



COMMUNITYVOICE

YOUR LOCAL NEWSPAPER

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

December 17, 2025

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!



CHAMPIONING CROSS-BORDER TIES WITH U.S. LAWMAKERS

Submitted by Government of Alberta

MLAs Johnson and Getson will build on a year of engagement with U.S. state legislators at the Council of State Governments National Conference in Chicago.

MLA for Lacombe-Ponoka Jennifer Johnson and MLA for Lac Ste. Anne-Parkland Shane Getson will focus on driving home the message

that Alberta officials have been promoting to decision makers across the U.S. throughout 2025: when it comes to partnership in trade, investment and establishing energy and food security, Alberta is the answer.

This year's CSG National Conference will bring together lawmakers, government and private sector leaders, and community partners from all U.S. states, territories

and associate members to build connections and work collaboratively to advance key priorities in areas including artificial intelligence, energy and electricity, affordability, economic development, trade corridors and more.

"I look forward to sitting across the table from our counterparts to stress just how important it is that our countries work together to

wards our common goals so we can secure mutual, long-term prosperity for Canadians and Americans. I plan to work with colleagues on a motion at a future CSG conference that recognizes the value of our agricultural sectors, how it effects food security, and how we can work together to protect these values."

Jennifer Johnson, MLA for Lacombe-Ponoka

"When it comes to strengthening trade and investment ties with the U.S. that keep Alberta's economy growing and creating jobs, we are committed to seeing results. Through our regular engagement with state leaders, we are building contacts and allies across the U.S. to build the economic corridors that will drive prosperity for Albertans."

Shane Getson, MLA for Lac Ste. Anne-Parkland



Delivering Our Best at Christmas

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

from our staff:

Elaine
Katherine
Jeannette

and our
Delivery
Team:

Wes
Terry
Dorothy
Karen
Jennifer



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

Box 3595
Spruce Grove, AB
T7X 3A8

TELEPHONE:

Advertising 962-9228
Fax 962-1021

E-MAIL:

comvoice@telusplanet.net
news@com-voice.com

COUNCIL HIGHLIGHTS

Submitted by Yellowhead County

Proclamations Policy
Proclamations Policy 1100.14 was passed by Council and now stipulates that proclamation requests will be brought forward to Council for consideration. The revised policy includes additional clarification on what types of proclamations can be accepted by Council, as well as the timeline in which they must be submitted prior to the event or day they support.

Appointments of FCSS Board Members

Lois Haggart was appointed by Council to the Yellowhead County Family and Community Support Services (FCSS) Board for a term of December 9, 2025 to October 31, 2028. The FCSS Board provides advice to Council and administration for the provision of preventative social services for County residents under the provincial FCSS Act.

Agriculture Services Appeal Board

Council directed administration to re-advertise for additional applicants for Agriculture Services Appeal Committee members and to consider other options for an appeal board due to the lack of applications that have been received. The Appeal Board considers appeals on notices issued to landowners under the province's applicable Acts and regulations.

Closure of Portion of Unused Road Plan

Council passed Bylaw 08.25 which amends Bylaw 14.24 which clarifies map details to match the legal land description. The amendment will allow Yellowhead County to proceed with the steps needed

for the closure of an unused portion of a road plan northwest of Wildwood. The unused road plan is adjacent to TWP RD 535 and south of road plan closure applicant.

Brule Rodeo Grounds

Council directed administration to negotiate a ten-year rental agreement with the Brule Heritage Rodeo Foundation for their exclusive use of the Brule Rodeo Grounds for a maximum of

one week (7 days) per year. Administration was also directed to negotiate a ten-year operating agreement with the Brule Community Society for the operations and maintenance of the Brule Rodeo Grounds.

To view the full agenda go to <https://yellowheadcounty.civicweb.net/portal/>

The next regular Council meeting is on January 13, 2026.

The next Governance and

Priorities Committee meeting is on December 16, 2025. Meetings begin at 9:30am and are streamed live on our YouTube at www.youtube.com/yellowheadcounty570.

The meeting recording is available for seven days following the council meeting at www.yhcounty.ca/council-live-stream/



EVANSBURG PHARMACY

Your health and wellness is our priority.

Come to the pharmacy you know and trust.

FREE HOME DELIVERY
UPON REQUEST to Evansburg, Entwistle, Wildwood, Gainford and surrounding areas.

OUR SERVICES INCLUDE:

- Prescribing Pharmacist On Site
- Prescription Extension and Adaptation
- Free Blister Packaging Medications
- Medication Synchronization
- Medication Reviews and Guidance by Your Personal Pharmacist
- Compounding
- Free Flu Vaccination
- Smoking Cessation and Diabetic Supplies
- Travel and Shingles Vaccine and Much More

YOUR LOCAL COMMUNITY PHARMACY
Less wait time. Quick and easy fills and refills. Senior discounts!

Wishing you a Merry Christmas & a Healthy New Year

RBC ATM on Site
9:30AM-6:00PM
Monday to Friday

PHONE 780.727.2732 | FAX 780.727.2766
ADDRESS 5107, 50TH STREET, EVANSBURG, AB T0E 0T0
WE DON'T HAVE ANY OTHER LOCATION ANYWHERE

ALBERTA RCMP PROVIDES TIPS TO SECURE PROPERTY AND HELP AVOID MAIL THEFT

Submitted by Alberta RCMP

The holidays are coming, and this means an influx of deliveries and mail to residents across the province. As a result, there are more occurrences of mail theft. The Alberta RCMP is urging residents to secure their mail

and homes this holiday season.

If ordering online or sending gifts through the mail, follow the below tips:

- Whenever possible, opt for a "signature required" delivery, or provide instructions for the delivery person to leave your items out of sight.

- Track your shipments to ensure you know when to expect your items. This way, you or a trusted neighbour can grab your items before someone else does.

- If possible, arrange for deliveries to be scheduled when you're at home.

- Have packages shipped to a delivery service pickup location. This is a free service and a great option for large or valuable items.

- Installing a doorbell camera and motion sensor lights can be great deterrents for opportunistic thieves.

- Never send cash or other forms of payment through the mail.

- If you see suspicious activity at yours or someone else's mailbox, report it immediately to your local police.

For those traveling this December, follow the below tips to help keep your mail and property safe:

- Ensure there is no mail left on your doorstep or in your mailbox as this can indicate that you're not around.

- Ask a neighbour to shovel and collect your mail while you're away to give the impression that someone is present in the home.

- Ensure that all doors and windows are locked. Consider motion sensor lights for the exterior, and timers for indoor lighting.

For more information on mail theft and keeping your property safe, follow us on Facebook (@RCMPinAlberta), X (@RCMPAlberta) and YouTube (RCMP-GRC Alberta).





SERENITY

FUNERAL SERVICE



BASIC CREMATIONS *FUNERAL SERVICES MONUMENT SPECIALISTS *PRE-ARRANGEMENTS

www.serenity.ca

Edmonton South 780-450-0101	Edmonton North 780-477-7500
Spruce Grove 780-962-2749	Leduc 780-980-3668
Fort Saskatchewan 780-998-1422	Wetaskiwin 780-352-5300

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

JOKE of the week

It was Christmas and the judge was in a merry mood as he asked the prisoner,

"What are you charged with?"

"Doing my Christmas shopping early", replied the defendant.

"That's no offense", said the judge.

"How early were you doing this shopping?"

"Before the store opened."

DRAYTON VALLEY

ALBERTA RCMP ENCOURAGES SAFE DRIVING THIS DECEMBER

Submitted by Alberta RCMP

While December brings holiday celebrations for community members across the province, it's important to practice safe driving and to never drive impaired due to drugs or alcohol. We can all do our part to uphold traffic safety so that everyone can arrive home safely.

As part of the Canada Safety Council's National Safe Driving Week, the Alberta RCMP is also encouraging drivers to never drive distracted. This includes any activity that might impair your ability to operate a vehicle safely.

On December 6, the Alberta RCMP will be participating with other enforcement partners in National Impaired Driving Enforcement Day. Officers will be conducting traffic enforcement initiatives and check stops to remove impaired drivers from the roads.

Stay safe when driving by following the below reminders:

- Driving while impaired due to drugs or alcohol is never okay. Impaired driving is criminal and dangerous.
- Mandatory Alcohol Screening is used by the Alberta RCMP to deter and detect impaired drivers. If you are pulled over or at a check stop, you can expect to provide a breath sample.
- Impaired driving

is always preventable and can always be avoided. Call a taxi or rideshare service, use a designated driver or stay the night.

- Party hosts are still accountable. If your guests have been drinking or using drugs, ensure 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.

- Call 911 immediately if you witness or suspect impaired driving. "The Alberta RCMP will be busy this month with enforcement initiatives aimed at removing impaired drivers from the roads," says Sgt. Darrin

Turnbull, Alberta RCMP Traffic. "Look out for one another. If you suspect an impaired driver, call 911 immediately. You never know whose life you could be saving."

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



Merry Christmas
from

 **Mayerthorpe
Value Drug Mart**

As we celebrate six incredible years of serving this wonderful community, we thank you for your trust and support. Wishing you joy, warmth, and all the magic this season brings. Thank you for being a part of our journey—we couldn't have done it without you!

780.786.0185

4821 Crockett 50 St Unit-1,
Mayerthorpe, AB

GOD REST YOU MERRY GENTLEMEN

God rest you merry,
gentlemen

Let nothing you dismay
For Jesus Christ our
Saviour

Was born upon this day
To save us all from Sa-
tan's power

When we were gone
astray

O tidings of comfort
and joy

Comfort and joy
O tidings of comfort
and joy

In Bethlehem, in Israel
This blessèd Babe was
born

And laid within a man-
ger

Upon this blessèd morn
The which His Mother
Mary

Did nothing take in
scorn

O tidings of comfort
and joy

Comfort and joy
O tidings of comfort
and joy

From God our heavenly
Father

A blessèd angel came
And unto certain shep-
herds

Brought tidings of the
same

How that in Bethlehem
was born

The Son of God by name
O tidings of comfort
and joy

Comfort and joy
O tidings of comfort
and joy

The shepherds at those
tidings

Rejoicèd much in mind
And left their flocks
a-feeding

In tempest, storm and
wind

And went to Bethlehem
straightway

This blessèd Babe to
find

O tidings of comfort
and joy

Comfort and joy
O tidings of comfort
and joy

But when to Bethlehem
they came

Whereat this Infant lay
They found Him in a
manger

Where oxen feed on hay
His mother Mary kneel-
ing

Unto the Lord did pray
O tidings of comfort
and joy

Comfort and joy
O tidings of comfort
and joy

Now to the Lord sing
praises

All you within this place
And with true love and
brotherhood

Each other now em-
brace

This holy tide of Christ-
mas

Doth bring redeeming
grace

O tidings of comfort
and joy

Comfort and joy
O tidings of comfort
and joy

O tidings of comfort
and joy



**MERRY
CHRISTMAS**

DANE LLOYD MP
PARKLAND
DANE.LLOYD@PARL.GC.CA
DANELLOYD.CA • 780-823-2050

FROSTY THE SNOWMAN

Frosty the snowman was a
jolly happy soul,
With a corncob pipe and a
button nose,

And two eyes made out of
coal.

Frosty the snowman is a
fairy tale, they say,

He was made of snow but
the children

know how he came to life
one day.

There must have been
some magic in that

Old silk hat they found.

For when they placed it on

his head,

He began to dance around.

O, Frosty the snowman

Was alive as he could be,

And the children say he
could laugh

And play just the same as
you and me.

Thumpetty thump thump,

Thumpety thump thump,

Look at Frosty go.

Thumpetty thump thump,

Thumpety thump thump,

Over the hills of snow.

Frosty the snowman knew

The sun was hot that day,

So he said, "Let's run and
we'll have some fun
now before I melt away."

Down to the village,

With a broomstick in his
hand,

Running here and there all
Around the square saying,
Catch me if you can.

He led them down the
streets of town

Right to the traffic cop.

And he only paused a mo-
ment when

He heard him holler
"Stop!"

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

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

Thumpetty thump thump,

Thumpety thump thump,

Look at Frosty go.

Thumpetty thump thump,

Thumpety thump thump,

Over the hills of snow.

AWAY IN A MANGER

Away in a manger, no crib
for a bed,

The little Lord Jesus laid
down his sweet head.

The stars in the bright sky
looked down where he lay,

The little Lord Jesus asleep
on the hay.

The cattle are lowing, the

baby awakes,

But little Lord Jesus no
crying he makes.

I love thee, Lord Jesus!

Look down from the sky,

And stay by my side until
morning is nigh.

Be near me Lord Jesus,

I ask thee to stay.

Close by me forever,

And love my I pray.

Bless all the dear children,

In thy tender care.

And take them to heaven,

To be with thee there.



Christmas Blessings

As we celebrate the birth of Christ, may His
light bring peace, hope, and joy to your home
this season.

Proud to serve the outstanding communities
of Spruce Grove and Stony Plain

*Wishing you and your loved
ones a blessed Christmas
and a joyful New Year!*



Hon. Searle Turton

MLA for Spruce Grove-Stony Plain
Constituency

#60, 210 McLeod Ave. Spruce Grove, AB T7X 2K5

PH: 780-962-6606

sprucegrove.stonyplain@assembly.ab.ca



Merry Christmas

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

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

Wishing you and your
family a very Merry
Christmas

MLA Shane Getson
Lac Ste. Anne - Parkland



Yellowhead County is looking for **COMMUNITY BOARD MEMBERS!**

You could make a difference
by joining the

AGRICULTURAL SERVICES APPEAL BOARD!

Four positions available, one-year term

This committee adjudicates property owner appeals of orders and penalties issued by the County's Agricultural Services pursuant to the provincial acts the County enforces. This committee will meet as required. Training required, costs for training will be covered.

Term will be January 1, 2026 - December 31, 2026.



Apply by January 1, 2026 ONLINE!
Visit www.yhcounty.ca

TAX PENALTY REMINDER

Yellowhead County would like to remind landowners that any taxes **outstanding after December 31, 2025** will be subject to a 6% penalty.

Payment Options:

- In person at a Yellowhead County office (Edson or Wildwood).
- Secure drop box is available 24 hours (Edson office only).
- Chartered Bank or Credit Union.
- Telephone Banking.
- Internet banking – *Payee is Yellowhead County Taxes.*
(Your Tax Roll Number is your Account number)
- Mail or Courier.
(envelope must be postmarked on/or before December 31, 2025)

For more information call 780-723-4800.

Monday to Friday 8:00 am - 4:30 pm with the exception of December 24, 25, and 26 as the office will be closed.



Corporate Services

Yellowhead County **Recreation Board Grants**

Quarterly Grants: Next Deadline December 31

RECREATION PROGRAM & EVENT GRANT

Registered non-profit groups are eligible to apply for funding up to \$2200 for programs and events that provide cultural, fitness, sport and/or other recreational opportunities to the community.

COMMUNITY HALL/ OUTDOOR AMENITY CAPITAL ASSISTANCE GRANT

Registered non-profit groups are eligible to apply for funding assistance with capital projects such as renovations, repairs, furniture & equipment purchases, new facility or outdoor amenity, etc.



RECREATION & CULTURE INITIATIVES FUND

Registered non-profit groups are eligible to apply for funding for new initiatives in recreation and culture facilities, programs and services that will have ongoing benefits to the community.

Annual Grants: Next Deadline March 31

OUTDOOR AMENITY OPERATIONAL GRANT

Registered non-profit groups are eligible for operational assistance if operating an outdoor amenity. Amenities include: playgrounds, ski trails, outdoor skating rinks, ball diamonds, soccer pitch, riding arena, hiking trails.

COMMUNITY HALL OPERATIONAL GRANT

Registered non-profit groups are eligible for operational assistance if they are operating a community hall.

Applications at www.yhcounty.ca or pick up at the County offices in Edson or Wildwood. Call the Parks and Rec Supervisor for more info: 780-723-4800



HOLIDAY HOURS

**Yellowhead County offices in Wildwood &
Edson will be closed Dec. 24, 25, 26 & Jan. 1**



On behalf of all Yellowhead County Council and staff!

GO TELL IT ON THE MOUNTAIN

Go tell it on the mountain
Over the hills and everywhere
Go tell it on the mountain

That Jesus Christ is born!
While shepherds kept
their watching
O'er silent flocks by
night
Behold throughout the

heavens
There shone a holy light
Go tell it on the mountain
Over the hills and everywhere

Go tell it on the mountain

That Jesus Christ is born!
The shepherds feared
and trembled

When lo above the earth
Rang out the angel chorus

That hailed our Saviour's
birth

And I said go!

Go tell it on the mountain

Over the hills and everywhere

Go tell it on the mountain

That Jesus Christ is born!

Down in a lowly manger
Our humble Christ was
born

And God sent us salvation

That blessed this Christmas morn

And I said go!

Go tell it on the mountain

Over the hills and everywhere

Go tell it on the mountain

That Jesus Christ is born!

Go tell it on the mountain

Over the hills and everywhere

Go tell it on the mountain

That Jesus Christ is born!
That Jesus Christ is born!



Let the Good Times Roll!

There's a rush of excitement in the air as everybody, everywhere, gets set to ring in a brand-new year with gratitude, goodwill and plenty of cheer!

We've really enjoyed the good times we've shared with our customers and friends in 2025. **Best Wishes!**

NEW YEAR'S EVE PARTY
December 31, 2025
* Live Entertainment * Music By Boomtown * Party Favors *

Follow Us on Facebook

WABAMUN HOTEL

Wabamun 892-2224

ANGELS WE HAVE HEARD ON HIGH

Angels we have heard on high,
Singing sweetly through the night,
And the mountains in reply
Echoing their brave de-

light.
Gloria in excelsis Deo.
Gloria in excelsis Deo.
Shepherds, why this jubilee?
Why these songs of happy cheer?

What great brightness did you see?

What glad tiding did you hear? Refrain

Come to Bethlehem and see

Him whose birth the angels sing;

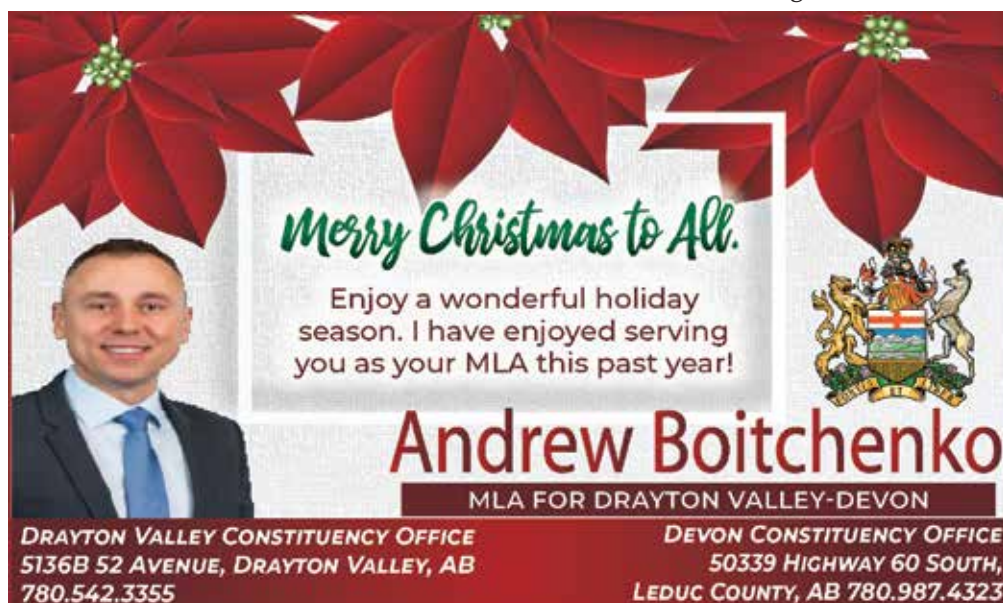
Come, adore on bended knee

Christ, the Lord, the newborn King. Refrain

See him in a manger laid
Whom the angels praise above;

Mary, Joseph, lend your aid,

While we raise our hearts in love. Refrain



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

HOLLY AND THE IVY

The holly and the ivy
When they are both full
grown

Of all the trees that are in
the wood

The holly bears the crown
O, the rising of the sun
And the running of the
deer

The playing of the merry
organ

Sweet singing in the choir
The holly bears a blossom
As white as lily flower
And Mary bore sweet Je-

sus Christ

To be our sweet Saviour
O, the rising of the sun
And the running of the
deer

The playing of the merry
organ

Sweet singing in the choir
The holly bears a berry
As red as any blood
And Mary bore sweet Je-

sus Christ
To do poor sinners good
O, the rising of the sun
And the running of the

deer

The playing of the merry
organ

Sweet singing in the choir
The holly bears a prick
As sharp as any thorn
And Mary bore sweet Je-

sus Christ
On Christmas Day in the
morn

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

The playing of the merry
organ

Sweet singing in the choir
The holly bears a bark
As bitter as any gall
And Mary bore sweet Je-

sus Christ
For to redeem us all
O, the rising of the sun
And the running of the
deer

The playing of the merry
organ

Sweet singing in the choir

HAVE YOURSELF A MERRY LITTLE CHRISTMAS

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

Have yourself a merry lit-

tle Christmas,
Make the Yule-tide gay,
From now on,
our troubles will be miles
away.

Here we are as in olden
days,

Happy golden days of
yore.

Faithful friends who are
dear to us

Gather near to us once
more.

Through the years

We all will be together,
If the Fates allow
Hang a shining star
upon the highest bough.
And have yourself
A merry little Christmas
now.



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 Bethle-
hem!

Hark! the herald angels
sing

Glory to the new-born
King!

Christ, by highest heav-
en 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 sec-
ond birth.

Risen with healing in
his wings,

Light and life to all he
brings,

Hail, the Sun of Right-
teousness!

Hail, the heaven-born
Prince of Peace! Refrain

Come, Desire of nations
come,

Fix in us Thy humble
home;

Rise, the Woman's con-
quering Seed,

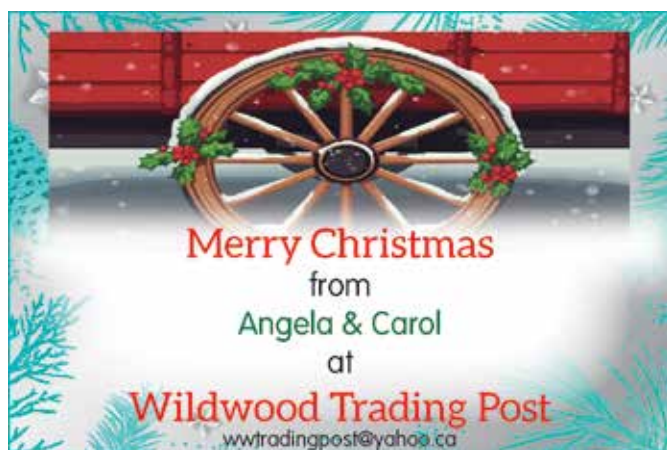
Bruise in us the Ser-
pent's head.

Adam's likeness now ef-
face:

Stamp Thine image in
its place;

Second Adam, from
above,

Reinstate us in thy love.
Refrain



**TO OUR VALUED CUSTOMERS
AT THE HOLIDAY SEASON**



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

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

MERRY CHRISTMAS!

MARIANNE, AMANDA & FAMILIES

**WABAMUN ATB
FINANCIAL AGENCY**

WABAMUN

892-7927

ENJOY
the Season

We appreciate your
support more than ever,
and we thank you for
choosing us.

**Happiest holiday wishes
from our entire team!**

**The
Oasis in
Wabamun**



Wabamun, Ab

892-2214



BIRTHDAY OF A KING

In the little village of Bethlehem
There lay a child one day
And the sky was bright
With a holy light
O'er the place where Jesus lay.
Alleluia
O how the angels sang!
Alleluia
How it rang!
And the sky was bright
With a holy light
'Twas the birthday of a King.
Humble birthplace
But O
How much God gave to us that day!
From the manger bed
what a path has led
What a perfect holy way.



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

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

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

Seba Beach, Alta 797-3838

Season's GrEATings



We're serving up our "seasoned" greetings and very best wishes to everyone who has made our year so fulfilling.

Thanks for dining with us! We look forward to seeing you again very soon, and we hope the holidays bring a hearty helping of joy to your world.

**Merry Christmas
from
The Poppy Grill and Deli**

Evansburg, AB 780-234-3663 (FOOD)

IT'S THE MOST WONDERFUL TIME OF THE YEAR

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 mistletoe-

ing,

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!

Merry Christmas

from  Yellowhead County



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

Happy holidays from the council and staff of Yellowhead County.

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?

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.

JOY • LOVE
PEACE • HARMONY
CONTENTMENT



GREETINGS OF THE SEASON

Hope your holiday has it all!
With best wishes and heartfelt thanks
from the Board of Trustees, administration, staff and
students of Grande Yellowhead Public School Division



For more information about our schools
780-723-4471 • www.gypsd.ca

HERE WE COME A-WASSAILING

Here we come a-wassailing
Among the leaves so green,
Here we come a-wand'ring
So fair to be seen.

Love and joy come to you,
And to you your wassail,
too,

And God bless you, and
send you

A Happy New Year,

And God send you a Happy
New Year.

We are not daily beggers
That beg from door to door,
But we are neighbors' chil-
dren

Whom you have seen before
Love and joy come to you,
And to you your wassail,
too,

And God bless you, and
send you

A Happy New Year,

And God send you a Happy

New Year.

Good master and good mis-
tress,

As you sit beside the fire,
Pray think of us poor chil-
dren

Who wander in the mire.

Love and joy come to you,
And to you your wassail,
too,

And God bless you, and
send you

A Happy New Year,

And God send you a Happy
New Year.

We have a little purse

Made of ratching leather
skin;

We want some of your small
change

To line it well within.

Love and joy come to you,
And to you your wassail,
too,

And God bless you, and
send you

A Happy New Year,

And God send you a Happy

New Year.

Bring us out a table
And spread it with a cloth;
Bring us out a cheese,
And of your Christmas loaf.

Love and joy come to you,
And to you your wassail,
too,

And God bless you, and
send you

A Happy New Year,

And God send you a Happy
New Year.

God bless the master of this
house,

Likewise the mistress too;
And all the little children
That round the table go.

Love and joy come to you,
And to you your wassail,
too,

And God bless you, and
send you

A Happy New Year,

And God send you a Happy
New Year

Here's hoping your holiday season is all-good!
Thanks so much for making our year so merry with
your visits.

We appreciate your friendship and your loyal
patronage.

Merry Christmas!

From
Jenny & Audrey at
**White Willow
Gifts Inc.**

Evansburg, AB
727-2891



**Wishing You
Cartloads of Joy**



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

Merry Christmas, and thanks for choosing us!

**From Management & Staff at
Bigway Foods / TGP**
(Rays Market)

Wabamun

892-2230

**We're So
Ho-Ho-Grateful!**



We hope your Christmas is merry and bright in every
way, and we look forward to seeing you again soon in the
New Year!

Happy Holidays

Holiday Hours:

9-9 Mon to Sat

10-6 Sunday

Open 10-6 Christmas Day

Evansburg Liquor

Evansburg, AB

727-2059

I'VE GOT THE CHRISTMAS JOY

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

Christmas in my heart
I've got the love, love,
love, love
Down in my heart
Down in my heart
Down in my heart
I've got the love, love,
love, love
Down in my heart
Down in my heart to
stay
And I'm so happy
So very happy

I've got the joy of
Christmas in my heart
Yes I'm so happy
So very happy
I've got the joy of
Christmas in my heart
I've got the joy!
I've got the hope!
I've got the peace!
I've got the love!
Merry Christmas!



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

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



TIPPLE



PARK

Evansburg, AB
727-3740



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?

Ringin' 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 the sea,

With a voice as big as the 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."

JINGLE BELLS

Merry.
Bright.
Blessed.
Beautiful.

May your holiday season
be decorated with every
possible happiness!

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

**At this special time of year, we're sending out
a happy hello and our very best wishes for a
festive season!**

**Thank You & Merry
Christmas**

**from the Staff &
Management at**

**Wabamun
Hotel
Wabamun**

Follow Us on Facebook

892-2224

Dashing through the snow, in
a one-horse open sleigh,

Over the fields we go, laugh-
ing all the way.

Bells on bob-tails ring, mak-
ing spirits bright,

What fun it is to ride and sing
a sleighing song tonight.

Chorus

Jingle bells, jingle bells, jingle
all the way!

O what fun it is to ride in a
one-horse open sleigh.

Jingle bells, jingle bells, jingle
all the way!

O what fun it is to ride in a
one-horse open sleigh.

A day or two ago, I thought I'd
take a ride

And soon Miss Fanny Bright,
was seated by my side;

The horse was lean and lank,
misfortune seemed his lot;

He got into a drifted bank and
we got upstot

(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 sprawl-
ing 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)

IT CAME UPON A MIDNIGHT CLEAR

It came upon the mid-
night clear,

That glorious song of
old,

From angels bending
near the earth,

To touch their harps of
gold!

"Peace on the earth,
good will to men,

From heaven's all gra-
cious King!

The world in solemn
stillness lay,

To hear the angels sing.
Still through the cloven

skies they come,
With peaceful wings

unfurled,
And still their heavenly

music floats,
O'er all the weary world;

Above its sad and lowly
plains,

They bend on hovering

wing.

And ever o'er its Babel
sounds,

The blessed angels sing.
Yet with the woes of sin

and strife,
The world hath suffered

long;
Beneath the an-
gel-strain have rolled,

Two thousand years of
wrong;

And man, at war with
man, hears not,

The love song which
they bring:

O hush the noise, ye
men of strife,

And hear the angels
sing.

For lo! the days are has-
tening on,

By prophet bards fore-
told,

When, with the ev-

er-circling years,

Shall come the Age of
Gold;

When peace shall over
all the earth,

Its ancient splendors
fling,

And all the world give
back the song,

Which now the angels

sing.



Pizza on Earth

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

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

Wildwood 2 for 1 Pizza

Wildwood, AB 325-2330

A pizza shaped like a Christmas tree, with various toppings like pepperoni, mushrooms, and olives, and a star on top.

*From the first sip to the last bite,
thanks for making our year merry and bright!*

**We appreciate all of our
customers, friends, & neighbors
here and we wish you all the best!**

A cartoon illustration of Santa Claus dressed as a chef, wearing a white chef's hat and a red apron, holding a silver platter.

Merry Christmas
from
Gina & Staff
at
Gina's Sugar Shack
Wildwood, AB 780-237-7433

**Filled With
Our Gratitude**

A cartoon illustration of a snowman wearing a red and white striped scarf and a green vest, pushing a shopping cart filled with various groceries like a turkey, bread, and vegetables.

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

Merry Christmas
from Management at
Wildwood Bigway
Wildwood, AB (780) 325-3870

MERRY CHRISTMAS EVERYONE

Snow is fallin', all around me

Children playin', having fun

It's the season of love and understanding

Merry Christmas everyone!

Time for parties and celebrations

People dancing all night long

Time for presents and exchanging kisses

Time for singing Christmas songs

We're gonna have a party tonight

I'm gonna find that boy

Underneath the mistletoe

We'll kiss by candle light

Room is swaying, records playing

All the old songs, we love to hear

All I wish that everyday was Christmas

What a nice way to spend the year

We're gonna have a party tonight

I'm gonna find that boy

Underneath the mistletoe

We'll kiss by candle light

Snow is fallin' (snow is fallin')

All around me (all around me)

Children playin' (children playin')

Having fun (having fun)

It's the season of love and understanding

Merry Christmas everyone!

Merry Christmas everyone!

one!

Oh Merry Christmas everyone!

Snow is fallin' (snow is fallin')

All around me (all around me)

Children playin' (children playin')

Having fun (having fun)

It's the season of love and understanding

Merry Christmas everyone!

Snow is fallin' (snow is fallin')

All around me (all around me)

Children playin' (children playin')

Having fun (having fun)

It's the season of love and understanding

Merry Christmas everyone!

Oh Snow is fallin' (snow is fallin')

All around me (all around me)

Children playin' (children playin')

Having fun (having fun)

It's the season of love and understanding

Merry Christmas everyone!

Merry Christmas everyone!

Merry Christmas everyone!




**Now On Tap:
Our Best Wishes**

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

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

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

**Peace,
Joy &
Prosperity**

As we count down to Christmas, we can't think of a better place to spend the season than right here at home with our valued customers and friends. We appreciate the support of this community beyond measure, and we thank you sincerely for your continued trust in us.

With gratitude and good will in our hearts, we wish everyone here a happy and healthy holiday season and great joy in the new year!

From
Connie, Sheena & Mia

ATB Financial
Evansburg, AB 727-4030



LITTLE DRUMMER BOY

Come they told me, pa
rum pum pum pum

A new born King to see,
pa rum pum pum pum

Our finest gifts we
bring, pa rum pum pum
pum

To lay before the King,
pa rum pum pum pum,

rum pum pum pum,
rum pum pum pum,

So to honor Him, pa

rum pum pum pum,
When we come.

Little Baby, pa rum pum
pum pum

I am a poor boy too, pa
rum pum pum pum

I have no gift to bring,
pa rum pum pum pum

That's fit to give the
King, pa rum pum pum
pum,

rum pum pum pum,

rum pum pum pum,

Shall I play for you, pa
rum pum pum pum,

On my drum?

Mary nodded, pa rum
pum pum pum

The ox and lamb kept
time, pa rum pum pum
pum

I played my drum for
Him, pa rum pum pum
pum

I played my best for
Him, pa rum pum pum
pum,

rum pum pum pum,
rum pum pum pum,

Then He smiled at me,
pa rum pum pum pum

Me and my drum.

I'LL BE HOME FOR CHRISTMAS

I'll be home for Christ-
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 Christ-
mas

If only in my dreams

I'll be home for Christ-
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 Christ-
mas

If only in my dreams

If only in my dreams



You're On Our List!

Customer Appreciation Day
Last Thursday of Every Month
Discounts, Demos & Free Samples
(excluding bread, meat, dairy & sale items)

Homegrown Foods Ltd.
780 963 5305
#10 - 19 Granite Drive
Stony Plain, AB

Homegrown Foods
Your Local Organic Grocer
and Supplement Store

Wishing You a Season of Splendor

May your holiday be full of beauty, wonder and happiness!

Thanks for helping our business flourish over the years. We're proud to have roots in this fine community, and we look forward to serving our friends and neighbors here in 2026 and beyond.

Merry Christmas
from
Management & Staff at
BING'S #1 RESTAURANT
Stony Plain, AB
780-963-2609

MUST BE SANTA

Who's got a beard that's long
and white?

Santa's got a beard that's
long and white.

Who comes around on a
special night?

Santa comes around on a
special night.

Special night, beard that's
white,

Must be Santa must be San-
ta,

Must be Santa, Santa Claus.

Who wears boots and a suit
of red?

Santa wears boots and a suit
of red.

Who wears a long cap on his
head?

Santa wears a long cap on
his head.

Cap on head, suit that's red,
Special night, beard that's

white,

Must be Santa must be San-
ta,

Must be Santa, Santa Claus.

Who's got a big red cherry
nose?

Santa's got a big red cherry

nose.

Who laughs this way:

HO HO HO?

Santa laughs this way:

HO HO HO!

HO HO HO, cherry nose,

Cap on head, suit that's red,

Special night, beard that's
white,

Must be Santa must be San-
ta,

Must be Santa, Santa Claus.

Who very soon will come
our way?

Santa very soon will come

our way.

Eight little reindeer pull his
sleigh,

Santa's little reindeer pull
his sleigh.

Reindeer sleigh, come our
way,

HO HO HO, cherry nose,

Cap on head, suit that's red,

Special night, beard that's
white,

Must be Santa, must be San-
ta,

Must be Santa, Santa Claus.

Dasher, Dancer, Prancer,
Vixen,

Comet, Cupid, Donner and
Blitzen.

Reindeer sleigh, come our
way,

HO HO HO, cherry nose,

Cap on head, suit that's red,

Special night, beard that's
white,

Must be Santa, must be San-
ta,

Must be Santa, Santa Claus!



I SAW MOMMY KISSING SANTA CLAUS

I saw Mommy kissing
Santa Claus

Underneath the mistletoe
last night.

She didn't see me creep

Down the stairs to have a
peep;

She thought that I was
tucked up in my bedroom
fast asleep.

Then, I saw Mommy tickle
Santa Claus

Underneath his beard so
snowy white;

Oh, what a laugh it would
have been

If Daddy had only seen

Mommy kissing Santa
Claus last night.

OH COME, ALL YE FAITHFUL

O come, all ye faithful,
Joyful and triumphant,
O come ye, O come ye to
Bethlehem;
Come and behold him,
Born the King of angels;
O come, let us adore him,
O come, let us adore him,
O Come, let us adore him,
Christ the Lord.
God of God,

Light of Light,
Lo! he abhors not the Vir-
gin's womb:
Very God,
Begotten, not created;
Refrain
Sing, choirs of angels,
Sing in exultation,
Sing, all ye citizens of
heaven above;
Glory to God

In the highest; Refrain
See how the shepherds,
Summoned to his cradle,
Leaving their flocks, draw
nigh to gaze;
We too will thither
Bend our joyful footsteps;
Refrain
Child, for us sinners
Poor and in the manger,
We would embrace thee,

with love and awe;
Who would not live thee,
Loving us so dearly? Re-
frain
Yea, Lord, we greet thee,
Born this happy morning;
Jesus, to thee be glory
given;
Word of the Father,
Now in flesh appearing;
Refrain

JOY TO THE WORLD

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

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

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

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



**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




**Warmest
Wishes**

**Here's one thing
we know for sure:**
There's no place
like home for
the holidays,
and folks like you
are the reason.

**Thanks for making
our year so bright!**



Wabamun, AB **892-4969**

OH LITTLE TOWN OF BETHLEHEM

O little town of Bethlehem,
How still we see thee lie!
Above thy deep and
dreamless sleep

The silent stars go by;
Yet in thy dark streets
shineth

The everlasting Light;
The hopes and fears of all
the years

Are met in thee to-night.
For Christ is born of Mary,
And gathered all above,
While mortals sleep, the
angels keep

Their watch of wondering

love.

O morning stars, together
Proclaim the holy birth!
And praises sing to God
the King,

And peace to men on
earth.

How silently, how silently,
The wondrous gift is giv-
en!

So God imparts to human
hearts

The blessings of his heav-
en.

No ear may hear his com-
ing,

But in this world of sin,
Where meek souls will re-
ceive him, still

The dear Christ enters in.
Where children pure and
happy

Pray to the blessed Child,
Where misery cries out to
thee,

Son of the mother mild;
Where charity stands
watching

And faith holds wide the
door,

The dark night wakes, the
glory breaks,

And Christmas comes
once more.

O holy Child of Bethle-
hem!

Descend to us, we pray;
Cast out our sin and enter
in,

Be born in us to-day.
We hear the Christmas an-
gels

The great glad tidings tell;
O come to us, abide with
us,

Our Lord Emmanuel!

JOLLY OLD SAINT NICHOLAS

Jolly old Saint Nicholas,
Lean your ear this way!
Don't you tell a single soul
What I'm going to say;
Christmas Eve is coming
soon;

Now, you dear old man,
Whisper what you'll bring

to me;

Tell me if you can.

When the clock is striking
twelve,

When I'm fast asleep,
Down the chimney broad
and black,

With your pack you'll

creep;

All the stockings you will
find

Hanging in a row;

Mine will be the shortest
one,

You'll be sure to know.

Johnny wants a pair of
skates;

Susy wants a dolly;

Nellie wants a story book;
She thinks dolls are folly;

As for me, my little brain
Isn't very bright;

Choose for me, old Santa
Claus,

What you think is right.

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
Pembina Esso Centre
Entwistle, AB 727-2974

*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



Preshush Jewellers & Goldsmiths

Jewellery
Bradford
Watches

**DRAW ON YOUR
PURCHASE**

5% - 50%

ON SITE

Repairs - Watches. Jewellery,
Engraving
Pearl Restraining
Custom Designing

Over 30 Years in the
Jewellery Industry.
Experienced
Goldsmiths on Site

780-960-4200
#102 McLeod Ave
(next to Something Else Restaurant),
SPRUCE GROVE



OVER THE RIVER AND THROUGH THE WOODS

Over the river and through
the woods

To Grandmother's house
we go.

The horse knows the way
to carry the sleigh

Through white and drifted
snow.

Over the river and through
the woods,

Oh, how the wind does

blow.

It stings the toes and bites
the nose

As over the ground we go.

Over the river and through
the woods

To have a full day of play.

Oh, hear the bells ringing
ting-a-ling-ling,

For it is Christmas Day.

Over the river and through

the woods,

Trot fast my dapple gray;
Spring o'er the ground just

like a hound,

For this is Christmas Day.

Over the river and through
the woods

And straight through the
barnyard gate.

It seems that we go so
dreadfully slow;

It is so hard to wait.

Over the river and through
the woods,

Now Grandma's cap I spy.

Hurrah for fun; the pud-
ding's done;

Hurrah for the pumpkin
pie.

HERE COMES SANTA CLAUS

Here comes Santa
Claus!

Here comes Santa
Claus!

Right down Santa Claus
Lane!

Vixen and Blitzen and
all his reindeer

are pulling on the reins.
Bells are ringing, chil-

dren singing;

All is merry and bright.

Hang your stockings
and say your prayers,

'Cause Santa Claus
comes tonight.

Here comes Santa
Claus!

Here comes Santa
Claus!

Right down Santa Claus
Lane!

He's got a bag that is
filled with toys

for the boys and girls
again.

Hear those sleigh bells
jingle jangle,

What a beautiful sight.

Jump in bed, cover up

your head,

'Cause Santa Claus
comes tonight.




**BANK ON
A VERY
GOOD
SEASON**

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

Merry Christmas
and sincere thanks
to our customers
and associates.

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

TD **Canada Trust**
962-0404



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

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

sobeys

SPRUCE GROVE 780 962 4121



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!

Ring in the New Year!

NEW YEAR'S EVE

PARTY

DEC. 31/25

LIVE

ENTERTAINMENT

The Iron Lady Saloon
(at Gainford Hotel)
825-523-0256
Gainford, AB

Get Stuffed Burger Emporium

825-523-0256
Gainford, AB

SANTA BABY

Santa baby, just slip a
sable under the tree for
me;

Been an awful good girl,
Santa baby

and hurry down the
chimney tonight

Santa baby, a '54 con-
vertible too, light blue

I'll wait up for you dear,

Santa baby
and hurry down the
chimney tonight

Think of all the fun I've
missed

Think of all the fellas
that I haven't kissed

Next year I could be just
as good...

if you'd check off my

Christmas list

Santa baby, I want a
yacht and really that's
not a lot

Been an angel all year;
Santa baby,

so hurry down the
chimney tonight

Santa honey, there's one
thing I really do need,

the deed - To a platinum
mine, Santa baby

so hurry down the
chimney tonight

Santa baby, I'm filling
my stocking with the du-
plex, and checks

Sign your 'X' on the line,
Santa cutie,

and hurry down the
chimney tonight

Come and trim my
Christmas tree

With some decorations
bought at Tiffany;

I really do believe in you
Let's see if you believe
in me

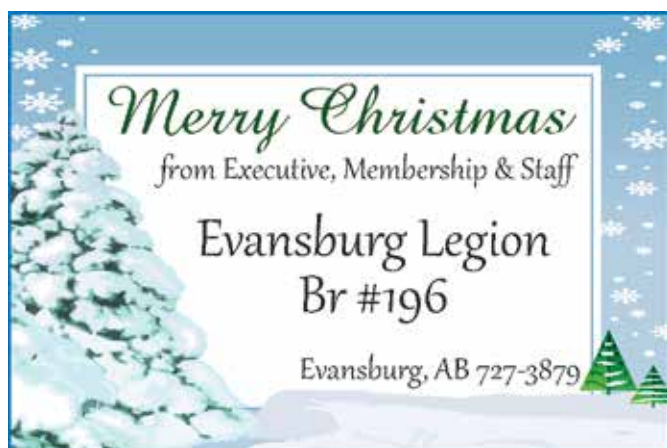
Santa baby, forgot to
mention one little thing,
a ring

I don't mean a phone,
Santa baby,

so hurry down the
chimney tonight

Hurry down the chim-
ney tonight

Hurry tonight



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



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

ALL THE BEST TO ALL OF YOU!

From Everyone at

**Wabamun Lions
Bowling Lanes**

(780) 892-3619



Good Tidings to You!

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

Merry Christmas and best wishes, friends! from

**Wabamun
Marina & RV Park**

Wabamun, AB

892-3008

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.

I SAW THREE SHIPS

I saw three ships come
sailing by

on Christmas Day, on
Christmas Day.

I saw three ships come
sailing by

on Christmas Day in the
morning.

And what was in those
ships all three

on Christmas Day, on
Christmas Day?

And what was in those
ships all three

on Christmas Day in the
morning?

The Virgin Mary and Christ
were there

on Christmas Day, on
Christmas Day.

The virgin Mary and Christ
were there

on Christmas Day in the
morning.



GREETINGS, FRIENDS!

You make it all worthwhile
for us! Merry Christmas
and many thanks,
from Executive &
Membership of

RCL Wildwood
Br. 149
Everyone Welcome

Wildwood, AB 325-2015

*May your holiday be
happy and your year
filled with joy!*

Merry Christmas from Staff
**T-BONE SPECIALTY
FOODS**

Drayton Valley, AB 780-621-1778

**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.

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

SANTA CLAUS IS COMING TO TOWN

Oh! You better watch out,
You better not cry,
You better not pout,
I'm telling you why:
Santa Claus is coming to town!

He's making a list,
He's checking it twice,
He's gonna find out

who's naughty or nice.
Santa Claus is coming to town!

He sees you when you're sleeping,
He knows when you're awake.

He knows when you've been bad or good,
So be good for good-

ness sake!

So...You better watch out,

You better not cry
You better not pout,
I'm telling you why.
Santa Claus is coming to town.

Little tin horns,
Little toy drums.
Rudy-toot-toot
and rummy tum tums.
Santa Claus is coming to town.

Little toy dolls
that cuddle and coo,
Elephants, boats
and Kiddie cars too.
Santa Claus is coming to town.

The kids in Girl and Boy Land

will have a jubilee.
They're gonna build a toyland town

all around the Christmas tree.

Oh....You better watch out,
You better not cry.
You better not pout,
I'm telling you why.
Santa Claus is comin'
Santa Claus is comin'
Santa Claus is comin'
To town.



Merriest Wishes

We hope your Christmas season is decorated with every happiness.

Tree-mendous thanks to everyone who has made our year so special!
We appreciate each and every one of you.

from
Hillbilly's



Drayton Valley, AB 898-7885

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

A Christmas Wish for Our Cherished Friends

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

Merry Christmas To All & To All a Great Year!



From Jordan & Staff

VALUE DRUG MART

5014 - 56 Ave Drayton Valley
780.542.5366

IT'S BEGINNING TO LOOK A LOT LIKE CHRISTMAS

It's beginning to look a lot like Christmas

Ev'rywhere you go;
Take a look in the five-and-ten,
glistening once again

With candy canes and silver
lanes aglow.

It's beginning to look a lot like Christmas,

Toys in ev'ry store,
But the prettiest sight to see is the
holly that will be

On your own front door.
A pair of hopalong boots and a
pistol that shoots

Is the wish of Barney and Ben;
Dolls that will talk and will go for
a walk

Is the hope of Janice and Jen;
And Mom and Dad can hardly
wait for school to start again.

It's beginning to look a lot like Christmas

Ev'rywhere you go;
There's a tree in the Grand Hotel,
one in the park as well,
The sturdy kind that doesn't

mind the snow.

It's beginning to look a lot like Christmas;

Soon the bells will start,
And the thing that will make
them ring is the carol that you sing
Right within your heart.

I HEARD THE BELLS ON CHRISTMAS DAY

I heard the bells on Christmas Day

Their old familiar carols play.
And wild and sweet the words
repeat

Of Peace on earth, good will to men.

I thought how as the day had come

The belfries of all Christendom
Had roll'd along th' unbroken song

Of Peace on earth, good will to men.

And in despair, I bow'd my head:

"There is no peace on earth," I said,

"For hate is strong and mocks the song,
Of Peace on earth, good will to men."

Then pealed the bells more loud and deep;

"God is not dead, nor doth He sleep;

The wrong shall fail, the right prevail,


With Peace on earth, good will to men



Greetings of the Season

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

At This Season of Giving-



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

Under New Ownership!

Thanks!

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

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



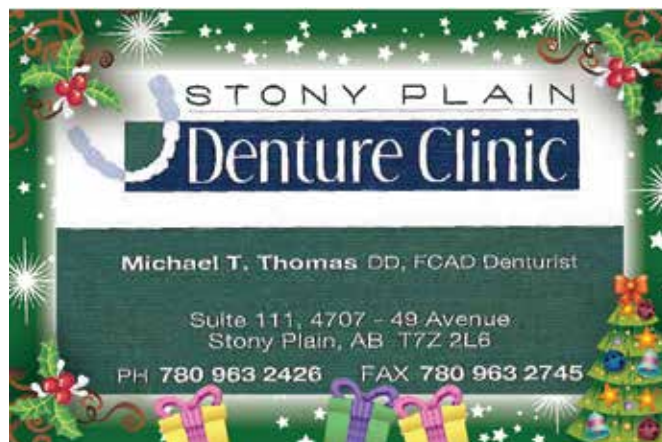
TIPPLE PARK MUSEUM
Evansburg, AB. 727-2240

STONY PLAIN Denture Clinic

Michael T. Thomas DD, FCAD Denturist

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

PH 780 963 2426 FAX 780 963 2745



SILENT NIGHT

Silent night, holy night,
All is calm, all is bright
Round yon virgin moth-
er and child.
Holy infant so tender
and mild,
Sleep in heavenly peace.

Sleep in heavenly peace.
Silent night, holy night,
Shepherds quake at the
sight,
Glories stream from
heaven afar,
Heavenly hosts sing alle-

luia;
Christ the Saviour, is
born!
Christ the Saviour, is
born!
Silent night, holy night,
Son of God, love's pure

light
Radiant beams from thy
holy face,
With the dawn of re-
deeming grace,
Jesus, Lord, at thy birth.
Jesus, Lord, at thy birth.

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 sum-
mertime,
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!
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!



Holiday Shine

NOVEMBER 26 - DECEMBER 31

25% OFF

CAR WASH 5 PACKS

- IN-STORE ONLY -

PLATINUM[★]
CAR WASH

SAVE UP TO \$20.00

EXTREME[★]
CAR WASH

SAVE UP TO \$13.75

PREMIUM[★]
CAR WASH

SAVE UP TO \$12.50

REGULAR
CAR WASH

SAVE UP TO \$10.00

Limits, terms and conditions apply. Offer valid in-store only. See in-store for details.

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

Merry Christmas from Susan at Waggums Dog and Cat Grooming

Stony Plain, AB 587-785-3465

5015 50 Street, Stony Plain

780-968-0040

Our Christmas Hours are as follows:

December 1st to December 23rd

Mon – Wed 9am – 7pm

Thurs – Fri 9am – 9pm

Sat 9am – 7pm

Sun 10am – 5pm

Dec. 24: 10am – 5pm

Closed

Dec 25, 26, 27 & 28

Dec 31 - 9am - 3pm

Citizen

Seiko

Giftware

Family Rings

Watch Repairs

Body Jewellery

Q-Ray Bracelets

Canadian Diamonds

Jewellery Repairs &

Custom Design Made for YOU

Harley Davidson Products

Blue Diamond



Jewellers



Give a Gift of a Canadian Diamond

www.bluediamondjewellers.com

THE HOLIDAY SEASON (OR HAPPY HOLIDAY)

Happy Holiday
Happy Holiday
While the merry bells keep
ringing
May your every wish come
true
Happy Holiday
Happy Holiday
May the calendar keep
bringing
Happy Holidays to you
It's the holiday season
And Santa Claus is coming
back
The Christmas snow is
white on the ground
When old Santa gets into

town
He'll be coming down the
chimney, down
Coming down the chim-
ney, down
It's the holiday season
And Santa Claus has got a
toy
For every good girl and
good little boy
He's a great big bundle of
joy
He'll be coming down the
chimney, down
Coming down the chim-
ney, down
He'll have a big fat pack

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

ney
Coming down the chim-
ney, down!
Happy Holiday
Happy Holiday
While the merry bells keep
bringing
Happy Holidays to you
Happy Holiday
Happy Holiday
May the calendar keep
bringing
Happy Holidays to you
To you
Happy Holiday

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



Deck THE HALLS

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

Woodland Lumber
Evansburg 727-2964

Wishing You a
Storybook Christmas

From start to finish, we hope your holiday has all the "write" stuff!

Before we start the next chapter with a new year, we'd like to express our sincere thanks to our wonderful customers for your loyal support. We really appreciate your patronage and friendship. Merry Christmas and best wishes to all of you!

Merry Christmas
from
Parkland County Libraries
780-727-6666

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 Christ-

mas,
my true love sent to me
Two turtle doves,
And a partridge in a pear tree.

On the third day of Christ-

mas,
my true love sent to me
Three French hens,
Two turtle doves,
And a partridge in a pear tree.

On the fourth day of Christ-

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

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

On the sixth day of Christ-

mas,
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 Christ-

mas,
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 Christ-

mas,
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 Christ-

mas,
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 Christ-

mas,
my true love sent to me

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

On the eleventh day of

Christmas,
my true love sent to me
Eleven pipers piping,
Ten lords a-leaping,
Nine ladies dancing,
Eight maids a-milking,
Seven swans a-swimming,
Six geese a-laying,
Five golden rings,

And a partridge in a pear tree.

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!

And a partridge in a pear tree!

And a partridge in a pear tree!

And a partridge in a pear tree!

And a partridge in a pear tree!



**Just For You At
The Holidays**

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

From Management and Staff

P.A.R.S.

Evansburg

727-4340

...“And To All A Goodnight!”

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

Merry Christmas and a Happy New Year! From All Of Us At

Wildwood Agricultural Society

New Members Welcome

SLEIGH RIDE

Just hear those sleigh bells
jingling

Ring ting tingling too.

Come on, it's lovely weather

For a sleigh ride together
with you.

Outside the snow is falling
And friends are calling
"Yoo hoo."

Come on, it's lovely weather

For a sleigh ride together
with you.

Giddy up, giddy up, giddy
up,

Let's go, Let's look at the
show,

We're riding in a 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 together
Like two birds of a feather

would be

Let's take that road before
us

And sing a chorus or two

Come on, it's lovely weather

For a sleigh ride together
with you.

There's a birthday party

At the home of Farmer
Gray

It'll be the perfect ending a
perfect day

We'll be singing the songs

We love to sing without a
single stop,

At the fireplace while we
watch

The chestnuts pop.

Pop! pop! pop!

There's a happy feeling

Nothing in the world can

buy,

When they pass around the
chocolate

And the pumpkin pie

It'll nearly be like a picture
print

By Currier and Ives

These wonderful things are
the things

We remember all through
our lives!

Just hear those sleigh bells
jingling,

Ring ting tingling too

Come on, it's lovely weather

For a sleigh ride together
with you,

Outside the snow is falling
And friends are calling

"Yoo hoo,"

Come on, it's lovely weather

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 together
Like two birds of a feather

would be

Let's take that road before
us

And sing a chorus or two

Come on, it's lovely weather

For a sleigh ride together
with you.

A WISH FOR YOU



We hope your holiday is all-around wonderful!

Thanks for keeping us on course this year.

We really appreciate your support!

**MERRY CHRISTMAS FROM
SILVER SANDS GOLF RESORT**



Silver Sands Village, Lake Isle

(780) 797-2683 (780) 222-1535



Christmas Is Coming!

The holiday spirit is in the air,
and we hope the joy and goodwill of the
season fill your heart and soul with gladness.

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

Darwell Ag Society

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

THIS LITTLE LIGHT OF MINE

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

shine.

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

Let it shine around the
world!

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

Let shine, let it shine, let
it shine!

SILVER BELLS

City sidewalks, busy side-
walks

Dressed in holiday style.

In the air

There's a feeling
of Christmas.

Children laughing

People passing

Meeting smile after smile

And on ev'ry street corner
you'll hear,

Silver bells, silver bells

It's Christmas time in the
city.

Ring-a-ling, hear them
sing.

Soon it will be Christmas
day.

Strings of street lights

Even stop lights

Blink a bright red and

green

As the shoppers rush

Home with their treasures.

Hear the snow crunch.

See the kids bunch.

This is Santa's big scene.

And above all this bustle

You'll hear,

Silver bells, silver bells

It's Christmas time in the

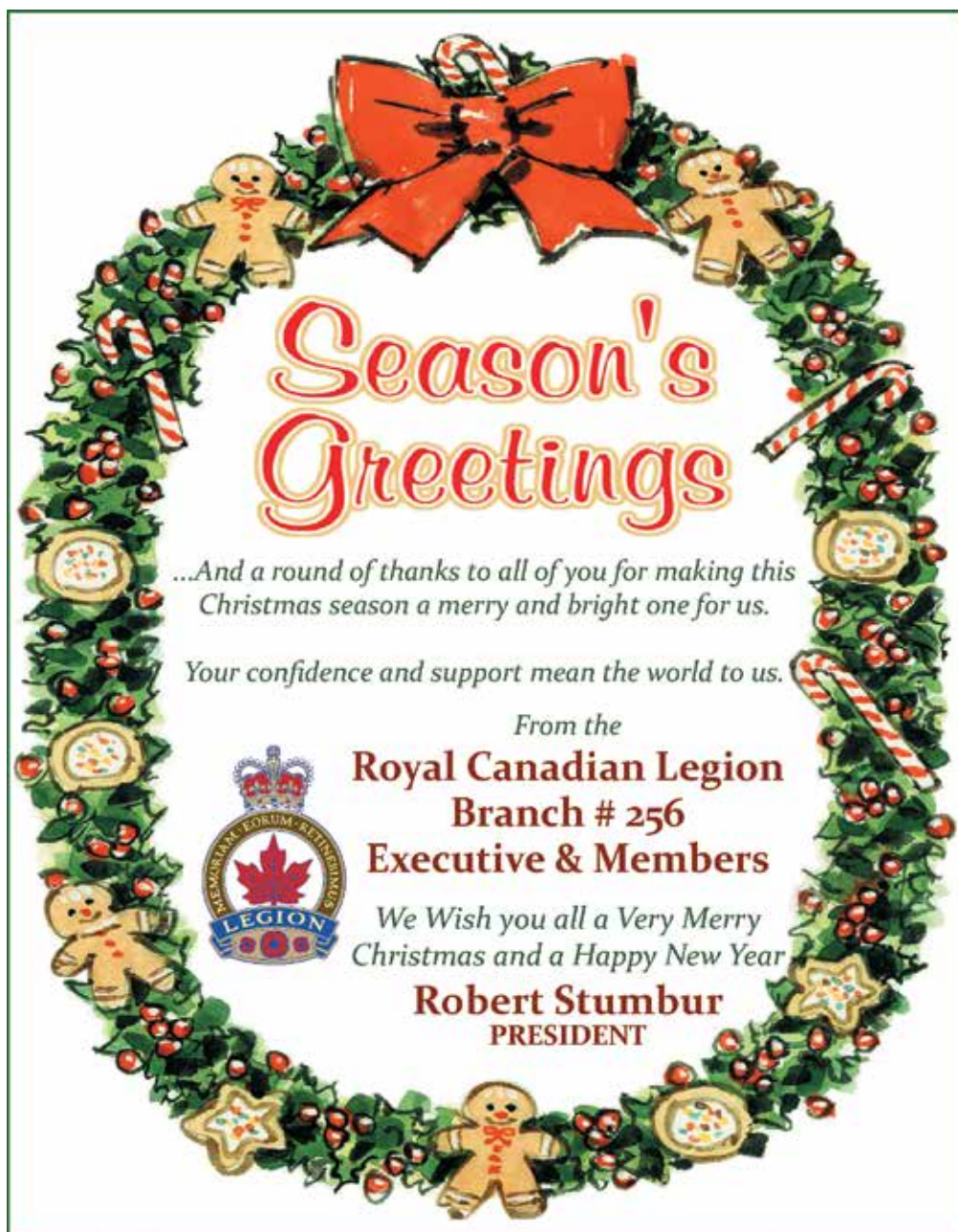
city

Ring-a-ling, hear them

sing

Soon it will be Christmas

day



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

RUDOLPH THE RED-NOSED REINDEER

Rudolph, the red-nosed
reindeer

had a very shiny nose.

And if you ever saw him,
you would even say it

glows.

All of the other reindeer

used to laugh and call him
names.

They never let poor Ru-
dolph

join in any reindeer games.

Then one foggy Christmas

Eve

Santa came to say:

"Rudolph with your nose
so bright,

won't you guide my sleigh
tonight?"

Then all the reindeer loved

him

as they shouted out with
glee,

Rudolph the red-nosed
reindeer,

you'll go down in history!

LET THERE BE PEACE ON EARTH

Let There Be Peace on
Earth and let it begin
with me.

Let There Be Peace on
Earth, the peace that was
meant to be!

With God as our Father,
brothers all are we.

Let me walk with my
brother in perfect har-
mony.

Let peace begin with

me. Let this be the mo-
ment now.

With ev'ry breath I take,
let this be my solemn
vow;

To take each moment

and live each moment in
peace eternally!

Let there be peace on
earth and let it begin with
me!

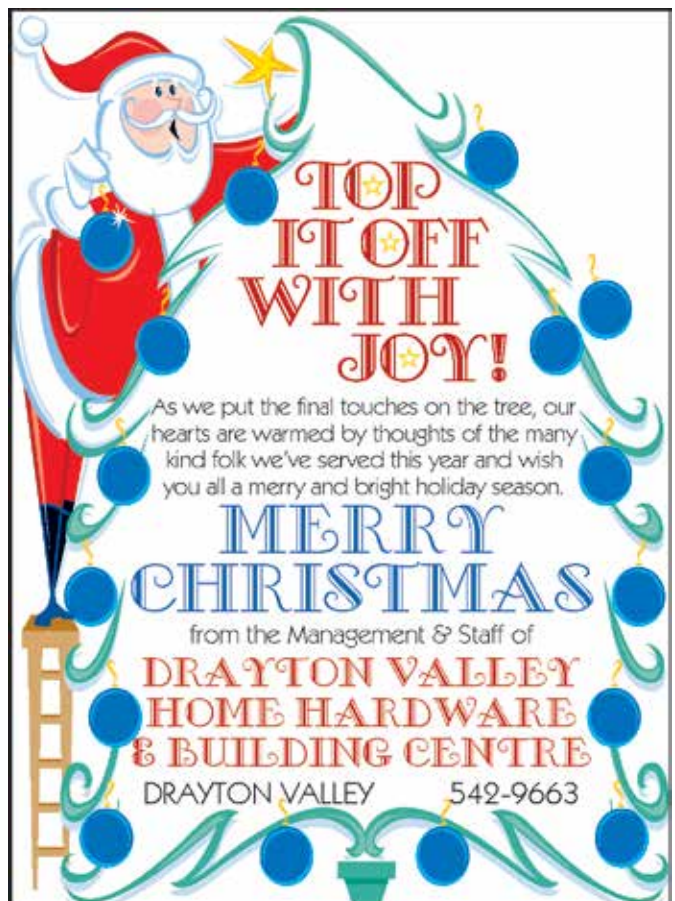


Let It Glow
Let It Glow
Let It Glow

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

*Merry Christmas,
Friends!*

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



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

WINTER WONDERLAND

Sleigh bells ring, are you listening,
In the lane, snow is glistening
A beautiful sight,
We're happy tonight.
Walking in a winter wonderland.
Gone away is the bluebird,
Here to stay is a new bird
He sings a love song,
As we go along,
Walking in a winter won-

derland.
In the meadow we can build a snowman,
Then pretend that he is Parson Brown
He'll say: Are you married?
We'll say: No man,
But you can do the job
When you're in town.
Later on, we'll conspire,
As we dream by the fire
To face unafraid,
The plans that we've made,

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

chilling
We'll frolic and play, the Eskimo way,
Walking in a winter wonderland.
Walking in a winter wonderland,
Walking in a winter wonderland

I'M A LITTLE STAR

I'm a little star, hanging on a tree
See the little children dance around me
Tra-la-la, tra-la-la
Tra-la-la, la-la-la
Tra-la-la, tra-la-la
Tra-la-la, la
I'm a candy stick, hanging on a tree

See the little children dance around me
Tra-la-la, tra-la-la
Tra-la-la, la-la-la
Tra-la-la, tra-la-la
Tra-la-la, la
I'm a pretty angel, hanging on a tree
See the little children dance around me

Tra-la-la, tra-la-la
Tra-la-la, la-la-la
Tra-la-la, tra-la-la
Tra-la-la, la
I'm a bright light, hanging on a tree
See the little children dance around me
Tra-la-la, tra-la-la
Tra-la-la, la-la-la

Tra-la-la, tra-la-la
Tra-la-la, la



At This Season of Giving-



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

Merry Christmas from
Management & Staff at
Rexall Drugstore

Drayton Valley, AB

542-4485

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



THE FIRST NOEL

The first Noel the angel did say

Was to certain poor shepherds in fields as they lay;

In fields as they lay, keeping their sheep,

On a cold winter's night that was so deep.

Noel, Noel, Noel, Noel,
Born is the King of Israel.

They looked up and saw a star

Shining in the east beyond

them far,

And to the earth it gave great light,

And so it continued both day and night. Refrain

And by the light of that same star

Three wise men came from country far;

To seek for a king was their intent,

And to follow the star wherever it went. Refrain

This star drew nigh to the northwest,

O'er Bethlehem it took its rest,

And there it did both stop and stay

Right over the place where Jesus lay. Refrain

Then entered in those wise men three

Full reverently upon their knee,

And offered there in his

presence

Their gold, and myrrh, and frankincense. Refrain

Then let us all with one accord

Sing praises to our heavenly Lord;

That hath made heaven and earth of naught,

And with his blood mankind hath bought. Refrain

SANTA HE HAS A RED RED COAT

He has a red, red coat
And a red, red hat,
His boots are black
And he carries a sack.
He has a twinkle in his eye

And a friendly smile,
And his name is Santa Claus.

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

And a friendly smile,
And his name is Santa Claus.

"Let's hear it again now ..."

And his name is SANTA CLAUS!



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 2026
and for years to come!

Merry Christmas
from
Luna & Decolynne Jo
at

**EarthShine Metaphysical &
Art Center**

**5027-50th ave
Alberta Beach**

780-993-4096

GOOD KING WENCESLAS

Good King Wenceslas looked out On the feast of Stephen, When the snow lay round about, Deep and crisp and even. Brightly shown the moon that night, Though the frost was cru- el, When a poor man came in sight, Gathering winter fuel. Hither, page, and stand by me. If thou know it telling: Yonder peasant, who is	he? Where and what his dwell- ing? Sire, he lives a good league hence, Underneath the mountain, Right against the forest fence By Saint Agnes fountain. Bring me flesh, and bring me wine. Bring me pine logs hither. Thou and I will see him dine When we bear the thither. Page and monarch, forth they went,	Forth they went together Through the rude wind's wild lament And the bitter weather. Sire, the night is darker now, And the wind blows stron- ger. Fails my heart, I know not how. I can go no longer. Ark my footsteps my good page, Tread thou in them boldly: Thou shalt find the win- ter's rage Freeze thy blood less cold-	ly. In his master's step he trod, Where the snow lay dent- ed. Heat was in the very sod Which the saint had print- ed. Therefore, Christian men, be sure, Wealth or rank possess- ing, Ye who now will bless the poor Shall yourselves find blessing.
--	---	--	--

FROM HEAVEN ABOVE TO EARTH I COME

From heaven above to earth I come, To bear good news to ev- ery home, Glad tidings of great joy I bring,	Whereof I now will gladly sing. To you this night is born a Child Of Mary, chosen mother mild;	This little Child, of lowly birth, Shall be the joy of all the earth. Glory to God in highest heaven,	Who unto us His Son hath given! While angels sing with pi- ous mirth, A glad New Year to all the earth.
---	---	--	--

**Let It Snow.
Let It Sparkle!**

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

Thank you for helping to make 2025 an outstanding year for us. We owe our success to the loyal support of friends and customers like you, and we couldn't be more grateful for the kindness you have shown us.

**Many Thanks &
Merry Christmas from**

SURETECH
ELECTRIC LTD.

Carvel, AB 968-1425

way above par...

**That's what kind of friends
and neighbors you are!**

Merry Christmas and many thanks!

**Season's Greetings
from Jesse & Staff at**

**Kokanee
Springs
RV Park
& Driving
Range**

**Seba Beach, AB
797-3058**



DECK THE HALLS

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

Fa la la la la, la la la la.
While I tell of Yule tide
treasure,
Fa la la la la, la la la la.
(Refrain)
Fast away the old year
passes,
Fa la la la la, la la la la.
Hail the new, ye lads
and lasses,
Fa la la la la, la la la la.

(Refrain)
Sing we joyous, all to-
gether,
Fa la la la la, la la la la.
Heedless of the wind
and weather,
Fa la la la la, la la la la.

COME ON, RING THOSE BELLS

Everybody likes to take
a holiday
Everybody likes to take
a rest
Spending time together
with the family
Sharing lots of love and
happiness.
Come on, ring those
bells,
Light the Christmas
tree,
Jesus is the king
Born for you and me.
Come on, ring those
bells,
Every-body say,
Jesus, we remember
This your birthday.
Celebrations come be-
cause of something good.
Celebrations we love to

recall
Mary had a baby boy in
Bethlehem
the greatest celebration
of all.
Come on, ring those
bells,
Light the Christmas
tree,
Jesus is the King
Born for you and me.

Come on, ring those
bells,
Every-body say,
Jesus, we remember
This your birthday.





Our Valued Friends & Customers


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

CLOSED:
Dec 24th & 31st - close early
Dec 25th, 26th & 27th closed
Jan 1st, 2nd & 3rd 2026 closed



Lubers Express Oil Change Ltd.
5008 61 St. Drayton Valley, AB
(780) 542-6880


Wishing You a Whole Lot of Happy



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

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

Coast Auto Drayton Valley CDJR



Drayton Valley 542-4488



*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

TWAS THE NIGHT BEFORE CHRISTMAS POEM

'Twas the night before Christmas, when all through the house

Not a creature was stirring, not even a mouse.

The stockings were hung by the chimney with care,

In hopes that St Nicholas soon would be there.

The children were nestled all snug in their beds,

While visions of sugar-plums danced in their heads.

And mamma in her 'kerchief, and I in my cap,

Had just settled our brains for a long winter's nap.

When out on the lawn there arose such a clatter,

I sprang from the bed to see what was the matter.

Away to the window I flew like a flash,

Tore open the shutters and threw up the sash.

The moon on the breast of the new-fallen snow

Gave the lustre of mid-day to objects below.

When, what to my wondering eyes should appear,

But a miniature sleigh, and eight tinny reindeer.

With a little old driver, so lively and quick,

I knew in a moment it must be St Nick.

More rapid than eagles his coursers they came,

And he whistled, and shouted, and called them by name!

"Now Dasher! now, Dancer! now, Prancer and Vixen!

On, Comet! On, Cupid! on, on Donner and Blitzen!

To the top of the porch! to the top of the wall!

Now dash away! Dash away! Dash away all!"

As dry leaves that before the wild hurricane fly,

When they meet with an obstacle, mount to the sky.

So up to the house-top the coursers they flew,

With the sleigh full of Toys, and St Nicholas too.

And then, in a twinkling, I

heard on the roof

The prancing and pawing of each little hoof.

As I drew in my head, and was turning around,

Down the chimney St Nicholas came with a bound.

He was dressed all in fur, from his head to his foot,

And his clothes were all tarnished with ashes and soot.

A bundle of Toys he had flung on his back,

And he looked like a peddler, just opening his pack.

His eyes-how they twinkled! his dimples how merry!

His cheeks were like roses, his nose like a cherry!

His droll little mouth was drawn up like a bow,

And the beard of his chin was as white as the snow.

The stump of a pipe he held tight in his teeth,

And the smoke it encircled his head like a wreath.

He had a broad face and a little round belly,

That shook when he laughed, like a bowlful of jelly!

He was chubby and plump, a right jolly old elf,

And I laughed when I saw him, in spite of myself!

A wink of his eye and a twist of his head,

Soon gave me to know I had nothing to dread.

He spoke not a word, but went straight to his work,

And filled all the stockings, then turned with a jerk.

And laying his finger aside of his nose,

And giving a nod, up the chimney he rose!


He sprang to his sleigh, to his team gave a whistle,

And away they all flew like the down of a thistle.

But I heard him exclaim, 'ere he drove out of sight,

"Happy Christmas to all, and to all a good-night!"

WITH OUR GRATITUDE



**It's 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

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



FOR-TEC INC.
AUTOMOTIVE & HEAVY DUTY REPAIRS
780-542-7110 Drayton Valley

WHEN A CHILD IS BORN

A ray of hope flickers in
the sky

A tiny star lights up way
up high

All across the land dawns
a brand new morn

This comes to pass when a
child is born

A silent wish sails the sev-
en seas

The winds of change whis-
per in the trees

And the walls of doubt
crumble tossed and torn

This comes to pass, when
a child is born

A rosy hue settles all
around

You got the feel, you're on
solid ground

For a spell or two no one
seems forlorn

This comes to pass, when
a child is born

Spoken: And all of this
happens, because the world
is waiting.

Waiting for one child;
Black-white-yellow, no one
knows...

but a child that will grow
up and turn tears to laugh-
ter,

hate to love, war to peace
and everyone to everyone's
neighbor,

and misery and suffering
will be words to be forgot-
ten forever.

It's all a dream and illusion
now,

It must come true some-
time soon somehow,

All across the land dawns
a brand new morn,

This comes to pass when a
child is born.

ROCKING AROUND THE CHRISTMAS TREE

Rocking around the
Christmas tree

At the Christmas party
hop

Mistletoe hung where
you can see

Every couple tries to
stop.

Rocking around the
Christmas tree,

Let the Christmas spirit
ring

Later we'll have some
pumpkin pie

And we'll do some car-
oling.

you will get a sentimen-
tal

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 mer-
rily

In the new old-fash-
ioned way



**Always Glad
To Be Of
Service!**



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

Merry Christmas
From the Staff of



WIGHTY'S
TIRE & MECHANICAL

Evansburg, AB 727-4442

OPEN UP TO CHRISTMAS!



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

Merry Christmas
From Everyone at

Wildwood Public Library (325-3882)
Evansburg Public Library (727-2030)
& Niton Public Library (795-2474)

THE LAST CHRISTMAS TREE

I saw a truck of Christ-
mas trees

And each one had a tale,
The driver stood them in
a row

And put them up for sale.
He strung some twinkly
lights

And hung a sign up with
a nail;

"FRESH CHRISTMAS

TREES"

It said in red

"FRESH CHRISTMAS
TREES FOR SALE."

He poured himself hot
cocoa

In a steaming thermos
cup,

And snowflakes started
falling

As a family car pulled up.

A mom, a dad, and one
small boy

Who looked no more
than three

Jumped out and started
searching

For the perfect Christ-
mas tree.

The boy marched up and
down the rows,

His nose high in the air;

"It smells like Christmas,
mom!

"It smells like Christmas
everywhere!"

"Let's get the biggest tree
we can!

"A tree that's ten miles
high!

"A tree to go right
through our roof!

"A tree to touch the sky!"

"A tree SO big

"That Santa Claus

"Will stop and stare and
say,

"Now, THAT'S the finest

Christmas tree

"I've seen this Christmas
Day!"

It seemed they looked at
every tree

At least three million
times;

Dad shook them, pinched
them, turned them 'round

To find the perfect pine.

"I've found it, mom!

"The Christmas tree I like
the best of all!

"It's got a little bare spot,

"But we'll turn that to the
wall!"

"We'll put great-grand-
ma's angel

"On top the highest
bough!

"Oh, can we buy it?

"Please, mom, PLEASE?!

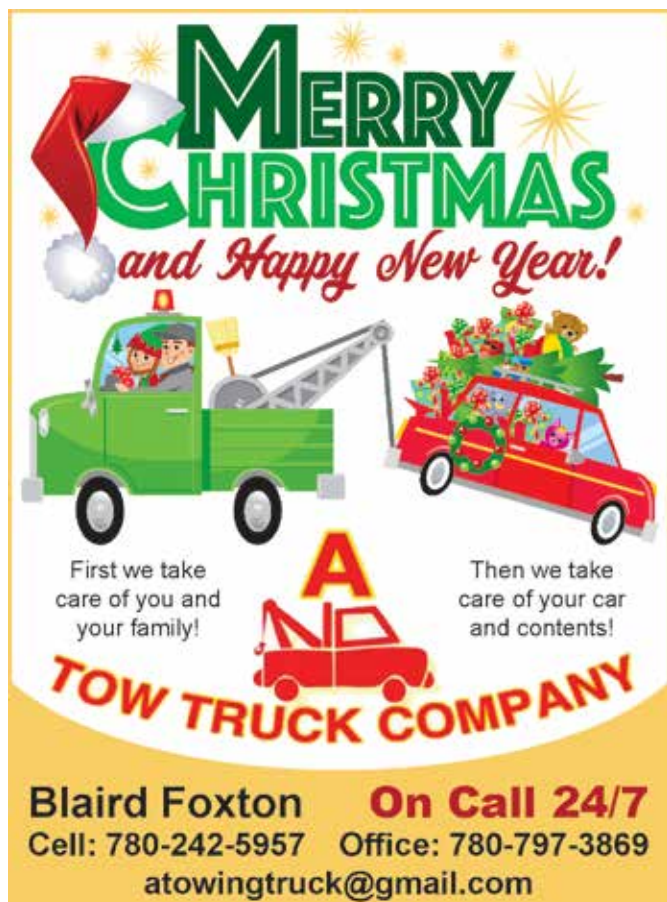
"Oh, can we buy it
NOW?"

"How 'bout some nice
hot cocoa?"

Continued on Page 47



BALD EAGLE
PLUMBING & HEATING
(780) 621-2500
Fax: (780) 514-3782
beph@telus.net



MERRY CHRISTMAS
and Happy New Year!

First we take care of you and your family!

Then we take care of your car and contents!

TOW TRUCK COMPANY

Blaird Foxton On Call 24/7
Cell: 780-242-5957 Office: 780-797-3869
atowingtruck@gmail.com



Hope it's mAGical!

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

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

Bourke's Farm Equipment

339-3939 Tomahawk, AB

THE LAST CHRISTMAS TREE

Continued from Page 46

Asked the man who owned the lot.

He twisted off the thermos top,

"Now, THIS will hit the spot!"

He poured the steaming chocolate

In three tiny paper cups.

They toasted,

"Here's to Christmas!"

And they drank the cocoa up.

"Is this your choice?"

The tree man asked,

"This pine's the best one here!"

The boy seemed sad---

"My daddy says

"The price is just too dear."

"Then, Merry Christmas!"

Said the man, who wrapped the tree in twine,

"It's yours for just one

promise

"You must keep at Christmas time!"

"On Christmas Eve at bedtime

"As you fold your hands to pray,

"Promise in your heart

"To keep the joy of Christmas Day!"

"Now hurry home!

This freezy wind

"Is turning your cheeks pink!

"And ask your dad

"To trim that trunk and give that tree a drink!"

And so it went on

All that blustery eve

As the tree man gave

Tree upon tree upon tree

To every last person

Who came to the lot---

Who toasted with cocoa

In small paper cups,

Who promised the

promise

Of joy in their hearts---

And singing out carols,

Drove off in the dark.

And when it was over

One tree stood alone;

But no one was left there

To give it a home.

The tree man put on his

Red parka and hood

And dragged the last

Christmas tree

Out to the woods.

He left the pine right by a stream

In the cold,

So the wood's homeless creatures

Could make it their home.

He smiled as he brushed off

Some snow from his beard,

When out of the thicket

A reindeer appeared.

He scratched that huge reindeer

On top his huge head---

"It looks like we've

"Started up Christmas again!"

"There are miles more to travel,

"And much more to do!

"Let's go home, my friend,

"And get started anew!"

He looked to the sky

And heard jingle bells sound---

And then,

In a twinkling,

That tree man was gone!



Home For The Holidays

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

From Management & Staff at

SUNGRO

HORTICULTURE

CANADA LTD.

In Seba Beach

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 **WHITECOURT**

780.542.3338 **780.778.3330**

www.affinityfuneralservice.ca

CAROL OF THE BELLS

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

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

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

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

A CHRISTMAS LULLABY

Hushaby, hushaby
Christmas stars are in
the sky
Sweet the bells of
Christmas Eve
Babies, each a kiss re-
ceive

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, good-
night
Sweetest dreams, good-
night



All the Best in the New Year

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

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

*Bruce, Keri,
Jacob & Rachel*

780-962-5617
(Spruce Grove)

L. BRUCE MELVILLE PROFESSIONAL CORPORATION

CHARTERED PROFESSIONAL ACCOUNTANT



Warm & Cozy Wishes

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

Family Footcare & Reflexology



• Registered CMP
• Certified Reflexologist
780.984.9774

Restorative Footcare Seniors, Diabetics, & Grumpy Feet!

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.

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

When I was but a
youngster,
Christmas meant one
thing,
That I'd be getting lots
of toys that day.
I learned a whole lot
different,
When my Mother sat
me down,
And taught me to spell
Christmas this way:

"C" is for the Christ
child, born upon this day,
"H" for herald angels in
the night,
"R" means our Redeem-
er,
"I" means Israel,
"S" is for the star that
shone so bright,
"T" is for three wise
men, they who traveled
far,

"M" is for the manger
where he lay,
"A"s for all He stands
for,
"S" means shepherds
came,
And that's why there's a
Christmas day,
And that's why there's a
Christmas day



**A Homegrown
Holiday Wish**

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

Merry Christmas & Happy New Year from

**Violet Gardens
& Greenhouse**

Wildwood, AB 621-4774

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

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

Merry Christmas from Mark & Staff at

**Trades Automotive
& Welding Ltd.**

892-4500 Wabamun, AB

PEACH AND GINGER ROAST TURKEY

Ingredients

1 turkey (about 5kg), at room temperature

150 gm ginger, thickly sliced
3 spring onions, coarsely chopped

2 garlic heads, halved
2 tsp soy sauce
Vegetable oil, for drizzling
Toasted sesame seeds, to serve

Peach and ginger glaze
1½ tbsp vegetable oil

4 spring onions (white part only), thinly sliced (reserve green tops for stuffing)

20 gm ginger, finely grated
1 garlic clove, finely chopped
2 ripe peaches, peeled and diced

100 ml rice vinegar

70 gm honey

70 ml soy sauce

1 star anise

Peach and brown rice salad

200 gm brown rice

200 gm sugar snap peas, trimmed

3 peaches, cut into wedges

1 cup pea tendrils

1 cup (loosely packed) coriander

2 spring onions, thinly sliced

20 gm ginger, finely grated

1 garlic clove, finely grated

1½ tbsp soy sauce

1½ tbsp rice vinegar

1½ tbsp vegetable oil

1 tsp sesame oil

Method

Main

1. For peach and ginger glaze, heat oil in a saucepan over medium-high heat, then sauté spring onion until softened (1-2 minutes). Add ginger and garlic and stir until fragrant, then add remaining ingredients and simmer until peach breaks down (5-6 minutes). Discard star anise and process mixture in a food processor until smooth, then cool to room temperature. Glaze can be made up to 3 days ahead and refrigerated

in an airtight container.

2. Preheat oven to 200C.

Place turkey in a large roasting pan, stuff cavity with ginger, spring onion, reserved spring onion tops (from glaze) and garlic, tuck wings under and truss legs with kitchen string. Brush turkey with soy sauce, drizzle with a little oil, rub well into skin, then roast until skin begins to turn golden (20-30 minutes). Reduce oven to 170C, generously brush turkey all over with peach and ginger glaze and roast, basting occasionally with glaze, until juices run clear when pierced with a skewer, or internal temperature of breast reads 71C and thigh reads 82C on a meat thermometer (2-2½ hours; cover breasts with a lightly oiled piece of foil partway through cooking to prevent browning too much). Loosely cover with foil and rest for 30

minutes.

3. Meanwhile, for peach and brown rice salad, place rice, 500ml water and 1 tsp salt in a saucepan, bring to the boil, cover with a lid, reduce heat to very low and cook for 40 minutes without uncovering. Remove saucepan from heat and stand without uncovering for 10 minutes. Tip rice into a bowl and cool to room temperature. Meanwhile, blanch sugar snap peas until bright green (1-2 minutes), then drain, refresh again and add to rice along with peaches, pea tendrils, coriander and spring onion. Shake ginger, garlic, soy sauce, vinegar and oils in a jar to combine. Just before serving, drizzle dressing onto salad and toss to combine. Sprinkle turkey with toasted sesame seeds and serve with peach and brown rice salad.

Peace. Hope. Joy

It's not the presents but His presence that makes Christmas our favorite time of year. May the miracle of His birth fill your heart and soul with delight and wonder!

Thank you for the joy and purpose you've brought to our year. We're blessed to have friends and customers like all of you.



Merry Christmas
From your Friends
at

*Yellowhead Garage &
Parts Ltd.*

Wildwood, AB

780-573-1273

Thanks A BUNCH!

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

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

ALL THE BEST

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

**Entwistle
Concrete
Products**

Entwistle, AB (780) 727-3525

ACORN SQUASH WITH CRANBERRY STUFFING



Ingredients
 2 medium acorn squash
 1/4 cup chopped celery
 2 tablespoons chopped onion

2 tablespoons butter
 1 medium tart apple, peeled and diced
 1/2 teaspoon salt
 1/2 teaspoon lemon juice
 1/8 teaspoon pepper
 1 cup fresh or frozen cranberries

1/2 cup sugar
 2 tablespoons water
Directions

Cut squash in half; discard seeds. Cut a thin slice

from the bottom of squash halves so they sit flat. Place squash hollow side down in an ungreased 13x9-in. baking dish. Add 1/2 in. water. Cover and bake at 375° for 45 minutes.

Meanwhile, in a small skillet, saute celery and onion in butter until tender. Add the apple, salt, lemon juice and pepper. Cook, uncovered, over medium-low

heat until apple is tender, stirring occasionally. Stir in the cranberries, sugar and water. Cook and stir until berries pop and liquid is syrupy.

Turn squash halves over; fill with cranberry mixture. Cover and bake 10-15 minutes longer or until squash is tender.

CANDY CANE PUNCH RECIPE

Ingredients
 2 Liter 7UP
 Flavored Candy Canes
 Ice Cubes
Instructions


Open the 2-Liter of 7UP and pour some into a glass filling it about half full. You do not want to overfill the cup and I'll explain why be-

low.

Now, add a candy cane to the glass. Just 1 will do. Allow this to sit in the glass for about 5 minutes. You will notice the 7UP starts to fizz (which is why you don't want to overfill the glass) and the 7UP will start to change color and flavor!

Once the candy cane is done fizzing, fill the glass the rest of the way full. You can pop in some ice cubes and serve it up cold!

Serve and enjoy!

Wishing you all the trimmings of a wonderful holiday.

Merry Christmas
 from
Bruce, Cynthia & Family
 at
Rafter RM Farm

Evansburg, AB
 1-877-525-2022

Merry Christmas
and Happy New Year
Hope & Happiness at Christmas

Let's celebrate everything that brings us together at this special time!

Thank you for being a valued customer and an important part of this community. **Here's to a wonderful Christmas and a happy new year!**

Merry Christmas
 from
Bruce & Cynthia
 at
Morton Safety Service
 Evansburg, AB
 1-877-525-2022

CREAMY MASHED POTATOES

Ingredients

5 lb. russet or Yukon Gold potatoes
 3/4 cup butter, plus more for topping
 1 (8-oz.) package cream cheese, softened
 1/2 cup half-and-half
 1/4 cup heavy cream
 1/2 to 1 tsp. Lawry's Seasoned Salt
 2 tsp. black pepper
 1/2 tsp. kosher salt, plus more to taste

Directions

1 Peel and cut the potatoes into pieces that are generally the same size. Bring a large pot of water to a simmer and add the potatoes. Bring to a boil and cook for 30 to 35 minutes. When they're cooked through, a fork should easily slide into the potatoes with no resistance, and the potatoes should almost, but

not totally, fall apart.

2 Drain the potatoes in a large colander. When the potatoes have finished draining, place them back into the dry pot and put the pot on the stove. Mash the potatoes over low heat, allowing all the steam to escape, before adding in all the other ingredients.

3 Turn off the stove and add the butter, cream cheese, half-and-half, and cream. Mash, mash, mash!



Next, add the seasoned salt, pepper, and kosher salt. Taste and add more seasonings as needed.

4 Stir well, and place in a medium-sized baking dish. Throw a few pats of butter over the top of the potatoes and place them into a 350°F oven to heat until the butter is melted and the potatoes are warmed through.

CHOCOLATE PEPPERMINT SHAKE

Ingredients SHAKE

2 cups chocolate ice cream
 1/4-1/2 cup heavy cream or half & half add 1/4 cup, then add more as needed

3/4 teaspoon peppermint extract

2 small candy canes or 1 large

TOPPINGS

2-3 oz whipped cream
 1 small crushed candy cane sprinkle over whipped cream

Instructions

Add the ice cream to the blender

Add the heavy cream or half & half, and start to blend

Add the peppermint extract, and candy canes.

Pour into glass, and add the whipped cream to the top.

Sprinkle with the crush candy canes pieces.



**Sending Best Wishes
as We Glide Into
Christmas!**

We're proud to be a part of this strong and supportive community, and we wish everyone here a happy and healthy holiday season!

from

**Ecko Marine & Power
Inc.**

Alberta Beach, Ab

924-3255

EGGPLANT TABBOULEH SALAD WITH GRILLED PEACHES AND POMEGRANATE



Ingredients

2 eggplant (350gm each), cut into 2cm cubes
 1 red onions, cut into wedges
 1 tbsp za'atar
 2 zucchini, sliced
 2 yellow peaches (200gm each), halved
 1 cup mixed herbs, coarsely chopped (we used parsley, mint, dill, chives)
 1 cucumber, seeds removed, diced
 200 gm cherry tomatoes, halved

cup pomegranate arils
 2 cups shredded spinach

Micro red vein sorrel, to serve

Couscous

2 tsp extra-virgin olive oil, plus extra for drizzling

250 gm (1½ cups) Israeli couscous

1¾ cup vegetable or chicken stock

Dressing

60 ml (¼ cup) extra-virgin olive oil

60 ml (¼ cup) lemon juice

3 tsp Dijon mustard

2 garlic cloves, crushed

Method

1 Preheat oven to 200°C fan-forced. Grease and line 2 large trays with

baking paper. Place eggplant and onion on a tray. Drizzle with olive oil and scatter with za'atar; bake until golden (30 minutes).

2 For couscous, heat oil in a large saucepan over medium heat. Add couscous and toast, stirring frequently, until golden (3 minutes). Add stock and bring to a simmer. Reduce heat to low, cover with a lid and cook, stirring occasionally, until stock has evaporated, and couscous is cooked (8-10 minutes). Season to taste, fluff with a fork and set aside to cool.

3 Preheat a lightly greased char-grill pan to high. Grill zucchini (20

seconds each side) then peaches (30 seconds each side) in batches until charred; transfer to a large bowl. Add eggplant, onion, couscous, herbs, cucumber, tomatoes, pomegranate, and spinach. Season and toss to combine.

4 For dressing, combine ingredients in a small jar, season and shake to combine; drizzle over salad and toss to combine.

5 To serve, transfer salad to a large serving platter, drizzle with extra olive oil and scatter with red vein sorrel.



Thinking of going away?
 We can help you!

Merry Christmas

from Gary & Lesley at

THE DOG RANCH

Evansburg, AB

727-2652



It's Christmas...
Wish Big!

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

Merry Christmas
 From Everyone
 at

**McEwen's Fuels &
 Fertilizers**

Entwistle, AB  **MC EWEN'S**
 FUELS & FERTILIZERS

727-2149

GRILLED LOBSTER WITH BEURRE BLANC AND CHIVES



Ingredients

2 southern rock lobsters, dispatched humanely (see note)

Melted butter, for brushing

Micro chives, mixed baby herbs and charred lime halves, to serve

Beurre blanc

1 tsp black peppercorns
1 golden shallot, finely chopped

60 ml (¼ cup) freshly squeezed orange juice, strained

1 tbsp lemon juice

60 ml (¼ cup) sautignon blanc (we use Marlborough)

125 ml (½ cup) pouring cream

80 gm unsalted cold butter, chopped

Pinch of cayenne pepper

Method

1. Place lobster on its back, belly-side up, on a flat, non-slip surface. Using a sharp knife, halve lobster lengthways, remove coral from head; refrigerate until ready to use.

2. For beurre blanc, place peppercorns, shallot, orange and lemon juice with wine in a saucepan over medium

heat and bring to a simmer; reduce by half (4 minutes). Stir in cream and reduce by half (3 minutes). Reduce heat to low and gradually whisk in cold butter, 2 cubes at a time until all combined. Add 1-2 tbsp hot water if necessary, until desired consistency. Add cayenne pepper, season to taste and stir to combine. Keep warm until ready to use.

3. Preheat a lightly greased barbecue or char-grill pan to high heat. Brush cut sides of lobster with melted butter and season to taste. Barbecue lobster, cut-side down, until lightly charred (6 minutes).

Turn lobsters over and cook, basting occasionally with melted butter, until meat is just cooked through (6-8 minutes).

4. To serve, place lobsters on serving plates and spoon over beurre blanc. Scatter with chives, mixed baby herbs and extra cayenne pepper and serve with charred lime halves on the side.




The First Noel

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

For your generous spirit, we are deeply thankful.

Merry Christmas
from the Staff at



METRIX GROUP LLP
CHARTERED PROFESSIONAL ACCOUNTANTS
Evansburg, AB 727-2017

May The Beauty Of The Season

Fill Your Heart and Home With Contentment

As we pause to reflect on the year, we're touched by the many fond memories we've made with our cherished friends and customers here. Your unwavering support reminds us how fortunate we are to be a part of this close-knit community, and we're truly grateful for good neighbors like all of you. Thank you for bringing so much joy to our year with your visits, and for your continued trust in us.

We wish you and yours every happiness
this holiday season and always.
Warm Wishes and Merry Christmas!

OMC | **OPUS MECHANICAL**
CONTRACTING LTD

Entwistle, AB 780-517-9428

POMEGRANATE-GLAZED CHRISTMAS RIBS



Ingredients

1/2 cup packed dark brown sugar
2 tablespoons chili powder
1/4 teaspoon ground allspice
1/4 teaspoon cayenne pepper
1/4 teaspoon smoked paprika
Kosher salt and freshly ground black pepper
2 racks baby back ribs (about 2 1/4 pounds total)
3/4 cup pomegranate molasses
1 cup pomegranate juice

2 tablespoons balsamic vinegar
1 jalapeño, thinly sliced
1/2 cup ketchup
2 tablespoons Worcestershire sauce
1/2 cup fresh pomegranate seeds

Directions

Combine the dark brown sugar, chili powder, allspice, cayenne, smoked paprika, 1 tablespoon salt and a generous amount of black pepper in a medium bowl.

Brush the baby back ribs all over with 1/4 cup of the pomegranate molasses. Sprinkle evenly with the spice mixture, pressing it over both sides of the ribs. Cover and refrigerate for at least 2 hours and preferably

overnight.

Preheat the oven to 250 degrees F.

Add the pomegranate juice, balsamic vinegar and jalapeño to a roasting pan. Place the ribs on top and tightly cover the roasting pan with foil. Bake until the ribs are juicy, and tender and the meat easily pulls away when pierced with a fork, 1 1/2 to 2 hours.

Set the ribs aside on a baking sheet to rest, about 30 minutes. Position an oven rack in the top third of the oven. Turn the oven heat to broil.

Meanwhile, place the roasting pan over 2 burners on the stovetop over medium-high heat. Add the ketchup, Worcester-

shire sauce and remaining 1/2 cup pomegranate molasses to the pan and whisk to combine. Simmer the sauce until reduced by half and thick like syrup, 15 to 20 minutes.

Brush the ribs with 1/2 cup of the barbecue sauce. Broil the ribs on the top rack, rotating the baking sheet halfway through if necessary, until nicely caramelized, 3 to 5 minutes.

Slice the ribs and transfer to a serving platter. Garnish with the pomegranate seeds and serve with the remaining barbecue sauce on the side.



Happy Holidays
From Our Family to Yours

Wishing you infinite moments of joy and connection throughout this special season.

Thanks for bringing so much joy and meaning to our year with your trust and your visits. We look forward to seeing you again soon in the new year!

Merry Christmas from Paul & Elizabeth & Family
P & E Ventures Inc.
(Skidsteer) Services
Evansburg, AB 727-2721

ELF SERVICE

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

Merry Christmas
From The Staff At
UFA
- Wildwood
Wildwood, AB (780) 325-3866

SHARP CHEDDAR SCALLOPED POTATOES

Ingredients

1/4 cup butter, cubed
1/3 cup all-purpose flour
3/4 teaspoon salt
1/2 teaspoon ground mustard
1/2 teaspoon white pepper
2 cups half-and-half cream
1-1/2 cups shredded sharp white cheddar cheese

1-1/2 cups shredded sharp yellow cheddar cheese

6 cups thinly sliced peeled Yukon Gold potatoes (about 2 pounds)

2 small onions, finely chopped

Directions

Preheat oven to 350°. In a large saucepan, heat butter over medium heat. Stir in flour, salt, mustard and

pepper until blended; cook and stir 2-3 minutes or until lightly browned. Gradually whisk in cream. Bring to a boil, stirring constantly; cook and stir 1-2 minutes or until thickened. Remove from heat.

In a small bowl, combine cheeses. Layer a third of the potatoes, a third of the onions and 3/4 cup cheese

mixture in a greased 3-qt. baking dish. Repeat layers twice. Pour sauce over top; sprinkle with remaining cheese.

Bake, covered, 45 minutes. Uncover; bake 25-30 minutes longer or until potatoes are tender and top is lightly browned.

SCOTTISH EGGNOG



Ingredients

8 large eggs

30 gm caster sugar
1 tsp cinnamon finely grated on a microplane, plus extra to serve

80ml espresso-strength coffee, chilled

5 ml vanilla extract

200 ml blended Scotch whisky

300 ml milk

Method

1. Whisk eggs and sugar in a bowl using electric beaters until slightly thickened and frothy (4-6 minutes). Add remaining ingredients and whisk to combine, then refrigerate to chill (1-2 hours). Serve eggnog

well-chilled with extra cinnamon grated over to taste.



The Gift of Togetherness

We're so very grateful for the opportunity to spend this special season with all of you! Thank you for filling our year with friendship and fond memories. We really do appreciate your loyal support, and we wish you and your loved ones the best of everything this Christmas season and always.

From
Pembina Concrete Products
Entwistle, AB 727-2702

Merry, Bright & Beautiful Wishes

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

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

Thank you, and Merry Christmas!
from Management & Staff
D & L REHN CONTRACTING LTD.
Stony Plain, Alberta
780-723-0332

WHISKEY-GLAZED HAM WITH PRESERVED CHERRIES



Ingredients

1 leg ham, bone in (5kg-6kg)
 1½ tbsp wholegrain mustard
 100 gm brown sugar
 80 cloves (about 1 packet)
 Preserved cherries
 1 kg pitted black cherries
 150 gm caster sugar
 130 ml sherry vinegar
 3 golden shallots, finely chopped

20 gm ginger, peeled and finely chopped

3 gm (1 tsp) mixed spice

Whiskey glaze

200 gm maraschino cherries and syrup, stalks removed

200 gm black cherry jam, or sour cherry jam

200 ml cherry juice

200 ml homemade pork stock, or good chicken stock

100 ml Bourbon

100 gm brown sugar

Method

Main

1. For preserved cherries, simmer ingredients in a saucepan over low heat until cherries start to break down and have a jam-like consistency

(1-1¼ hours). Season lightly with salt and pepper and set aside to cool.

2. For whiskey glaze, blend or finely chop the cherries and combine with remaining ingredients in a saucepan and simmer over high heat until thickened and glossy (10-15 minutes).

3. Preheat oven to 180C. Gently peel back the ham skin from leg to shank, being careful not to tear the fat. Score the skin around shank with a sharp knife, then remove skin. Score fat 5mm deep to create a diamond pattern. Rub ham all over with mustard, then brown sugar and stud

the centre of each diamond with a clove. Place ham in a roasting pan with 80ml water in the base to prevent burning and roast for 30 minutes. Reduce oven to 160C and keep baking, basting ham every 15 minutes with whiskey glaze, until dark and glossy (about 2 hours; if the tray dries out, add a little more water so the sugars don't burn).

4. Serve the ham with the cherry preserve.



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

*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

ASPARAGUS, GREEN BEAN AND PISTACHIO SALAD

Ingredients

60 ml (¼ cup) extra-virgin olive oil

1 tbsp chardonnay vinegar

3 bunches asparagus, trimmed, halved on an angle

300 gm green beans, trimmed

Mint, to serve

PISTACHIO BUTTER

165 gm activated pistachios (see note), plus extra coarsely chopped to serve

2 tbsp chardonnay vinegar

Method

1. For pistachio butter, place pistachios, vinegar and 165ml (½ cup) water in a blender; season to taste, and blend until smooth (see note).

2. For dressing, combine olive oil and vinegar in a screw-top jar, season to taste and shake to combine.

3. Blanch asparagus and beans in large saucepan of salted boiling water until bright green and tender (2-3 minutes). Refresh in iced water; drain. Pat dry with a clean tea towel.

4. Place asparagus and green beans in a large bowl; dress with dressing and season to taste. Transfer to a large serving platter and scatter with mint and extra pistachios to serve.



YORKSHIRE PUDDING



Ingredients

¾ cup all-purpose flour

½ teaspoon salt

3 eggs

¾ cup milk

½ cup pan drippings from roast prime rib of beef

Directions

Preheat the oven to 450 degrees F.

Sift together the flour

and salt in a bowl. In another bowl, beat together the eggs and milk until light and foamy. Stir in the dry ingredients just until incorporated. Pour the drippings into a 9-inch pie pan, cast iron skillet, or square baking dish. Put the pan

in oven and get the drippings smoking hot. Carefully take the pan out of the oven and pour in the batter. Put the pan back in oven and cook until puffed and dry, 15 to 20 minutes.

Get Carried Away!



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

Merry Christmas
The Flooring Store

Hours:

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

111-226 McLeod Ave
Spruce Grove
(780) 960-9212

With Thanks For Your Friendship!



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

Merry Christmas

from the Staff at

Parkland Veterinary Clinic

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

ROAST CHICKEN WITH PRESERVED LEMON AND HERBS



Ingredients

¼ cup coarsely chopped flat-leaf parsley
2 tbsp coarsely chopped dill
2 tbsp coarsely chopped tarragon
12 thyme sprigs
1 preserved lemon, flesh discarded, rind soaked in water for 5 minutes to remove excess salt
35 gm (½ cup) fresh fine

MILK FOR SANTA

Ingredients

14 oz Santa Teresa 1796
1 can evaporated milk
1 can condensed milk
1 can Coco Lopez
Cinnamon, Star anis, cloves to taste

Instructions

Infuse the rum with the spices then mix with the rest of ingredients. Store cold.



breadcrumbs

60 gm unsalted butter, coarsely chopped

1 (1.6kg) chicken, preferably organic

50 ml olive oil

Method

1. Preheat oven to 180°C.

Process herbs, preserved lemon, breadcrumbs and 40gm butter in a food processor, scraping down sides occasionally, until well combined.

2. Starting from the neck end, gently separate the skin from breast of chicken by running your fingers under skin, keeping it intact. You should be left with a pocket running the full length of each breast (if you can't reach the whole way, use the end of a wooden spoon). Spread herb butter onto breasts under the skin and mas-

sage to create an even layer. Place chicken in a roasting pan, pour over olive oil, spreading it evenly, and season with salt. Dot with remaining butter and roast, basting every 15 minutes until skin is golden and juices run clear when a thigh is pierced with a skewer (1-1¼ hours). Rest for 5-30 minutes before carving.

We're All REVVED UP...

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

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



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



Wishing our customers a

Merry Christmas

and Happy New Year

from the Staff at

POLACK Bros.

Competition

CHEVROLET



CHEVROLET

Stony Plain, AB
(780) 963-6121

BAY LEAF AND LEMON MYRTLE ROAST TURKEY



Ingredients

500 gm raw caster sugar

400 gm fine salt

24 each fresh bay leaves and dried lemon myrtle leaves, plus extra leaves, to serve

2 lemons, peeled into strips

2 tbsp black peppercorns

5 kg turkey

Extra-virgin olive oil,

for brushing

Beef jus, to serve (see note)

Stuffing

300 gm coarse stale sourdough bread-crumbs, we use Sonoma miche

2 eggs, lightly beaten

2½ tbsp each finely chopped sage and flat-leaf parsley

Finely grated zest of 2 lemons

150 gm dried cranberries

3 golden shallots, finely chopped

2 garlic cloves, crushed

Method

1. For brine, combine sugar, salt, bay, lemon myrtle, lemon peel and pepper with 8 litres of

water in a large stockpot, bring to the boil and simmer for 10 minutes over medium heat; then cool. Submerge turkey in brine, use a large heavy plate to weight down and refrigerate for at least 24 hours (see note). Five hours before cooking, remove turkey from brine, drain and pat dry with paper towel.

2. Meanwhile, for stuffing, place ingredients in a large bowl, season to taste and using your hands, mix to combine. Spoon stuffing into turkey cavity, truss legs with kitchen twine and tuck wing tips under backbone.

3. Preheat oven to

180°C. Place a wire rack in a large deep roasting pan. Place turkey on top, brush with oil and season to taste. Add 500ml water to pan and roast, rotating pan occasionally until golden brown and just cooked through (1¾ hours – 2 hours); cover loosely with foil to keep warm and rest for 20 minutes before serving.

4. To serve, scatter a large platter with extra sprigs of bay leaves and top with turkey. Serve with hot beef jus on the side.



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

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

Fran Marion - Licensed Funeral Director

Mayerthorpe: 780-786-2533 / Whitecourt: 780-779-2533

www.parkmemorial.com / info@parkmemorial.com



Park Memorial Ltd.
Funeral Home & Crematorium



From Our Home to Yours,
**Merry
Christmas!**

Wishing you a season filled with every little happiness.

Thank you for being such great customers and friends!



L & B Water Services

Stony Plain, AB

(780) 963-8134



SPICED ROAST DUCK WITH PEACHES AND ORANGES



Ingredients

12 star anise
1 cinnamon stick
2 oranges
40 gm (1/2 cup) sea salt flakes
1 bunch lemon thyme
1 duck (about 2.3kg)
2 tbsp olive oil
12 banana shallots, halved
4 yellow peaches, halved, pitted

Method

1. For spiced salt, dry-roast 4 star anise and the cinnamon stick in a small frying pan until toasted and fragrant (20-30 seconds). Grind finely in a spice grinder or with a mortar and pestle. Finely grate the rind from 1 orange then juice. Combine spice mix, orange rind and salt in a bowl and stir to combine. Add 2 tsp finely chopped lemon thyme.

2. Preheat oven to 180°C. Pat duck dry inside and out with paper towels. Use a sharp, fine skewer to prick duck skin all over. Drizzle duck with half the oil and season skin and cavity with some of the spiced orange salt and ground black pepper to taste. Halve remaining orange and add to cavity then seal with a toothpick. Place duck on a wire rack in a roasting

pan and roast until skin is golden (1 hour). Carefully pour off excess fat from pan.

3. Reduce oven to 150°C. Roast duck, adding shallots to pan in the last 30 minutes, until flesh is tender when pierced with a knife and shallots are tender (1½ hours).

4. Transfer duck and shallots to a tray, reserv-

ing baking pan, cover and set aside to rest. Increase oven to 200°C. Add peaches to reserved pan and drizzle with remaining oil. Season with some of the spiced salt and top with remaining star anise and lemon thyme sprigs. Roast peaches until just tender (20 minutes).

5. Transfer peaches to tray with duck. Pour off

excess fat from pan. Add orange juice to pan, bring to the boil, stirring, over medium heat until a light jus is formed (5 minutes). Serve duck with peaches and shallots, drizzled with orange jus and remaining spiced salt.



Merry Christmas
From all of us

JACK'S 24 Hour Towing
CARSTAR
Collision & Glass Service
967-5850

Deck the Halls!

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

Wishing you and your family a Very Merry Christmas and a Healthy & Safe 2026!

From
Academy
MECHANICAL Services Inc.
& Staff

Spruce Grove | 780-962-6025

ROAST PORK RACK WITH LEMON MYRTLE AND CRANBERRY STUFFING



Ingredients

60 gm butter
2 garlic cloves, sliced
2 golden shallots, finely chopped
2 tbsp ground lemon myrtle (see note), plus extra for scattering
150 gm day-old sourdough breadcrumbs
50 gm roasted macadamias, chopped
50 gm cranberries
½ cup (loosely packed)

flat-leaf parsley, chopped
½ cup (loosely packed)
oregano, chopped

40 gm finely grated parmesan

Finely grated zest of 1 lemon

2 tbsp extra-virgin olive oil, plus extra for drizzling

2.5 kg pork rack (8 cutlets), skin removed

Method

1. For stuffing, heat butter in a frying pan over high heat; cook bacon, garlic, shallots and lemon myrtle, stirring occasionally until shallots soften (6 minutes). Transfer to a large bowl with breadcrumbs, macadamias, cranberries,

herbs, parmesan, zest and oil. Season to taste and mix to combine.

2. Preheat oven to 180°C fan-forced. Place pork lengthways in front of you on a chopping board, run a knife parallel to and up against each rib, cutting down into the thickest part of the meat and finishing the cut 2cm from the bottom. Rotate knife so the blade is horizontal, continue slicing along the length of the meat maintaining a 2cm thickness and unrolling the meat as you cut, keeping meat attached to ribs. Open out to form one large piece, then scatter with extra lem-

on myrtle. Spoon stuffing into centre of pork and season to taste. Fold pork back toward ribs, then using kitchen string tie in between each rib to secure.

3. Place pork on a wire rack over a deep oven tray. Drizzle with oil and season to taste. Roast until golden and meat is cooked through (1 hour 20 minutes). Rest loosely covered with foil for 20 minutes; then carve and serve.



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



Christmas Holiday Hours

We will be closed December 24, 2025 to January 5, 2026

We will reopen to regular hours on January 6, 2026

Reg Hours 8:00A.M. - 5:00P.M. Sat 8:00A.M. - 1:00P.M.

Please make your feeding plans accordingly for the week we are closed.

**ONOWAY FEED &
SEED SERVICES LTD.**

Box 1116, Onoway, AB T0E 1V0

Phone: (780) 967-5375

Fax: (780) 967-4341



Tidings of Comfort & Joy

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

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

Merry Christmas
from Ralph & Staff at
Sangudo Veterinary Clinic
Sangudo, AB 785-2200

LAYERED BUFFALO CHICKEN DIP



Equipment
 Baking Dish 9x13 or Cast
 Iron Skillet
 Cutting Board and Knife
 Mixing Bowl
Ingredients

2 8oz Cream Cheese
 softened

4 cups Chicken fully
 cooked and shredded

$\frac{3}{4}$ cup Ranch Dressing

$\frac{3}{4}$ cup Buffalo Sauce

2 cups Cheddar or Colby
 Jack Cheese shredded (sep-
 arated in 1 cup portions)

Instructions

Preheat oven or smoker
 to 350 degrees Fahrenheit.

In a baking dish add
 softened cream cheese and
 spread into an even layer.
 Set aside.

In a mixing bowl add
 chicken, buffalo sauce,
 ranch dressing, and 1 cup of
 shredded cheese. Mix well.

Place chicken mixture
 onto the cream cheese and
 spread evenly.

Sprinkle the remaining

shredded cheese.

Place uncovered into
 the oven and bake for 20-
 25 minutes. Bake until the
 cheese has melted and the
 dip is bubbly.

Carefully remove from
 the oven and top with green
 onions. Serve with tortilla
 chips, crackers, or vegeta-
 bles. Enjoy.

HONEY-THYME BUTTERNUT SQUASH

Ingredients

1 large butternut
 squash (about 5 pounds),
 peeled and cubed

$\frac{1}{4}$ cup butter, cubed

3 tablespoons half-
 and-half cream

2 tablespoons honey

2 teaspoons dried pars-
 ley flakes

$\frac{1}{2}$ teaspoon salt

$\frac{1}{8}$ teaspoon dried
 thyme

$\frac{1}{8}$ teaspoon coarsely
 ground pepper

Directions

In a large saucepan,
 bring 1 in. of water to a
 boil. Add squash; cover
 and cook for 10-15 min-
 utes or until tender.

Drain. Mash squash

with the remaining in-
 gredients.



Entwistle Rodeo Association

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

**Special
 THANK
 YOU**
 to our
 Rodeo
 Sponsors

**Thinking
 of You at
 Christmas**

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

Merry Christmas From Joe at
Zee Best Renovations

Onoway, Alta Cell: 780-915-3348

HARISSA-ROASTED LAMB RUMP WITH POMEGRANATE AND EGGPLANT



Ingredients
2 tbsp harissa paste
80 ml (1/3 cup) extra-virgin olive oil, plus extra for drizzling

4 lamb rump (300gm each), trimmed, cap off
210 gm (¾ cup) thick Greek-style yoghurt

70 gm (¼ cup) hulled tahini

2 tbsp lemon juice
2 garlic cloves, crushed
1 large eggplant (500gm), cut into 2cm pieces

185 gm (½ cup) pomegranate molasses, plus extra for drizzling

tra for drizzling

2½ tbsp sherry vinegar

1 tbsp honey

400 gm canned chickpeas, drained and rinsed

200 gm small heirloom tomatoes, chopped

¼ cup each flat leaf parsley, mint and coriander leaves, coarsely chopped and loosely packed.

Method

1.Preheat oven to 220°C. Combine harissa and olive oil in a large bowl. Add lamb, season to taste and turn to coat; stand at room temperature until ready to cook.

2.Meanwhile, for tahini sauce, place yoghurt, tahini, juice, 2 tbsp oil and garlic in a small food processor, season to taste and blend until smooth.

3.Heat a large ovenproof frying pan over high heat. Cook lamb skin-side down until browned (5 minutes). Turn and brown lamb on all sides (1-2 minutes). Transfer to an oven tray, and roast for 15-20 minutes for medium or until cooked to your liking; rest 10 minutes, loosely covered with foil before slicing.

4.Wipe out frying pan and heat over medium-high heat. Heat remaining oil and fry eggplant, stirring occasionally, until browned and tender (5 minutes). Transfer eggplant with a slotted spoon to a plate lined with paper towel. Add pomegranate molasses, vinegar, and honey to frying pan; boil until thickened (2 minutes). Return eggplant

and toss to coat. Gently stir in chickpeas, tomatoes and herbs.

5.To serve, divide tahini sauce among plates and top with eggplant mixture and sliced lamb; drizzle with extra pomegranate molasses and olive oil.



There's no place like Home for the Holidays

With glad tidings to our customers, neighbors and friends this holiday season. For your continued support we will forever be grateful.

Merry Christmas from

ECONOMY ASPHALT

Spruce Grove, AB 962-5581

Season's Greetings

To our dear friends and customers at Christmastime, warm wishes for a merry and meaningful season, and tremendous thanks for being a part of our year!

Merry Christmas From

McEwen's Fuels & Fertilizers

-Stony Plain

McEwen's Fuels & Fertilizers

Stony Plain, AB 963-2078

BREAKFAST CORNBREAD CASSEROLE WITH HAM AND KALE

Ingredients

Deselect All
Creamed corn:
3 tablespoons unsalted butter,
plus more for greasing the bak-
ing dish

1 medium onion, finely
chopped

1 teaspoon fresh thyme leaves
Kosher salt and freshly
ground black pepper

Two 16-ounce bags frozen
corn, thawed

1 1/2 cups heavy cream

1/2 pound thick-sliced deli
ham, diced

5 ounces frozen kale (about 1
3/4 cups)

Cornbread topping:

3/4 cup yellow cornmeal

3/4 cup all-purpose flour

2 teaspoons baking powder

1 teaspoon sugar

Kosher salt and freshly
ground black pepper

1 1/2 sticks (12 tablespoons)
cold unsalted butter, cut into
small pieces

3/4 cup heavy cream

1 cup shredded sharp yellow

Cheddar

Hot sauce, for serving

Directions

Special equipment: a 2-quart
oval baking dish

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

For the creamed corn: Melt
the butter in a large skillet over
medium heat. Add the onions,
thyme, 1/2 teaspoon salt and a
few grinds of pepper, and cook,
stirring frequently, until the on-
ions are soft and translucent,
about 10 minutes. Add the corn
and cream, and bring to a sim-
mer, stirring occasionally, until
the mixture reduces in volume
and bubbles rapidly, about 15
minutes. Transfer 2 cups of the
corn mixture to a food proces-
sor, puree until smooth, then
stir it back into the skillet. Fold
in the ham and kale. Transfer
the creamed corn to the pre-
pared baking dish; set aside.
Clean the food processor bowl.

For the cornbread topping:
Pulse the cornmeal, flour, bak-

ing powder, sugar and 1/2 tea-
spoon each salt and pepper in
a food processor to combine.
Add the butter, and pulse until
the mixture resembles coarse
breadcrumbs. Add the cream
and 1/2 cup of the Cheddar,
and pulse until the batter just
comes together.

To assemble: Sprinkle
the cornmeal batter over the
cream corn. (Don't worry if
the corn isn't completely cov-
ered; the batter will puff and
spread as it bakes.) Sprinkle
with the remaining 1/2 cup
Cheddar. Place the casserole
on a baking sheet, and bake
until the corn is bubbling and
the crust is puffed and golden
brown, about 35 minutes. Let
cool for 15 minutes. Serve with
hot sauce.



*We hope
you have a
wonderful
Christmas!
Thank you for
being so good
to us this year.
Your friendship
and support
mean so much.*

**PARSONS
AUCTIONS
LTD.**
Barrhead, AB
674-3929

It's The Most Wonderful Time Of The Year

... and you know why?

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

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

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



TOP & DROP TREE SERVICES

Family owned and
operated since 1991

Merry Christmas &
Happy New Years

780-924-2014



MERRY CHRISTMAS



AND HAPPY NEW YEAR

We're filled with joy as we count our blessings,
and your kind friendship is among them. Noel!

From the Management & Staff at

ASSINGER CONCRETE

STONY PLAIN • 963-2062

Merry & Beautiful Wishes

May your holiday season be filled with
all of the things that spark joy in your
heart.

Thank you for making our
year so special.

Merry Christmas

From

Rocko's Rentals & Services Ltd.

Wabamun, Alberta 718-3850



CHICKEN POT PIE SOUP WITH PUFF PASTRY CROUTONS

Ingredients

All-purpose flour, for dusting
sheet of frozen puff pastry

1 extra-large egg beaten with
1 tablespoon heavy cream, for
egg wash Kosher salt

Freshly ground black pepper
3 chicken breasts, skin-on,
bone-in (2 1/2 to 3 pounds total)

Good olive oil
6 tablespoons (3/4 stick) un-
salted butter

5 cups chopped leeks (about

3 leeks), white and light green
parts (see note)

4 cups chopped fennel (about
2 bulbs), tops and cores re-
moved

3 cups (1/2-inch) carrots,
scrubbed and diced

1 tablespoon minced garlic
(about 3 cloves)

1 tablespoon chopped fresh
tarragon leaves

1/4 cup Wondra flour

3/4 cup cream sherry, divided

7 cups good chicken stock,
preferably homemade

1 (2- x 3-inch) piece of Italian
Parmesan cheese rind

1 (10-ounce) box frozen peas
1 cup frozen whole pearl on-
ions

1/4 cup minced fresh parsley
Directions

Preheat the oven to 350°F.
Line a sheet pan with parch-
ment paper. Lightly dust a

cutting board and rolling pin

with all-purpose flour. Unfold
the sheet of puff pastry on
the board, dust it lightly with
all-purpose flour, and lightly
roll the pastry just to smooth
out the folds. With a star-
shaped or fluted round cookie
cutters, cut 12 stars or rounds
of pastry and place them on the
prepared sheet pan. Brush the
tops with the egg wash, sprinkle
with salt and pepper, and refrig-
erate until ready to bake.

Place the chicken on a sheet
pan skin side up, rub the skin
with olive oil, and season gen-
erously with salt and pepper.
Roast for 30 to 35 minutes,
until a thermometer registers
130°F to 140°F. Set aside until
cool enough to handle, about 15
minutes. Remove and discard
the skin and bones and cut the
chicken in 1-inch dice. Increase
oven temperature to 400°F.

Meanwhile, melt the butter
in a medium (11- to 12-inch)
heavy-bottomed pot or Dutch
oven, such as Le Creuset, over
medium heat. Add the leeks,
fennel, and carrots, and sauté
over medium-high heat for 10
to 15 minutes, stirring occasion-
ally, until the leeks are tender
but not browned.

Stir in the garlic and tarragon
and cook, stirring often, for 1
minute. Sprinkle on the Wondra
flour and cook, stirring constan-
tly, for 2 minutes. Add 1/2
cup of the sherry, the chicken
stock, 4 teaspoons salt, 1 1/2
teaspoons pepper, and the Parm-
esan rind. Bring to a boil over
medium-high, lower the heat to
low, and simmer, partially cov-
ered, for 20 minutes.

While the soup simmers, bake
the puff pastry croutons for 8
to 10 minutes, until puffed and
golden brown.

After the soup has simmered
for 20 minutes, add the chick-
en, peas, and onions. Return to
a simmer over medium. Sim-
mer uncovered for 5 minutes
more. Off the heat, remove the
Parmesan rind and add the re-
maining 1/4 cup of sherry and
the parsley. Serve hot in large
shallow bowls with two puff
pastry croutons on top of each
bowl.

We'd Like to Shout It From the Rooftops:

MERRY CHRISTMAS!



Thanks to all of our friends and clients for making 2025
an outstanding year for us. We owe our success to your loyal
support, and we wish you and yours a very happy holiday!

Merry Christmas from the staff of



Evansburg, AB

Doing it right the first time.

780-241-2711

BERRY AND PISTACHIO STACKED PAVLOVA



Ingredients

165 gm ($\frac{3}{4}$ cup) caster sugar

165 gm ($\frac{3}{4}$ cup) raw caster sugar

225 gm (about 6) egg-whites

$\frac{1}{4}$ tsp white vinegar

20 gm finely chopped pistachio nuts, plus extra coarsely chopped, to serve

$\frac{1}{4}$ tsp cornflour

Raspberries and sliced strawberries, to serve

Edible flowers (optional), to serve

Raspberry ripple cream
125 gm (about 1 punnet) raspberries

2 tbsp pure icing sugar

600 ml pouring cream

300 gm ($1\frac{1}{4}$ cups) crème fraîche

Method

1. Preheat oven to 150°C . Trace a 16cm-diameter circle on each of 3 separate pieces of baking paper. Place pencil-side down on lightly oiled baking trays. Whisk egg-whites and a pinch of salt in an electric mixer to soft peaks (4-5 minutes), then, with motor running, gradually add sugars and whisk until firm and glossy (2-3 minutes). Whisk in vinegar, then fold in cornflour and pistachio. Transfer to a pip-

ing bag fitted with a plain nozzle and pipe evenly within circle templates. Place in oven, reduce temperature to 120°C , and bake until crisp but not coloured ($1\frac{1}{4}$ - $1\frac{1}{2}$ hours). Turn off heat and cool completely in oven with door closed (at least 6 hours or overnight). Meringues will keep in an airtight container for a day.

2. For raspberry ripple cream, crush raspberries and icing sugar in a bowl. Whisk cream, crème fraîche and vanilla seeds in a bowl to firm peaks, add raspberry mixture and fold in to form ripples.

3. To assemble, place a pavlova on a serving plate, spread with a third of the raspberry ripple cream, top with another

pavlova and repeat layering, finishing with a layer of raspberry ripple cream. Top with berries and flowers, and serve immediately.



Have A Vintage Season!

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



Drayton Valley Auto Parts



Drayton Valley, AB
542-6881

Here Comes Santa Claus!

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

Thanks for being an important part of our year. Your friendship and support have made 2025 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



draytonshop@telus.net



Come see us at our new facility!

780-514-5795

7329 TWP. RD. 505 Drayton Valley

WARM PEAR AND BRANDY WINTER TRIFLE



Ingredients

4 egg yolks
55 gm (¼ cup) caster sugar
60 ml (½ cup) brandy
Finely grated rind and juice of 1 orange
Pinch of ground cinnamon
Pinch of ground star anise
Coarsely chopped roasted almonds, to serve
Brandy-roasted pears
6 firm but ripe pears, peeled, cored and quartered
110 gm caster sugar
50 ml brandy
Thinly peeled rind and juice of 1 orange
Pear cake

200 gm (1 cups) plain flour

100 gm brown sugar
100 gm caster sugar
tsp bicarbonate of soda
½ tsp ground cinnamon
140 gm butter, diced, plus extra for greasing

80 ml (cup) buttermilk
1 egg
1 tsp vanilla bean paste
1 pear, cored and thinly sliced

Brandy, for brushing
Method

1.For brandy-roasted pears, preheat oven to 180C. Stir pears with sugar, brandy, and orange rind and juice in a bowl to coat evenly. Spread in a roasting pan just large enough to hold pears in a single layer and roast on top rack of oven until tender and

slightly caramelised (15-20 minutes).

2.For pear cake, butter a 20cm x 30cm cake tin or slice tray and line it with baking paper. Stir dry ingredients and a pinch of salt in a bowl to combine and make a well in the centre. Bring butter and 160 ml water to a simmer in a saucepan over medium heat, whisking until butter melts. Add to dry ingredients along with buttermilk, egg and vanilla, and whisk until smooth. Pour into prepared tin, smooth top, then scatter pear slices on top. Bake on middle rack of oven until golden brown and centre springs back when lightly pressed (20-25 minutes). While still warm, brush cake with brandy.

3.To make the sabayon,

whisk yolks, caster sugar, brandy, orange rind and juice, and spices in a heat-proof bowl over a saucepan of gently simmering water until thick and fluffy, and mixture holds a figure of eight (5-6 minutes). Transfer to an electric mixer and whisk until the bowl is warm to touch but not hot (4-5 minutes).

4.Cut or break cake into rough pieces and layer in serving bowls or glasses with roasted pears and pan juices and dollops of sabayon. Scatter with almonds and serve warm.



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

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

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

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

Merry Christmas
from all the Staff at

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

CHAMPAGNE AND PEACH JELLY WITH CRÈME FRAÎCHE PANNA COTTA



Ingredients

3 ripe yellow peaches, cut into 1cm cubes

55 gm (¼ cup) caster sugar

30 ml peach brandy

Finely grated zest and juice of ½ orange and ½ lemon

125 gm raspberries

Roasted flaked almonds and edible flowers, to serve

Champagne and peach jelly

750 ml Champagne or sparkling wine

220 gm (1 cup) caster sugar

4 lemon thyme sprigs

4 ripe yellow peaches, bases scored

4 titanium-strength gelatine leaves (20gm), softened in cold water

Crème fraîche panna cotta

400 ml pouring cream

150 gm caster sugar

2 tsp vanilla bean paste

3 titanium-strength gelatine leaves (15gm), softened in cold water

2 tbsp lemon juice

600 gm crème fraîche

Method

1 For Champagne and peach jelly, stir Champagne, sugar, thyme and 500ml (2 cups) water in a saucepan over medium-high heat until sugar dissolves. Bring to the boil. Carefully add peaches, then bring to a simmer and weight with a plate to submerge. Reduce heat to low; simmer gently until peaches are tender (10-15 minutes). Cooking time will vary on ripeness

of peaches. Remove pan from heat, cool peaches to room temperature in syrup (2 hours), then remove with a slotted spoon. Peel and cut into wedges. Strain 1 litre (4 cups) syrup into a clean saucepan. Pour any remaining syrup over peaches; refrigerate until required. Bring reserved syrup to a simmer over medium heat. Squeeze excess water from gelatine, add to pan and stir to dissolve. Pour mixture into the base of a 2.75-litre bundt cake tin and refrigerate until jelly is firm (3-4 hours).

2 For crème fraîche panna cotta, place half the cream, the sugar and vanilla in a small saucepan and stir over medium heat until sugar dissolves. Remove from heat. Squeeze excess

water from gelatine, add to pan and stir to dissolve. Stir in lemon juice. Cool until mixture is tepid (15 minutes). Meanwhile, whisk crème fraîche and remaining cream together until soft peaks form. Whisk the tepid cream mixture into crème fraîche mixture until combined. Pour over the jelly, smooth surface, then refrigerate overnight to set.

3 Stir diced peach, sugar, brandy, citrus zest and juice in a bowl to coat. Set aside to macerate, stirring occasionally, for 15 minutes.

4 To serve, dip base of the bundt tin in warm water to loosen jelly. Invert onto a large serving plate. Top with poached and macerated peach, raspberries, almonds and edible flowers.

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

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 the Staff of
Young's Garage

Drayton Valley 542-2056

FLUFFY CHRISTMAS CINNAMON ROLLS WITH CARAMEL CREAM CHEESE ICING



Ingredients

1 cup warm milk
2 1/4 teaspoons active dry yeast
1 tablespoon brown sugar
6 tablespoons salted butter, at room temperature
3 large eggs
4 cups all-purpose flour
1/2 teaspoon kosher salt
1/2 teaspoon ground vanilla bean powder

Filling

1/2 cup brown sugar
1/4 cup granulated sugar
1 tablespoon cinnamon
6 tablespoons salted butter, at room temperature

Brown Butter Caramel Cream Cheese Icing

4 tablespoons salted butter, at room temperature
4 ounces cream cheese, at room temperature
1/4 - 1/3 cup caramel sauce
2-3 cups powdered sugar
2 teaspoons vanilla extract
flaky sea salt

Instructions

1. In the bowl of a stand mixer fitted with the dough hook, combine the milk, yeast, and brown sugar. Let sit 5-10 minutes, until bubbly on top. Add the butter, eggs, 3 1/2 - 4 cups flour, vanilla, and salt. Using the dough hook, mix until the flour is completely incorporated, about 4-5 minutes. If the dough is still sticky, add

an additional 1/4 cup flour, adding more as needed until the dough is smooth to touch.

2. Cover the bowl with plastic wrap and let sit at room temperature for 1 hour or until doubled in size.

3. Meanwhile, mix the filling. In a bowl, combine the brown sugar, sugar, and cinnamon. Butter a 9x13 inch baking dish.

4. Punch the dough down and roll out onto a lightly floured surface, creating a large rectangle about 12 x 18 inches. Spread the butter evenly over the dough. Sprinkle on the cinnamon sugar. Starting with the long edge closest to you, roll the dough into a log, keeping it tight as you go. When you reach the edge, pinch along the edge to seal. Using a

sharp knife, cut into 12-15 rolls. Place the rolls into the prepared baking dish. Cover with plastic wrap and let rise 15-20 minutes.

5. Preheat the oven to 350° F. Bake the rolls for 25 to 30 minutes, or until golden brown.

6. Meanwhile, make the icing. Add the butter to a pot set over medium heat. Allow the butter to brown lightly until it smells toasted, about 2-3 minutes. Remove from the heat. In a bowl, beat the cream cheese until fluffy. Add the brown butter, beating to combine. Then, add the powdered sugar, caramel, vanilla, and a pinch of salt. Beat until creamy. Spread the icing over the warm rolls. Serve and enjoy!

Merry Christmas!



With joy and glad tidings to those we hold "deer"
Have a wonderful Christmas and a Happy New Year! We truly appreciate your loyal support.

FROM

Grove Collision Repairs

120 SOUTH AVE SPRUCE GROVE, AB

962-3755



Thanks for Everything

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

Merry Christmas

From

Border Paving

967-3330

GINGERBREAD ROULADE CAKE

Ingredients

Cake:

4 tablespoons unsalted butter, melted, plus more for buttering the baking sheet

3/4 cup all-purpose flour, plus more for flouring the baking sheet

1 teaspoon baking powder

1 teaspoon ground cinnamon

1 teaspoon ground ginger

1/4 teaspoon finely ground black pepper

1/4 teaspoon ground allspice

1/2 teaspoon plus a pinch fine salt

6 large eggs, separated

3/4 cup plus 1 tablespoon granulated sugar

2 tablespoons unsulfured molasses

1 teaspoon pure vanilla extract

Confectioners' sugar, for dusting

Filling:

6 ounces cream cheese, at room temperature

3 tablespoons unsalted butter, at room temperature

3/4 cup confectioners' sugar

2 teaspoons fresh lemon juice

1/2 teaspoon pure vanilla ex-

tract

Pinch fine salt

8 gumdrops, for decorating

Directions

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

For the cake: Position an oven rack in the middle of the oven and preheat to 350 degrees F. Line a 10 1/2-by-15 1/2-inch baking sheet with parchment paper so it fits the bottom snugly. Butter and flour the parchment and the sides of the baking sheet.

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

Beat the egg yolks and 3/4 cup granulated sugar with an electric mixer on medium-high speed in a large bowl until the mixture is thick and falls into heavy ribbons when the beaters are lifted, about 5 minutes. Beat in the melted butter, molasses and vanilla. Sift the spiced flour mixture into the egg yolk mixture and use a rubber spatula to gently fold together

until just incorporated.

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

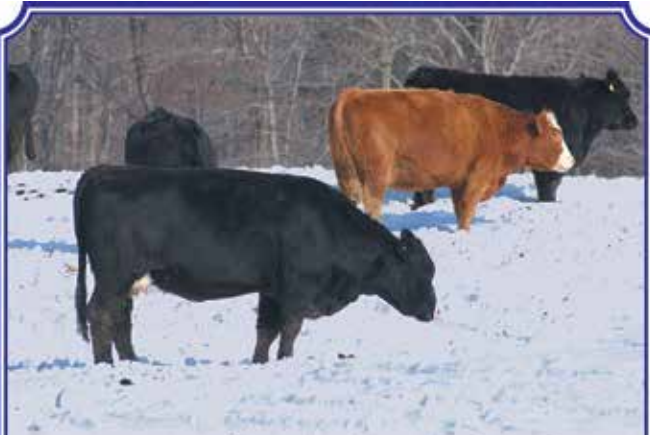
Fold one-third of the whipped egg whites into the cake batter to loosen it up a bit. Then gently fold in the remaining whipped egg whites until just combined. Pour the cake batter into the prepared baking sheet and spread it out in an even layer. Bake until the middle of the cake springs back when pressed,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

To roll up or train the cake: While the cake is still hot, use a knife to cut around the sides of the baking sheet to release the cake. Dust the cake with confectioners' sugar. Spread a large clean kitchen towel (preferably not terrycloth or microfiber) over the top of the cake. Quickly invert the baking sheet onto the towel. Tap the bottom of the baking sheet and slowly lift up; the cake should release and be positioned

squarely on the towel. Carefully peel away the parchment paper, making sure not to tear the cake. Trim away any rough edges if desired. Then, while the cake is still warm and starting at the long side of the cake, roll it up into a tight log, taking the towel with it. Let the cake cool completely, rolled up just like this, about 30 minutes.

For the filling: Beat the cream cheese and butter with an electric mixer on medium-high speed in a medium bowl until smooth. Add the confectioners' sugar, lemon juice, vanilla and salt and beat until thick and smooth. Set aside 2 tablespoons of the filling.

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



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

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



Future Inc.

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

PFEFFERNÜSSE



**With Warm Regards
At Christmas**

It may be cold outside, but our hearts are warmed by thoughts of the many good times we've had serving you this year. Your friendship has made it all worthwhile. Merry Christmas and thanks for all your support.

from
**MURD'S PLUMBING
& HEATING LTD.**
Wildwood 712-3630



Ingredients
 335 gm plain flour
 1½ tsp ground cinnamon
 ¾ tsp ground black pepper
 ½ tsp crushed aniseed
 ¼ tsp each ground allspice, ground nutmeg and ground ginger
 Pinch of ground cloves
 ¼ tsp bicarbonate of soda
 125 gm butter, softened
 120 gm brown sugar
 60 gm blackstrap molasses

1 egg
 Spiced icing
 100 gm pure icing sugar, sieved

Pinch each of ground nutmeg and ground cloves

Method

Main

1. Sift flour into a large bowl, add spices and bicarbonate of soda, and set aside.

2. Beat butter and sugar with an electric mixer until pale and fluffy. Add molasses, beat to combine, then add egg and beat to combine. Stir in flour mixture with a large pinch of flaked sea salt. Combine to form a dough and refrigerate for flavours to develop (2 hours-overnight).

3. Preheat oven to 160C. Roll tablespoonfuls of dough into balls and place on baking trays lined with baking paper. Bake until just firm to touch (16-20 minutes). They'll harden as they cool.

4. For spiced icing, combine sugar, spices and 1 tbsp water in a large bowl (it should be a thick consistency). Dip pfeffernüsse into the icing and set aside to dry. They will keep in an airtight container for 5 days.




**Thanks for
Making Our
Whole Year
Brighter**

Christmas is right around the corner, so we'd like to take a moment to share our very best wishes with everyone we know!

Thanks for sticking with us this year, and for making this community such a wonderful place to be at Christmastime and always.

Merry Christmas
from
Spark Electrical

Wabamun, AB 780-974-5098



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

SANTA HAT CRISPY-TREAT CHEESECAKE SQUARES

Ingredients
Cheesecake Squares:
 Cooking spray
 3 tablespoons unsalted butter
 5 ounces mini marshmallows (about 1 cup tightly packed)
 2 teaspoons honey
 1 teaspoon pure vanilla extract
 Kosher salt
 4 cups crispy rice cereal
 One 1/4-ounce package unflavored powdered gelatin
 Two 8-ounce packages cream cheese, at room temperature
 1 cup sour cream
 1 cup confectioners' sugar
 1 tablespoon fresh lemon juice
 25 medium strawberries, hulled

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

1/4 teaspoon vanilla extract
Directions
Special equipment: a piping bag or a resealable plastic bag
 Line a 9-inch square pan with foil, leaving a 2-inch overhang on two sides. Lightly coat the foil and a wooden spoon with cooking spray.

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

Combine the gelatin with 2 tablespoons water in a small microwave-safe bowl, and set aside to soften, about 5 minutes. Beat the cream cheese on medium-high speed with an electric mixer until completely smooth, about 1 minute. Scrape down the sides of the bowl. Add the sour cream, sugar, lemon juice, remaining 1/2 teaspoon vanilla and a pinch of

salt, and beat on medium-high speed until smooth, about 1 minute.

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

Pour the cream cheese mixture over the cooled crispy treat layer, and spread out evenly with an offset spatula

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

For the frosting: Whisk together the butter and cream cheese by hand in a medium bowl. Add the sugar and vanilla and whisk until smooth and creamy.

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

plastic bag. Cut a 1/4-inch hole in the corner of the piping bag. Pipe a circle of frosting on the top of each square, about the diameter of the base of a strawberry. Place a strawberry cut side-down on top of each frosting circle, pushing down gently so that the frosting comes up around the bottom of the strawberry and resembles the base of a Santa hat. Pipe a ball of frosting on the tip of each strawberry for a pom-pom.



A Wish for You

May the best joys of Christmas make their way to your door, and make life merrier than ever it was before.

With gratitude in our hearts, we thank you for being such kind and supportive neighbors, friends and customers.

Merry Christmas

from

Greg & Brandy

at

*Parkland Semi and
Equipment Ltd.*

Evansburg, AB

727-0133

BLACK SESAME AND MANGO TART



Ingredients

4 ripe but firm mangoes (preferably Bowen), peeled, seeded and coarsely chopped

375 ml evaporated milk

4 titanium-strength gelatine sheets, soaked for 5 minutes in cold water to soften

Black sesame pastry

30 gm (¼ cup) black sesame seeds

1¼ tsp fennel seeds

230 gm plain flour

40 gm caster sugar

150 gm chilled butter, diced

100 gm mascarpone

1 tsp cider vinegar

Method

Main

1. For black sesame pastry, dry-roast black sesame seeds and fennel seeds separately until toasted (2-3 minutes for sesame, 30 seconds to 1 minute for fennel). Pound fennel seeds with a mortar and pestle until finely ground, then combine with flour, sugar, 1 tsp sea salt flakes and sesame seeds in a food processor. Add butter and mascarpone and pulse until dough starts to come together. Add vinegar and 1 tbsp chilled water and pulse until just starting to come together. Turn pastry out onto the

bench and gently bring it together with your hands. Form into a disc, wrap with plastic wrap and rest in the fridge for 2-3 hours.

2. Roll pastry between 2 sheets of baking paper until 5mm thick. Place the rolled pastry back in the fridge to rest for another few moments to make it easier to work with. Remove the pastry again and peel off the top layer of baking paper. Flip it over and place in a lightly oiled 28cm x 3cm-deep fluted tart tin and gently press the pastry in, leaving it covered with the baking paper. Refrigerate again for at least another few hours before baking.

3. Preheat oven to 180C. Remove pastry from the fridge and blind-bake until

golden (20 minutes). Remove baking paper, drop oven to 160C and continue cooking until pastry is a darkish brown (20-25 minutes). Remove from oven and cool completely.

4. Process mango in a blender until smooth. Weigh out 800gm of purée and place in a bowl.

5. Heat evaporated milk and a pinch of salt in a small saucepan over medium heat until mixture reaches 60C (1-2 minutes). Remove from heat, squeeze excess water from gelatine and whisk into milk. Cool to room temperature, then add mango purée and whisk to combine. Pour into tart case and refrigerate until set (6 hours or overnight), then serve.

Happy Holidays
& Best Wishes
For The New Year
from

**CALIBRE
DRILLING LTD.**

SPECIALISTS IN AIR & MUD ROTARY DRILLING
DRILLING DOMESTIC AND INDUSTRIAL
WATER WELLS

24
HOUR
SERVICE

- * Free Estimates
- * Pressure Systems
- * Pump & Well Tests
- * Licensed Drillers
- * Year Round Drilling

Quality
Workmanship
Five Year
Warranty

Member of
AWWDA

(780) 960-2992
Box 4083
Spruce Grove, AB
T7X 3B3

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

CHERRY MITTEN HAND PIES

Ingredients

Filling:

One 10-ounce bag frozen cherries, thawed, drained and coarsely chopped

1/3 cup granulated sugar

1/4 teaspoon ground cinnamon

Pinch of kosher salt

1 tablespoon cornstarch

1 tablespoon freshly squeezed lemon juice

Crust:

All-purpose flour, dusting

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

1 large egg

Royal Icing and Decoration:

1 pound confectioners' sugar

5 tablespoons meringue powder

Blue gel food coloring, for icing

White snowflake sprinkles, for decorating

Directions

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

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

Stir together the cornstarch and 1 tablespoon water in a small bowl until smooth. Pour the cornstarch mixture into the saucepan and continue to simmer, stirring, until thickened, 1 to 2 minutes. Transfer to a bowl, stir in the lemon juice and let cool completely.

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

Arrange half of the mittens on the prepared baking sheets. Beat the egg in a small bowl with 1 tablespoon water. Brush around the edges of the mittens with the egg wash. Spoon 1 to 2 tablespoons of the filling in the center of each mitten (the amount you use will depend on the exact size of the cutter, but do not overfill). Cover each with

a second mitten, pressing to seal with your finger. Brush the tops with the egg wash. Cut one small slit in the top of each mitten to let steam escape. Bake until the crust is golden and crisp, 10 to 12 minutes. Transfer the pies to a rack to cool completely.

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

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

Transfer the blue icing to a pastry bag fitted with a #6 or #7 round tip. Transfer half of the white icing to a pastry bag fitted with a #3 or #4 round tip and the other half of the icing to a pastry bag fitted with a #103 or #104 rose petal tip.

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

generous amount of blue icing inside the border of each cookie. Using a small offset spatula or the back of a spoon, spread the icing to cover the cookie, still making sure to leave the cuff plain. Sprinkle the icing with the snowflake sprinkles. Use white icing with the rose petal tip to pipe a ruffle on the mitten cuff. Pipe stitching around the edge of the mitten using the white icing with the plain round tip. Let the icing harden before serving, about 1 hour.



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

drax

Entwistle, AB

1-877-737-4344

CHOCOLATE-CHERRY MARQUISE



Ingredients

250 gm dark chocolate (60%-66% cocoa solids), finely chopped

180 gm butter, diced

50 ml brandy

4 egg yolks

100 gm caster sugar

2 eggwhites

To serve: crème fraîche

Boozy cherries

300 gm cherries, pitted

150 gm caster sugar

Thinly peeled rind and juice of 1 orange

1 cinnamon quill

40 ml brandy

Chocolate sponge cake

2 eggs

110 gm (½ cup) caster sugar

50 gm (1/3 cup) plain flour

1½ tbsp Dutch-process cocoa

½ tsp ground cinnamon

30 gm butter, melted and cooled

Method

Main

1.For boozy cherries, stir cherries, sugar, orange rind and juice, and cinnamon in a saucepan over medium-high heat until sugar dissolves, bring to the boil, then reduce heat to medium and simmer until cherries are tender but still hold their shape (4-5 minutes). Add brandy and refrigerate to chill. Boozy cherries will keep refrigerated in an airtight container for 2 weeks.

2.For chocolate sponge, pre-heat oven to 180C and butter a 24cm x 35cm baking tray and

line with baking paper. Whisk eggs and sugar in an electric mixer until very pale and tripled in volume (6-8 minutes), then sieve in flour, cocoa and cinnamon in 2 batches, folding to combine between additions. Fold in butter, then spread batter evenly over prepared tray, smooth top and bake until risen and centre springs back when pressed lightly (8-10 minutes). Cool in tray.

3.Line a 23cm x 7.5cm straight-sided loaf tin with plastic wrap. Cut chocolate sponge to line base and sides of cake tin, then brush lightly with a little of the boozy cherry syrup.

4.Melt chocolate and butter in a bowl placed over a saucepan of simmering water, stirring occasionally until smooth, then stir in brandy and set aside. Whisk yolks and sugar in an electric mixer until thick

and pale (3-4 minutes), then fold into chocolate mixture. Whisk eggwhite and a pinch of salt in the clean bowl of an electric mixer until soft peaks form (2-3 minutes), fold into chocolate mixture, then pour into prepared loaf tin to half-fill. Drain a third of the boozy cherries and blot dry on paper towels, then scatter over chocolate mixture over to fill and smooth top. Cut remaining sponge to cover top, cover with plastic wrap and refrigerate overnight to set.

5.To serve, use plastic wrap to lift marquise out of tin onto a chopping board. Thickly slice with a warm knife and serve slices with a dollop of crème fraîche and boozy cherries and syrup spooned on top.

To Our Valued Members & Customers

Happy Holidays & Warm Wishes for the New Year

From Management & Staff



WESTParkland
GAS CO-OP LTD

(780) 963-3311

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 Inc.

Family Run Business Since 1917

(780) 963-1282

FROZEN SPICED CHOCOLATE PAVLOVA



Ingredients

225 gm (about 6) egg-whites

330 gm (1½ cups) raw caster sugar

1½ tsp white vinegar

2 tsp cornflour

1 tsp ground cinnamon

½ tsp ground cloves

½ tsp finely grated nutmeg

300 ml thickened cream

150 gm sour cream

Dutch-process cocoa, chocolate curls or shavings and hazelnut praline, to serve

Chocolate semifreddo

6 egg yolks

70 gm raw caster sugar

50 ml brandy

300 ml thickened cream

150 gm sour cream

200 gm milk chocolate, melted

200 gm dark chocolate (56% cocoa solids), melted

Method

1. Preheat oven to 150°C. Trace an 18cm-diameter circle on each of 2 pieces of baking paper. Place pencil-side down on lightly oiled oven trays. Whisk eggwhites and a pinch of salt in an electric mixer to soft peaks (4-5 minutes), then, with motor running, gradually add sugar and whisk until firm and glossy (2-3 minutes). Whisk in vinegar, then fold in cornflour and spices. Spread a third of the meringue within a circle, smoothing top, then pile remaining meringue in the other circle, forming peaks and swirls. Place in oven, reduce oven to 120°C, and bake until crisp but not coloured (1¼-1½ hours). Turn off heat and cool com-

pletely in oven with door closed (at least 6 hours or overnight).

2. For semifreddo, whisk yolks, sugar and brandy in a heatproof bowl over a saucepan of gently simmering water until mixture is thick, pale and holds a thick ribbon (6-7 minutes), then whisk in an electric mixer until cooled to room temperature (4-5 minutes). Meanwhile, whisk creams

in a separate bowl to soft peaks. Fold chocolates into egg mixture, then fold in whipped cream.

3. Place flat meringue in a 22cm-diameter cake tin lined with baking paper. Spread semifreddo on top, smooth top, then top with larger pavlova. Freeze overnight, then wrap in plastic wrap and keep frozen. Pavlova will keep for 2 weeks.

4. Whisk creams to soft

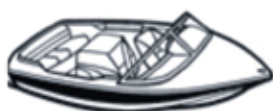
peaks, then run a hot wet knife around sides of cake tin and unmould pavlova. Transfer to a plate, pile cream on top, finish with cocoa, chocolate and praline, and serve.



Specializing in everything upholstery



4-485 South Ave
Spruce Grove
780-962-3048



For all your upholstery needs

Convertible tops for cars and boats, custom car and boat interiors, 5th wheel trailer skirts, boat tarps, ATV seats, furniture, kitchen chairs, heavy equipment seats.



Seasons Greeting
from Staff
at
H and E



Your one stop upholstery shop

GINGERBREAD STARS WITH BUTTERMILK ICING



Ingredients
 350 gm (1 2/3 cups) plain flour
 110 gm chilled butter, diced
 1 tbsp ground ginger
 1 tsp each ground cloves and ground allspice
 2 tsp baking powder
 90 gm golden syrup or treacle
 1 egg
 Buttermilk icing
 480 gm pure icing sugar, sieved

90 ml buttermilk
 1 tsp lemon juice
Method

Main

1. Process flour, butter, spices and baking powder, and a generous pinch of salt in a food processor to form fine crumbs. Add golden syrup and egg and process until mixture comes together into a smooth, glossy dough (2-3 minutes; at first it will look dry, but comes together when processed for long enough). Wrap in plastic wrap and refrigerate for at least an hour. Gingerbread dough can be made 1-2 days ahead.

2. Preheat oven to 180C

and line baking trays with baking paper. Roll out gingerbread dough on a lightly floured piece of baking paper to 4mm thick, transfer to a tray and refrigerate to rest (30 minutes). Cut out stars with biscuit cutters (we used a nesting set for different sizes), transfer to baking trays and bake until edges start to darken (6-8 minutes). Cool on trays for 10 minutes.

3. Meanwhile, for buttermilk icing, combine ingredients in a bowl and mix until smooth, then spread over gingerbread stars and transfer to a wire rack. Stand until set (30 minutes), then serve

or store in an airtight container with baking paper between the layers for up to a week.



Happy Holidays

We'd like to give Thanks and Holiday Wishes to All Our Loyal Customers & We welcome many NEW ones!

Leann and Ryan Knysh

780-963-2285 | C: 780-916-6919
 F: 780-963-0197
 105, 4302-33 Street
 Stony Plain, AB

CENTURY 21
 Masters

Hope It's Magical

May the many delights of Christmastime fill your days with wonder and joy!

Thanks to all of the kind folks who have filled our year with happy memories. We really appreciate everyone who dropped in on us, and we hope to see you again soon!



With best wishes from our entire team,
 from the Staff at
**Timberlind
 Auctions**
 780-542-7323

HOLIDAY BERRY MERINGUE WREATH

Ingredients

Wreath:

8 large egg whites, at room temperature

1 teaspoon cream of tartar

1/2 teaspoon fine salt

3 1/2 cups confectioners' sugar

Cranberry Sauce:

One 10-ounce bag fresh or frozen cranberries, thawed and drained if frozen

1/3 cup granulated sugar, plus more to taste

Juice of 1/2 lemon

4 cups fresh raspberries

1/2 cup pomegranate seeds

Leaves from 1 bunch fresh mint

Whipped Cream:

1 cup heavy cream

Directions

Position an oven rack in the lower third of the oven and preheat to 225 degrees F. Line the back of a baking sheet with parchment. Use a 12-inch bowl as a stencil: Flip it upside down and trace a 12-inch circle onto the parchment. Use a 9-inch bowl to trace a circle inside the 12-inch one. This is the outline of your wreath.

For the wreath: Combine the egg whites, cream of tartar and salt in the very clean bowl of a stand mixer fitted with the whisk attachment. Whisk on medium speed until foamy, about 1 minute. Increase the speed to medium-high and beat until thick and opaque, about 1 minute more. Gradually add the confectioners' sugar, 1/4 cup at a time, and beat until stiff, shiny peaks form, 13 to 15 minutes.

Build the wreath: Using the template on the parchment as your guide, drop dollops of meringue in a line along the inside of the 12-inch circle. Use a rubber spatula to help clean off your spoon between dollops. Following the 9-inch

circle and slightly overlapping the outer ring of meringue, make an inner ring of meringue dollops to fill in the rest of the template. Flatten the meringue slightly with the back of the spoon, making sure to keep a lot of peaks. Bake the meringue until it is dry, crisp, and pearly white on the outside, about 2 hours. Remove from the oven and let it cool completely.

Meanwhile, make the cranberry sauce: Bring the cranberries, sugar and lemon juice to a simmer in medium saucepan and cook until the cranberries are soft and just begin to burst and the sugar is completely dissolved, about 10 minutes. Set aside to cool completely. Gently fold in the raspberries and pomegranate seeds. Whip the heavy cream in a medium bowl

until soft peaks form.

Before serving, spread the whipped cream on the meringue. Spoon over the cranberry sauce and sprinkle with mint leaves.



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

SPICED DANISH GINGERBREAD BISCUITS



Ingredients

250 gm (1 cups) plain flour
2 tsp ground cardamon
2 tsp ground cinnamon
½ tsp ground cloves

½ tsp ground ginger
25 gm blanched almonds,
finely chopped

½ tsp finely grated orange
zest

125 gm butter, cubed

125 gm golden syrup

60 gm dark brown sugar

½ tsp bicarbonate of soda

Method

1. Sift flour and spices into a large bowl, and stir in almonds and zest.

2. Stir butter, golden syrup and sugar in a small saucepan over low heat until melted. Whisk in bicarbonate and remove from heat. Stir the syrup mixture into the dry ingredients until combined. Cover and set aside to cool, then chill until firm enough to roll and stay in a round shape (30 minutes). Form into a 4cm-diameter log, wrap, and holding ends of wrap, roll along bench to form

a smooth cylinder. Freeze until firm (1 hour). Dough will keep frozen for 1 month.

3. Preheat oven to 180°C and line two oven trays with baking paper. Unwrap dough and slice into rounds about 4mm wide (if dough is too firm, leave to soften slightly before cutting). Place rounds on trays, leaving about 3cm between each round. Bake in batches until light golden (5-6 minutes; biscuits should be slightly soft when cool, cook for 1-2 minutes longer if you prefer them crisp).



No matter where you live or spend the holidays, we hope our best wishes will find you. We're proud to serve this community and are grateful for your trust and goodwill. With warm regards from all of us for a very merry holiday season.

Happy Holidays To All From
CENTURY 21

Leading

Ph: (780) 962-9696

Spruce Grove, AB

GRINCH PUNCH MOCKTAIL RECIPE

Ingredients

Small clear drinking glass

2 small plates

Hawaiian Punch (Green Berry Rush flavor), chilled

Can of Reddi-Wip, whipped cream

Raspberry sherbert

Large thumb press release ice cream scoop

Small marshmallows

Red sanding sugar

Instructions

Pour 1 ½ tbsp of Hawaiian Punch onto a small plate, and pour 2 tbsp of red sanding sugar on a separate small plate. Turn a small drinking glass upside down, and dip the outside rim of the glass first into the Hawaiian Punch, and then into the red sanding sugar, until the entire outside rim is covered in red sugar.

Fill the glass approximately ½-full with Hawaiian Punch. Make a layer of whipped cream on top of the Hawaiian Punch, ensuring you completely cover the juice.

Using a large ice cream scoop, add a rounded scoop of raspberry sherbert on top of the whipped cream. Top with one small marshmallow, and enjoy immediately.

HONEY BUTTER SOFT PRETZEL CANDY CANES



Ingredients

4 1/2 cups all-purpose flour
 1 packet (2 1/4 teaspoons) instant yeast
 1 teaspoon salt
 1 3/4 cup warm water
 2 tablespoons honey
 1 stick salted butter, at room temperature or melted
 1 egg yolk, beaten, with 1 tablespoon water (for brushing onto pretzels before baking)
 1/4 cup baking soda, for boiling
 pretzel salt, for sprinkling
Honey Butter
 6 tablespoons salted butter, melted
 3 tablespoons honey

Instructions

1. In the bowl of a stand mixer, combine the flour, yeast, and salt. Add the warm water, honey, and butter. Using the dough hook, mix until the flour is completely incorporated, about 4-5 minutes. If the dough seems sticky, add a 1/4 cup of flour at a time. Cover the bowl with plastic wrap and let sit at room temperature for 15 minutes or up to 1 hour.

2. Preheat the oven to 425°. Line two baking sheets with parchment paper.

3. Punch the dough down and divide it in half. Divide each dough into 8 pieces. On a lightly floured

surface, roll the dough balls into ropes about 8-12 inches long. Working with two ropes, twist them around each other. Shape the twists into a candy cane and place on the prepared baking sheet. Repeat with the remaining ropes. Cover and let the rolls rise for 15 minutes until puffy.

4. Bring a large pot of

water to a boil and add the baking soda. Lower 2 rolls at a time into the water. Boil for 3 minutes. Using a slotted spoon, remove the rolls from the pot, letting the water drain. Transfer to a parchment-lined baking sheet.

5. If needed, reshape the rolls back into candy canes. Brush each roll with the

beaten egg yolk. Sprinkle with pretzel salt. Bake the rolls for 22-25 minutes until golden.

6. To make the honey butter. Combine the butter and honey together in a small bowl. Remove the rolls from the oven and brush with honey butter. Bake for 1-2 minutes more. Serve warm!



Going Once, Going Twice... Our Best Wishes for a Happy Holiday!

We hope your holiday season is rich in love, friendship, joy and good fortune. Thanks for being such great friends and neighbors. We feel blessed to be a part of this wonderful community.

Merry Christmas!

from
**Management & Staff
 of**

Allen B. Olson Auction Services Ltd.

Rimbey & East Central Yard

1-855-783-0556

SPICED PUMPKIN CREAMS WITH GINGERBREAD CRUMB



Ingredients

500 gm peeled diced pumpkin
 2 tsp finely grated ginger
 500 ml pouring cream (2 cups)
 50 gm brown sugar
 ½ tsp ground cinnamon, plus extra for dusting
 ½ tsp ground ginger
 10 egg yolks
 250 gm crème fraîche, plus extra to serve (optional)

1 tsp vanilla bean paste
 50 gm caster sugar
 Crumbled ginger snap biscuits, roasted pepitas and icing sugar (optional), to serve

Method
Main
 1. Preheat oven to 180C. Spread pumpkin in a small roasting pan, add 100ml

water, cover tightly with foil and roast until very tender (50 minutes to 1 hour). Drain in a sieve, then purée in a food processor with the fresh ginger until very smooth.

2. Reduce oven to 160C. Bring pumpkin purée and half the cream to a simmer in a saucepan over medium-high heat. Whisk brown sugar, spices and half the yolks in a bowl to combine, then, whisking continuously, gradually add pumpkin mixture. Transfer custard to a jug.

3. Bring crème fraîche, vanilla and remaining cream to a simmer in a saucepan over medium high heat. Whisk caster sugar and remaining yolks in a bowl to combine, then, whisking continuously, gradually add crème fraîche mixture and whisk to combine well. Transfer custard to a separate jug.

4. Place four 350ml shallow bowls in a large roasting pan lined with a clean tea towel. Pour pumpkin custard and vanilla custard into bowls simultaneously so they swirl together. Fill roasting pan with enough hot water to reach halfway up sides of bowls, cover pan with foil and carefully transfer to oven. Bake custards until set with a slight wobble in the centre (20-25 minutes). Remove bowls from water bath and leave for 10 minutes, then scatter with crumbled ginger snap biscuits and roasted pepitas, dust lightly with icing sugar and serve warm with extra crème fraîche.

**There's No Place
Like Home
for the Holidays!**

There's just no place we'd rather be,
 At Christmas than with all of thee;
 For your smiles and winning attitude
 Fill us with much gratitude;
 May many blessings come your way
 As we celebrate the holiday,
 And to all our friends both far and near,
 We hope to see you all next year!

ROYAL LEPAGE **100 YEARS SINCE 1913**

Helping you is what we do.™
Noralta Real Estate Inc.
 Spruce Grove, AB • (780) 962-4950

*Merry Christmas
& Happy New Year from*

Classified Ads - Call 962-9228

Classified Policy

CLASSIFIED RATES
INCLUDE GST. 1st 20 Words: First Insertion = \$7.00; Subsequent insertion = \$3.50 each. (Eg: 2 insertions = \$10.50; 3 insertions = \$14.00; etc) Each additional word is .25 cents per word, per insertion. **BOLD/CAPITAL** text available for an additional \$1/line. Ads must be paid in advance. No Refunds Allowed on Classified Ads. **DEADLINE:** is Thurs. 4:00 pm. Classified ads may be called in to the **COMMUNITY VOICE** office at (780) 962-9228, emailed to: comvoice@telusplanet.net Ads may also be placed on the web at www.com-voice.com/classified.htm

Hall Rentals

Bright Bank Hall, 780-

968-6813

Camp Encounter,
 Vincent Mireau - Camp
 Director. director@campencounter.com. C: 780-504-2012 W: 780-967-2548

Cherhill Community
 Assoc. Hall, Kevin 780-785-8153

Darwell Centennial Hall,
 780-892-2468

Darwell Seniors, Phone
 Debra 780-785-2907

Duffield Hall, 780-722-5083, 780-892-2425

Entwistle Community
 League Hall Rentals, Call
 Verna Burke 780-716-2304

Entwistle Senior's Drop
 In Centre, Elmer 587-784-5038 or Glennis 727-4367
 Mon-Fri

Evansburg Senior's
 Heritage House, Paul 621-6148

Evansburg Legion, upper
 hall 250 people, 727-3879

Fallis Community Hall,

Kim/Rick 587-415-8177

Gunn Hall (G.A.R.S.) 780-951-9452

Keephills Hall
keephillsrentals@gmail.com (780) 919-6590
keephillshall.com Contact
 Hayley Butz

Lake Isle Community
 Hall, HWY 633 rr 55,
lakeislefarmersassociation@gmail.com, contact: 780-725-2533

Lake Romeo PeaVine Hall,
 785-2700

Magnolia Hall, 727-2015

Mackay Community Hall,
 Stanley 780-712-0371

Manley Goodwill
 Community Hall, 780-920-3217

Mayerthorpe Diamond
 Centre, 786-4044

Moon Lake Community
 Hall, 780-727-2370

Park Court Hall, call or text
 Karyn 780-712-3918

Parkland Village
 Community Centre, 780-

298-9155 @PVCCentre

Pioneer Centre, Spruce
 Grove 780-962-5020 or
 email

Ravine Community Hall,
 Dawna @ 325-2460

Rich Valley Community
 Hall, 967-3696 or 967-5710

Rosenthal Community
 Hall, 963-7984

Seba Beach Pavilion, 780-797-3863

Seba Seniors Centre, May
 Hall, 780-797-3087 or
info@sebaseniors.ca

Stony Plain Seniors Drop
 in Centre hall available for
 rent. Capacity 125. Address
 5018 51 Ave, Stony Plain.
 Phone 780-963-4707 or
 email stonyplainseniors@gmail.com for info.

Smithfield Community
 Hall, 780-717-3714

Tomahawk & District
 Sports Agra, Bookings:
 Kathy 780-621-8308

Wabamun Jubilee Hall,
 780-727-3947.

SUDOKU

of the week

Here's How It Works: Sudoku puzzles are formatted as a 9x9 grid, broken down into nine 3x3 boxes. To solve a sudoku, the numbers 1 through 9 must fill each row, column and box. Each number can appear only once in each row, column and box.

ANSWER:
Last Weeks

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

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

Classified Ads - Call 962-9228

Wabamun Senior Centre
w A/C Half/Day Rates
Available 780-892-2263

Wildwood Community
Hall, 325-2180 or 780-325-
2270

Wildwood Rec Complex
325-2077 or 514-8944

Wildwood Senior Citizens
Hall - Bookings - Tammy
- text to 1-780-667-4841
or contact Nancy at (780)
325-3873

Woodbend Hall rentals@
woodbendhall.com
woodbendhall.com/
rentals 26002 Twp Rd 514,

Parkland County

For Rent

Completely renovated
Motel in Onoway, AB.
offering daily, weekly
or monthly rentals. All
utilities included, 55 inch
tv with Satellite. Double
beds, furnished bachelors
with full kitchen and
furnished 1 bedrooms
with full kitchen available.
Starting at \$1050 + tax.
Please call for viewing,
780-967-4420 www.onowayinnandsuites.com

For Sale

Firewood for sale
Seasoned Split Firewood
Birch Tamarack Spruce/
Pine and Poplar 1/2 Cord
and Full Cords Pickup/
Delivery 780-951-1076

Collectables

**I BUY GUNS / GUN
COLLECTIONS,
AMMUNITION AND WWI
& WWII COLLECTABLES.
CALL JAY @ 780-686-**

1350



Church Directory

Seba Beach Christian Fellowship Bible Study 9:00a.m. Worship Service 11:00a.m. (780) 908-0876. Text Only Please.	Advent Lutheran Church Sunday Worship & Sunday School 11:00a.m. Evansburg 780-719-8437	Roman Catholic Church St. Agnes' Parish, Mayerthorpe Sunday 9:00a.m. St. Elizabeth Parish, Evansburg Saturday 7:00p.m. (780) 786-2032	Good Shepherd Lutheran Church Stony Plain Worship Service 10am (780) 963-3131	St. Joseph's Catholic Church Sunday Mass 11:30a.m. Tuesday Mass 7:00p.m. Wabamun, AB	St. Augustine's - Parkland Anglican Church 131 Church Rd. Spruce Grove Sunday Service 10:00a.m. Eucharist with Sunday School & Nursery All are Welcome Office 780-962-5131 www.staugustineparkland.org
Parkland Baptist Church Sunday Worship Service 10:30a.m. All welcome 121 Brookwood Drive (780) 962-4101 www.parklandbaptist.ca	Word Church Apocalyptic Era Boulder Parking Athletic Centre, 6 Tril Leisure Way, Spruce Grove upstairs in the Wild Rose room. Ph: 780-962-7579 Service starts at 10:00 a.m. every Sunday morning, come all & be bless.	St. Anthony's Ukrainian Orthodox Church 6103 172 St. NW, Edmonton Saturday: Vespers 5:00PM Sunday: Divine Liturgy 10:00AM 780.487.2167 santhonys@telusplanet.net www.st-anthonys.ca	Mount Carmel Spirituality Centre Catholic Chapel Sunday Masses 10a.m. & 2pm Weekdays 9am Saturday 10am 1225 181 St. SE, Parkland County	Stony Plain United Church Sunday Service 10:30a.m. 5012-51 Ave. Stony Plain Mewassin United Church Sunday Service 9:00a.m. Rev. Heather Koots Hwy 627 - R9 Rd 30 Ph: 780-963-4745	Immanuel Lutheran Church of Rosenthal Sunday Worship Service 9:30a.m. Sunday School 780-963-4048
Emmaus Lutheran Church Sunday Worship Service 11:00a.m. Vicar Ben East 4604 50 th Ave, Drayton Valley Ph: 780-542-5101	Church of God Worship Service Sun. 11:00a.m. Please contact for activities 5004-49 Street, Drayton Valley Ph: 780-542-5091	Calvary Baptist Church Pastoral Team: Kenton Penner Sunday Worship 10:30a.m. Youth & Ministries Info - calvbapt@telus.net 4404 50 th Ave. Drayton Valley 780-542-4774 www.calvarybaptist.ca	Drayton Valley Alliance Church Pastor John Haazen Join us for Sunday Service at 10:30a.m. 5014-56 Ave. (next to Value Drug Mart) Programs for all ages Ph: 542-6501 dvalliance.ca	All Saints' Anglican Church 10:30a.m. Sunday Worship 5212 47 Ave. Drayton Valley (780) 542-5048 www.allsaintsdraytonvalley.ca	St. Anthony Catholic Church WOODBEND MASS SCHEDULE Saturday 5:00p.m. Sunday 12:00p.m. 4708-50 Ave, Drayton Valley Parish Office: 542-5254

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 from 3:00pm-6:00pm at 5015 Industrial Rd. dvagsocietyinfo@gmail.com for information.

EVANSBURG FARMERS MARKET: Every Saturday 10am - 2pm located right beside Evansburg Tipple Museum 780-515-0905

May-Sept
URG: Sat, 10AM-2PM, Tipple Park Museum. Call 727-2240 for tables. *May-Sept.

SEBA BEACH FARMERS MARKET, every Saturday 10:00 am to 12:30 pm until September 14th at the Seba Beach Pavilion (505-1 Ave South) Email is sebaeachfm@gmail.com

SPRUCE GROVE: at the Elevator, Sat 10:00-1:00PM, Info (780)288-6174 *April -Dec.

STONY PLAIN: Saturdays, 9AM-1PM, Community Centre Downtown, Stony Plain. 587-982-8303. *April -Dec.

Wabamun Farmers Market: 12:00 noon on Sunday, July 3. Old Fire Hall (53rd Ave), Wabamun

BINGO

ENTWISTLE COMM. LEAGUE BINGO: Every Wednesday, Doors Open 6PM.

STONY PLAIN SENIOR'S DROP-IN CENTRE: public bingo every Tues, 7PM. All ages welcome. Phone (780) 963-6685
WILDWOOD: 4th Mon night. 6:30pm, bingo starts 7:30PM, Early Birds & Lucky 7.

MEAT DRAWS

C.A.N. COMMUNITIES OF ALBERTA NETWORKING FOR SENIORS, Spruce Grove At Pioneer Center. first market March 25 1 - 5:30pm

Evansburg: Evansburg Legion, Friday 8-10PM & Saturday 3-5PM

STONY PLAIN ROYAL CANADIAN LEGION BR# 256: Saturdays @ 3:00PM.- 5:00 PM Meat Draw & 50/50.

Wildwood: Wildwood Legion, Saturday 3-5PM

JAMBOREES

CARVEL: 2nd Sunday of month. \$6 lunch served. Info 780-991-3001

DUFFIELD: Oct 26 \$20, Entertainers \$10. Dinner @ 6pm, late lunch and 50/50.

*Sept - May. except dec.
Duffield Hall: Jamboree & Supper 6pm 4th Saturday Sept - May

ENTWISTLE: 3rd Saturday of month, Doors at 1:30PM at Entwistle Community Hall. Contact Verna at 780-716-2304.

*October - May
RAVINE COMMUNITY ASSOCIATION: 1st Sat of each month. Info 780-325-2391

*Sept - May.
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

SPRUCE GROVE: at Sandhills Community Hall, 3rd Sunday, 1-5PM. Info Florence 780-962-3104 Margaret 780-962-3051 *Sept - June.

STONY PLAIN: Stony Plain Seniors Drop In Center, 5018 - 51 Ave. Every 1st & 3rd Thurs of month. 6:30PM, \$2.

TOMAHAWK: Tomahawk Agriplex, 3rd Friday of month. 1PM to 5PM. Doors open at noon PH: 780-339-3755. *Oct - May

WILDWOOD: Wildwood Community Hall, 2nd Fri Each Month, noon 325-2180 325-2270 *Oct - June.

TOPS (Take Off Pounds Sensibly)

ENTWISTLE: Wed 5 pm weigh-in, meeting to follow. WEE Foodbank building, main street Entwistle, south

entrance. Call Jean at 780-270-4648 for more info.

STONY PLAIN: Thurs evening at 5:30PM, Stony Plain Library Susan (780) 968-0869

SPRUCE GROVE: Mon at 4:30pm at Anglican Church, 131 Church Rd. Betty (780)962-3857

SPRUCE GROVE: Tues at 6:15PM at Anglican Church, 131 Church Rd. Sharron (780) 962-2722

SPRUCE GROVE: Wed at 8:45am at Peace Evangelical Lutheran Church, 303 Church Rd. Christiane (780)960-1109t Wildwood Hall, Bea (780)727-2129

YOUR COMMUNITY

ALBERTA PARENTING FOR THE FUTURE ASSOC: Call 963-0549 or visit www.apfa.ca to register. All programs are confidential & free.

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

FREE HOME MEAL DELIVERY PROGRAM, for Wabamun Seniors & Wabamun Lions. Arrange for meal preparation through a local restaurant. Call Darlene, 892-2551.

PROBLEMS WITH DRUG OR ALCOHOL ADDICTION in a loved one? Contact Drug Rehab Resource for a free confidential consultation. 1-866-649-1594 or www.drugrehabresource.net.

LIBRARY EVENTS

AFTERNOON BOOK CLUB at Keephills Library. 2nd Tues of every month, 1:30-3:00PM. Visit www.pclibraries.ca for info.

HATCHET CITY READERS at Tomahawk Library. 3rd Tues of every month, 10-11AM. For what we're reading next, visit our website, www.pclibraries.ca.

SEBA BEACH LIBRARY Summer Hours July - August Tues.- Sat. 10 AM - 5 PM. This summer we will have TD Summer Reading Club, Story Walk, Gardening Program, and Special Events. Call us at 780-797-3940 or email sebaeachlibrary@yrlab.ca

EVANSBURG PUBLIC LIBRARY BOOK CLUB: 4th Thurs, 7:00PM Grand Trunk High 727-2030.

SOCIAL EVENTS

AEROBICS: Low impact, Mon/Wed, 11AM-12PM, Wildwood Senior's Centre, \$1/ session.

BREAKFAST SOCIAL: 9:30AM-NOON, Parkland Village Community Centre - 3rd Sunday. PH: 780.298.9155 Social Media: PCCCentre.

COME PLAY CRIB: Fridays, 7:00PM at Darwell Seniors Hall; lite lunch is served. All ages!

COUNTRY QUILTERS in Stony Plain house a "Sew in Tuesday", 2nd Tuesday of every month, from 10-3PM. Drop in \$5/member, \$6/non-members. Contact Cindy 780-963-7170.

Darwell Public Skating 7-days weel 8am - 8pm. more details on Darwellag.com or Facebook

EVANSBURG ART CLUB: meet & paint First Saturday of the month 1-4pm @ Wildwood Senior Centre 780-325-2424

EVANSBURG SENIOR'S HERITAGE HOUSE: Floor Curling Mon & Thurs 1 pm

EVANSBURG TIPPLE PARK HISTORICAL BUILDING TOURS: Wed - Sat, 10:00-5:00PM.

HEALTHY AGING NURSE & FOOT CARE PERSON, Wabamun Seniors Centre, 2nd Thurs of month, 9AM.

OPEN HOUSE for socializing, Crib & card playing at Entwistle Senior Center, Thursdays at 6:45PM. Dan 780-982-0353

PARENT & TOT PLAYTIME: PERC Building Stony Plain Wed 10-11AM; Holborn Community Hall Thurs 9:30-11AM; Parkland Village Tues 9:30-11:30AM.

SEBA BEACH SENIORS CENTRE, Drop Ins: Thrift Shop open

Wednesdays & Saturdays (10am-3pm); Drop-ins: **MONDAYS-Tone & Stretch**@9am, Mahjong@1pm, Walking Group@4:30pm; **TUESDAYS-Cribbage**@1pm; **WEDNESDAYS-Quilting & Fibre Arts**@10am, Music Jam@4pm, Floor Curling@7pm;

THURSDAYS-International Discussion@10am, Bridge@1pm, Watercolour Collective@3pm; **FRIDAYS-Fitness Fun**@9am, Hand, Knee & Foot (like Canasta)@10:15am, Men's Shed-

every other Friday@3pm; Visit our website for up-to-date info about our activities: sebaseniors.ca

SEBA BEACH QUILTERS & FIBER ARTS: Wednesdays 9:30AM, Seniors Center.

SENIORS WEDNESDAY* AFTERNOON 1-4PM at Parkland Village Community Centre. Games, Crafts & more! Call Sheryl 780.695.7032 *exceptions incl.

Weather.
SPIRITUAL LIVING STONY PLAIN INSPIRATIONAL CINEMA & DISCUSSIONS at PERC Building (5413-51 St). 2nd Friday of month at 7pm. Popcorn provided, donations appreciated.

Contact 780-940-3032
SPRUCE GROVE ELEVATOR TOURS: Tues-Sat, 9-3pm. 960-4600.

If you're 55+ and enjoy camping with a group, join the 5th Meridian Nomads, the Stony Plain chapter of Alberta RVers Association. 780-499-9661 or rvalberta.ca

Wabamun Seniors Centre POT LUCK every Wed 12:00PM, Come on down!

MEETINGS

2ND TIMERS: A support & confidential group for Grandparents Parenting. 1st Thurs of month, 6:30PM. Grand Trunk High School (meet in Lobstick Literacy & Learning room). Child care provided at the Evansburg Public Library.

299 ROYAL CANADIAN SEA CADETS CORPS MACKENZIE: Stony Plain Comm Center, Wed 6:30PM. Youths 12-18, 963-0843

755 PARKLAND AIR CADETS Thurs, 6:30-9:30PM Muir Lake School, ages 12-18. Info call 405-6585 or www.aircadet.com/755.

AA: Friday at 8PM, Evansburg. Call 780-995-1992, 780-727-4175 or 587-464-2466 Open Meeting

AA MEETING: Every Monday night at 8PM, Duffield Mewassin Free Methodist Church, (13km South of Duffield Turnoff at Shell Gas Station on Hwy 16).

AL-ANON: Wed 8PM. Spruce Grove United Church, 1A Fieldstone Drive. 962-5205

Hope and Help for Family and Friends, New Al-Anon meeting in Spruce Grove Wed @ 11am. 1A Fieldstone Dr Church Library

CHAMBER OF COMMERCE (Evans/Ent): 7:30PM 3rd Thurs, Heritage House.

CITIZENS ON PATROL: The Pembina Community Watch Patrol Meets 2nd Thurs of each month at 7:30PM, at the Tipple Park Museum (4924-48 St.), Evansburg. Contact 780-898-1465 or 780-727-2686.

DARWELL & DISTRICT AG SOCIETY: 7pm, 1st Mon, Community Hall.

DDRA MEETING, 7:00PM, 2nd Mon, Darwell Centennial Hall 780-892-3099.

*except Jul/Aug/Dec
DRAYTON VALLEY BRANCH OF ALBERTA GENEALOGICAL SOCIETY: meets 7PM at Municipal Library (5120-52 St.) every 3rd Wed of month. Call (780) 542-2787

ENTWISTLE COMMUNITY LEAGUE GENERAL MEETINGS: 2nd Thursday

monthly 7:30PM. *Except June, July, August

ENTWISTLE SENIORS 55+ CLUB: Tue & Fri, 1:30-4:00PM at Entwistle Hall

EVANSBURG SENIOR'S 55+ HERITAGE HOUSE: 2nd Tuesday of the month 7:00 pm Paul 780-621-6148

FALLIS COMMUNITY ASSOCIATION: 3rd Tuesday, 7:00PM.

LAC STE. ANNE & LAKE ISLE WATER QUALITY MANAGEMENT SOCIETY: 3rd Fri, 7PM, Alberta Beach Council Chambers.

LAKE ISLE HALL COMMUNITY HALL BOARD MEETINGS: 3rd Wed of each month @ 7:30PM at the Lake Isle Hall (Hwy 633 and RR55) Ph # 780-892-3121

LAKE ISLE MULTI 4-H GENERAL MEETINGS: 1st Thurs of each month @ 6:30PM @ Lake Isle Hall. Contact 780-242-2486.

LOBSTICK 4-H BEEF & MULTI CLUB: 1st Mon, Evansburg Arena, 7PM, Shannon 727-2358

LOBSTICK GARDEN CLUB: 1st Tues, 6:30PM at Tipple Park Museum, Clara (780) 399-2205

MACKAY COMMUNITY ASSOCIATION: 1st Thursday of every month at MacKay Community Hall info 795-2350

MAGNOLIA BOARD MEETINGS: 1st Tuesday of month, 7PM at Magnolia Community Hall.

MEN FOR SOBRIETY: Wednesdays at 7:30PM, FCSS Building (#105, 505 Queen Street, Spruce Grove). Mike (780) 965-9991.

MS SOCIETY DRAYTON VALLEY COMMUNITY GROUP meets 1st Tues of month, 6-8PM at Norquest College. Terra Leslie, 1-403-346-0290. *Sept-June

MS SOCIETY PARKLAND COMMUNITY SUPPORT GROUP: Are you diagnosed with MS and have questions? Last Tues of month, 7-9PM, Westview Health Centre. Contact Cassy 780-471-3034

NA MEETING: Tuesdays, 7:00PM. 514-6011

PEMBINA PORCUPINES - JUNIOR FOREST WARDENS: Entwistle Porcupine gathering: 1 & 3 Thursday of Each month 6pm @ Magnolia Hall Sheena 514-4004 Porcupines@yellowheadjfw.ca

PEMBINA VALLEY & DISTRICT LIONS CLUB: we meet on the third Thursday at the Entwistle Community Hall Meeting Room at 8PM Contact President Lion Ron Stefanuk 780-218-5067.

STONY PLAIN FISH & GAME ASSOCIATION & WABAMUN GUN CLUB: 2nd Mon, Stony Plain Comm Center, 7:30PM.

SUNDOWNERS TOASTMASTER CLUB: Mon (excl. Holidays) 7:30-9:30PM. St. Matthew's Church, Spruce Grove. Judy 960-5258

TOMAHAWK SENIORS (50+) meets every Thursday from 1-4pm at the Tomahawk Agra.

W.E.E COMMUNITY FOOD BANK: Call (780) 727-4043 for emergency food needs. Monthly Meeting: LAST Monday of month at 7:00PM at the Food Bank (Old fire hall in Entwistle). *Except December

WILDWOOD & DIST AG SOCIETY: 2nd Wed of each month 7:00PM at the Wildwood Complex. Wilma 325-2424

WILDWOOD & DIST ROD & GUN CLUB: 2nd Thursday, 7:30PM at the range clubhouse, wildwoodrodandgun@gmail.com

WILDWOOD SENIORS: 4th Wednesdays at 2:00 pm. Contact Nancy at (780) 325-3873. *No meetings July, August, December.

YELLOWHEAD CENTRAL SANTA'S ANONYMOUS MEETING - Every 3rd Tuesday, Tipple Park museum, 7 pm. New members welcome - big satisfaction for small input!

SERVICE DIRECTORY

ANOTHER RAINBOW SALE

RAINBOW
LIQUIDATORS, AUCTIONS & RV STORAGE

Farm Sales, Equipment Sales, Estate Sales
BOOK YOUR SALE WITH US TODAY!
Serving the Community since 1978

Ph: (780) 968-1000
Stony Plain, AB 1-866-968-1001
www.rainbowauctions.ca

DONALD N. GREENWAY
Chartered Accountant

Suite 205 Sunrise Professional Building
215 McLeod Avenue
Spruce Grove, AB

(Bus.) **962-6366**
(Fax) **962-3990**

Ernie's Repair & Service



4820 - 47 Avenue, EVANSBURG
(780) 727-4433 C:514-0272

COMMUNITYVOICE
YOUR LOCAL NEWSPIES


**THIS SPACE IS
RESERVED
FOR YOU!**

 50 years of Carb Rebuilding

- Classic Carburetor
- Industrial Carburetor
- Agricultural Carburetor
- Gasoline Injectors

Cell: 780.907.1392
dknop@shaw.ca
Stony Plain AB

Duke's Injector & Carburetor Service

 **ECO**
CONTRACTING SERVICES

ecofirst.ca

LANDSCAPING
EARTHWORKS
EROSION CONTROL
SHORELINE RESTORATION

Call or Text
RICHARD DEIB
780.217.3534
richard@ecofirst.ca

Serving The Community Since 1995

SURETECH
ELECTRIC LTD.

Ph: 780-908-2287
admin@suretechelectric.com
suretechelectric.com

ROY SHERWOOD
Master Electrician

Parkland County, AB

FIREWOOD

 **SPRUCE/PINE
TAMARACK
SPLIT & DRY
DELIVERY AVAILABLE**

WE CAN LOAD LOOSE OR WE HAVE BAGS
(SMALL & LARGE)
TOTES & 1/2 CORD PALLETS

780-218-1521

 **PURE HEMP PRODUCTS**
AGING IS IRREVERSIBLE • LOOKING AND FEELING OLD (SM)

KEY BENEFITS:

- Inhibits Cell Growth in Tumors
- Relieves Pain
- Promotes Health
- Relieves Anxiety
- Neuroprotective

(780) 907-8642

 **PEMBINA
CONCRETE
PRODUCTS LTD.**

- Sumps
- Water Cisterns
- Field Systems
- Pumps & Accessories

Province Wide Delivery

ONE PIECE
SEPTIC & SEWAGE
HOLDING TANKS @

Box 123, Entwistle 780-727-2702
Alberta T0E 0S0 1 800-661-3047

 Like us on Facebook  www.pembinaconcrete.com

**Concrete Statues,
Fountains and Garden
Ornaments.**

BOX 123, Entwistle, T0E 0S0

AFFORDABLE SOLUTIONS
PLUMBING, HEATING & BACKHOE SERVICES INC.

 FULL SERVICE PLUMBING & HEATING
SEPTIC TANK & FIELD REPAIR & REPLACEMENT
FULLY INSURED & BONDED
COMMERCIAL & RESIDENTIAL
WARRANTY ON ALL WORK

780-655-5683
LOVE AT FIRST SERVICE CALL!
SPEAK DIRECTLY TO A SERVICEMAN

 **IPTV
PASSPORT**

1000+ LIVE 4K TV CHANNELS • ALL STREAMING APPS

MOVIES • TV SERIES • LOCAL TV • INTERNATIONAL TV
FREE PPV • SPORTS • KIDS • NEWS • VOD • ADULT

EVERYTHING INCLUDED FOR \$15/MONTH

780-937-IPTV (4788) WWW.IPTVPASSPORT.COM

TRI-LAKES
Meeting Your Diversified Needs!

- Septic Hauling
- Drinking Water Delivery
- Steam Truck
- Portable Washroom Rentals

General Inquiries and Bookings **1.877.727.3939**
Email: office@trilakes.com www.trilakes.com

Randy 780.234.9138 Drayton Valley, AB

**TERRAIN
DRYWALL LTD.**
• Drywall • Boarding • Taping

terraindrywall1d@gmail.com

SERVICE DIRECTORY

Jack's Auto Body  **JACK'S CARSTAR** 24 Hour Towing
Collision & Glass Service

SPECIALIZING IN COLLISION REPAIR
GUARANTEED WORK • INSURANCE CLAIMS

BOX 9 SITE 306 RR3, ONDWAY, AB T0E 1V0
(780) 967-5850

BACK COUNTRY PIPEFITTING LTD.
Plumbing & Heating

Lee Hicks 780-898-1062
Journeyman Plumber

Residential and Commercial Plumbing and Heating.
SERVING: YELLOWHEAD, PARKLAND, LAC STE. ANNE & BRAZEAU COUNTIES.

H&E
UPHOLSTERY

FOR ALL YOUR UPHOLSTERY NEEDS

Convertible tops for cars and boats,
custom car and boat interiors, 5th
wheel trailer skirts, boat tarps, ATV
seats, furniture, kitchen chairs,
heavy equipment seats.

WWW.HANDE.CA 4-485 South Ave.
For more information contact: Spruce Grove
Kirk@hande.ca (780) 962-3048

SERVING ENTWISTLE AND AREA FOR OVER 30 YEARS

Entwistle
CONCRETE
PRODUCTS LTD.

SAND & GRAVEL SALES

PH: (780) 727-3525
Dan McCracken Entwistle, AB
www.entwistleconcrete.ca

WABAMUN
PHARMACY
I.D.A.

Box 90, 5120 - 51 Avenue
Wabamun, AB T0E 2K0
Ph: (780) 892-2278 Fax: (780) 892-2488

SMOOLE

- Construction & Septic Installation
- Environmental Wastewater Disposal
- Site Design & Evaluation
- Power, Water & Basement Excavation
- Trackhoe, Backhoe, Bobcat & Dump Truck

For All Your Excavation Needs

Call Ione 780-305-7077 Reid 780-909-0173

CALIBRE DRILLING LTD

SPECIALISTS IN AIR & MUD ROTARY DRILLING

- * Water Well Drilling
- * Pressure Systems
- * Licensed Drillers
- * Geotechnical Drilling
- * Free Estimates
- * Pump Installations
- * Well Tests
- * Year Round Drilling
- * Cathodic Protection

Quality Workmanship Five Year Warranty

VillageVows
It takes a village to celebrate love

Weddings in the Woods
Forever Begins in the Forest

Explore enchanting Seba Beach Venues



SANGUDO
VETERINARY CLINIC

Box 581, 4916 - 52 Ave. Sangudo, AB. T0E 2A0

Dr. Ralf Sanders DVM

Ph: 780-785-2200
Fax: 780-785-2228
sangudovet@gmail.com

24 HOUR EMERGENCY SERVICE

ZEE BEST RENOVATIONS
Your Complete Line of Renovation Needs:

- Bathroom
- Basements
- Plumbing
- Tileworks
- Drywall & Taping
- Decks & Fencing
- Roofing
- Siding

FREE ESTIMATES
36 YEARS EXPERIENCE
INSURED | GREAT RATES

Now Serving Spruce Grove/Stony Plain

JOE LAWRENCE CELL: 780-915-3348
MANAGER

2Bros
Custom Contracting Ltd.

Custom Framing • Concrete Floors • Shingling
Siding Soffit Fascia • ICF Basement
Foundation

Jeff 780-717-0520

H&P Kosik
CONSTRUCTION Ltd.

- Road Building
- Gravel
- Sand
- Dugouts
- Black Dirt
- Clearing

No Job too small... We do them all!

Harvey cell. 780-445-9010 ph. 780-892-3532
Box 145, Darwell, AB. T0E 0L0

SUMMERS
DRILLING INC

- RESIDENTIAL WATER WELL DRILLING
- COMMERCIAL WATER WELL DRILLING
- WATER TREATMENT & FILTRATION
- WATER WELL TESTING
- REPAIR & SERVICE

4405 - 50th Street,
Stony Plain, AB, T7Z 1L5
780-963-1282
www.summersdrilling.com

**Your Quality
Dealership
Trade In
Outlet**

SUNSET MOTORS
AUTO TRUCKS LTD.



1966 Plymouth Valiant
Blue, 4 Door, 6 Cylinder,
Automatic, Power Steering
88,000km Original Miles
\$4900 plus GST
stock # 66-1038



CAR FAX AND INSPECTIONS INCLUDED



2006 Kia Sportage
Red, V6, Automatic, Front
Wheel Drive, Fully Loaded,
One Owner
270,000km
\$3900 plus GST
stock # 06-1077



2012 Hyundai Veloster
Grey, 3 Door, Full Loaded
(Leather, Power Sunroof,
Navigation, Rear Camera)
290,000km
\$3900 plus GST
stock #12-1070



2006 Pontiac Wave
Red, Low Kilometers,
Automatic, 4-Cylinder, One
Owner, All Wheel Drive
133,000km
\$3900 plus GST
stock # 06-1082



2014 Ford Edge
Grey, Limited, Fully Loaded
(Leather, Dual Sunroof,
Navigation, Rear Camera,
Heated Seats) All Wheel
Drive
245,000km
\$7900 plus GST
stock #14-1076



2011 Dodge Caravan
White, V6, Automatic, Dual
Sliding Doors, Stow & Go
Seating
235,000km
\$5900 plus GST
stock # 11-1053



2008 Mitsubishi Outlander
LS
Blue, Automatic, V6, Fully
Loaded, 3rd Row 7
Passenger, All Wheel Drive
316,000km
\$3900 plus GST
stock # 08-1080



2006 Hyundai Tiburon
Silver, Fully Loaded
290,000km
\$3900 plus GST
stock # 06-1065



2010 Ford Fusion
Silver, V6, Automatic
330,000km
\$2900 plus GST
stock # 10-1071



2008 Mitsubishi Outlander
XLS
White, Automatic, V6, Fully
Loaded, 3rd Row 7
Passenger, All Wheel Drive
319,000km
\$3900 plus GST
stock # 08-1079



2007 Mazda3
Black, 4 Cylinder,
Automatic, Front Wheel
Drive, Black on Black, Fully
Loaded, Heated Leather
Seats, Lowered
232,000km
\$4900 plus GST
stock # 07-1081



1994 Chevrolet Astro Van
Blue, Rear Wheel Drive,
Automatic, V6
277,000km
\$2900 plus GST
stock # 94-1060



2003 Ford F-150
Beige, Super Cab, 4X4,
Short Box, Fully Loaded,
Matching Canopy,
Has Rust, Runs Well,
1 Owner
249,000km
\$3900 plus GST
stock # 03-1084



2010 Nissan Versa
White, 4 Door Hatchback, 4
Cylinder, Automatic, Front
Wheel Drive
188,000km
\$3900 plus GST
stock # 10-1083



2013 Kia Sorento
White, Automatic, Fully
Loaded, All Wheel Drive
330,000km
\$5900 plus GST
stock # 13-1062



2010 Nissan Versa
White, 4 Cylinder,
Automatic, Front Wheel
Drive, Light Bumper
Damage
213,000km
\$1300 plus GST
stock # 10-1085

Sunset Motors
128 - 1st Ave EAST

**ADVICE LICENSED
DEALER**

Spruce Grove
780-962-4848