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YOUR LOCAL NEWSPAPER

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**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)

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# 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 Un-used 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 un-used 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](https://www.youtube.com/yellowheadcounty570).

The meeting recording is available for seven days following the council meeting at [www.yhcounty.ca/council-live-stream/](http://www.yhcounty.ca/council-live-stream/)

# EVANSBURG PHARMACY

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

# 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).



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Edmonton North 780-477-7500  
Fort Saskatchewan 780-998-1422  
Wetaskiwin 780-352-5300  
Leduc 780-980-3668

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."

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

Customers like you mean so much to us, at the holidays and year round. Thank you for sharing your time and friendship with us in 2025. We greatly appreciate your support, and we wish you all the best this Christmas season and beyond. Cheers!

From Drayton Valley Town Council & Administration

**DRAYTON VALLEY**

# ALBERTA RCMP 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 Satan's power  
 When we were gone astray  
 O tidings of comfort and joy  
 Comfort and joy  
 O tidings of comfort and joy  
 In Bethlehem, in Israel  
 This blessed Babe was born  
 And laid within a manger  
 Upon this blessed morn  
 The which His Mother Mary  
 Did nothing take in scorn

O tidings of comfort and joy  
 Comfort and joy  
 O tidings of comfort and joy  
 From God our heavenly Father  
 A blessed angel came  
 And unto certain shepherds  
 Brought tidings of the same  
 How that in Bethlehem was born  
 The Son of God by name  
 O tidings of comfort and joy  
 Comfort and joy  
 O tidings of comfort and joy  
 The shepherds at those tidings  
 Rejoicèd much in mind  
 And left their flocks a-feeding

In tempest, storm and wind  
 And went to Bethlehem straightway  
 This blessed Babe to find  
 O tidings of comfort and joy  
 Comfort and joy  
 O tidings of comfort and joy  
 But when to Bethlehem they came  
 Whereat this Infant lay  
 They found Him in a manger  
 Where oxen feed on hay  
 His mother Mary kneeling  
 Unto the Lord did pray  
 O tidings of comfort and joy  
 Comfort and joy  
 O tidings of comfort and joy

Now to the Lord sing praises  
 All you within this place  
 And with true love and brotherhood  
 Each other now embrace  
 This holy tide of Christmas  
 Doth bring redeeming grace  
 O tidings of comfort and joy  
 Comfort and joy  
 O tidings of comfort and joy





**MERRY CHRISTMAS**

**DANE LLOYD MP**  
PARKLAND

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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,  
Thumpetty thump thump,  
Look at Frosty go.  
Thumpetty thump thump,  
Thumpetty thump thump,  
Over the hills of snow.  
Frosty the snowman knew  
The sun was hot that day,

So he said, "Let's run and we'll have some fun  
now before I melt away."  
Down to the village,  
With a broomstick in his hand,  
Running here and there all Around the square saying,  
Catch me if you can.  
He led them down the streets of town  
Right to the traffic cop.  
And he only paused a moment when  
He heard him holler  
"Stop!"

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

## 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](http://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.



Robb Pump Track

### **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](http://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!**

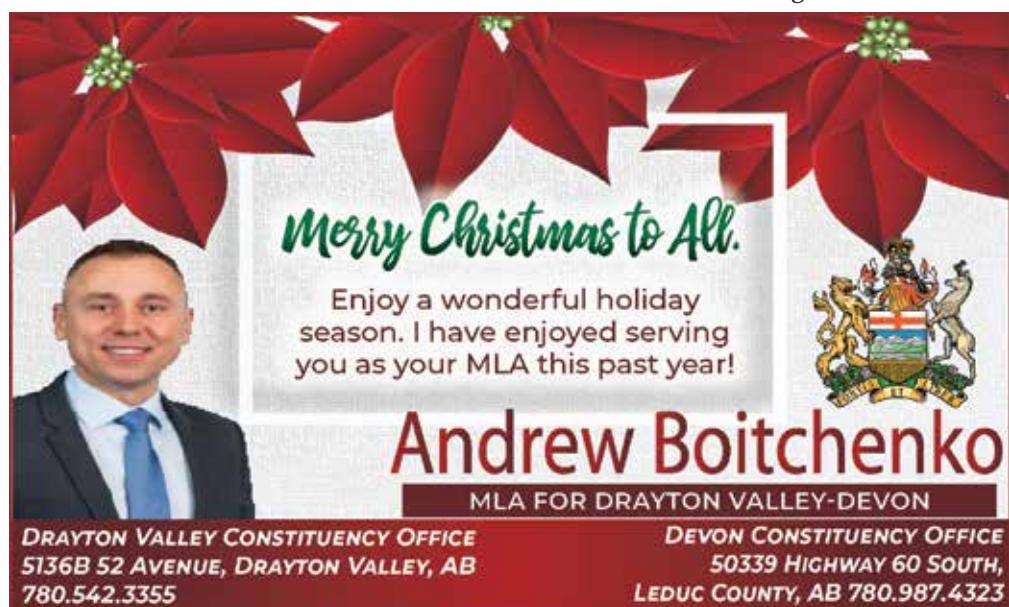
**NEW YEAR'S EVE PARTY**  
**December 31, 2025**

\* Live Entertainment \*Music By Boomtown \* Party Favors \*

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Wabamun



**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

## 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

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

deer  
The playing of the merry organ  
Sweet singing in the choir  
The holly bears a prickle  
As sharp as any thorn  
And Mary bore sweet Jesus Christ  
On Christmas Day in the morn  
O, the rising of the sun  
And the running of the deer  
The playing of the merry organ  
Sweet singing in the choir

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

For to redeem us all  
O, the rising of the sun  
And the running of the deer  
The playing of the merry organ

Sweet singing in the choir

# HAVE YOURSELF A MERRY LITTLE CHRISTMAS

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

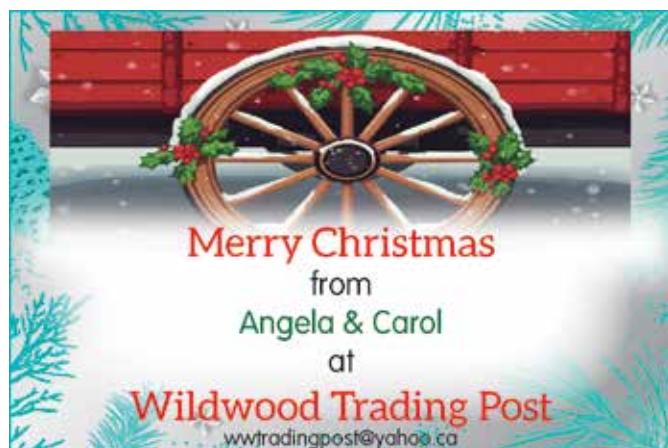
Join the triumph of the skies;  
 With th' angelic host proclaim  
 Christ is born in Bethlehem!  
 Hark! the herald angels sing  
 Glory to the new-born King!

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

Veiled in flesh the God-head see;  
 Hail the incarnate Deity,  
 Pleased as man with man to dwell;  
 Jesus, our Emmanuel!  
 Refrain

Mild he lays his glory by,  
 Born that man no more may die,  
 Born to raise the sons of earth,  
 Born to give them second birth.  
 Risen with healing in his wings,

Light and life to all he brings,  
 Hail, the Sun of Righteousness!  
 Hail, the heaven-born Prince of Peace! Refrain  
 Come, Desire of nations come,  
 Fix in us Thy humble home;  
 Rise, the Woman's conquering Seed,  
 Bruise in us the Serpent's head.  
 Adam's likeness now efface:  
 Stamp Thine image in its place;  
 Second Adam, from above,  
 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.  
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.



**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 we're 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'swig.

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](http://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 beggars  
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.  
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?

Ringing through the sky,  
shepherd boy,  
Do you hear what I hear?  
A song, a song high above the trees  
With a voice as big as the 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**

**Follow Us on Facebook**

**892-2224**

**Wabamun Hotel**

Dashing through the snow, in a one-horse open sleigh,  
Over the fields we go, laughing all the way.

Bells on bob-tails ring, making spirits bright,  
What fun it is to ride and sing a sleighing song tonight.

Chorus  
Jingle bells, jingle bells, jingle all the way!

O what fun it is to ride in a one-horse open sleigh.  
Jingle bells, jingle bells, jingle all the way!

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

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

And soon Miss Fanny Bright, was seated by my side;  
The horse was lean and lank, misfortune seemed his lot;  
He got into a drifted bank and we got upset  
(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 sprawled in a lying 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 midnight clear,  
That glorious song of old,  
From angels bending near the earth,  
To touch their harps of gold!  
"Peace on the earth, good will to men,  
From heaven's all gracious King!  
The world in solemn stillness lay,  
To hear the angels sing.  
Still through the cloven skies they come,  
With peaceful wings unfurled,  
And still their heavenly music floats,  
O'er all the weary world;  
Above its sad and lowly plains,  
They bend on hovering

wing.  
And ever o'er its Babel sounds,  
The blessed angels sing.  
Yet with the woes of sin and strife,  
The world hath suffered long;  
Beneath the angel-strain have rolled,  
Two thousand years of wrong;  
And man, at war with man, hears not,  
The love song which they bring:  
O hush the noise, ye men of strife,  
And hear the angels sing.  
For lo! the days are hastening on,  
By prophet bards foretold,  
When, with the 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



325-9330

*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!**



**Merry Christmas**

from

Gina & Staff

at

**Gina's Sugar Shack**

Wildwood, AB

780-237-7433

## Filled With Our Gratitude



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

**Merry Christmas**

from Management 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!  
 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!  
 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!

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 5505  
#10 - 19 Granite Drive  
Stony Plain, AB

**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 Santa,

Must be Santa, Santa Claus.

Who wears boots and a suit of red?

Santa wears boots and a suit of red.

Who wears a long cap on his head?

Santa wears a long cap on his head.

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

Must be Santa must be Santa,

Must be Santa, Santa Claus.

Who's got a big red cherry nose?

Santa's got a big red cherry

nose.

Who laughs this way:

HO HO HO?

Santa laughs this way:

HO HO HO!

HO HO HO, cherry nose,

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

Must be Santa must be Santa,

Must be Santa, Santa Claus.

Who very soon will come our way?

Santa very soon will come

our way.

Eight little reindeer pull his sleigh,

Santa's little reindeer pull his sleigh.

Reindeer sleigh, come our way,

HO HO HO, cherry nose,  
Cap on head, suit that's red,

Special night, beard that's white,

Must be Santa, must be Santa,

Must be Santa, Santa Claus.  
Dasher, Dancer, Prancer,

Vixen,  
Comet, Cupid, Donner and Blitzen.

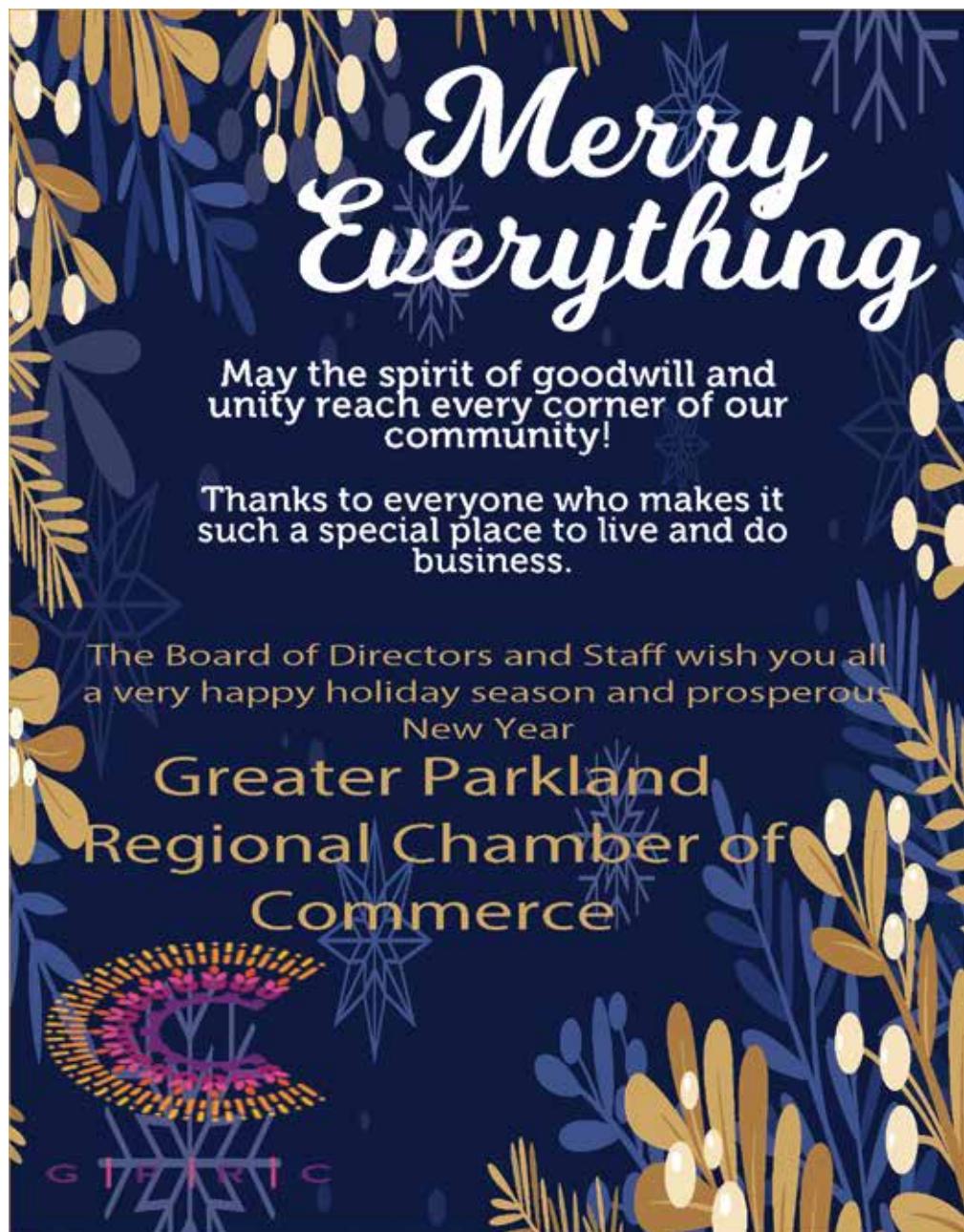
Reindeer sleigh, come our way,

HO HO HO, cherry nose,  
Cap on head, suit that's red,

Special night, beard that's white,

Must be Santa, must be Santa,

Must be Santa, Santa Claus!



## 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 Virgin'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? Refrain  
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 employ;  
while fields and floods,  
rocks, hills and plains  
Repeat the sounding joy,  
Repeat the sounding joy,  
Repeat, repeat the sounding 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 righteousness,  
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

**Calahoo**  
Meats Ltd.

**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!**



**Home hardware**

**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 given!  
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](http://www.serenity.ca)

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



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Bradford  
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(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 pudding'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

**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!



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 convertible too, light blue  
 I'll wait up for you dear,

Santa baby  
 and hurry down the chimney tonight  
 Think of all the fun I've missed  
 Think of all the fellas that I haven't kissed  
 Next year I could be just as good...  
 if you'd check off my

Christmas list  
 Santa baby, I want a yacht and really that's not a lot  
 Been an angel all year; Santa baby,  
 so hurry down the chimney tonight

Santa honey, there's one thing I really do need, the deed - To a platinum mine, Santa baby  
 so hurry down the chimney tonight

Santa baby, I'm filling my stocking with the duplex, and checks

Sign your 'X' on the line, Santa cutie,  
 and hurry down the chimney tonight

Come and trim my Christmas tree

With some decorations bought at Tiffany;

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

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

I don't mean a phone, Santa baby,  
 so hurry down the chimney tonight  
 Hurry down the chimney tonight  
 Hurry tonight



## LET THE GOOD TIMES ROLL THIS CHRISTMAS!



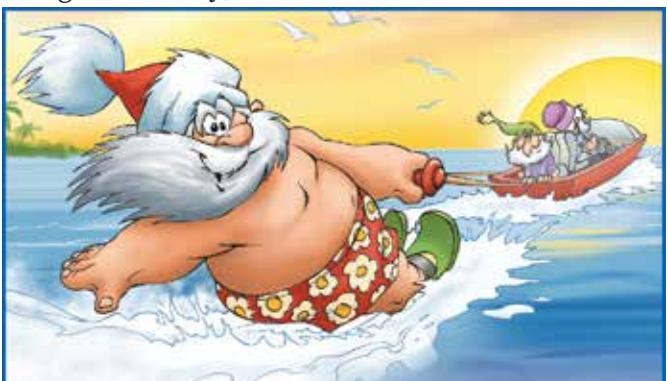
Hope there's plenty of cheer to spare this holiday season and all through the New Year.

**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

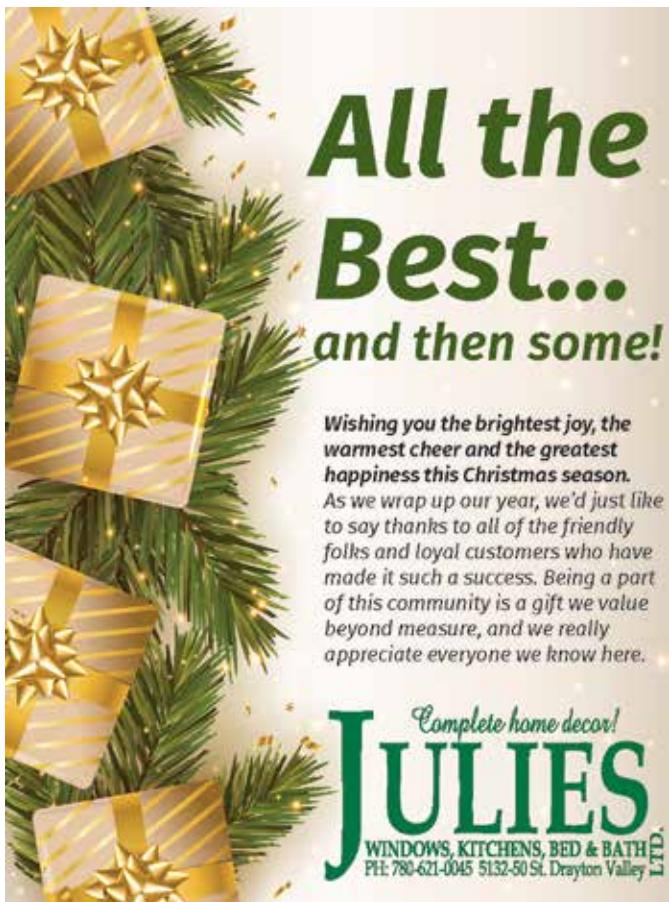


Merry Christmas from Staff

**T-BONE SPECIALTY  
FOODS**

Drayton Valley, AB

780-621-1778



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

# 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.

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



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

## 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

*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

# 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

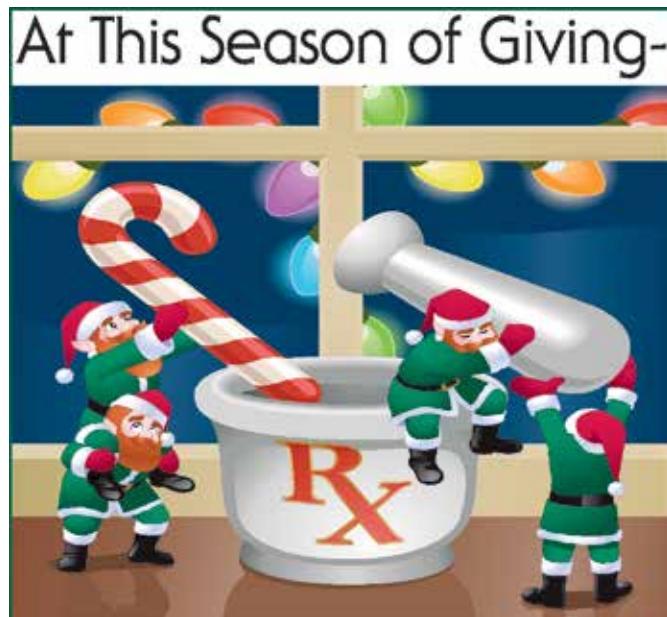
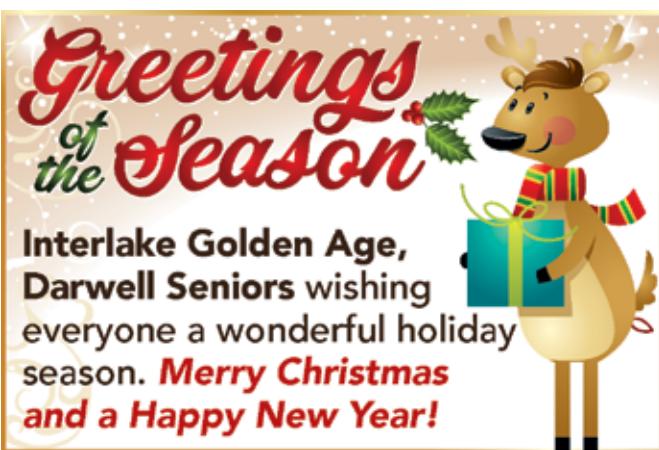
Is the hope of Janice and Jen;  
 And Mom and Dad can hardly  
 wait for school to start again.  
 It's beginning to look a lot like  
 Christmas  
 Ev'rywhere you go;  
 There's a tree in the Grand Hotel,  
 one in the park as well,  
 The sturdy kind that doesn't

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

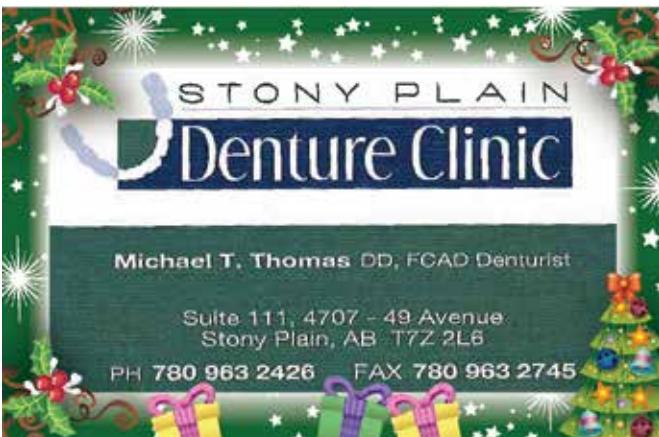
I heard the bells on Christmas  
 Day  
 Their old familiar carols play.  
 And wild and sweet the words  
 repeat  
 Of Peace on earth, good will to  
 men.  
 I thought how as the day had  
 come  
 The belfries of all Christendom  
 Had roll'd along th' unbroken  
 song  
 Of Peace on earth, good 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



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



# 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,  
Heavily 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!



**CO-OP North Central**

## Holiday Shine

NOVEMBER 26 – DECEMBER 31

FEATURING 

### 25% OFF CAR WASH 5 PACKS

– IN-STORE ONLY –

**PLATINUM\* CAR WASH** 

**EXTREME\* CAR WASH** 

**PREMIUM\* CAR WASH** 

**REGULAR CAR WASH** 

Limit 1, 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 1<sup>st</sup> to December 23<sup>rd</sup>

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**

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**Canadian Diamonds**

**Jewellery Repairs &**

**Custom Design Made for YOU**

**Harley Davidson Products**

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

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

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

## SANTA GOT STUCK UP THE CHIMNEY

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

And he wobbled and he wiggled  
 And we pushed and we pushed  
 Till he popped right through.

Now everyone can have a Merry Christmas!  
 Repeat



**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*

**Parkland County Libraries**  
 780-727-6666

*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 Christ-  
mas,  
my true love sent to me  
Eleven pipers piping,  
Ten lords a-leaping,  
Nine ladies dancing,  
Eight maids a-milking,  
Seven swans a-swimming,  
Six geese a-laying,  
Five golden rings,  
Four calling birds,  
Three French hens,  
Two turtle doves,  
And a partridge in a pear tree!

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!



**Just For You At  
The Holidays**

Here's hoping your hoilday 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 wonderland 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  
 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 wonderland 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 FORE 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  
 SILVER SANDS GOLF RESORT  
 (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 there 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](http://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

*...And a round of thanks to all of you for making this  
Christmas season a merry and bright one for us.*

*Your confidence and support mean the world to us.*

*From the*

**Royal Canadian Legion  
Branch # 256  
Executive & Members**

*We Wish you all a Very Merry  
Christmas and a Happy New Year*

**Robert Stumbur  
PRESIDENT**



## 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 Drayton Valley, AB  
727-4577 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

# 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**

**5027-50<sup>th</sup> ave  
Alberta Beach**

**780-993-4096**

## 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!



# 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 shone the moon  
that night,  
Though the frost was cruel,  
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 stronger.  
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 winter'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*

**SURE TECH**  
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 jolly,  
 Fa la la la la, la la la la.  
 Refrain  
 Don we now our gay apparel,  
 Fa la la la la, la la la la.  
 Troll the ancient Yule

tide carol,  
 Fa la la la la, la la la la.  
 See the blazing Yule before us,  
 Fa la la la la, la la la la.  
 Strike the harp and join the chorus.  
 Fa la la la la, la la la la.  
 (Refrain)  
 Follow me in merry 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 together,  
 Fa la la la la, la la la la.  
 Heedless of the wind and weather,  
 Fa la la la la, la la la la.

# 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 because 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 24<sup>th</sup> & 31<sup>st</sup> - close early  
 Dec 25<sup>th</sup>, 26<sup>th</sup> & 27<sup>th</sup> closed  
 Jan 1<sup>st</sup>, 2<sup>nd</sup> & 3<sup>rd</sup> 2026  
 closed

**Lubers Express Oil Change**

**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!"

**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 seven seas  
 The winds of change whisper 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 laughter,  
 hate to love, war to peace and everyone to everyone's neighbor,

and misery and suffering will be words to be forgotten forever.  
 It's all a dream and illusion now,  
 It must come true sometime 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 caroling.  
 you will get a sentimental  
 Feeling when you hear Voices singing let's be

jolly,  
 Deck the halls with boughs of holly.  
 Rocking around the Christmas tree,  
 Have a happy holiday Everyone dancing merrily  
 In the new old-fashioned way



**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



**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 Christmas 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 Christmas 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-grandma'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!

**A  
ND  
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 780.542.3338

WHITECOURT 780.778.3330

[www.affinityfuneralservice.ca](http://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 Redeemer,  
"I" means Israel,  
"S" is for the star that  
shone so bright,  
"T" is for three wise  
men, they who traveled  
far,

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



## A Homegrown Holiday Wish

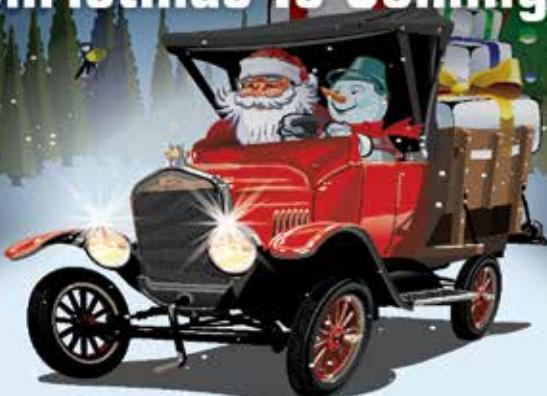
To all of our good friends and customers here  
in town, we hope happiness, peace and good  
fortune are in full bloom for you all season!

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](http://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, sauté 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



# 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.



## 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

## 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.

# 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 (1/4 cup) freshly squeezed orange juice, strained

1 tbsp lemon juice  
60 ml (1/4 cup) sauvignon blanc (we use Marlborough)

125 ml (1/2 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



# 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 (1-1½ 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

- For pistachio butter, place pistachios, vinegar and 165ml ( ¼ cup) water in a blender; season to taste, and blend until smooth (see note).

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

- 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.

- 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.



Ingredients  
 3/4 cup all-purpose flour

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

## Directions

Preheat the oven to 450 degrees F.  
 Sift together the flour

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

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

## YORKSHIRE PUDDING

### 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

1/4 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 (1/2 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 (1-1 1/4 hours). Rest for 5-30 minutes before carving.

## We're All REWED 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



**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](http://www.parkmemorial.com) / [info@parkmemorial.com](mailto:info@parkmemorial.com)



Park Memorial  
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 ( 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



**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

3/4 cup Ranch Dressing

3/4 cup Buffalo Sauce

2 cups Cheddar or Colby Jack Cheese shredded (separated 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 vegetables. Enjoy.

## HONEY-THYME BUTTERNUT SQUASH

### Ingredients

1 large butternut squash (about 5 pounds), peeled and cubed  
1/4 cup butter, cubed  
3 tablespoons half-and-half cream  
2 tablespoons honey  
2 teaspoons dried parsley flakes  
1/2 teaspoon salt

1/8 teaspoon dried thyme

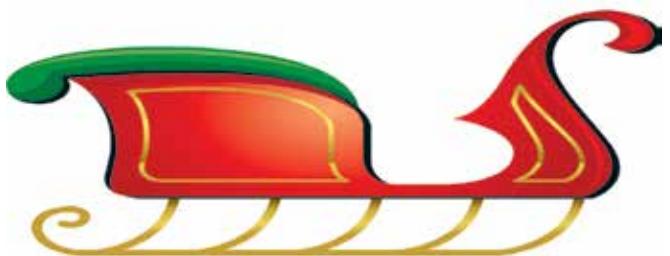
1/8 teaspoon coarsely ground pepper

Directions

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

Drain. Mash squash

with the remaining ingredients.



### Entwistle Rodeo Association

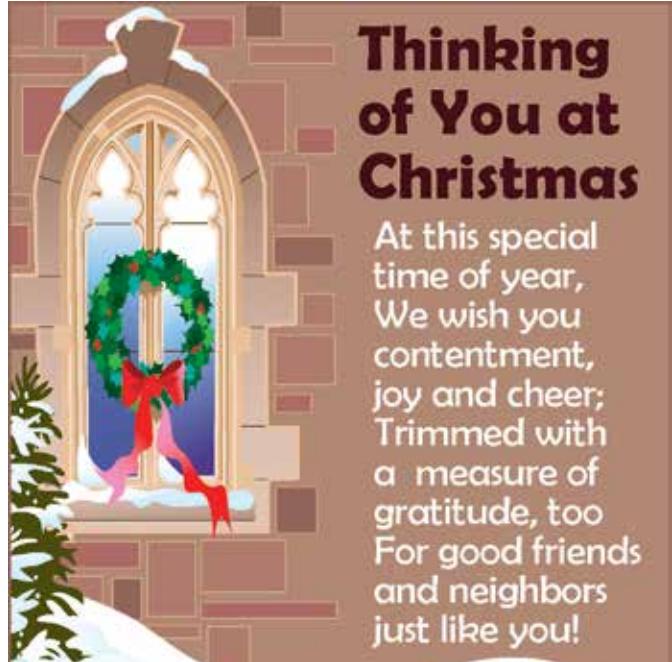
**HO...HO...  
HOWDY PARTNERS!**

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 (3/4 cup) thick Greek-style yoghurt  
 70 gm (1/4 cup) hulled tahini  
 2 tbsp lemon juice  
 2 garlic cloves, crushed  
 1 large eggplant (500gm), cut into 2cm pieces  
 185 gm (1/2 cup) pomegranate molasses, plus ex-

tra for drizzling  
 2 1/2 tbsp sherry vinegar  
 1 tbsp honey  
 400 gm canned chickpeas, drained and rinsed  
 200 gm small heirloom tomatoes, chopped  
 1/4 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 baking dish

1 medium onion, finely chopped

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

Two 16-ounce bags frozen corn, thawed

1 1/2 cups heavy cream

1/2 pound thick-sliced deli ham, diced

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

Cornbread topping:

3/4 cup yellow cornmeal

3/4 cup all-purpose flour

2 teaspoons baking powder

1 teaspoon sugar

Kosher salt and freshly ground black pepper

1 1/2 sticks (12 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 degrees F. Butter a 2-quart oval baking dish.

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

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

ing powder, sugar and 1/2 teaspoon each salt and pepper in a food processor to combine. Add the butter, and pulse until the mixture resembles coarse 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 creamed corn. (Don't worry if the corn isn't completely covered; the batter will puff and spread as it bakes.) Sprinkle with the remaining 1/2 cup Cheddar. Place the casserole on a baking sheet, and bake until the corn is bubbling and the crust is puffed and golden brown, about 35 minutes. Let cool for 15 minutes. Serve with hot sauce.



*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!

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TRL Gas Co-op Ltd.**

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## TOP & DROP TREE SERVICES

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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



# 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) unsalted 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 removed

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 onions

1/4 cup minced fresh parsley

## Directions

Preheat the oven to 350°F. Line a sheet pan with parchment 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 refrigerate until ready to bake.

Place the chicken on a sheet pan skin side up, rub the skin with olive oil, and season generously 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 occasionally, 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 constantly, for 2 minutes. Add 1/2 cup of the sherry, the chicken stock, 4 teaspoons salt, 1 1/2 teaspoons pepper, and the Parmesan rind. Bring to a boil over medium-high, lower the heat to low, and simmer, partially covered, 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 chicken, peas, and onions. Return to a simmer over medium. Simmer uncovered for 5 minutes more. Off the heat, remove the Parmesan rind and add the remaining 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

780-241-2711

# BERRY AND PISTACHIO STACKED PAVLOVA



## Ingredients

165 gm (3/4 cup) caster sugar

165 gm (3/4 cup) raw caster sugar

225 gm (about 6) egg-whites

1 1/4 tsp white vinegar

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

1 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 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 1/4-1 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

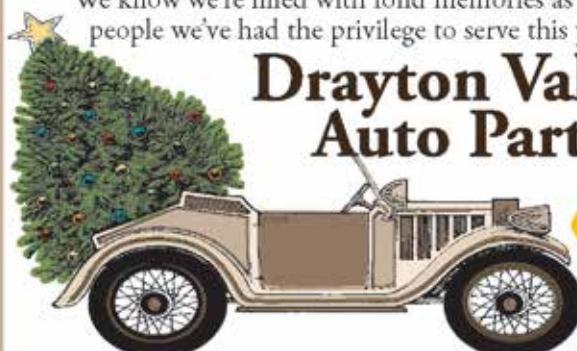
pavlova and repeat layering, finishing with a layer of raspberry ripple cream. Top with berries and flowers, and serve immediately.



## 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**



**NAPA 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**

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Come see us at our new facility!

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**7329 TWP. RD. 505 Drayton Valley**

# WARM PEAR AND BRANDY WINTER TRIFLE



## Ingredients

4 egg yolks  
 55 gm (1/4 cup) caster sugar  
 60 ml (1/2 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

1/2 tsp bicarbonate of soda

1/2 tsp ground cinnamon

140 gm butter, diced, plus extra for greasing

80 ml (1 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 (1/4 cup) caster sugar  
 30 ml peach brandy  
 Finely grated zest and juice of 1/2 orange and 1/2 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 terry cloth 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 snuggly. 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 terry cloth 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.

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



## 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

**Future** Inc.

34 Boulder Boulevard - Stony Plain, AB  
phone: (780) 963-7411 toll-free: 1-888-327-6888  
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# 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  
 $1\frac{1}{2}$  tsp ground cinnamon  
 $\frac{3}{4}$  tsp ground black pepper  
 $\frac{1}{2}$  tsp crushed aniseed  
 $\frac{1}{4}$  tsp each ground allspice, ground nutmeg and ground ginger  
Pinch of ground cloves  
 $\frac{1}{4}$  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 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 (1/4 cup) black sesame seeds

1/4 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.

## 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, preheat 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. Pour remaining 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*

  
**WEST** Parkland  
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) eggwhites  
 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.



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Seasons Greeting  
 from Staff  
 at  
 H and E



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# 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

**CENTURY 21**  
Masters

F: 780-963-0197

105, 4302-33 Street

Stony Plain, AB

## 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 cardamom  
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.**

# 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 (option-

al)  
 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!



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 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](mailto:comvoice@telusplanet.net) Ads may also be placed on the web at [www.com-voice.com/classified.htm](http://www.com-voice.com/classified.htm)

## Hall Rentals

Bright Bank Hall, 780-

968-6813

Camp Encounter, Vincent Mireau - Camp Director. [director@campencounter.com](mailto: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](mailto:keephillsrentals@gmail.com) (780) 919-6590  
[keephillshall.com](http://keephillshall.com) Contact Hayley Butz

Lake Isle Community Hall, HWY 633 rr 55, [lakeislefarmersassociation@gmail.com](mailto: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](mailto: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](mailto: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

You can figure out the order in which the numbers will appear by using the numeric clues already provided in the boxes. The more numbers you name, the easier it gets to solve the puzzle!

8	1	3		5				
2	9			8				
4								
7	4							
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](http://www.onowayinnandsuites.com)

1350

### For Sale

Firewood for sale  
Seasoned Split Firewood  
Birch Tamerack 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-



# 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.  
Exxiburg 780-719-8437

**Roman Catholic Church**  
St. Agnes' Parish, Mayerthorpe  
Sunday 9:00a.m.  
St. Michael Parish, Beaumont  
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.staugustinesparkland.org](http://www.staugustinesparkland.org)

**Parkland Baptist Church**  
Sunday Worship Service 10:30a.m.  
All Welcome  
121 Brookwood Drive  
(780) 962-4101  
[www.parklandbaptist.ca](http://www.parklandbaptist.ca)

**Word Church Apocalyptic Era**  
Border Paving Athletic Centre,  
9 Tri Laine 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 blessed.

**St. Anthony's Ukrainian Orthodox Church**  
6103 172 St, NW, Edmonton  
Saturday:  
Vespers 5:00PM  
Sunday: Divine Liturgy 10:00AM  
780.487.2167  
[santhony@shsplanet.net](mailto:santhony@shsplanet.net)  
[www.st-anthonys.ca](http://www.st-anthonys.ca)

**Mount Carmel Spirituality Centre Catholic Chapel**  
Sunday Masses 10a.m. & 2pm  
Weekdays 9am  
Saturday 10pm  
2225 149 St 80 525 Parkland County

**Mewassin United Church**  
Sunday Service 10:30a.m.  
5012-51 Ave, Stony Plain  
**Stony Plain United Church**  
Sunday Service 9:00a.m.  
Rev. Heather Koets  
Hwy 627 - Rg 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.  
9004 50 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](mailto:calvbapt@telus.net)  
1401 50th Ave, Drayton Valley  
780-542-4774  
[www.calvarylutheran.com](http://www.calvarylutheran.com)

**Drayton Valley Alliance Church**  
Pastor John Hanzen  
Join us for Sunday Service at 10:30a.m.  
5014-56 Ave.  
(next to Value Drug Mart)  
Programs for all ages  
Ph: 542-6501 [dvaliance.ca](http://dvaliance.ca)

**All Saints' Anglican Church**  
10:30a.m., Sunday Worship  
5212 47 Ave.  
Drayton Valley  
(780) 542-5048  
[www.allsaintsdraytonvalley.com](http://www.allsaintsdraytonvalley.com)

**St. Anthony Catholic Church**  
Weekend Mass Schedule  
Saturday 5:00p.m.  
Sunday 12:00p.m.  
4708-90 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 seababeachfm@gmail.com

**SPRUCE GROVE:** at the Elevator, Sat 10:00-1:00pm, Info (780)288-6774 \*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:** 4<sup>th</sup> 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:** 2<sup>nd</sup> 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:** 3<sup>rd</sup> Saturday of month, Doors at 1:30PM at Entwistle Community Hall. Contact Verna at 780-716-2304. \*October - May

**RAVINE COMMUNITY ASSOCIATION:** 1<sup>st</sup> 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, 3<sup>rd</sup> 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 1<sup>st</sup> & 3<sup>rd</sup> Thurs of month, 6:30PM, \$2.

**TOMAHAWK:** Tomahawk Agridplex, 3<sup>rd</sup> Friday of month, 1PM - 5PM. Doors open at noon PH: 780-339-3755. \*Oct - May

**WILDWOOD:** Wildwood Community Hall, 2<sup>nd</sup> 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 Road. 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 Road. 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 Keeiphils Library. 2<sup>nd</sup> Tues of every month, 1:30-3:00PM. Visit www.pclibraries.ca for info.

**HATCHET CITY READERS** at Tomahawk Library. 3<sup>rd</sup> 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 seababeachlibrary@yr.ab.ca

**EVANSBURG PUBLIC LIBRARY BOOK CLUB:** 4<sup>th</sup> 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 - 3<sup>rd</sup> Sunday. PH: 780.298.9155 Social Media: PVCentre.

**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", 2<sup>nd</sup> Tuesday of every month, from 10-3PM. Drop in \$5/member, \$6/non-members. Contact Cindy 780-963-7170.

**Darwell Public Skating** 7-days week 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 1pm

**EVANSBURG TIPPLE PARK HISTORICAL BUILDING TOURS:** Wed - Sat, 10:00-5:00PM.

**HEALTHY AGING NURSE & FOOT CARE PERSON**, Wabamun Seniors Centre, 2<sup>nd</sup> 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-Tue

& Stretch@9am, Mahjong@1pm, Walking Group@4:30pm; TUESDAYS-Cribbage@1pm; WEDNESDAYS-Quilting & Fibre Arts@10am, Music Jam@4pm, Floor Curling@7pm;

**TUESDAYS-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). 2<sup>nd</sup> Friday of month at 7PM. Popcorn provided, donations appreciated. Contact 780-940-3032

**SPRUCE GROVE ELEVATOR TOURS:** Tues-Sat, 9:30PM. 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 ralberta.ca

**Wabamun Seniors Centre POT LUCK** every Wed 12:00PM, Come on down!

## MEETINGS

**2<sup>nd</sup> TIMERS:** A support & confidential group for Grandparents Parenting. 1<sup>st</sup> 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, (73km 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 Firedstone Dr Church Library

**CHAMBER OF COMMERCE** (Evans/Ent): 7:30PM 3<sup>rd</sup> Thurs, Heritage House.

**CITIZENS ON PATROL:** The Pembina Community Watch Patrol Meets 2<sup>nd</sup> 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, 1<sup>st</sup> Mon, Community Hall.

**DDRA MEETING:** 7:00PM, 2<sup>nd</sup> 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 3<sup>rd</sup> Wed of month. Call (780) 542-2787

**ENTWISTLE COMMUNITY LEAGUE GENERAL MEETINGS:** 2<sup>nd</sup> 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:** 3<sup>rd</sup> Tuesday, 7:00PM.

**LAC STE. ANNE & LAKE ISLE WATER QUALITY MANAGEMENT SOCIETY:** 3<sup>rd</sup> Fri, 7PM, Alberta Beach Council Chambers.

**LAKE ISLE HALL COMMUNITY HALL BOARD MEETINGS:** 3<sup>rd</sup> 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:** 1<sup>st</sup> Thurs of each month @ 6:30PM @ Lake Isle Hall. Contact 780-242-2486.

**LOBSTICK 4-H BEEF & MULTI CLUB:** 1<sup>st</sup> Mon, Evansburg Arena, 7PM, Shannon 727-2358

**LOBSTICK GARDEN CLUB:** 1<sup>st</sup> Tues, 6:30PM at Tipple Park Museum, Clara (780) 399-2205

**MACKAY COMMUNITY ASSOCIATION:** 1<sup>st</sup> Thursday of every month at MacKay Community Hall info 795-2350

**MAGNOLIA BOARD MEETINGS:** 1<sup>st</sup> 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 1<sup>st</sup> 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 Stefanu 780-218-5067.

**STONY PLAIN FISH & GAME ASSOCIATION & WABAMUN GUN CLUB:** 2<sup>nd</sup> 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:** 2<sup>nd</sup> Wed of each month 7:00PM at the Wildwood Complex. Wilma 325-2424

**WILDWOOD & DIST ROD & GUN CLUB:** 2<sup>nd</sup> 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!

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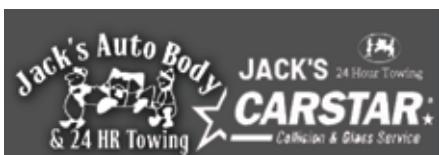
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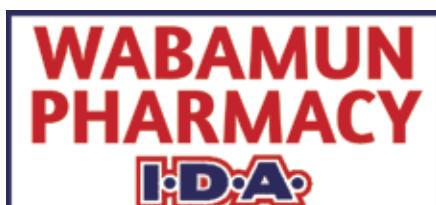


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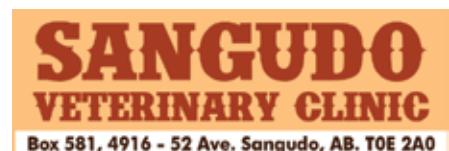
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