to learning how current photo radar sites will be assessed and is optimistic that this will result in an approach that supports safer roads without unfairly penalizing drivers."

Kara Westerlund, president, Rural Municipalities of Alberta

Municipalities will be encouraged to use traffic-calming measures to improve traffic safety, including speed warning signs, speed tables (large flat speed bump), public education campaigns and other tools designed to improve traffic safety. The province will also help make roads safer by providing municipalities with support to reengineer roads and intersections that have been proven to be unsafe.

More new schools. More jobs for teachers.

Public service.
It's better here.

[Alberta.ca/BetterHere](https://alberta.ca/BetterHere)



MAKE YOUR DOLLARS GO FURTHER THIS GIVING SEASON

Submitted by Government of Alberta

Albertans are encouraged to celebrate the giving season by supporting a non-profit organization or charity in their community through Crowdfunding Alberta.

Crowdfunding Alberta makes it easy for non-profits to raise funds quickly, and for Albertans to donate to trusted organizations and causes they care about. Donors can have peace of mind that their dollars are making a difference

because all non-profits and charities on the platform are pre-screened, ensuring donations are going to legitimate and credible Alberta organizations.

Alberta's government matches 50 percent of funds raised by an eligible campaign, up to \$5,000 annually, making every donation even more impactful.

"Albertans are generous and it shows during giving season when we step up to give our time and money to the non-profits and charities that improve the lives of our friends and neighbours. Giving Tuesday is the perfect time to visit

the Crowdfunding Alberta platform and contribute to causes you are passionate about."

Tanya Fir, Minister of Arts, Culture and Status of Women

Since April 1, Alberta's government has matched donations for 29 Crowdfunding Alberta campaigns, granting a total of nearly \$104,000 to causes important to Albertans.



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

It's the Most Wonderful Time of the year!

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

Merry Christmas and holiday wishes to you all from Town of Devon staff & Council!

TOWN OF Devon ALBERTA

(780) 987-8300

Merry Christmas

Thank you for lighting up our year with your visits!

Customers like you mean so much to us, at the holidays and year round. Thank you for sharing your time and friendship with us in 2024. We greatly appreciate your support, and we wish you all the best this Christmas season and beyond. Cheers!

From Drayton Valley
Town Council & Administration

DRAYTON VALLEY

ALBERTA RCMP MAJOR CRIMES UNIT INVESTIGATE HOMICIDE IN MASKWACIS CONCLUSION

Submitted by Alberta RCMP

On Feb. 11, 2024, at 12:15 p.m., Maskwacis RCMP received a report of a deceased person in a residence on 6 Mile on Sam-

son Cree Nation. Upon arrival, police located a deceased male. An autopsy determined the cause of death was homicide and the victim was identified as 26-year-old Gordelle Soosay.

On Dec. 6, 2024, Donovan Rain (33), a resident of Maskwacis, was arrested and has been charged with second degree murder. After a Judicial Interim Release Hearing, Rain was re-

manded into custody to appear in Alberta Court of Justice in Wetaskiwin on Dec. 12, 2024.

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



Jolly Happy Wishes

May your Christmas stocking and your heart be filled to the brim with joy!

Thanks to our friends and customers for filling our year with so much gladness.

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

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

GRANDMA GOT RUN OVER BY A REINDEER

Grandma got run over by a reindeer

Walking home from our house Christmas eve.

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

But as for me and Grandpa, we believe.

She'd been drinkin' too much egg nog,

And we'd begged her not to

go.

But she'd left her medication,

So she stumbled out the door into the snow.

When they found her Christmas mornin',

At the scene of the attack.

There were hoof prints on her forehead,

And incriminatin' Claus

marks on her back.

Grandma got run over by a reindeer,

Walkin' home from our house Christmas eve.

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

But as for me and Grandpa, we believe.

Now were all so proud of Grandpa,

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

Drinkin' beer and playin' cards with cousin Belle.

It's not Christmas without Grandma.

All the family's dressed in black.

And we just can't help but wonder:

Should we open up her gifts or send them back?

Grandma got run over by a reindeer,

Walkin' home from our house Christmas eve.

You can say there's no such

thing as Santa,

But as for me and Grandpa, we believe.

Now the goose is on the table

And the pudding made of fig.

And a blue and silver candle,

That would just have matched the hair in Grandma's wig.

I've warned all my friends and neighbours.

Better watch out for yourselves."

They should never give a license,

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

Grandma got run over by a reindeer,

Walkin' home from our house, Christmas eve.

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

But as for me and Grandpa, we believe.



FROSTY THE SNOWMAN

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

Thumpety thump thump,
 Look at Frosty go.
 Thumpetty thump thump,
 Thumpety thump thump,
 Over the hills of snow.
 Frosty the snowman knew
 The sun was hot that day,
 So he said, "Let's run and we'll have some fun now before I melt away."
 Down to the village,
 With a broomstick in his hand,
 Running here and there all
 Around the square saying,
 Catch me if you can.
 He led them down the streets of town
 Right to the traffic cop.
 And he only paused a moment when
 He heard him holler "Stop!"

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



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

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



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



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

IT'S THE MOST WONDERFUL TIME OF THE YEAR



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

It's the most wonderful time of the year.

With the kids jingle belling,
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 toasting,

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 mistletoeing,

And hearts will be glowing,

When loved ones are near.

It's the most wonderful time of the year!

There'll be parties for hosting,

Marshmallows for toasting,

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 mistletoeing,

And hearts will be glowing,

When loved ones are near.

It's the most wonderful time,

Yes the most wonderful time,

Oh the most wonderful time,

Of the year!



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



May your cart overflow with glad tidings and joy.

Merry Christmas

from the Management and Staff at

DEVON IGA

DEVON AB 780-987-2626

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."

OLD TOY TRAINS

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

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

dressed in white and red
 Little boy, don't you think it's time you were in bed?
 Close your eyes
 Listen to the skies
 All is calm, all is well
 Soon you'll hear Kris Kringle and the jingle bells

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

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 2024,
 and we look forward to serving you again in 2025.

Merry Christmas
 from Management & Staff

FAMILY FOODS **Thorsby SUPERMARKET**
 THORSBY 789-2132



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

THE TWELVE DAYS OF CHRISTMAS

On the first day of Christmas,
 my true love sent to me
 A partridge in a pear tree.
 On the second day of Christmas,
 my true love sent to me
 Two turtle doves,
 And a partridge in a pear tree.
 On the third day of Christmas,
 my true love sent to me

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

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

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

Continued on Page 13

Welcome to Christmas!

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

Best wishes for a joyful holiday season
 Merry Christmas and a peaceful and prosperous New Year.

co-operators
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Breton & Thorsby Agency | The Co-operators
 PO Box 638, 5035 50 Ave Breton, Alberta T0C 0P0 Ph: 780-696-3759 Fax: 780-696-2047 After Hours Service: 1-800-465-2667
 PO Box 150, 4817 Hankin Street Thorsby, Alberta T0C 2P0 Ph: 780-789-4001 Fax: 780-789-4126

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

THE TWELVE DAYS OF CHRISTMAS

Continued from Page 12

Ten lords a-leaping,
 Nine ladies dancing,
 Eight maids a-milking,
 Seven swans a-swimming,
 Six geese a-laying,
 Five golden rings,
 Four calling birds,
 Three French hens,
 Two turtle doves,

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

Four calling birds,
 Three French hens,
 Two turtle doves,
 And a partridge in a pear tree.
 On the twelfth day of Christ-
 mas,
 my true love sent to me
 Twelve drummers drum-
 ming,
 Eleven pipers piping,
 Ten lords a-leaping,

Nine ladies dancing,
 Eight maids a-milking,
 Seven swans a-swimming,
 Six geese a-laying,
 Five golden rings,
 Four calling birds,
 Three French hens,
 Two turtle doves,
 And a partridge in a pear tree!

WE WISH YOU A MERRY CHRISTMAS

We wish you a Merry Christ-
mas;

We wish you a Merry Christ-
mas;

We wish you a Merry Christ-
mas and a Happy New Year.

Good tidings we bring to you
and your kin;

Good tidings for Christmas
and a Happy New Year.

Oh, bring us a figgy pudding;

Oh, bring us a figgy pudding;

Oh, bring us a figgy pudding

and a cup of good cheer: Refrain

We won't go until we get
some;

We won't go until we get
some;

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

Refrain

We wish you a Merry Christ-
mas;

We wish you a Merry Christ-
mas and a Happy New Year.

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



Wishing You a Merry & Magical Christmas

May all of your hopes and wishes come true!

from Management & Staff

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



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



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

THE MOST WONDERFUL DAY OF THE YEAR

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

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

Toys galore
 Scattered on the floor
 There's no room for more
 And it's all because of Santa Claus!
 A scooter for Jimmy, a dolly for Sue
 The kind that will even say

"How do you do."
 When Christmas Day is here
 The most wonderful day of the year.

I'LL BE HOME FOR CHRISTMAS



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 IDA PHARMACY**
 Thorsby, AB • (780) 789-3686

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

mas
 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

'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 2025. 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



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

OH HOLY NIGHT

Oh holy night!
 The stars are brightly
 shining
 It is the night of the dear
 Savior's birth!
 Long lay the world in sin
 and error pining
 Till he appear'd and the
 soul felt its worth.
 A thrill of hope the weary
 world rejoices
 For yonder breaks a new

and glorious morn!
 Fall on your knees
 Oh hear the angel voices
 Oh night divine
 Oh night when Christ was
 born
 Oh night divine
 Oh night divine
 Led by the light of Faith
 serenely beaming
 With glowing hearts by
 His cradle we stand

So led by light of a star
 sweetly gleaming
 Here come the wise men
 from Orient land
 The King of Kings lay thus
 in lowly manger
 In all our trials born to be
 our friend.
 Truly He taught us to love
 one another
 His law is love and His
 gospel is peace

Chains shall He break for
 the slave is our brother
 And in His name all op-
 pression shall cease
 Sweet hymns of joy in
 grateful chorus raise we,
 Let all within us praise His
 holy name.

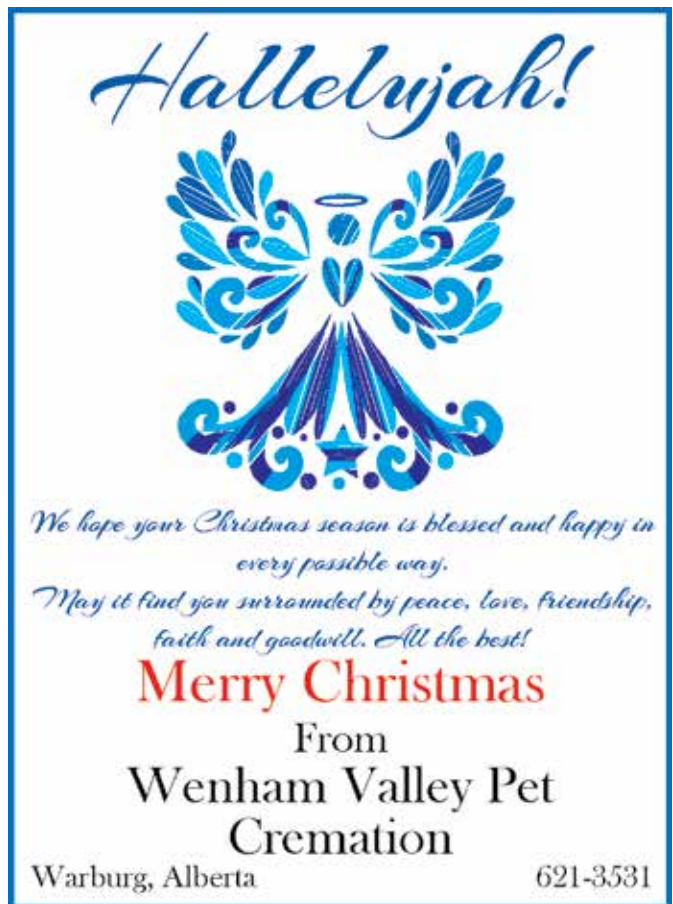
SILVER BELLS

City sidewalks, busy
 sidewalks
 Dressed in holiday style.
 In the air
 There's a feeling
 of Christmas.
 Children laughing
 People passing
 Meeting smile after
 smile

And on ev'ry street corner
 you'll hear,
 Silver bells, silver bells
 It's Christmas time in
 the city.
 Ring-a-ling, hear them
 sing.
 Soon it will be Christ-
 mas day.
 Strings of street lights

Even stop lights
 Blink a bright red and
 green
 As the shoppers rush
 Home with their trea-
 sures.
 Hear the snow crunch.
 See the kids bunch.
 This is Santa's big scene.
 And above all this bus-

tle
 You'll hear,
 Silver bells, silver bells
 It's Christmas time in
 the city
 Ring-a-ling, hear them
 sing
 Soon it will be Christ-
 mas day.



SLEIGH RIDE

Just hear those sleigh bells
jingling
Ring ting tingling too.
Come on, it's lovely weath-
er
For a sleigh ride together
with you.
Outside the snow is falling
And friends are calling
"Yoo hoo."
Come on, it's lovely weath-
er
For a sleigh ride together
with you.
Giddy up, giddy up, giddy
up,
Let's go, Let's look at the
show,
We're riding in a wonder-
land of snow.
Giddy up, giddy up, giddy
up,
It's grand, Just holding
your hand,
We're gliding along with a
song
Of a wintry fairy land.
Our cheeks are nice and

rosy
And comfy cozy are we
We're snuggled up togeth-
er
Like two birds of a feather
would be
Let's take that road before
us
And sing a chorus or two
Come on, it's lovely weath-
er
For a sleigh ride together
with you.
There's a birthday party
At the home of Farmer
Gray
It'll be the perfect ending a
perfect day
We'll be singing the songs
We love to sing without a
single stop,
At the fireplace while we
watch
The chestnuts pop.
Pop! pop! pop!
There's a happy feeling
Nothing in the world can
buy,

When they pass around
the chocolate
And the pumpkin pie
It'll nearly be like a picture
print
By Currier and Ives
These wonderful things
are the things
We remember all through
our lives!
Just hear those sleigh bells
jingling,
Ring ting tingling too
Come on, it's lovely weath-
er
For a sleigh ride together
with you,
Outside the snow is falling
And friends are calling
"Yoo hoo,"
Come on, it's lovely weath-
er
For a sleigh ride together
with you.
Giddy up, giddy up, giddy
up,
Let's go, Let's look at the
show,

We're riding in a wonder-
land of snow.
Giddy up, giddy up, giddy
up,
It's grand, Just holding
your hand,
We're gliding along with a
song
Of a wintry fairy land.
Our cheeks are nice and
rosy
And comfy cozy are we
We're snuggled up togeth-
er
Like two birds of a feather
would be
Let's take that road before
us
And sing a chorus or two
Come on, it's lovely weath-
er
For a sleigh ride together
with you.

*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



*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



JINGLE BELLS

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

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

He got into a drifted bank
 and we got upsot
 (Chorus)
 A day or two ago, the story
 I must tell
 I went out on the snow,
 and on my back I fell;
 A gent was riding by, in a
 one-horse open sleigh
 He laughed as there I
 sprawling lie but quickly
 drove away

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

SANTA GOT STUCK UP THE CHIMNEY

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

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

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

Time to Sparkle!
 May the holiday season
 bring out the best in you
 and everyone around you.
 We know customers like you
 bring out the best in us, and
 we appreciate your trust.
 Thanks for brightening
 our year with your visits.
**JACKIE HANDERЕК
 & FORESTER LAWYERS**
 4710 - 50 St. Leduc, Alberta
 2nd Floor • 780-986-5081
Merry Christmas From Our Entire Team

*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

AMAZING GRACE

Amazing grace, how sweet
the sound
That saved a wretch like
me
I once was lost, but now
am found
Was blind, but now I see
'Twas grace that taught my
heart to fear

And grace my fears re-
lieved
How precious did that
grace appear
The hour I first believed
Through many dangers,
toils, and snares
I have already come
'Tis grace that brought me

safe thus far
And grace will lead me
home
When we've been there
ten thousand years
Bright shining as the sun
We've no less days to sing
God's praise
Then when we first begun

Amazing grace, how sweet
the sound
That saved a wretch like
me
I once was lost, but now
am found
Was blind, but now I see
Was blind, but now I see

ROCKING AROUND THE CHRISTMAS TREE

Leduc Floor Covering & Upholstery Ltd.
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- * VC & Ceramic Tiles * Hardwood * Laminate
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Leduc, AB T9E 7E2 www.leducfloorcovering.ca

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

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

Serving Up Our Thanks & Best Wishes

Please WAIT to be SEATED

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

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

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 God-head see;
 Hail the incarnate Deity,
 Pleased as man with man to dwell;
 Jesus, our Emmanuel!
 Refrain
 Mild he lays his glory by,
 Born that man no more may die,
 Born to raise the sons of earth,
 Born to give them second birth.
 Risen with healing in his wings,
 Light and life to all he brings,
 Hail, the Sun of 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,
 Reinstatate us in thy love.
 Refrain

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 31 years. From everyone at DK Ford have a Safe & Happy Holiday Season!

DK FORD SALES LTD.
 LEDUC 986-2929

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

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

OH LITTLE TOWN OF BETHLEHEM

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

gether
 Proclaim the holy birth!
 And praises sing to God the King,
 And peace to men on earth.
 How silently, how silently,
 The wondrous gift is given!
 So God imparts to human hearts
 The blessings of his heaven.
 No ear may hear his coming,
 But in this world of sin,
 Where meek souls will receive him, still
 The dear Christ enters in.
 Where children pure and happy
 Pray to the blessed Child,
 Where misery cries out

to thee,
 Son of the mother mild;
 Where charity stands watching
 And faith holds wide the door,
 The dark night wakes, the glory breaks,
 And Christmas comes once more.
 O holy Child of Bethlehem!
 Descend to us, we pray;
 Cast out our sin and enter in,
 Be born in us to-day.
 We hear the Christmas angels
 The great glad tidings tell;
 O come to us, abide with us,
 Our Lord Emmanuel!

with appreciation
 at the Holiday Season from
Overhead Doors & Openers
 Sales - Service - Installation
 Residential / Commercial

LEDUC OVERHEAD DOOR
 (780) 986-1295
 6051 - 47 Street Leduc, AB
 www.leducverheaddoor.com

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

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

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

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

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

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

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

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

A CHRISTMAS LULLABY

Hushaby, hushaby
 Christmas stars are in the sky
 Sweet the bells of Christmas Eve
 Babies, each a kiss receive
 Hushaby, goodnight
 Hushaby, goodnight
 Lullaby, lullaby
 Babies in their cradles lie
 Every one in white is gowned
 Hush, make not a single sound
 Lullaby, goodnight
 Lullaby, goodnight
 Rockaby, rockaby
 Christmastide draweth nigh
 Quiet now the tiny feet
 Babies sleep so still and sweet
 Sweetest dreams, goodnight
 Sweetest dreams, goodnight



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



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



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

ONION AND PORCINI GRAVY

Ingredients
 25 g dried porcini mushrooms
 1 Tbsp. olive oil
 2 large onions, finely sliced
 2 tsp. Dijon mustard
 25 g plain flour
 300 -500ml strong vegetable stock
 200 ml white wine
 1/2 instant coffee gran-

ules
Directions
 Step 1 Put porcini in a small heatproof bowl, pour over 100ml freshly boiled water and soak for 20min.
 Step 2 Meanwhile heat oil in a large pan over low-medium heat and cook onions for 20min, stirring occasionally, until com-

pletely tender. Drain porcini (reserving liquid), finely chop and stir into the pan along with the mustard and flour. Cook for 1min. Remove pan from heat and gradually whisk in 300-500ml stock (depending on how thick you like your gravy), followed by the wine, coffee, reserved porcini soaking liquid and plen-

ty of seasoning. Return to the heat and bring to boil, whisking regularly, then reduce the heat and simmer for 10min, whisking occasionally, until thickened and slightly reduced.
 Step 3 Transfer to a gravy jug or boat and serve.

PANCETTA BREAKFAST CUPS

Ingredients
 Vegetable oil, to grease
 12 pancetta rashers
 3 medium eggs, beaten
 50 g crème fraîche
 50 g mature Cheddar, grated
 Small handful chives, finely chopped
 6 cherry tomatoes, halved
 50 g brown sauce

Directions
 Step 1 Preheat oven to 180°C (160°C fan) mark 4. Grease a 12-hole mini muffin tin with a little oil. Slice pancetta rashers in half widthways. Lay two pieces into a hole of the tin, so they cover the base and come up the sides a little. Repeat with remaining holes.
 Step 2 In a bowl, whisk eggs, crème fraîche, Cheddar, most of the chives and

plenty of seasoning. Spoon into the lined holes. Place a tomato into each, cut-side up. Cook in oven for 15min, or until golden brown and set. Cool slightly in tin before gently transferring to a serving plate.
 Step 3 To serve, mix brown sauce with 1tbsp water to loosen. Drizzle over the breakfast cups and serve just-warm.



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!
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Santa enjoying a hard earned rest on December 26th

Merry Christmas
 from your friends at **40 Winks SLEEP SHOP**

5219 50 Street Drayton Valley
 780-514-5037

PEAR, CANDIED PECAN AND BLUE CHEESE SALAD



Ingredients
 For the salad
 4 Tbsp. runny honey
 Large pinch saffron (½ x 0.4g pot)
 Pared zest and juice 1 lemon
 4 firm but ripe conference pears, peeled, halved and cored
 200 g lamb's lettuce or watercress
 200 g Dolcelatte or other soft blue cheese
 For the dressing
 1 garlic clove, crushed
 2 tsp. Dijon mustard
 2 Tbsp. sherry or cider vinegar
 6 Tbsp. extra virgin olive oil
 For the candied pecans
 1 medium egg white
 1 tsp. caster sugar
 ½ tsp. cayenne pepper
 200 g pecan halves

Directions

Step 1 First make the candied pecans. Preheat oven to 190°C (170°C fan) mark 4 and line a baking tray with baking parchment. In a medium bowl, mix egg white, sugar, cayenne and ½tsp fine salt. Stir in pecans to coat. Scrape on to the lined tray and spread to a single layer. Cook for 12-15min, until toasted and crisp. Cool completely on the tray.

Step 2 For the salad, mix the honey, saffron, lemon zest and juice and 500ml water in a pan (that will later hold the pears snugly in a single layer). Heat gently, stirring to dissolve the honey. Add the pears in a single layer and lay a sheet of baking parchment directly on top to keep them submerged. Cook very gently for 15-

20min, until just tender. Cool completely in the poaching liquid.

Step 3 To serve, whisk dressing ingredients with 2tbsp of the poaching liquid and plenty of seasoning. In a large bowl, toss the salad leaves with ½ the dressing and divide between 8 plates.

Step 4 Drain the pears and cut each ½ into

3 wedges. Divide between the plates and dot over the blue cheese. Spoon over remaining dressing and sprinkle over candied pecans. Serve immediately.



Wishing everyone a very Merry Christmas & wonderful 2025!

•20% off of the regular price of a chimney sweep when booked and completed in January or February 2025 (expires February 28, 2025)

•Receive your first chimney cleaning FREE after the purchase and installation of a wood or pellet stove/fireplace during January or February. Chimney cleaning provided on purchased product only and cannot be transferred (expires February 28, 2025)

•Gift Certificates are a great stocking stuffer!



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ROASTED CABBAGE WITH BLUE CHEESE DRESSING

Ingredients
 1 red cabbage, outer leaves discarded
 2 Tbsp. vegetable oil
 100 g blue cheese, crumbled (we used Stilton)
 75 ml soured cream
 2 tsp. cider or white wine vinegar
 1/2 tsp. Dijon mustard

4 Tbsp. pomegranate seeds

Directions
 Step 1 Preheat oven to 220°C (200°C fan) mark 7 and line a baking tray with baking parchment. Cut cabbage in half through the core, then cut each half into

4 even wedges and put on the lined tray.

Step 2 Drizzle with the oil, season and rub all over the cabbage to coat. Arrange cut-side down. Cook for 30-35min, turning over halfway.

Step 3 Meanwhile, mash the blue cheese with the soured cream to make a chunky sauce. Stir in the vinegar, mustard and some seasoning.

Step 4 Transfer cabbage wedges to a warmed



serving plate and serve hot with the blue cheese sauce and pomegranate seeds spooned over.

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



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

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

PORK, APRICOT AND HAZELNUT STUFFING LOG

Ingredients

- 2 tsp. oil, plus extra to grease
- 1 large onion, finely chopped
- 450 g pork sausages, skinned
- 125 g dried apricots, finely chopped
- 100 g blanched hazelnuts, toasted and roughly chopped (see intro)
- 75 g fresh white breadcrumbs
- 1 medium egg
- 1 tsp. dried sage or thyme
- 12 rashers smoked streaky bacon

Directions

Step 1 Heat oil in a medium pan and gently cook onion for 10min, or until softened but not coloured. Empty into a large bowl; cool. Preheat oven to 190°C

(170°C fan) mark 5.

Step 2 Add sausage meat, apricots, hazelnuts, breadcrumbs, egg, sage/thyme and some seasoning to the onion bowl and mix well.

Step 3 Generously grease a large sheet of foil and place with a long edge closest to you. Stretch the bacon rashers out slightly to lengthen and arrange vertically side-by-side with the edges just slightly overlapping to make a rough 30cm-long rectangle. Form the sausage mixture into an even log and lie it horizontally across the bacon, leaving a 2cm border at the bottom and sides. Using the foil to help and starting from a long edge, roll up the stuffing and bacon into a tight cylinder. Tuck

the bacon at the sides over the ends of the stuffing then roll the whole log up in the foil tightly, twisting the ends like a cracker to seal.

Step 4 Transfer foil-wrapped stuffing to a lipped baking tray or shallow roasting tin. Roast for 45min, then carefully

unwrap and return to the oven for 10-15min to crisp. Transfer to a serving plate and serve in slices.



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



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



Sweet Tidings to you,

Our Valued Customers & Friends!

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

.....

DRAYTON VALLEY

IGA Hometown Proud 

542-4644



Have A Jolly Good Season!

We sure do appreciate your dropping in this past year.

*Merry
Christmas
& many thanks!*

***from the
Management
& Staff at***



CANADIAN TIRE

DRAYTON VALLEY (780) 514-7670

SPICE-RUBBED TURKEY



- Ingredients**
- 4.5-5 kg turkey
 - 1 tsp. black peppercorns
 - 3 bay leaves, fresh or dried, torn, plus extra fresh to garnish, optional
 - 1 Tbsp. flaked sea salt
 - 1 Tbsp. light brown soft sugar
 - 1 tsp. English mustard powder
 - 1 tsp. garlic granules
 - 2 tsp. paprika

Directions

Step 1 At least 1hr (up to 24hr) ahead, prepare the turkey. Remove giblets, if present (reserve for gravy, if

you like). Pat turkey dry with kitchen paper and pluck any stray feathers with tweezers. Weigh the turkey and calculate cooking time, allowing 30-35min per kg. Put into a large roasting tin.

Step 2 Using a pestle and mortar or spice grinder, coarsely grind the peppercorns and torn bay leaves. Add the salt and grind until fine, then mix in the sugar, mustard, garlic granules and paprika. Rub mixture all over the turkey, including a little inside the cavity and under the neck flap. Cover with foil and chill until needed (if preparing more than 1hr ahead).

Step 3 One hour before cooking, remove turkey from the fridge (if needed) and allow to come up to room temperature. Preheat oven to 190°C (170°C fan) mark 5. Roast for calculated time, removing foil for the final 45min. To check if the tur-

key is cooked, insert a fork into the thickest part of the breast and see that the juices run clear. If not, return to the oven and keep checking every 10min. Alternatively, use a meat thermometer – the temperature needs to be at least 72°C when inserted into the thickest part of the breast.

Step 4 Transfer turkey

to a board, cover with foil and lay over a couple of tea towels to keep the heat in. Leave to rest in a warm place for at least 30min, or up to 1¼hr. To serve, unwrap turkey and transfer to a serving board (add resting juices to your gravy, if you like). Garnish with bay leaves, if using, and serve with our Ultimate Get-Ahead Gravy and sides.

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

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



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

TURKEY COQ AU VIN WITH NUT DUMPLINGS



Ingredients
 2 Tbsp. olive oil
 100 g ham, cubed, see intro
 12 small shallots, larger ones halved
 200 g baby chestnut or button mushrooms
 3 garlic cloves, crushed
 2 Tbsp. plain flour
 2 Tbsp. tomato purée
 250 ml hot chicken stock

350 ml red wine
 2 bay leaves
 Small handful thyme sprigs
 300 g cooked turkey, in large chunks
 Finely grated zest 1 clementine, optional

FOR THE DUMPLINGS
 125 g self-raising flour
 60 g suet (or very cold butter, grated)
 40 g mixed nuts, finely

chopped
 Small handful parsley, roughly chopped
 1 medium egg, beaten
 1 Tbsp. wholegrain mustard

Directions

Step 1 Heat 1tbsp oil in a wide casserole dish or pan over medium heat. Add the ham and shallots and fry for 5min, until golden. Remove to a plate with a slotted spoon. Add the mushrooms and fry for 3-4min, until golden. Remove to the plate with the ham and shallots.

Step 2 Add remaining 1tbsp oil to the pan and fry the garlic for 1min. Add the flour and tomato purée, and cook for 30sec, stirring. Gradually stir in the stock, followed by the wine, herbs and some seasoning. Return the ham, shallots and mushrooms to the pan. Bring to the boil, then bubble for 10min.

Step 3 Meanwhile, make the dumplings. Put flour, suet/butter, nuts and parsley in a bowl with plenty of seasoning, and mix with a wooden spoon. Add the egg, mustard and 2-3tbsp cold water and mix until it comes together.

Step 4 Stir the turkey and clementine zest (if using) into the casserole dish. Spoon rounded tablespoons of the dumpling mixture on top (you should have about 12). Cover with a lid and cook over low heat for 25-30min, or until dumplings are puffed and cooked through. Serve.

Arctic Spas

MERRY CHRISTMAS

* AND HAPPY NEW YEAR *

**Wishing you and your family health and happiness
 this Christmas Season and all the best in 2025!**

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

Thorsby, AB 780-789-2626 arcticspas.ca

CHERRY AND WHITE CHOCOLATE PAVLOVA



Ingredients
FOR THE MERINGUE
 4 medium egg whites
 250 g caster sugar
FOR THE FILLING
 370 g jar black cherries in kirsch, we used Opies
 2 tsp. cornflour
 100 g white chocolate, finely chopped
 400 ml double cream, at room temperature
 1 tsp. vanilla bean paste

Directions
 Step 1 Preheat oven to 140°C (120°C) mark 1. Draw an 18 x 26cm rectangle on a sheet of baking parchment. Flip the

parchment, so the ink is underneath, and place it on a baking sheet.

Step 2 In a large heatproof bowl set over a pan of barely simmering water, beat the egg whites and sugar using a hand-held electric whisk until the mixture is warm to the touch and the sugar has dissolved, about 5min. Remove bowl from the heat and continue to beat on high for 10min, or until the meringue is thick and the outside of the bowl is completely cool.

Step 3 Spoon and spread the meringue into the rectangle template, banking up the sides slightly. Bake for 1hr, then turn the oven off and leave the meringue inside to cool completely.

Step 4 For the filling, strain the cherries (reserving the liquid). Measure the cornflour into a small pan and whisk in 125ml of the reserved liquid. Cook over medium heat, whisking until thickened. Remove from the

heat, scrape into a bowl and stir in the cherries. Cool completely.

Step 5 Meanwhile, melt the white chocolate in a heatproof bowl set over a pan of barely simmering water. Remove bowl from the heat and set aside to cool completely.

Step 6 To serve, in a large bowl beat the cream and vanilla until the mixture just holds its

shape. Add all but about 1-2tbsp of the white chocolate and fold in using a large metal spoon or spatula.

Step 7 Transfer the meringue to a serving plate or board. Spoon on the cream and top with the cherry mixture. Drizzle over remaining white chocolate and serve.

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

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

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

COAST
 DRAYTON VALLEY
 CHRYSLER DODGE JEEP RAM

Drayton Valley 542-4488

BUTTERSCOTCH PUDDING COOKIES



Ingredients
2 1/4 c. all-purpose flour

1 tsp. baking soda
1/4 tsp kosher salt
1 (3.4-oz.) box instant butterscotch pudding mix
1 c. (2 sticks) salted butter, at room temperature
3/4 c. packed dark brown sugar
1/4 c. granulated sugar
2 large eggs, at room temperature
1 tsp. vanilla extract
1 c. pecans, roughly chopped
1 c. white chocolate chips (about 6 oz.)
Directions

1 Preheat the oven to 350 . Line 2 baking sheets with parchment paper.

2 In a medium bowl, whisk together the flour, baking soda, salt, and pudding mix.

3 In the bowl of a stand mixer fitted with the paddle attachment, beat the butter, brown sugar, and granulated sugar on medium-high speed until light and fluffy, about 3 minutes. Reduce the speed to low. Add the eggs, 1 at a time, and the vanilla, mixing until combined. Add the dry ingredients and mix

until just combined. Fold in the pecans and white chocolate chips.

4 Scoop the dough into 1 1/2-tablespoon balls and place on the prepared baking sheets, about 2 inches apart. Bake until golden brown, 10 to 12 minutes.

5 Let cool for 5 minutes on the pans, then transfer to racks to cool completely. Let the pans cool, then repeat with the remaining cookie dough.

CANDY CANE COCKTAIL

Ingredients
1 shot vanilla rum
1 shot white chocolate liqueur (recommended: Godiva)
1 shot peppermint schnapps

Candy cane, garnish
Directions
Add all liquid ingredients to cocktail shaker filled with ice. Shake well and strain into martini glass. Garnish with candy cane.



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

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

CREMASSE

Ingredients
 1 cup golden raisins
 1 1/2 cups dark rum, such as Iquart (4 cups) heavy cream
 Two 13.5-ounce cans coconut milk
 Two 12-ounce cans evaporated milk
 1 tablespoon allspice berries
 1 tablespoon green cardamom pods
 4 cinnamon sticks
 4 star anise pods
 2 fresh bay leaves
 1 bunch fresh tarragon
 Two 14-ounce cans sweetened condensed milk
 Two 13.5-ounce cans coconut cream
 1 teaspoon almond extract
 1 teaspoon freshly grated nutmeg, plus more for garnish
 1 teaspoon pure vanilla extract
 1 lemon, zested and juiced

Directions
 Combine the raisins and 1/2 cup rum in a small bowl. Set aside.
 Combine the heavy cream, coconut milk, evaporated milk, allspice, cardamom, cinnamon sticks, star anise, bay leaves and tarragon in a medium stockpot. Bring to a rolling boil over high

heat, stirring frequently, then reduce the heat to low. Simmer over low heat, stirring about every 15 minutes with a heatproof spatula to prevent scalding, until reduced by about half, 1 hour and 45 minutes to 2 hours. Strain through a fine-mesh sieve into a 4-quart container.

Discard the solids.
 Whisk in the sweetened condensed milk, coconut cream, almond extract, grated nutmeg, vanilla and lemon zest and juice. Cover and refrigerate until chilled, at least 2 1/2 hours but preferably overnight.
 Mix in the remaining 1 cup

rum and stir until combined. Divide the raisins among serving cups and pour the cremasse over top. Serve with ice and garnish with freshly grated nutmeg, if desired. Cremasse will keep refrigerated for up to 4 days.

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 ARGO - YOUR TRUSTED PARTNER FOR ALL YOUR RHODIOLA NEEDS.

WISHING YOU A CHRISTMAS THAT'S MERRY AND BRIGHT

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

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

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

FESTIVE VEGGIE PIE

Ingredients

FOR THE FILLING

- 25 g butter
- 450 g chestnut mushrooms
- 2 thyme sprigs, leaves picked
- 1 tsp. dried chilli flakes
- 550 g butternut squash from the neck end, peeled
- 1 Tbsp. Dijon mustard
- 125 g cranberry sauce
- 200 g feta, crumbled, see intro
- 100 g pistachio kernels, roughly chopped, see intro
- 180 g cooked chestnuts, roughly chopped

FOR THE PASTRY

- Vegetable or olive oil, to grease
- 675 g plain flour, plus extra to dust
- 185 g unsalted butter, chopped
- 1 medium egg, beaten

Directions

Step 1 For the filling, melt the butter in a frying pan over medium-high heat and cook the mushrooms until golden and any moisture in the pan has evaporated. Stir in the thyme, chilli flakes and plenty of seasoning,

and cook for 2min, until fragrant. Set aside to cool completely.

Step 2 Meanwhile, slice the squash into 1cm-thick rounds and cook in a pan of salted boiling water for 5min, until just tender. Drain and leave to cool.

Step 3 For the pastry, grease a 20.5cm round springform tin with oil. In a food processor, pulse the flour and 1tsp fine salt until combined. Next, in a small pan melt the butter and 225ml cold water. Increase heat and bring to the boil. With the processor motor running, add the hot liquid and whizz until the pastry just comes together. Tip on to a work surface, bring together with your hands and knead until smooth.

Step 4 Split pastry into and , wrap the smaller portion and set aside at room temperature. Lightly flour a work surface and roll out the larger portion of pastry to a large circle and use to line the greased tin, leaving some pastry hanging over the sides. Chill for 10min.

Step 5 Preheat oven to 190°C (170°C fan) mark 5. Brush the inside of the chilled pastry case with the mustard. Arrange of the cooled squash slices over the

base, then top with of the mushrooms and dot over of the cranberry sauce. Sprinkle over each of remaining filling ingredients. Repeat layering twice more.

Step 6 Brush the rim of the pastry with a little beaten egg. Re-flour the work surface, if needed, and roll out remaining pastry until large enough to cover the pie. Lay on top of the tin, then trim any excess pastry. Crimp edges to seal, making sure the crimping sits inside the tin (or the pie will be hard to remove). Re-roll any trimmings and stamp out some festive shapes, if you like (we used star cutters). Stick to the pastry lid with a little beaten egg.

Step 7 Brush the pastry lid and decorations with more beaten egg, put pie on a baking tray and cook in the oven for 30min (reserve remaining beaten egg). Carefully unclip and remove the outside ring of the tin. Brush the pastry sides with more beaten egg and return to the oven (still on tin base on the tray) for 35min, or until deep golden. Leave to cool on the tray for 10min before transferring to a board or cake stand and serving.

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

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

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

CANDY CANE ROULADE



Ingredients

- oil, for greasing
- 125 g (4oz) caster sugar, plus an extra 3tbsp
- 3 med eggs
- 125 g (4oz) plain flour
- 1/2 tsp Sugarflair Christmas Red food colour paste (from divertimenti.co.uk and specialty shops)
- 1 tsp. vanilla extract
- 300 ml (10 fl oz (1/2 pint)) double cream
- 125 g (4oz) icing sugar, plus extra to dust
- 1/2 tsp peppermint essence
- 4 candy canes, to decorate

Directions

Step 1 Heat the oven to 180°C (160°C fan) mark 4. Lightly grease and line a Swiss roll tin with baking parchment. Sprinkle the extra caster sugar on a large piece of baking parchment, twice the size of the Swiss roll tin. Set aside.

Step 2 In a large mixing bowl, set over a pan of steaming water, beat the caster sugar and eggs for 5min with an electric hand whisk until light and pale – a ribbon trail should remain on the surface when the beaters are lifted from the mixture. Whisk off the heat for another 5min until cool.

Step 3 Sift half the flour over the egg and sugar mixture, and stir in. Sift

over the remaining flour and gently fold in with a metal spoon, making sure you keep as much air and volume in the mixture as possible.

Step 4 Mix 1tsp hot water with the red food colouring and add to the mixture with the vanilla extract. Carefully pour the mixture into the prepared cake tin and bake in the middle of the oven for about 15min until springy to the touch.

Step 5 While still warm, tip the baked Swiss roll out on to the dusted baking parchment. Peel off the parchment used to line the tin and discard. Continuing while still warm, gently roll the Swiss roll up loosely from one short side to the other, using the parchment underneath to help. Set aside so it can cool completely on a baking rack.

Step 6 Whisk the

double cream, icing sugar and peppermint essence to soft peaks. Unroll the sponge and discard the baking parchment. Spread sponge with the peppermint cream and roll up again. Transfer to a serving plate, seam side down.

Step 7 To decorate, lightly crush one candy cane in a pestle and mortar. Sprinkle over and around the roulade with the other whole candy canes.

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.

ACE
 The helpful place.
Ace Hardware

A.I.F. BRETON LTD.
NAPA AUTO PARTS

(780) 696-6554 Breton, AB (780) 696-3551

MINCE PIE MILLIONAIRE'S SHORTBREAD

Ingredients

FOR THE SHORTBREAD
 175 g butter, chilled and cubed, plus extra to grease
 225 g plain flour
 75 g caster sugar
 Finely grated zest 1/2 orange

FOR THE CARAMEL
 175 g butter, chopped
 175 g caster sugar

100 g golden syrup
 375 g tin condensed milk
 1/2 tsp. ground cinnamon
 1 tsp. mixed spice
 75 g raisins
 75 g dried cranberries

FOR THE TOPPING
 150 g dark chocolate, chopped
 150 g milk chocolate,

chopped
 10 g dried cranberries, finely chopped
 Gold leaf, optional

Directions

Step 1 Lightly grease and line a 20.5cm square tin with baking parchment. For the shortbread, in a food processor whizz all the ingredients until the mixture starts to clump together. Tip into the prepared tin and press firmly to level with the back of a spoon. Chill for 30min, to firm up.

Step 2 Preheat oven to 180°C (160°C fan) mark 4. Prick shortbread all over with a fork and bake for 18-20min, or until pale golden. Cool completely in tin.

Step 3 Meanwhile, for the caramel, in a large pan gently heat the butter, sug-

ar, golden syrup, condensed milk and spices, stirring until the sugar dissolves. Increase heat to medium and bring to the boil, stirring. Reduce heat and simmer for 8min, stirring constantly, or until thickened and a rich caramel colour.

Step 4 Remove pan from heat and stir in the raisins and cranberries. Pour over the shortbread. Leave to set at room temperature, about 1-2hr.

Step 5 For the topping, melt the chocolates in a heat-proof bowl set over a pan of barely simmering water. Pour over the firm caramel and smooth to level. Scatter over the dried cranberries and leave to set until solid (chill, if needed). Decorate with gold leaf, if using, and transfer to a board. Slice and serve.



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



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!



HORIZON
 AG & TURF

WARBURG, AB 848-7777

NO-BAKE IRISH CREAM AND WHITE CHOCOLATE TART

Ingredients

For the base
 150 g butter, melted, plus extra to grease
 350 g chocolate sandwich biscuits, we used Oreos

For the filling
 250 g white chocolate, chopped
 300 ml double cream
 100 g crème fraîche
 3 Tbsp. Irish cream liqueur
 Cocoa powder, to dust (optional)

Directions

Step 1 Grease a 23cm round, 3.5cm deep fluted tart tin (see GH Tip) with a little butter. Whizz biscuits in a food processor until finely crushed (or bash in a food bag with a rolling pin). Add melted butter and pulse/mix until combined. Line base and sides of tin with biscuit mixture, making sure it comes at least

3cm up the side of the tin. Press firmly in place with the back of a spoon. Chill while you make the filling.

Step 2 Melt the white chocolate in a heatproof bowl set over a pan of barely simmering water. Remove bowl from heat and set aside to cool for 10min.

Step 3 In a large bowl, using a handheld electric whisk, beat cream, crème

fraîche and liqueur until mixture holds soft peaks. Fold through the cooled white chocolate. Scrape into the chilled biscuit base and chill for at least 4hr, until set.

Step 4 To serve, transfer tart to a board or serving plate. Dust over a little cocoa powder, if using, and serve.

GINGERBREAD HOT CHOCOLATE

Ingredients

6 cups milk
 1/4 cup Dutch-process cocoa powder
 1/4 cup sugar
 2 tablespoons molasses
 3 teaspoons ground ginger
 2 teaspoons ground cinnamon
 1/2 teaspoon freshly grated nutmeg
 1/4 teaspoon allspice
 7 ounces good quality milk chocolate, chopped
 Whipped cream, for serving
 Mini marshmallows, for serving

Directions

Combine the milk, cocoa powder, sugar, molasses, ginger, cinnamon nutmeg and allspice in a medium saucepan. Cook over medium heat, stirring occasionally, until the sugar, cocoa powder and spices are dissolved and the milk is steaming, about 5 minutes. Do not let the mixture come to a boil. Whisk in the chopped chocolate a little at a time until smooth. Divide among 6 to 8 mugs and garnish with whipped cream and mini marshmallows.

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


NISKUFORD
 ABOVE EXPECTATIONS



PEPPERMINT SUGAR COOKIE BARS



Ingredients
COOKIES
 2 sticks salted butter, at room temperature, plus more for the pan
 3 c. all-purpose flour
 1/2 tsp. kosher salt
 1 8-ounce package cream cheese, at room temperature
 1 1/2 c. granulated sugar

1 large egg
 1 tsp. vanilla extract
FROSTING
 6 Tbsp. salted butter, at room temperature
 2 1/2 c. powdered sugar
 3 Tbsp. milk
 1/2 tsp. peppermint extract
 1/4 c. roughly chopped red and white peppermint candies

Directions
 1 For the cookies: Pre-heat the oven to 350°. Lightly butter a 9-inch square baking pan. Line the pan

with parchment paper, leaving an overhang on all sides. Whisk the flour and salt in a medium bowl; set aside.
 2 Beat the butter and cream cheese in a large bowl with a mixer on medium speed until smooth and fluffy. Add the granulated sugar and beat until smooth. Add the egg and vanilla and mix until fully incorporated, scraping down the bowl as necessary. Reduce the mixer speed to low and slowly beat in the flour mixture until combined.
 3 Transfer the dough to the prepared pan and gen-

tly press into an even layer with your fingers. Bake until the edges are lightly golden, about 15 minutes. Let cool completely in the pan, then lift the bars out of the pan using the parchment overhang.
 4 Meanwhile, for the frosting: Combine the butter, powdered sugar and milk in a large bowl and beat with a mixer on medium speed until light and fluffy. Beat in the peppermint extract. Spread the frosting over the cooled bars and sprinkle with the candies. Cut into pieces.

PEPPERMINT HOT CHOCOLATE

Ingredients
 1 1/2 cups heavy cream
 1 1/2 cups milk
 1/4 cup sugar
 1/8 teaspoon salt
 6 ounces bittersweet chocolate, chopped

3 drops peppermint oil
 Sweetened whipped cream, for garnish
 Chocolate shavings, for garnish
Directions
 In a saucepan, combine

the cream, milk, sugar, and salt and heat over medium-low heat. When the cream mixture just begins to steam, add the chopped chocolate, and stir, until melted. Stir in the pepper-

mint oil. Divide the hot chocolate among mugs and top with whipped cream and chocolate shavings.

It's Beginning To Look A Lot Like Christmas!

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

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

Thorsby, AB 780-789-3843

May 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

RED VELVET THUMBPRINT COOKIES



- Ingredients**
- 1 1/2 c. all-purpose flour
 - 2 Tbsp. unsweetened cocoa powder
 - 3/4 tsp. baking powder
 - 1/2 tsp. kosher salt
 - stick salted butter, at room temperature
 - 1/2 c. packed light brown sugar
 - 1/2 c. granulated sugar, plus more for rolling
 - 1 large egg
 - 2 tsp. vanilla extract

2 tsp. red gel food coloring

1 8-ounce package cream cheese, at room temperature

1 c. powdered sugar

Directions

1 Whisk together the flour, cocoa powder, baking powder and salt in a medium bowl; set aside.

2 Combine the butter, granulated sugar and brown sugar in a large bowl and beat with a mixer on medium speed until light and fluffy, scraping down the sides of the bowl as needed. Add the egg and vanilla

and beat until combined. Add the food coloring and beat until fully incorporated. Reduce the mixer speed to low and gradually beat in the flour mixture until combined. Refrigerate the dough until firm, about 20 minutes.

3 Preheat the oven to 350° and line 2 baking sheets with parchment paper. Roll tablespoonfuls of the dough into balls. Pour some granulated sugar onto a plate and roll the dough balls in the sugar. Arrange on the prepared baking sheets, about 2 inches apart. Make an indentation in the center of each ball with

your thumb. Refrigerate until firm, about 20 minutes.

4 Bake the cookies, rotating the pans halfway through, until set and the bottoms are light golden brown, 12 to 14 minutes. Let cool 5 minutes on the pans, then remove the cookies to racks to cool completely.

5 Meanwhile, beat the cream cheese and powdered sugar in a large bowl with a mixer on medium speed until combined. Pipe or spoon about a teaspoon of the cream cheese filling into the indentation of each cookie.




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

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

OREO CHEESECAKE

Ingredients

For the crust:

Cooking spray, for the pan
30 chocolate sandwich cookies, such as Oreos (about 12 oz.)

6 Tbsp. salted butter, melted

For the filling:

4 (8-oz.) packages cream cheese, at room temperature

1 1/4 c. sugar

1/2 c. sour cream, at room temperature

2 Tbsp. all-purpose flour

1/2 tsp. kosher salt

4 large eggs, at room temperature

1 Tbsp. vanilla extract

18 chocolate sandwich cookies, such as Oreos, cut into quarters (about 7.2 oz.)

Boiling water, for the water bath

For the topping:

4 oz. bittersweet 60% chocolate, finely chopped

1 1/4 c. heavy whipping cream

3 Tbsp. sugar

1/2 tsp. vanilla extract

10 chocolate sandwich cookies, such as Oreos (about 4 oz.)

Directions

1 Preheat the oven to 325°F. Wrap heavy-duty foil around the outside bottom and sides of a 9-inch springform pan. Spray the inside of the pan lightly with non-stick cooking spray.

2 For the crust: Pulse the cookies in a food processor until fine crumbs form. Pour in the melted butter and pulse until combined. Press the mixture into the bottom and 1 3/4 inches up the sides of the prepared pan. Bake until set and fragrant, 10 to 12 minutes. Let cool completely on a rack, about 30 minutes.

3 For the filling: In a stand mixer fitted with the paddle attachment, beat the cream cheese on medium speed until no lumps remain, about 2 minutes. Turn the mixer off and add the sugar, sour cream, flour, and salt. Beat on medium speed until the batter is smooth and creamy, about 1 minute, scraping down the sides and bottom of the bowl as needed.

4 Reduce the mixer speed to low. Add the eggs, one at a time, mixing until just combined after each addition. Continue scraping down the sides and bottom of the bowl as needed. Beat in the vanil-

la. Fold in the cookies by hand.

5 Pour the filling into the crust in the pan and place it in a large roasting pan. Transfer the roasting pan to the oven and carefully add enough boiling water so that it comes about halfway up the side of the springform pan.

6 Bake until the cheesecake is set on the sides and just barely jiggles in the center when the pan is shaken, 1 hour 10 minutes to 1 hour 20 minutes. Turn the oven off and crack open the oven door. Leave the cheesecake in the oven for 15 minutes.

7 Carefully remove the cheesecake from the water bath and transfer it to a wire rack. Let it cool to room temperature, about 2 hours. Place in the refrigerator to chill completely, at least 8 hours.

8 Run a thin knife along the edge of the springform pan before removing the collar from the pan. Use a very large spatula to move the cheesecake to a serving platter.

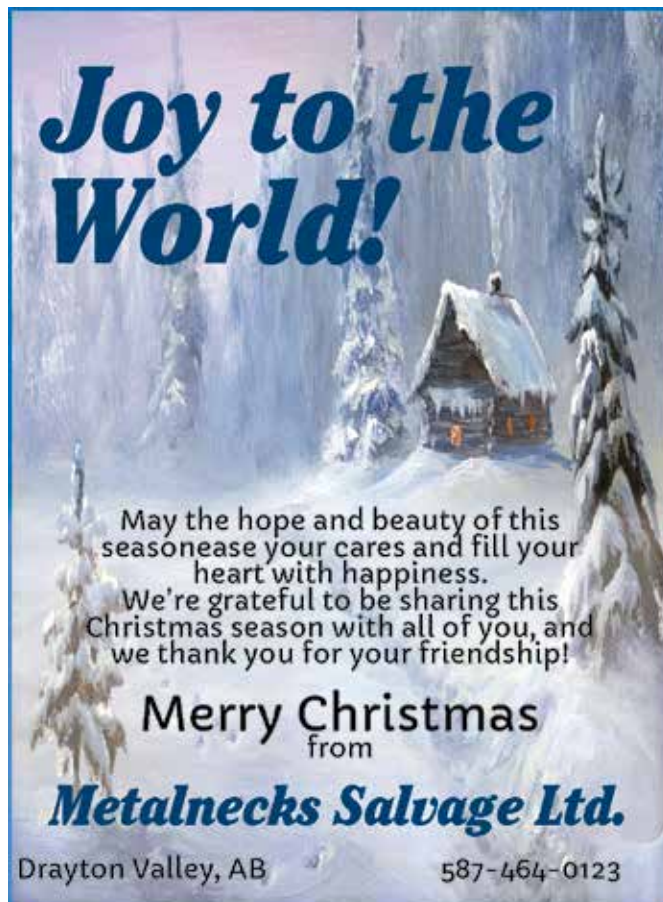
9 For the topping: Place the chocolate in a medium bowl. In a microwave-safe measuring cup, microwave 1/2 cup of the heavy cream until steaming, 1 to 2 min-

utes (do not let it boil). Pour the hot cream over the chocolate and let it sit for 2 minutes. Stir until the chocolate is melted and the mixture is well combined.

10 Place about 1/4 cup of the chocolate ganache into a zip-top bag and snip 1/4 inch off one corner (or use a small piping bag). Holding the bag vertically over the edge of the cake, gently squeeze to create drips down the side. (Don't squeeze too hard, or the chocolate may run all the way to the bottom.) Work your way around the cake, creating drips every inch or so, forming a decorative border. Pour the remaining ganache over the center of the cheesecake and spread it smoothly using an offset spatula. (This can be done up to 2 days in advance.) Allow the ganache to set for at least 15 minutes.

11 In the bowl of a stand mixer fitted with a whisk attachment, beat the remaining 3/4 cup heavy whipping cream until thickened. Add the sugar and vanilla; beat on high until medium peaks form.

12 Top the cheesecake with whipped cream and cookies before slicing and serving.



Joy to the World!

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

Merry Christmas
from
Metalnecks Salvage Ltd.

Drayton Valley, AB 587-464-0123



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

CHOCOLATE BROWNIE TRIFLE



Ingredients
FOR THE CUSTARD
 400 ml semi-skimmed milk
 300 ml double cream
 3 medium eggs
 125 g caster sugar
 50 g cornflour

80 g dark chocolate (70% cocoa solids), finely chopped
 50 g milk chocolate, finely chopped

TO ASSEMBLE
 400 ml double cream
 2 Tbsp. icing sugar
 375 g mini brownie bites, crumbled
 15 g milk chocolate

Directions
 Step 1 For the custard, in a large pan heat the milk and cream until steaming. In a large heatproof bowl, whisk the eggs, sugar and cornflour

until combined, beating out any lumps. Gradually pour in the hot milk mixture, whisking constantly.

Step 2 Return mixture to the empty pan and cook over medium heat, whisking constantly, until thick (the mixture will need to boil). Remove pan from the heat and whisk in both chocolates, until melted and smooth. Cover surface of custard with clingfilm or baking parchment to stop a skin forming and set aside to cool completely.

Step 3 To assemble, in

a medium bowl, beat cream and icing sugar until the mixture holds its shape. Put ½ the brownie bites into the base of a rough 1.5 litre trifle dish or serving bowl. Whisk the cooled custard until smooth, then spoon ½ over the brownie layer. Top with ½ the cream. Repeat layering once more.

Step 4 Using a vegetable peeler, shave the milk chocolate into curls and sprinkle over the top of the trifle. Serve.

HOMEMADE EGGNOG

Ingredients
 2 c. milk
 1/2 tsp. ground cinnamon, plus more for serving
 1/2 tsp. ground nutmeg
 1/2 tsp. pure vanilla extract
 6 large egg yolks
 1/2 c. (100 g.) granulated sugar
 1 c. heavy cream
 1 c. bourbon or rum (optional)

Whipped cream, for serving
Directions

Step 1 In a small saucepan over low heat, combine milk, cinnamon, nutmeg, and vanilla and slowly bring to a low boil.

Step 2 Meanwhile, in a large bowl, whisk egg yolks and sugar until yolks are pale in color. Working in batches, slowly add hot milk mixture to egg yolks to temper eggs and whisk until combined.

Step 3 Return mixture to saucepan and cook over medium heat, stirring frequently, until slightly thickened and coats the back of a spoon but does not boil. (If you're using a candy or instant-read thermometer, mixture should register 160°.)

Step 4 Remove from heat and stir in cream and bourbon (if using). Refrigerate until chilled, at least 2 hours and up to 4 days in an airtight container.

Step 5 When ready to serve, divide eggnog among mugs. Top with whipped cream and cinnamon.

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 2024 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!

DRAYTON'S SHOP
AUTOMOTIVE SERVICES & TIRES

TREADPRO
Tire • Centres

Come see us at our new facility!

780-514-5795

7329 TWP. RD. 505 Drayton Valley

draytonshop@telus.net

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

CINNAMON ROLL APPLE PIE



Ingredients

- 2 (17.5-oz.) tubes refrigerated cinnamon rolls, such as Pillsbury Grands! Cinnamon Rolls with Cinnamon Cream Cheese Icing
- 3 Tbsp. all-purpose flour, plus more for dusting
- 6 small apples, peeled, cored, and thinly sliced (about 1 1/2 pounds)
- 1/2 c. sugar
- 1 tsp. apple pie spice or pumpkin pie spice
- 2 Tbsp. salted butter, cut into small pieces

Directions

- 1 Preheat the oven to 350°F. Place a baking sheet in the center rack of the oven.
- 2 Open up the tubes of cinnamon rolls but do not separate the dough. Reserve the glaze. Using a serrated knife, slice the rolls into 1/4-inch-thick slices (you'll be cutting each roll into thirds crosswise). You should have 28 to 30 rounds.
- 3 Place a round in the center of a lightly floured piece of parchment paper. Arrange 6 to 8 rolls in a close circle around the center to form a 7- to 8-inch circle (it will resemble a flower). Cut 3 to 4 cinnamon rolls in half and use them to fill any spaces on the outer rim of the circle to form a 9-inch round.

Lightly dust with more flour, cover with another sheet of parchment paper, and gently roll the dough into an 11-inch round.

4 Use the parchment paper to carefully invert the cinnamon roll crust into the bottom of a 9-inch pie plate (not deep dish). Repeat the arranging process with the remaining pieces of dough and roll out into a 10-inch round. You may have some dough leftover (see tip).

5 In a large bowl, toss the apples with the sugar, apple pie spice, and flour. Spoon the apples into the cinnamon roll crust and dot with butter pieces. Invert the second cinnamon roll crust over the apples, pinching to seal any gaps between cinnamon rolls. Trim the top and bottom crusts to a 1/2-inch over-

hang. Fold both crusts up over the edge of the pie and pinch to seal.

6 Cut four 3-inch-wide strips of foil and cover the edges of the pie. Cut a 8-inch piece of foil and loosely tent the top of the pie. Bake on the center rack for 45 minutes. Remove the foil square from the top, keeping the edges covered, and continue to bake until the crust is golden brown, 20 to 25 minutes more.

7 Let the pie cool for 10 minutes. Then spread with as much of the reserved glaze as you like (you may not use it all). Let the pie cool at least 1 hour before serving.

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

Merry **CHRISTMAS**

from the Staff at
Timberlind Auctions
780-542-7323

GINGERBREAD TRUFFLES

Ingredients

- 1 16-ounce box ginger snaps
- 1 8-ounce package cream cheese, at room temperature
- 1 tsp. vanilla extract
- 12 oz. white chocolate, chopped
- Holiday sprinkles, for decorating

Directions

- 1 Pulse the ginger snaps in a food processor until fine crumbs form. Add the cream cheese and continue to pulse until combined. Scrape into a bowl and refrigerate until firm, about 30 minutes.
- 2 Line a baking sheet with parchment paper. Roll the mixture into 1-inch truf-

fles and arrange on the baking sheet. Refrigerate until firm, about 30 minutes.

3 Put the white chocolate in a microwave-safe bowl and microwave at 50 percent power in 30-second intervals, stirring after each, until melted.

4 Dip the truffles into the melted chocolate to coat evenly and lift out with

a fork. Gently tap off the excess chocolate and return to the baking sheet; decorate with sprinkles while the chocolate is still wet. Repeat with the remaining truffles. Refrigerate until set, at least 30 minutes.

WASSAIL

Ingredients

- 1 cup firmly packed light brown sugar
- 6 Fuji apples, cored
- Four 11.2-ounce bottles English hard cider, such as Strongbow
- Two 12-ounce bottles English pale ale, such as Bass
- 2 cups apple cider
- 1 cup Madeira
- 10 whole cloves
- 10 whole allspice berries
- 4 cinnamon sticks, plus more

Directions

- 2 wide strips orange zest, plus orange wedges, for serving
- 2 wide strips lemon zest
- 1/2 teaspoon ground ginger
- 1/2 teaspoon freshly grated nutmeg

Special equipment:


- cheesecloth
- Preheat the oven to 350 degrees F.
- Spoon the sugar into the

center of each apple, then place in a 9-inch square baking dish with 1 cup water. Bake until the apples are very tender, 1 hour to 1 hour 30 minutes.

Meanwhile, add the hard cider, pale ale, apple cider and Madeira to a large pot and bring to a gentle simmer over medium heat. Put the cloves, allspice, cinnamon sticks, orange zest and lemon zest in a piece of cheesecloth and tie it closed. Add to the pot along

with the ginger and nutmeg. Reduce the heat to low and steep the mixture until the liquid is well spiced and fragrant, about 1 hour.

Add the cooked apples and any of their juices to the pot and stir to combine. Remove the cheesecloth. Serve warm in individual mugs with an orange wedge and cinnamon stick.



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 your valued business.

Merry Christmas
from Management & Staff at
Thorsby Stockyards Inc.

Thorsby, AB 789-3915



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

COQUILLES ST JACQUES



Ingredients
24 roe-free scallops
FOR THE SAUCE

25 g butter, softened
25 g plain flour
75 ml white wine
125 ml fish stock
100 ml double cream
2 medium egg yolks
FOR THE CRUMB
25 g fresh white bread-crumbs
25 g butter, melted
3 thyme sprigs, leaves picked
Finely grated zest 1/2 lemon
TO SERVE

8 large, curved scallop shells, see GH TIPS
Directions
Step 1 Prepare the scallops: peel off and discard the tough white muscle from each scallop (if present). Pat scallops dry with kitchen paper. Set aside.
Step 2 For the sauce, melt the butter in a medium pan. Add flour and cook, stirring, for 30sec. Take off heat and gradually stir in the wine, followed by the

stock, to make a smooth sauce. Return to heat and cook, stirring, until thickened (it will need to bubble). Take off heat, stir in the cream and yolks and check the seasoning. Set aside.
Step 3 In a small bowl, mix the crumb ingredients with some seasoning.
Step 4 Preheat oven to 200°C (180°C fan) mark 6. Arrange 3 scallops in each shell, then sit the shells on a large baking tray (see GH TIPS). Spoon over the sauce and top with the crumb mixture.
Step 5 Cook in the oven for 15-17min, or until golden and bubbling. Serve immediately with buttery mashed potatoes, if you like.

HOLIDAY PARTY PUNCH

Ingredients
4 cups cranberry juice
1 bottle sparkling cider
1 liter ginger ale
1/4 cup fresh lemon juice, about 2 lemons
12 ounces vodka, optional
1 orange, sliced

Directions
In a large bowl, over ice combine all of the liquid ingredients. Float the orange slices on top, for garnish and serve.



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

VEGETARIAN PEA PITHIVIER



Ingredients

175 g (6oz) frozen peas
 ½ tbsp olive oil
 2 onions, finely sliced
 175 g (6oz) full-fat cream cheese, we used Philadelphia
 Small handful fresh parsley, finely chopped
 ½ tbsp wholegrain mustard
 1 Tbsp. freshly chopped tarragon
 40 g (1½oz) fresh white breadcrumbs
 Plain flour, to dust
 500 g pack puff pastry
 1 medium egg, lightly beaten

Directions

Step 1 Take the peas out of the freezer and set aside. Heat oil in a medium pan and gently cook the onions for 10-15min until softened. Empty into a large bowl and leave to cool.

Step 2 Stir the cream cheese, parsley, mustard, tarragon, breadcrumbs, peas and plenty of seasoning into the cooled onion bowl.

Step 3 Lightly flour a work surface and roll out of the pastry until it is 3mm (in) thick. Cut out a 20.5cm (8in) pastry circle and put on a baking tray. Spoon pea mixture on to the circle and, leaving a 3cm (1¼in) border of pastry around the edge, shape the filling into a flattened disc with straight edges, about 3cm (1¼in) tall.

Brush empty edge around filling with beaten egg. Next, roll out remaining pastry as before, until it is 3mm (in) thick. Lay over filling; smooth it down to get rid of any air bubbles. Press down firmly on the edges to seal; trim into a neat circle (using base circle as a guide). Crimp edges. Brush with beaten egg, then score top lightly in a pattern like spokes of a wheel. Chill for at least 1hr.

Step 4 Preheat oven to 200°C (180°C fan) mark 6 and put a separate baking tray in the oven to heat up. Working quickly and carefully, transfer the prepared pithivier on to the hot baking tray and cook for 30-40min in the oven until deep golden. Serve warm or at room temperature.



For You at Christmas:

Big Thanks & Best Wishes

We're oh-ho-ho-so grateful to have friends and customers like you on our side. Thanks for sticking with us this year. We wish you and yours the happiest of holidays!

Merry Christmas
 from the staff at

Newforce Energy Services Ltd

Drayton Valley, Sylvan Lake AB

780-514-7882

VODKA CRANBERRY PUNCH WITH APPLE CIDER ICE CUBES

Ingredients	mon	6 cinnamon sticks
2 cups apple cider, or more as needed	3 cups cranberry juice cocktail	1 cup fresh cranberries
1/3 cup sugar	1 1/2 cups vodka	
1/4 teaspoon ground cinna-	1/2 cup orange juice	Directions

Special equipment: 2 ice cube trays

Fill two ice cube trays with apple cider and freeze 8 hours or overnight. You may need a bit more or less of the cider, depending on the ice cube tray that you use.

Meanwhile, heat the sugar, cinnamon and 1/3 cup water in a saucepan over medium heat, whisking the entire time. Cook until the mixture begins to bubble, then remove it from the heat. Allow it cool to room temperature, about 30 minutes.

Combine the cranberry juice, vodka, orange juice, cinnamon sticks and the cinnamon simple syrup in a large punch bowl or pitcher. Stir well and refrigerate for a few hours before serving-this will marry the flavors. Before serving, add the apple cider ice cubes and cranberries to the bowl or pitcher.

Wishing our customers a

Merry Christmas

and Happy New Year

from the Staff at


Polack Bros.
Competition
CHEVROLET



Stony Plain, AB
(780) 963-6121



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

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

CLEMENTINE AND PROSECCO TRIFLE

Ingredients

For the jelly layer

7 leaves platinum-grade leaf gelatine, we used Dr. Oetker

900 ml fresh clementine or orange juice

100 g caster sugar

100 lb. prosecco

1 lemon swiss roll, about 230g

For the custard

8 clementines

300 ml whole milk

300 ml double cream

6 large egg yolks

75 g caster sugar

1 1/2 Tbsp. cornflour

2 tsp. vanilla bean paste

To finish

150 ml double cream

250 g mascarpone

100 g icing sugar, sifted

75 ml prosecco

2 Tbsp. toasted flaked almonds

Orange sprinkles, to serve (optional)

Directions

Step 1 Make the jelly: soak the gelatine leaves in a bowl of cold water for 5min. Meanwhile, heat the clementine/orange juice and sugar in a medium pan, stirring until sugar dissolves. Remove from heat, lift up gelatine and squeeze out excess water. Stir into the hot liquid to dissolve. Pour into a jug, add the prosecco and set aside to cool until lukewarm.

Step 2 Cut the swiss roll into 1 1/2cm-thick slices and arrange in the base and slightly up the sides of a 2 litre trifle dish. Carefully spoon of the cooled (but still liquid) jelly mixture over the slices, allowing them to soak it up before adding more. Chill for 2hr, or until just set. Cover and chill remaining jelly separately.

Step 3 Meanwhile, make the custard. Finely grate the zest of the clementines and mix in a medium pan with the milk and double cream. Heat gently until just simmering, remove from heat and leave to infuse for 10min, then strain

into a jug, pressing to extract all the flavour from the zest. Discard zest.

Step 4 In a bowl, beat together egg yolks, caster sugar, cornflour and vanilla until combined. Pour in warm cream mixture, whisking constantly (reserve jug). Return mixture to the pan, and cook over medium heat, stirring constantly, until thickened (don't let it boil). Pour back into jug, lay clingfilm directly on the surface of the custard and allow to cool, then chill for

1hr, until cold.

Step 5 Peel and segment the zested clementines, removing as much pith as possible. Spoon 1/2 the chilled custard over the set sponge layer, then arrange 1/2 the clementine segments gently on top, starting with a ring around the edge of the bowl. Give the jelly a stir - it will have started to set but should still be soft. If it has set firm, put the jug in a bowl of hot water and stir to loosen slightly. Spoon 1/2 the remaining jelly over the clementines,

then chill trifle for 30min-1hr. Leave remaining jelly at room temperature.

Step 6 Repeat custard, clementine and jelly layers, chill for another 30min-1hr.

Step 7 To serve, whisk cream, mascarpone and icing sugar until smooth and combined. Add prosecco and whisk briefly (don't overwhisk - you don't want it to be stiff), then spoon on to the trifle. Top with the toasted almonds and orange sprinkles (if using) and serve.

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

SANTA'S SLEIGH COCKTAIL

Ingredients	meg	crystals.	mon stick.
White sugar crystals, preferably coarse	2 scoops vanilla ice cream	Combine eggnog, brandy, amaretto, nutmeg, and ice cream in a blender; process until smooth.	
2 cups store-bought eggnog, chilled	4 cinnamon sticks	Pour mixture into martini glasses and garnish each glass with a whole cinnamon stick.	
1/2 cup brandy	Directions		
1/2 cup amaretto liqueur	Dampen the rims of 4 martini glasses and then line the rims with sugar		
1 teaspoon ground nutmeg			

GARLIC AND SAGE ROAST POTATOES

Ingredients	wards	6 garlic cloves (skin on)	Directions
2kg floury potatoes, such as Maris Piper or King Edward	7 Tbsp. olive oil or goose fat	Small handful sage leaves	Step 1 Preheat oven to 190°C (170°C fan) mark 5. Peel potatoes and cut into large even-sized pieces. Put into a large pan and cover with cold salted water. Cover pan, bring to boil. Uncover and simmer for 8-10min.
			Step 2 Meanwhile, heat oil/fat in a large roasting tin (or use your designated oven tray) in the oven. Drain potatoes into a colander and leave to steam-dry for 2min. Shake colander to rough up potato edges.
			Step 3 Carefully pour potatoes into the hot oil/fat, turning to coat. Add garlic cloves and some seasoning. Roast for 1-1 1/4hr until golden and cooked through, basting/turning occasionally, and adding the sage for the final 30min of cooking. Transfer to a warm serving plate and serve.




Here Comes Christmas!

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

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

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

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



Classified Ads - Call 962-9228

Pasture Wanted

2025, cow/calf pairs, fenced and water required 80 - 320 acres plus, 780-916-2333



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

FARMERS MARKETS

DRAYTON VALLEY: Farmers' Market, Wednesdays starting May -October 4 from 3:00pm-6:00pm at 5015 Industrial Rd. 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

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: Meetings - every 2nd Wed of every month. 1:00PM. (587) 988-3636.

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.

HORIZON

AG & TURF

Giving you our best is the least we can do!

JOHN DEERE WARBURG www.martindeerline.com 848-7777 JOHN DEERE



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