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December 20, 2016

The background of the lower half of the page is a deep blue with a bokeh effect of light spots. It is decorated with several Christmas ornaments, including large silver spheres and smaller blue ones, as well as silver stars. The text 'Merry CHRISTMAS' is centered in this section. 'Merry' is written in a white, elegant cursive script, while 'CHRISTMAS' is in a large, bold, white, all-caps sans-serif font.

Merry CHRISTMAS

AND HAPPY NEW YEAR

Warmest Wishes to Our Readers

As we open the page to another holiday season, we're reminded of how lucky we are to be a part of this fine community. Thank you for your support and trust in us.

We wish you all the best!

The Community Voice

Community VOICE
Keeping You and Your Community Informed

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

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PARLIAMENT UPDATE – WEEK OF DECEMBER 5, 2016

Submitted by Jim Eglinski, MP – Yellowhead

This week in Parliament, we discussed the 2016 Budget, the Canada-European Union Comprehensive Economic and Trade Agreement (CETA), violent sexual material, and several holiday and Memorial Day proposals.

The following was debated in the House:

- Bill C-25 – An Act to amend the Canada Business Corporations Act, the Canada Cooperatives Act, the Canada Not-for-profit Corporations Act, and the Competition Act (Second Reading)

- Bill C-29 – A second Act to implement certain provisions of the budget tabled in Parliament on March 22, 2016 and other measures (Third Reading)

- Bill C-30 – An Act to implement the Comprehensive Economic and Trade Agreement between Canada and the European Union and its Member States

and to provide for certain other measures (Second Reading)

- Bill C-235 – An Act to amend the Criminal Code and the Corrections and Conditional Release Act (fetal alcohol disorder) (Second Reading)

- Bill C-306 – An Act to establish a Crimean Tatar Deportation (“Sürgünlük”) Memorial Day and to recognize the mass deportation of the Crimean Tatars in 1944 as an act of genocide (Second Reading)

- Bill C-311 – An Act to amend the Holidays Act (Remembrance Day) (Second Reading)

- Bill S-4 – An Act to implement a Convention and an Arrangement for the avoidance of double taxation and the prevention of fiscal evasion with respect to taxes on income and to amend an Act in respect of a similar Agreement (Second Reading)

- Motion 47 – Instruction to the Standing Committee on Health (violent and sexual online mate-

rial) (Resuming Debate)

- Motion 73 – German Heritage Month (Resuming Debate)

In the Standing Committee on Environment and Sustainable Development (ENVI), we studied Bill C-18, An Act to amend the Rouge National Urban Park Act, the Parks Canada Agency Act and the Canada National Parks Act. This bill amends legislation to modify the boundaries of some National Parks, and to set out priorities in respect to the management of the Rouge National Urban Park. For more information on these meetings, visit: www.parl.gc.ca/Committees/en/ENVI

This week, I attended 15 meetings and three events. I will be back in Alberta over the week-end to attend events in the riding, returning to Ottawa on December 11th. My next update will be on the happenings of Parliament as it continues to sit for the last week before Christmas break.



Soon It Will Be Christmas Day
As we count down to Christmas, may the beauty and excitement of the season fill your heart and home with happiness.

Season's Greetings from Council & Staff
Village of Seba Beach
(780) 797-3863



JOKE OF THE WEEK
Top Ten Things To Say About A Christmas Gift You Don't Like

10. Hey! There's a gift!	4. I love it – but I fear the jealousy it will inspire.
9. Well, well, well ...	3. Sadly, tomorrow I enter the Federal Witness Protection Program.
8. Boy, if I had not recently shot up 4 sizes that would've fit.	2. To think – I got this the year I vowed to give all my gifts to charity.
7. This is perfect for wearing around the basement.	And the Number One Thing to say about a Christmas gift you don't like:
6. Gosh, I hope this never catches fire! It is fire season though. There are lots of unexplained fires.	1. "I really don't deserve this."
5. If the dog buries it, I'll be furious!	



JAN 1 2017

MARK THE OCCASION!
The new year is a special time to kick back, relax and recall all the good times we've shared this past year. But best of all, we look forward to seeing you again, in the new year ahead.
Happy New Year!

NEW YEAR'S EVE PARTY
December 31, 2016
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RCMP BEATS

Submitted by Stony Plain/Spruce Grove RCMP

Occurrences for the week of 5 December to 11 December, 2016.

Total Calls for Service Spruce Grove/Stony Plain/Enoch Detachment: 419

Total Calls for Service for the Victim Service Unit: 22

Individuals Charged (all offences not including Impaired): 25

Person Crimes: 35

Property Crimes: 37

Impaired Driving Complaints reported: 6

Impaired Driving Charges Laid: 2

Roadside Suspensions: 2

Motor Vehicle Collisions Attended: 62

Property Crimes:

Spruce Grove

1. December 7 – Area of Winchester Avenue – Theft from Vehicle, GPS and camera stolen

2. December 8 – Area of Waverley Crescent – Theft of Vehicle, 2005 grey Chevrolet Equinox

Stony Plain

3. December 8 – Area of 51 Street and 50 Avenue – Theft of Vehicle, 2007 red GMC Yukon

4. December 8 – Area of 40 Street and 44 Avenue – Theft of Lawn Christmas decorations

5. December 10 – Area of 31 Street and 43 Avenue – Theft of Vehicle, 206 blue Chrysler 200 Rural

6. December 6 – Area of Township Road 535 and Highway 765 – Theft of Vehicle, 2013 black Ford F350

7. December 7 – Area of Township Road 531A and Range Road 263 – Theft of Vehicle, 2010 white Dodge Ram

8. December 10 – Area of Township Road 530 and Highway 770 – Theft of Vehicle, 2016 white Chevrolet Silverado

Stony Plain/Spruce Grove

RCMP remind you not to make it easy for thieves. Ensure your home is safe if you are away for the holidays. Have a friend/neighbor collect newspapers and shovel your driveway/side-walks. Also have lights inside the house on timers that correspond to your regular hours of occupation.

The Spruce Grove / Stony Plain Drug Section Information Tip Line is 780-968-7212. Anyone with drug information is asked to call and leave a message.

If you have information regarding any of these crimes, or any other crime, please call the RCMP At 780-962-2222 or 780-968-7267. You can also call Crime Stoppers at 1-800-222-8477 or text the keyword TIP205 (TIP250 for Edmonton Metro) & your Tip to CRIMES (274637)



At This Holy Time Of Year...

In the spirit of the season, we'd like to wish all our friends and neighbors a happy, healthy and meaningful holiday season.

Your support this past year has meant everything to us. Thanks!

Seasons Greetings

from Management & Staff at

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Evansburg, AB 727-3868

All Decked Out For The Holidays!

Everything here is looking good for a beautiful holiday season, and your continued business is the reason! With best wishes and gratitude to all our valued customers.

Merry Christmas to Everyone from Kimberly & Barb at

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ENTWISTLE SCHOOL DECEMBER NEWS

Submitted by Les Worthington, Principal, Entwistle School "Our students get our best". Parkland School Division "Where the world opens up"

It's been a great start to the school year at Entwistle School. Although the Christmas Break may seem to be just around the corner, there are still many great learning experiences to be had. The first report cards went home last Friday. Should you have any questions, comments or concerns please contact the school. Here are some things to look forward to this month:

- Dance Club continues on Tuesdays and Thursdays at recess for students in Kindergarten to Grade 3. Please pay close attention to the morning announcements.

- Basketball practice is Monday's after school until 5:00 p.m. Please arrange for your ride ahead of time.

- On Tuesday, December 20th, the Entwistle Community Church will once again provide a free Christmas Lunch at 11:30. If you are interested in attending please let us know in advance.

- On Thursday, December 22nd, we will host our annual Christmas Concert at 7:00 p.m. Students can

start arriving at 6:00 to head to their classrooms. Gym doors will open at 6:30.

Also there are some exciting opportunities on the way in the new year:

- Musical group HOJA has been tentatively scheduled to be at Entwistle School on Friday, January 13th. Parents and community members are welcomed to attend.

- Entwistle School will be attending the Edmonton Oil Kings Annual Hockey Hooky on Wednesday, February 15th at the new Rogers Place in downtown Edmonton. Students who have been doing their best at

being an Eagle will have the opportunity to go.

- Big thanks to FOELS who recently purchased additional Chromebooks, iPods and Lego sets for the school. Keep up the great work!

- Entwistle's own Johnathan, Owen, Brody, McKinley, and Gracie will be leading the Blanket Exercise in January at Entwistle School in the gymnasium. These students have facilitated the Blanket Exercise several times, including most recently at the University of Alberta Faculty Club! This Blanket Exercise will be open to parents and

community members. The date is tentatively booked for Thursday, January 19th. If you're wondering, "What is the blanket exercise?", please see below:

The KAIROS Blanket Exercise is an interactive learning experience that teaches the Indigenous rights history we're rarely taught. Developed in response to the 1996 Report of the Royal Commission on Aboriginal Peoples—which recommended education on Canadian-Indigenous history as one of the key steps to reconciliation, the Blanket Exercise covers over 500 years of history in a one and a half hour participatory workshop.

Blanket Exercise participants take on the roles of Indigenous peoples in Canada. Standing on blankets that represent the land, they walk through pre-contact, treaty-making, colonization and resistance. They are directed by facilitators representing a narrator (or narrators) and the European colonizers. Participants are drawn into the experience by reading scrolls and carrying cards which ultimately determine their outcomes. By engaging on an emotional and intellectual level, the Blanket Exercise effectively educates and increases empathy. Ideally, the exercise is followed by a debriefing session in which participants have the opportunity to discuss the experience as a group. This often takes the form of a talking circle.

For more information, please visit: <http://kairosblanketexercise.org/>

- More to come including skating, swimming and classroom fieldtrips!

If you should ever have any questions, comments, celebrations or concerns please feel free to email (lworthington@psd70.ab.ca) or call me (780-727-3811) at any time.

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HIGHWAY 748 MOTOR VEHICLE INCIDENT IN YELLOWHEAD COUNTY

Submitted by Stefan Felsing

December 14, 2016, Yellowhead County, Alberta

• A motor vehicle incident between a school bus and a pick-up truck occurred on Highway 748 exactly 800 meters east of the Tom Hill Tower Road and Highway 748 intersection on December 12, 2016.

• A 911 call was never placed to or received by the Yellowhead Regional Emergency Call Centre.

• RCMP received a call on their non-emergency line about the incident from someone on the scene approximately 30 minutes following the incident delaying the time until RCMP were able to call in additional emergency responders needed to assist with

the incident.

• Yellowhead County Fire Department (YCFD) services responded to this incident after a call was received from the Edson RCMP. YCFD units were en route 90 seconds after receiving the call from the RCMP as members of the YCFD day-crew was in Station 12 at that time.

• YCFD was involved in on-scene assessment, assisting passengers, and assisting in the road closure and traffic control. Highway 748 was temporarily closed until one lane was opened allowing alternating traffic to continue along the highway past the incident.

• YCFD personnel remained on scene until the incident was

cleared and deemed safe for everyone on-scene and local traffic.

• Yellowhead County Council is requesting a formal inquiry into the incident in regards to how emergency services were contacted, deployed, as well as the response they received by those already on scene. Yellowhead County Council is concerned that the 911 call centre was circumvented and that this was the cause for a delayed response by the appropriate emergency services.

For further information regarding 911 and YCFD involvement, please call Albert Bahri, Director of Protective Services for Yellowhead County.

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SUSPECT ARRESTED

Submitted by Stony Plain/Spruce Grove/Enoch RCMP

****UPDATE****

On December 12, 2016 Jeremy Lefebvre turning himself into Stony Plain/Spruce Grove/Enoch RCMP.

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HEALTHY HOLIDAY EATING TIPS

Submitted by Alberta Health Services – Nutrition and Food Services

During the holiday season, festive gatherings often mean a lot of food! How can you enjoy what the holiday season has to offer while still making healthy choices? Read on for tips on how to make it possible.

At home:

- Since you will likely

be busier than usual, have convenient healthy food available.

- Buy washed cut up vegetables and fruit for easier choices at meals and snacks.

- Keep higher calorie food out of sight. This makes it less tempting to have them for a snack.

- If there are leftovers from a meal, send them home with guests in decorative holiday containers, or package up

for future meals.

- If you bake for the holidays ahead of time, freeze until serving.

At parties and gatherings:

- Bring a healthier option—grilled shrimp, chicken satay, cut up raw vegetables or a fruit tray.

- Socialize away from the food table.

- Choose lower calorie drinks like virgin Caesars, sug-

ar-free pop or sparkling water.

- Use a smaller plate.
- Fill half your plate with vegetables and fruit.
- Focus on the food when eating and eat slowly.

Learn more healthy tips at Healthy Eating Starts Here <http://www.albertahealthservices.ca/5602.asp>.

RCMP ATTEND SCENE OF FATAL MOTOR VEHICLE COLLISION

Submitted by RCMP Stony Plain / Spruce Grove / Enoch

Stony Plain, Alberta - On Dec. 11, 2016 at approximately 08:30 a.m., Stony Plain RCMP members arrived to assist Emergency Services with a single vehicle collision on Range Road 35,

near the Paul Band Reserve. A passerby observed a male lying beside a rolled vehicle. The male had faint vitals and was extremely cold.

The 43-year-old male driver was transported by ambulance to the hospital but later succumbed to his injuries. The name of the deceased will not be released at

this time.

There were no witnesses. RCMP continue to investigate this incident.

If you have information about this incident, please call the Stony Plain R.C.M.P. at 780-968-7267 or call your local police. If you want to remain anonymous you can contact

Crime Stoppers by phone at 1-800-222-8477 (TIPS), by Internet at www.tipsubmit.com or by SMS (check your local Crime Stoppers www.crimestoppers.ab.ca for instructions).



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Dad shook them, pinched
them, turned them 'round



Welcome, Christmas!

May the joy of Christmas reside in your heart and home today and throughout the coming year.

Thanks, and best wishes for a happy holiday, from our family to yours!

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HAPPY HOLIDAYS

The list of people we'd like to thank is long, but your name is definitely on it! Best wishes to all our neighbours, customers and friends for a most joyous holiday season!

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Names on ribbon: Love Mary, Sue, Jack, Gail, Karen, Lisa, Tina, Sam, Lisa, Pete, Janet, Fred, Lela, Jan, Bill, Ted.

THE LAST CHRISTMAS TREE

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 co-
 coa?"

Asked the man who owned the
 lot.

He twisted off the thermos top,
 "Now, THIS will hit the spot!"
 He poured the steaming choc-
 olate

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 Christ-
 mas tree
 Out to the woods.

He left the pine right by a
 stream
 In the cold,
 So the wood's homeless crea-
 tures
 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 rein-
 deer
 On top his huge head---
 "It looks like we've

"Started up Christmas again!"
 "There are miles more to trav-
 el,
 "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!

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

Merry Christmas
 from Megan, Steve, Sue & Staff at
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TWAS THE NIGHT BEFORE CHRISTMAS

By Clement Clarke Moore

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!"



Smile, It's Christmas!

Thanks to all of our valued patients for making our year so merry and bright with your visits.

We really appreciate your trust in us, and we wish you the happiest of holidays!

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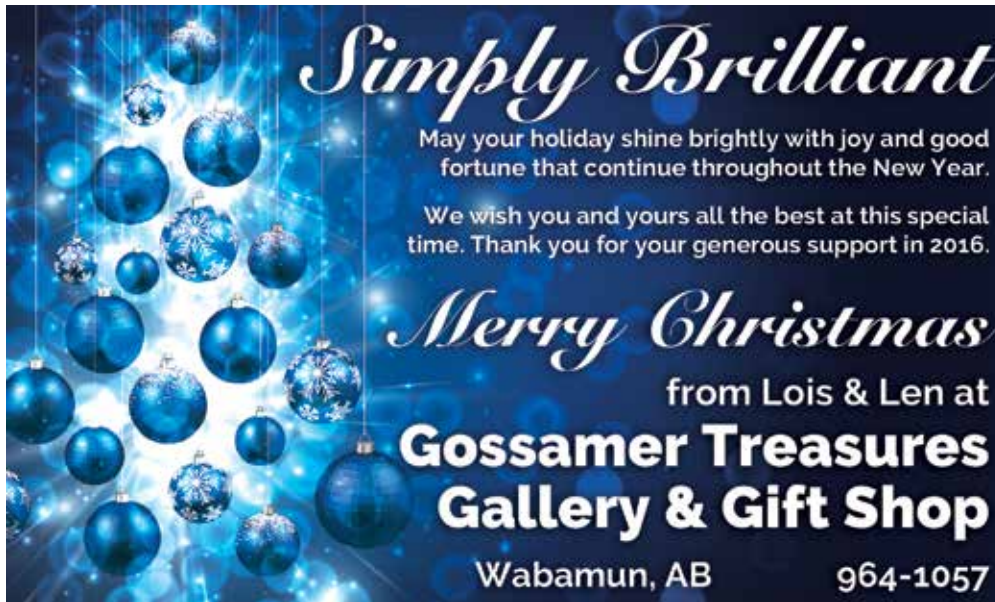
THE TWELVE DAYS OF CHRISTMAS

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

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

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

Four calling birds,
Three French hens,
Two turtle doves,
And a partridge in a pear tree.
On the ninth day of Christmas,
my true love sent to me
Nine ladies dancing,
Eight maids a-milking,
Seven swans a-swimming,
Six geese a-laying,
Five golden rings,
Four calling birds,
Three French hens,
Two turtle doves,
And a partridge in a pear tree.
On the tenth day of Christmas,
my true love sent to me
Ten lords a-leaping,
Nine ladies dancing,
Eight maids a-milking,
Seven swans a-swimming,
Six geese a-laying,
Five golden rings,
Four calling birds,
Three French hens,
Two turtle doves,
And a partridge in a pear tree.
On the eleventh day of Christmas,
my true love sent to me
Eleven pipers piping,
Ten lords a-leaping,
Nine ladies dancing,
Eight maids a-milking,
Seven swans a-swimming,
Six geese a-laying,
Five golden rings,
Four calling birds,
Three French hens,
Two turtle doves,
And a partridge in a pear tree.
On the twelfth day of Christmas,
my true love sent to me
Twelve drummers drumming,
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!



Simply Brilliant

May your holiday shine brightly with joy and good fortune that continue throughout the New Year.

We wish you and yours all the best at this special time. Thank you for your generous support in 2016.

Merry Christmas

from Lois & Len at
**Gossamer Treasures
Gallery & Gift Shop**

Wabamun, AB 964-1057



MERRY CHRISTMAS

JIM EGLINSKI MP
YELLOWHEAD

JIM.EGLINSKI.C1@PARL.GC.CA 780-723-6068 JIMEGLINSKI.CA

HERE WE COME A-WASSAILING

Here we come a-wassailing
Among the leaves so green,
Here we come a-wand'ring
So fair to be seen.
Love and joy come to you,
And to you your wassail, too,
And God bless you, and send
you

A Happy New Year,
And God send you a Happy
New Year.

We are not daily beggers
That beg from door to door,
But we are neighbors' children
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 children
Who wander in the mire.
Love and joy come to you,
And to you your wassail, too,
And God bless you, and send
you

A Happy New Year,
And God send you a Happy
New Year.

We have a little purse
Made of ratching leather skin;
We want some of your small
change
To line it well within.
Love and joy come to you,
And to you your wassail, too,
And God bless you, and send
you

A Happy New Year,
And God send you a Happy
New Year.

Bring us out a table
And spread it with a cloth;
Bring us out a cheese,
And of your Christmas loaf.
Love and joy come to you,
And to you your wassail, too,
And God bless you, and send
you

A Happy New Year,
And God send you a Happy
New Year.

God bless the master of this

house,
Likewise the mistress too;
And all the little children
That round the table go.
Love and joy come to you,
And to you your wassail, too,
And God bless you, and send
you

A Happy New Year,
And God send you a Happy
New Year.

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 delight.
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 new-born
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



Gather 'Round, It's Christmas!

It wouldn't be Christmas without good friends like you!
Thanks for making our year so merry with your visits.

We hope your holiday is filled with more than enough
joy to go around. Merry Christmas, and best wishes
for a prosperous and happy New Year!

Thanks for your patronage during the past year! Val & Staff

Tomahawk General Store

339-3930

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



TIPPLE PARK MUSEUM

*'Tis the season to
be jolly and to give
thanks for the generosity of
friends and neighbors like you!*

*Wishing you a very merry and bright
holiday season.*

**Deck The Halls
With Boughs
Of Holly!**

*Thank you kindly
for your support.*

**Patrick Dolphin
Lawyer**

**Evansburg
727-2270**



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

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

THE HOLLY AND THE IVY

The holly and the ivy,
When they are both full grown,
Of all 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 or-
gan,
Sweet singing in the choir.
The holly bears a blossom,
As white as lily flow'r,
And Mary bore sweet Jesus
Christ,

To be our dear Saviour: Re-
frain
The holly bears a berry,
As red as any blood,
And Mary bore sweet Jesus
Christ,
To do poor sinners good: Re-
frain
The holly bears a prickly,
As sharp as any thorn,
And Mary bore sweet Jesus
Christ,
On Christmas Day in the morn:
Refrain
The holly bears a bark,
As bitter as the gall,
And Mary bore sweet Jesus
Christ,
For to redeem us all: Refrain
The holly and the ivy,
When they are both full grown,
Of all trees that are in the
wood,
The holly bears the crown: Re-
frain



**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
Ray's Market
Wabamun 892-2230

IT CAME UPON A MIDNIGHT CLEAR

It came upon the midnight
clear,

That glorious song of old,
From angels bending near the
earth,

To touch their harps of gold!
"Peace on the earth, good will
to men,

From heaven's all gracious
King!

The world in solemn stillness
lay,

To hear the angels sing.
Still through the cloven skies
they come,

With peaceful wings unfurled,
And still their heavenly music
floats,

O'er all the weary world;
Above its sad and lowly plains,
They bend on hovering wing.
And ever o'er its Babel sounds,
The blessed angels sing.

Yet with the woes of sin and
strife,

The world hath suffered long;

Beneath the angel-strain have
rolled,

Two thousand years of wrong;
And man, at war with man,
hears not,

The love song which they
bring:

O hush the noise, ye men of
strife,

And hear the angels sing.
For lo! the days are hastening
on,

By prophet bards foretold,
When, with the ever-circling
years,

Shall come the Age of Gold;
When peace shall over all the
earth,

Its ancient splendors fling,
And all the world give back the
song,

Which now the angels sing.

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.

Merry Christmas

To all of our friends we say
thanks! Celebrate in style!

Maureen
Hotra



Evansburg

727-2012



In The Spirit Of The Season...

It's time to deliver our
message of peace, hope and
gratitude to all those who
have passed through our
doors this year.

May the true spirit of
Christmas visit your home
and reside in your heart,
bringing you much joy this
holiday season and beyond.

Merry Christmas
from Evansburg Inn
Management & Staff

Evansburg, AB 727-3621



Here's hoping your holiday delights you in every way.

From Council & Staff

**Village of
Wabamun**

JINGLE BELL ROCK

Jingle bell, jingle bell, jingle bell rock

Jingle bells swing and jingle bells ring

Snowing and blowing up bushes of fun

Now the jingle hop has begun.

Jingle bell, jingle bell, jingle bell rock

Jingle bells chime in jingle bell time

Dancing and prancing in Jingle Bell Square

In the frosty air.

What a bright time, it's the right time

To rock the night away

Jingle bell time is a swell time

To go gliding in a one-horse sleigh

Giddy-up jingle horse, pick up your feet

Jingle around the clock

Mix and a-mingle in the jingling feet

That's the jingle bell,

That's the jingle bell,

That's the jingle bell rock.



We would like to invite all to attend a
Christmas Eve Service

December 24, 2016 at 7:00pm
Father Slavko Dumec officiating.
Please join our congregation to
celebrate the birth of Christ.

**St. George's Ukrainian
Catholic Church**
Manly, Alberta

*A beautiful candlelight service
in the church and cemetery.*

*For more information
please call (780) 991-3001*

JINGLE BELLS

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

Over the fields we go, laughing all the way.

Bells on bob-tails ring, making spirits bright,

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

Jingle bells, jingle bells, jingle all the way!

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

Jingle bells, jingle bells, jingle all the way!

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

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

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

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

He got into a drifted bank and we got upst

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, 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 lie but quickly drove away

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.

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

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.

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

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!

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

WINTER WONDERLAND

Sleigh bells ring, are you listening,

In the lane, snow is glistening
A beautiful sight,
We're happy tonight.
Walking in a winter wonderland.

Gone away is the bluebird,
Here to stay is a new bird
He sings a love song,
As we go along,

Walking in a winter wonderland.

In the meadow we can build a snowman,

Then pretend that he is Parson Brown

He'll say: Are you married?

We'll say: No man,

But you can do the job

When you're in town.

Later on, we'll conspire,

As we dream by the fire

To face unafraid,

The plans that we've made,
Walking in a winter wonderland.

In the meadow we can build a snowman,

And pretend that he's a circus clown

We'll have lots of fun with mister snowman,

Until the alligators knock him down.

When it snows, ain't it thrilling,

Though your nose gets a chilling

We'll frolic and play, the Eskimo way,

Walking in a winter wonderland.

Walking in a winter wonderland,

Walking in a winter wonderland

I'LL BE HOME FOR CHRISTMAS

I'll be home for Christmas

You can plan on me

Please have snow and mistletoe

And presents on the tree

Christmas Eve will find me

Where the love light gleams

I'll be home for Christmas

If only in my dreams

I'll be home for Christmas

You can plan on me

Please have snow and mistletoe

And presents on the tree

Christmas Eve will find me

Where the love light gleams

I'll be home for Christmas

If only in my dreams

If only in my dreams

LET IT SNOW

Oh the weather outside is frightful,

But the fire is so delightful,

And since we've no place to go,

Let It Snow! Let It Snow! Let It Snow!

It doesn't show signs of stopping,

And I've bought some corn for popping,

The lights are turned way down low,

Let It Snow! Let It Snow! Let It

Snow!

When we finally kiss goodnight,
How I'll hate going out in the storm!

But if you'll really hold me tight,
All the way home I'll be warm.

The fire is slowly dying,
And, my dear, we're still good-bying,

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



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



**BANK ON
A VERY
GOOD
SEASON**

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

Merry Christmas
and sincere thanks
to our customers
and associates.

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

TD Canada Trust
962-0404

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 sin-
gle 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 jin-
gling,

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.



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 Christ-
mas 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.

I SAW THREE SHIPS

I saw three ships come sailing
by
on Christmas Day, on Christ-
mas Day.

I saw three ships come sailing
by
on Christmas Day in the morn-
ing.

And what was in those ships
all three
on Christmas Day, on Christ-
mas Day?

And what was in those ships
all three
on Christmas Day in the morn-
ing?

The Virgin Mary and Christ
were there
on Christmas Day, on Christ-
mas Day.

The virgin Mary and Christ
were there
on Christmas Day in the morn-
ing.



REINDEER POOP

I woke up with such scare
when I heard Santa call,

"Now dash away, dash
away, dash away all!"

I ran to the lawn and in the
snowy white drifts,

those nasty reindeer had left
"little gifts".

I got an old shovel and start-
ed to scoop,
neat little piles of "Reindeer
Poop!"

But to throw them away,
seemed such a waste,

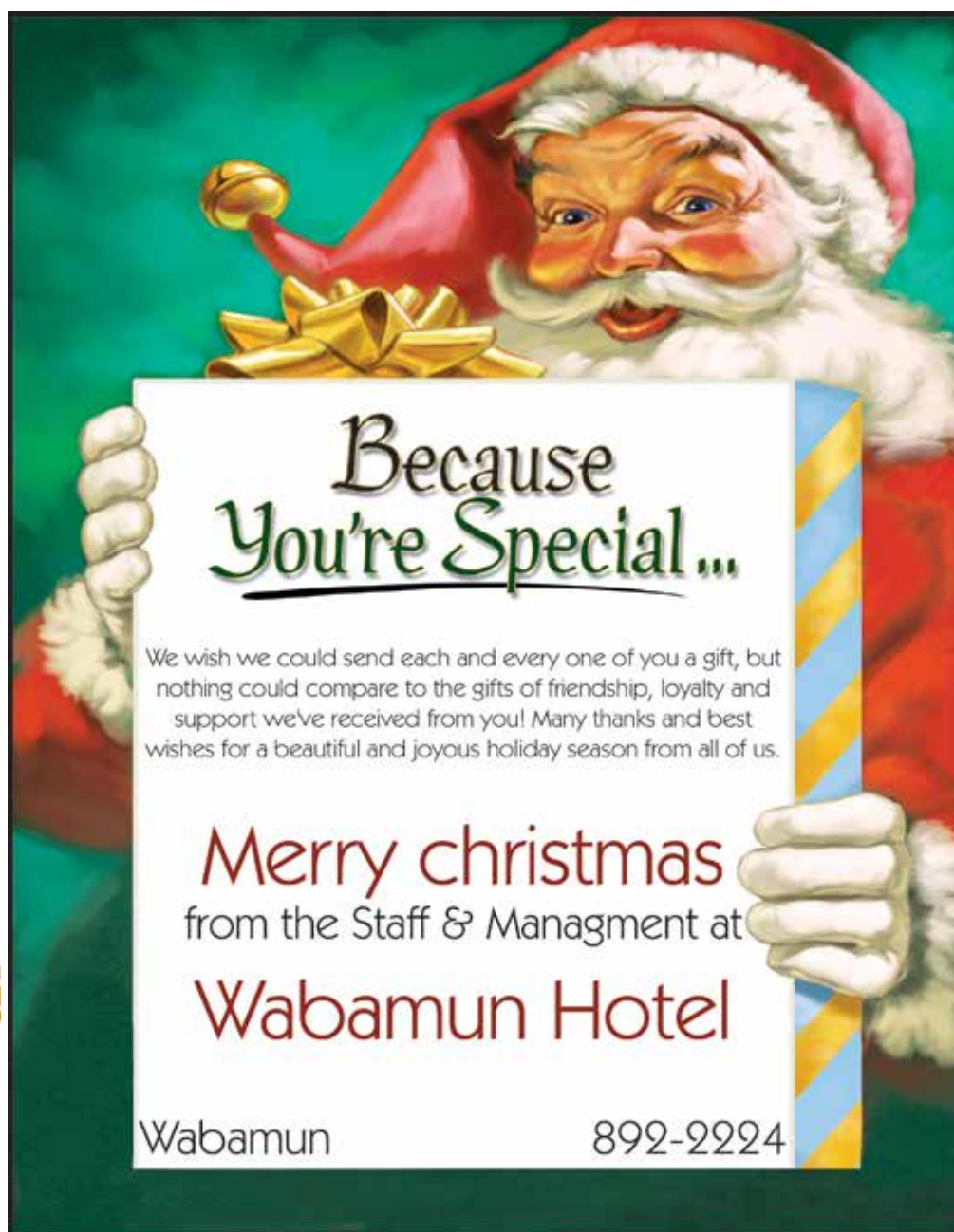
so I saved them, think-
ing-you might like a taste!

As I finished my task, which
took quite awhile.

Old Santa, passed by and he
sheepishly smiled.

And I heard him exclaim as
he was in the sky...

"Well they're not potty
trained, but at least they can
fly!"



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.

Rebecca Pawlechko,
BSc, MSW, RSW
Counseling Services
Special Interests: EMDR, Hypnosis,
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Unique Perceptions
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Spruce Grove, AB T7X 0J6
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rebeccapawlechko@gmail.com
www.rebeccapawlechko.vpweb.ca

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."



**With Glad Tidings
At The Holidays**
With warm wishes to our neighbors, friends
and associates this holiday season. For your trust
and goodwill we are sincerely grateful.

KAY
LAW AND MEDIATION
780-591-0225
#104-4310-33 St.
Stony Plain

DIVORCE & FAMILY LAW REAL ESTATE EMPLOYMENT LAW
COLLABORATIVE FAMILY WILLS & ESTATES LAW MEDIATION

www.kaylawandmediation.com

Here's hoping
your Christmas is
all that and more!

**Merry.
Bright.
Magical.
Joyous.
Healthy.
Happy.
Lucky.
Blessed.**

**Merry
Christmas
from
Hair A Risen
Beauty Salon
& Venus Nails**

Stony Plain, AB
(780) 963-6246

GOOD KING WENCESLAS

Good King Wenceslas looked out

On the feast of Stephen,
When the snow lay round about,
Deep and crisp and even.

Brightly shown the moon that night,

Though the frost was 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 dwelling?

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 coldly.

In his master's step he trod,

Where the snow lay dented.

Heat was in the very sod

Which the saint had printed.

Therefore, Christian men, be sure,

Wealth or rank possessing,

Ye who now will bless the poor

Shall yourselves find blessing.

ALL I WANT FOR CHRISTMAS IS MY TWO FRONT TEETH

Every body stops

and stares at me

These two teeth are

gone as you can see

I don't know just who

to blame for this catastrophe!

But my one wish on Christmas

Eve

is as plain as it can be!

All I want for Christmas

is my two front teeth,

my two front teeth,

see my two front teeth!

Gee, if I could only

have my two front teeth,

then I could wish you

"Merry Christmas."

It seems so long since I could say,

"Sister Susie sitting on a thistle!"

Gosh oh gee, how happy I'd be,

if I could only whistle (thhhh, thhhh)

All I want for Christmas

is my two front teeth,

my two front teeth,

see my two front teeth.

Gee, if I could only

have my two front teeth,

then I could wish you

"Merry Christmas!"

Hallelujah!



In the spirit of this holy season, we'd like to join our friends and neighbors throughout the community in giving thanks for all of the blessings our Lord has so graciously bestowed upon us. We have so much to be grateful for, including your kind support. Thank you for your trust in us.

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

Merry Christmas
from the Staff at
The Barn Owl
Stony Plain, AB (780) 591-2276

From Our Home to Yours
go our warmest wishes for a happy holiday!

Thanks for your patronage.
From Board Management and Staff at
NORTH CENTRAL CO-OP
CO-OP STONY PLAIN / SPRUCE GROVE
780-963-0500

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

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 na-
ture 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 sorrows

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.

STILL, STILL, STILL

Still, still, still,
One can hear the falling snow.
For all is hushed,
The world is sleeping,
Holy Star its vigil keeping.
Still, still, still,
One can hear the falling snow.
Sleep, sleep, sleep,
'Tis the eve of our Saviour's birth.
The night is peaceful all around
you,
Close your eyes,

Let sleep surround you.
Sleep, sleep, sleep,
'Tis the eve of our Saviour's birth.
Dream, dream, dream,
Of the joyous day to come.
While guardian angels without
number,
Watch you as you sweetly slum-
ber.
Dream, dream, dream,
Of the joyous day to come.

OH CHRISTMAS TREE

O Christmas tree, O Christmas
tree!
How are thy leaves so verdant!
O Christmas tree, O Christmas
tree,
How are thy leaves so verdant!
Not only in the summertime,
But even in winter is thy prime.
O Christmas tree, O Christmas
tree,
How are thy leaves so verdant!
O Christmas tree, O Christmas
tree,
Much pleasure doth thou bring
me!
O Christmas tree, O Christmas
tree,
Much pleasure doth thou bring
me!

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

SILENT NIGHT

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

Heavenly hosts sing alleluia;
Christ the Saviour, is born!
Christ the Saviour, is born!
Silent night, holy night,
Son of God, love's pure light
Radiant beams from thy holy face,
With the dawn of redeeming
grace,
Jesus, Lord, at thy birth.
Jesus, Lord, at thy birth.

Season's Greetings!
*May your holiday be filled with
love, family, and good friends.*



The Reid Law Office Team

We provide the following services:

- Real Estate and Mortgages
- Corporate Law and Incorporations
- Wills and Estates • Collections
- Business Law and Commercial Transactions



Aileen Reid, Lawyer

REID Law Office
Barristers & Solicitors

Phone: (780) 621-0123 Fax: (780) 621-0126
5208- 52Ave. Drayton Valley Email: reid-law@telus.net



It's Been a Real Treat Serving You!

Merry Christmas and many thanks to the
best bunch of people - our customers!

From Management & Staff at
Sobeys
Drayton Valley
(780) 542-4644

5015 50 Street, Stony Plain

780-968-0040

Our Christmas Hours are as follows:

Nov. 27 to Dec 23: Mon – Wed 9am – 7pm

Thurs – Fri 9am – 9pm

Sat 9am – 7pm

Sun 10am – 5pm

Dec. 24: 9am – 3pm

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Give a Gift of a Canadian Diamond

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WE WISH YOU A MERRY CHRISTMAS

We wish you a Merry Christmas;

We wish you a Merry Christmas;

We wish you a Merry Christmas and a Happy New Year.

Good tidings we bring to you and your kin;

Good tidings for Christmas and a Happy New Year.

Oh, bring us a figgy pudding;

Oh, bring us a figgy pudding;

Oh, bring us a figgy pudding and a cup of good cheer: Refrain

We won't go until we get some;

We won't go until we get some;

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

We wish you a Merry Christmas;

We wish you a Merry Christmas;

We wish you a Merry Christmas and a Happy New Year.

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.

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.

HERE COMES CHRISTMAS



Here's hoping the holiday delivers an abundance of glad tidings to you and yours. For you kind patronage, you have our heartfelt thanks.

From
Julie Strocher,
Corrie Bast &
Patti Flinkman

**Julie's Windows,
Kitchens, Bed & Bath Ltd.**
5132 - 50 Street, Drayton Valley
(780) 621-0045

HOME FOR THE HOLIDAYS

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

Carol Lapointe Professional Services

5108-53 Street
Drayton Valley

Ph: (780) 542 1571
Fax: (780) 542-7205



*Have A
Jolly
Good
Season!*

We sure do
appreciate your
dropping in this
past year.

*Merry
Christmas
& many thanks!*

**from
Management
& Staff at**



CANADIAN TIRE

DRAYTON VALLEY (780) 514-7670

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!

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.

MISTLETOE & HOLLY

Oh by gosh, by golly, it's time for mistletoe and holly,
 Tasty pheasants, Christmas presents,
 Countrysides covered with snow.
 Oh by gosh, by jingle,
 It's time for carols and Kris Kringle.
 Overeating, merry greetings
 From relatives you don't know.

Then comes that big night,
 Giving the tree a trim.
 You'll hear voices by starlight
 Singing yuletide hollers...
 Oh by gosh, by golly,
 It's time for mistletoe and holly,
 Fancy ties and Grandma's pies
 And folks stealing a kiss or two,
 As they whisper Merry Christmas to you.

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 little 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.

RUDOLPH THE RED-NOSED REINDEER

Rudolph, the red-nosed reindeer
 had a very shiny nose.
 And if you ever saw him,
 you would even say it glows.
 All of the other reindeer
 used to laugh and call him names.
 They never let poor Rudolph
 join in any reindeer games.
 Then one foggy Christmas Eve

Santa came to say:
 "Rudolph with your nose so bright,
 won't you guide my sleigh tonight?"
 Then all the reindeer loved him
 as they shouted out with glee,
 Rudolph the red-nosed reindeer,
 you'll go down in history!

Season's Eatings & Many Thanks!



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

Calahoo
Meats Ltd.

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

NAIL DOWN A GREAT NOEL!

*Hope your celebration
includes lots of laughter,
good company, and many
happy moments.*

*Best wishes for a
wonderful new year, and
please visit us again,
soon. We appreciate and
value your patronage.*



Home
hardware

Wabamun

892-4969

WE THREE KINGS OF ORIENT ARE

We three kings of Orient are
 Bearing gifts we traverse afar.
 Field and fountain, moor and
 mountain,
 Following yonder star.
 Chorus
 O star of wonder, star of night,
 Star with royal beauty bright,
 Westward leading, still pro-
 ceeding,
 Guide us to thy perfect Light.
 Born a king on Bethlehem's
 plain,
 Gold I bring to crown Him
 again,
 King forever, ceasing never
 Over us all to reign. Chorus
 Frankincense to offer have I.
 Incense owns a Deity nigh.

Prayer and praising all men
 raising,
 Worship Him, God on high.
 Chorus
 Myrrh is mine: Its bitter per-
 fume
 Breaths a life of gathering
 gloom.
 Sorrowing, sighing, bleeding
 dying,
 Sealed in the stone-cold tomb.
 Chorus
 Glorious now behold Him
 arise,
 King and God and Sacrifice.
 Alleluia, alleluia!
 Sounds through the earth and
 skies. Chorus

OH HOLY NIGHT

Oh holy night!
 The stars are brightly shining
 It is the night of the dear Sav-
 ior'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 se-
 renely 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 oppres-
 sion shall cease
 Sweet hymns of joy in grateful
 chorus raise we,
 Let all within us praise His
 holy name.

SILVER BELLS

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

Meeting smile after smile
 And on ev'ry street corner
 you'll hear,
 Silver bells, silver bells
 It's Christmas time in the city.
 Ring-a-ling, hear them sing.
 Soon it will be 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.



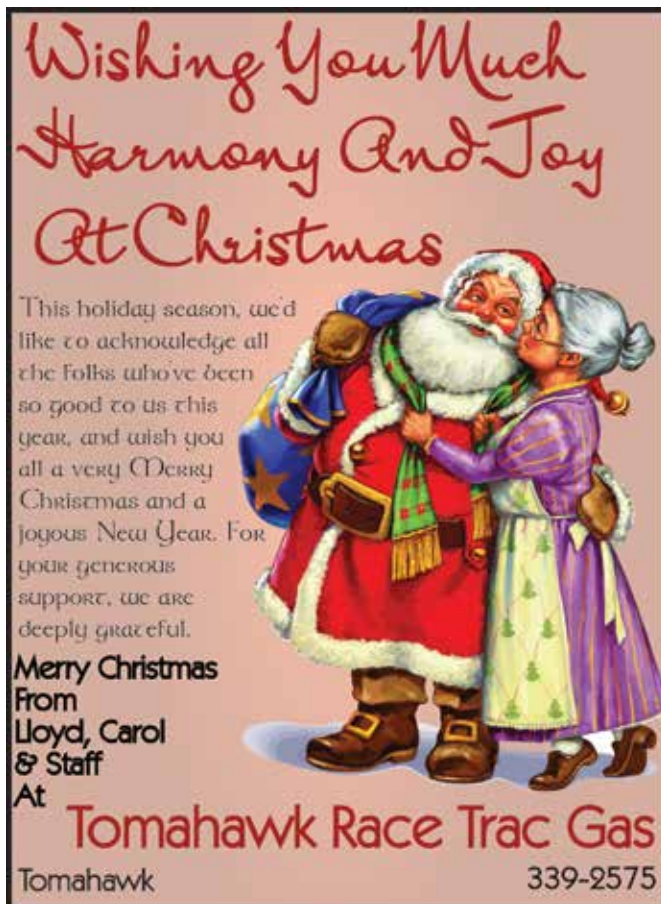
Trestle Creek
GOLF RESORT
Merry Christmas

Don't forget to pickup your
**Trestle Creek Gift Card, the perfect
 Stocking Stuffer**

Have a Safe and Happy Holiday
 From Our Family to Yours

Holiday Hours:
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 Dec. 31st Closed at 4pm Jan. 1st Closed

7011 Township Road 532 | 780-727-4575 | www.TrestleCreek.ca



**Wishing You Much
 Harmony And Joy
 At Christmas**

This holiday season, we'd
 like to acknowledge all
 the folks who've been
 so good to us this
 year, and wish you
 all a very Merry
 Christmas and a
 joyous New Year. For
 your generous
 support, we are
 deeply grateful.

**Merry Christmas
 From
 Lloyd, Carol
 & Staff
 At**

Tomahawk Race Trac Gas
 Tomahawk 339-2575

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 beginning)
Ding, dong, ding, dong.

UP ON THE HOUSETOP

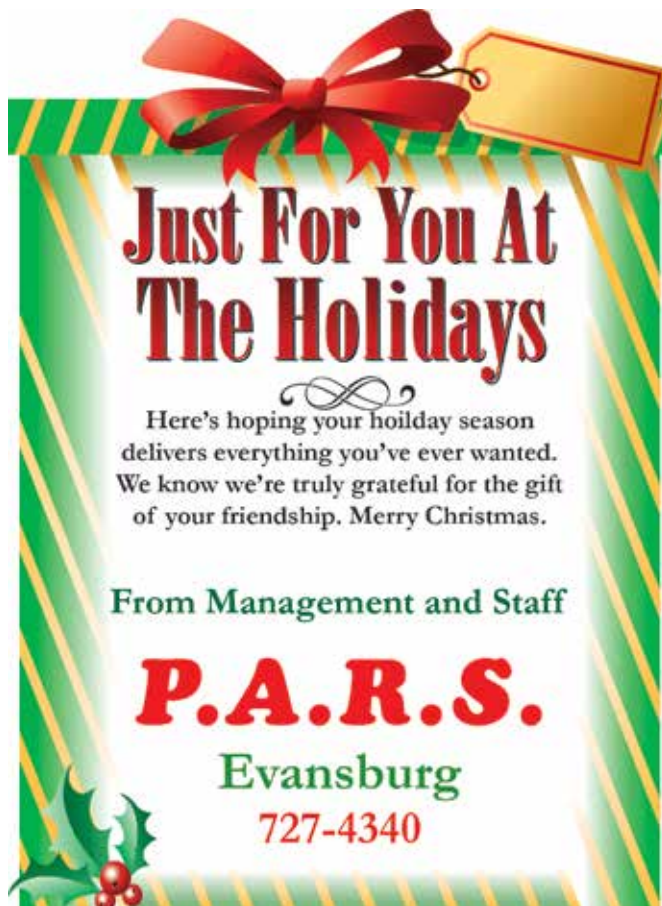
Up on the housetop reindeer
pause
Out jumps good old Santa
Clause
Down thru the chimney with
lots of toys
All for the little ones
Christmas joys.
Chorus
Ho, ho, ho!
Who wouldn't go!
Ho, ho, ho!
Who wouldn't go!
Up on the housetop
Click, click, click
Down thru the chimney with
Good Saint Nick

First comes the stocking
Of little Nell
Oh, dear Santa Fill it well
Give her a dolly
That laughs and cries
One that will open
And shut her eyes
Repeat Chorus
Next comes the stocking
Of little Will
Oh, just see what
A glorious fill
Here is a hammer
And lots of tacks
Also a ball
And a whip that cracks
Repeat Chorus

HERE COMES SANTA CLAUS

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



**Just For You At
The Holidays**

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

From Management and Staff

P.A.R.S.
Evansburg
727-4340



SEASON'S GREETINGS

The wish is old, The Wish is true,
A Very Merry Christmas
From All of Us to All of You!

from Lauren, Christy & Staff at
**FALLIS COUNTRY
STORE & LIQUOR**
FALLIS, AB (780) 892-3150

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 goodness sake!
So...You better watch out,
You better not cry
You better not pout,
I'm telling you why.
Santa Claus is coming to town.
Little tin horns,
Little toy drums.
Rudy-toot-toot
and rummy tum tums.
Santa Claus is coming to town.
Little toy dolls
that cuddle and coo,

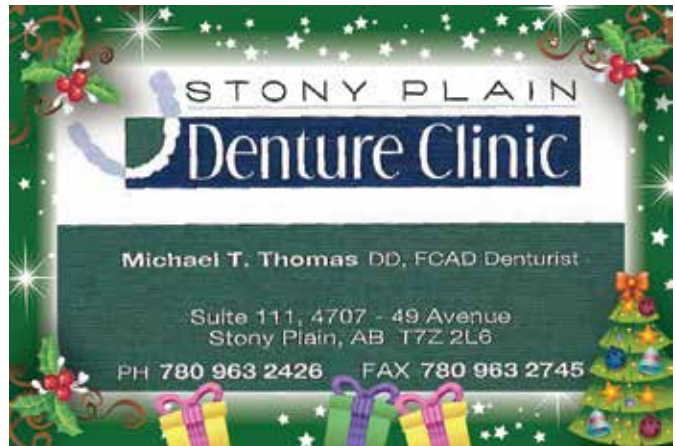
Elephants, boats
and Kiddie cars too.
Santa Claus is coming to town.
The kids in Girl and Boy Land
will have a jubilee.
They're gonna build a toyland
town
all around the Christmas tree.
Oh....You better watch out,
You better not cry.
You better not pout,
I'm telling you why.
Santa Claus is comin'
Santa Claus is comin'
Santa Claus is comin'
To town.



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.



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 9:00AM to 4:00PM
Closed Sunday

226 McLeod Ave
Spruce Grove
(780) 960-9212

You Deserve the Best

...and we hope you get it! Wishing all of our
fine friends and neighbors here in the community
a bright and wonderful holiday season, filled
with good times and good fortune. We feel so
fortunate to be here this holiday, and we look
forward to seeing all of you in the coming year.

With Gratitude and Best Wishes, Merry Christmas!

ARMITAGE & MELVILLE,
Certified Management Accountants 963-9877
And all the best in the New Year
Kori, Bruce & Staff

THE FRIENDLY BEASTS

Jesus, our brother, kind and good,

Was humbly born in a stable rude;

And the friendly beasts around Him stood.

Jesus, our brother, kind and good.

"I," said the Donkey, shaggy and brown,

"I carried His mother up hill and down;

I carried His mother to Bethlehem town."

"I," said the Donkey, shaggy and brown.

"I," said the Cow, all white and red,

"I gave Him my manger for His bed;

I gave Him my hay to pillow His head."

"I," said the Cow, all white and red.

"I," said the Sheep, with the curly horn,

"I gave Him my wool for His blanket warm;

He wore my coat on Christmas morn."

"I," said the Sheep, with the curly horn.

"I," said the Dove, from the rafters high,

"I cooed Him to sleep that He should not cry;

We cooed Him to sleep, my mate and I."

"I," said the Dove, from the rafters high.

Thus every beast by some glad spell,

In the stable dark was glad to tell

Of the gift he gave Emmanuel,

The gift he gave Emmanuel.



Holiday Greetings from My Family to Yours.



Wishing you happy moments, warm memories and a beautiful holiday season.

Merry Christmas!



Erin Babcock, MLA
Stony Plain

5004-50th Avenue, Stony Plain, AB T7Z 1T2
PH: (780) 963-1444 Fax: (780) 963-1730
stony.plain@assembly.ab.ca

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 Christ-
mas mornin',

At the scene of the attack.

There were hoof prints on her
forehead,

And incriminatin' Claus marks
on her back.

Grandma got run over by a
reindeer,

Walkin' home from our house
Christmas eve.

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

But as for me and Grandpa, we
believe.

Now were all so proud of
Grandpa,

He's been takin' this so well.

See him in there watchin' foot-
ball,

Drinkin' beer and playin' cards
with cousin Belle.

It's not Christmas without
Grandma.

All the family's dressed in
black.

And we just can't help but

wonder:

Should we open up her gifts or
send them back?

Grandma got run over by a
reindeer,

Walkin' home from our house
Christmas eve.

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

But as for me and Grandpa, we
believe.

Now the goose is on the table

And the pudding made of fig.

And a blue and silver candle,

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

I've warned all my friends and
neighbours.

Better watch out for your-
selves."

They should never give a li-
cense,

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 to the World

We'd like to take this opportunity to wish you
and yours a bright and beautiful holiday season.
May it be filled with reasons to celebrate!

Oneil Carlier, MLA

Whitecourt - Ste. Anne Constituency

4811 Crockett Street
Box 3618 Mayerthorpe, AB T0E 1N0
Ph: 780-786-1997 | Fax: 780-786-1995
Toll-Free 1-800-786-7136
Whitecourt.steanne@assembly.ab.ca



WHITE CHRISTMAS

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

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

**NEED A RENTAL
IN A HURRY?!**

Merry Christmas
from Management & Staff

Spruce Grove 960-9202

enterprise
rent-a-car



Merry Christmas!

Just dropping in to wish our friends and neighbors here a string of good luck at the holidays and all year. May each day deliver an abundance of happiness, prosperity, friendship, love and fun!

*Thanks for hanging out with us this year.
Your visits are always a pleasure!*

from Management & Staff at

H&R BLOCK®

Spruce Grove 962-8884

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.



Smile... It's Christmas!



Wishing a very merry Christmas to all my patients and their families.

HAYES
DENTURE CLINIC

We're deeply grateful for your vote of confidence.

Angela Hehn Monday - Wednesday 9:00 a.m. - 5:00 p.m.
 Thursday 9:00 a.m. - 4:00 p.m. | Friday 9:00 a.m. - 1:00 p.m.
 Ph: 780.960.0227

3A - 20 McLeod Ave. • Spruce Grove AB (north of Smitty's)

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.



**Blessings
of the season**

*From our Family to your Family,
we wish you all the joys
and happiness of the season!*

**Parkland
Funeral Services**

3502-44th Avenue
Stony Plain
963-2520




*During this time when the air is chilled
We're warmed by thoughts of your good will
As snow blankets the ground, it fills us with cheer
To know we'll see you again next year!*



Birdsell Grant LLP
Barristers and Solicitors

780-963-8181
#102, 5300 - 50 Street
Stony Plain, AB T7Z 1T8
www.birdsell.ca




*With Heartfelt
Thanks
At The Holidays*

Wishes warm and bright
from our flock to yours.
Your kind patronage truly
means a lot to us.

Merry Christmas

From Dawn at
Grove Hearing Clinic
#220 Westland Market Mall
70 McLeod Ave
Spruce Grove Ph: 960-2960

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)

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!

A WISH FOR YOU



We hope your holiday is all-around wonderful!
Thanks for keeping us on course this year.
We really appreciate your support!

**MERRY CHRISTMAS FROM
SILVER SANDS GOLF RESORT**



Silver Sands Village, Lake Isle
(780) 797-2683 (780) 222-1535

Joy to the World
and especially our favorite customers!

Filled with our Gratitude and wrapped up with best wishes for each and every one of our wonderful neighbors this holiday season – and that means you! We look forward to serving you again next year.

Season's Greetings
From Management & Staff at
Carlson, Roberts, Seely
Chartered Accountants
Evansburg 727-4469
Drayton Valley 542-4468

NUTTIN' FOR CHRISTMAS

I broke my bat on Johnny's head;
 Somebody snitched on me.
 I hid a frog in sister's bed;
 Somebody snitched on me.
 I spilled some ink on Mommy's rug;
 I made Tommy eat a bug;
 Bought some gum with a penny slug;
 Somebody snitched on me.
 Oh, I'm gettin' nuttin' for Christmas

Mommy and Daddy are mad.
 I'm getting nuttin' for Christmas
 'Cause I ain't been nuttin' but bad.
 I put a tack on teacher's chair
 Somebody snitched on me.
 I tied a knot in Susie's hair
 Somebody snitched on me.
 I did a dance on Mommy's plants
 Climbed a tree and tore my pants

Filled the sugar bowl with ants
 Somebody snitched on me.
 So, I'm gettin' nuttin' for Christmas
 Mommy and Daddy are mad.
 I'm gettin' nuttin' for Christmas
 'Cause I ain't been nuttin' but bad.
 I won't be seeing Santa Claus;
 Somebody snitched on me.
 He won't come visit me because

Somebody snitched on me.
 Next year I'll be going straight;
 Next year I'll be good, just wait
 I'd start now, but it's too late;
 Somebody snitched on me.
 So you better be good whatever you do
 'Cause if you're bad, I'm warning you,
 You'll get nuttin' for Christmas.

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

LIKE TURKEY AND STUFFING!

HONDA

Riverside

HONDA & SKI-DOO

FOX RACING

15 Inglewood Drive, St. Albert, AB.
 1.800.819.7433 (780) 458.7227
www.riversidehonda.com

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 heaven.

No ear may hear his coming,
But in this world of sin,
Where meek souls will receive
him, still
The dear Christ enters in.
Where children pure and hap-
py
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 glo-

ry breaks,
And Christmas comes once
more.
O holy Child of Bethlehem!
Descend to us, we pray;
Cast out our sin and enter in,
Be born in us to-day.
We hear the Christmas angels
The great glad tidings tell;
O come to us, abide with us,
Our Lord Emmanuel!

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 barn-
yard gate.

It seems that we go so dread-
fully 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.



...**"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

Entwistle Rodeo Association

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



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 bring-
ing
Happy Holidays to you
It's the holiday season
And Santa Claus is coming
back
The Christmas snow is white
on the ground

When old Santa gets into
town
He'll be coming down the
chimney, down
Coming down the chimney,
down
It's the holiday season
And Santa Claus has got a toy
For every good girl and good
little boy
He's a great big bundle of joy
He'll be coming down the
chimney, down
Coming down the chimney,
down
He'll have a big fat pack
upon his back
And lots of goodies for you
and me
So leave a peppermint stick
for old St. Nick
Hanging on the Christmas
tree
It's the holiday season
With the whoop-de-do and
hickory dock
And don't forget to hang up
your sock
"Cause just exactly at 12
o'clock
He'll be coming down the
chimney

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

STAR OF THE EAST

Star of the East, oh Bethlehem
star,
Guiding us on to heaven afar
Sorrow and grief and lull'd by
the light
Thou hope of each mortal, in
death's lonely night
Fearless and tranquil, we look
up to Thee
Knowing thou be m'st through
eternity
Help us to follow where Thou
still dost guide
Pilgrims of earth so wise
Chorus
Star of the East, thou hope of
the soul
While round us here the dark
billows roll
Lead us from sin to glory afar
Thou star of the East, thou
sweet Bethlehem's star
Star of the East, oh Bethle-
hem's star,
What tho' the storms of riat
gather loud
Faithful and pure thy rays
beam to save
And bright o'er the grave
Smile of a Saviour are mir-
ror'd in Thee
Glimpses of Heav'n in thy
light we see
Guide us still onward to that
blessed shore
After earth toil is o'er
Star of the East, thou hope of
the soul
Oh star that leads to God above
Whose rays are peace and joy
and love
Watch o'er us still till life hath
ceased
Beam on, bright star, sweet
Bethlehem star



SEASON'S GREETINGS

*In this space of snowy white,
go our best wishes warm and bright!*

Wishing you the best in the New Year!



From

Yellowhead County
Council & Staff

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.



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

HARK! THE HERALD ANGELS SING

Hark! the herald angels sing
Glory to the new-born King!
Peace on earth and mercy mild,
God and sinners reconciled!
Joyful, all ye nations, rise,
Join the triumph of the skies;
With th' angelic host proclaim
Christ is born in Bethlehem!
Hark! the herald angels sing
Glory to the new-born King!
Christ, by highest heaven adored;
Christ, the everlasting Lord;
Late in time behold him come,
Offspring of the Virgin's womb.
Veiled in flesh the Godhead see;
Hail the incarnate Deity,
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



Strike Up the Holiday Fun

We hope this festive season is right up your alley!

Friends and customers like you truly bowl us over with your kindness. Thanks for your generous support.

From Everyone at
Wabamun Lions Bowling Lanes
892-3619



Believe in the Magic of Christmas

Thanks to all our past and future guests!

Shoreside Inn & Suites
Wabamun, Alberta 892-4773

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

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 harmony.

Let peace begin with me. Let

this be the moment 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!



GREETINGS, FRIENDS!

You make it all worthwhile for us! Merry Christmas and many thanks.

from Executive & Membership of

**RCL Wildwood
Br. #149**

Wildwood, AB 325-2015

way above par...

That's what kind of friends and neighbors you are! Merry Christmas and many thanks!

Season's Greetings from Len & Staff at



**Kokanee
Springs
RV Park
& Driving
Range**

Seba Beach, AB
797-3058

Parkland School Division's Board of Trustees and Senior Executive extends to you and your family, best wishes for a wonderful Holiday Season and we look forward to working closely with schools and the community in the New Year!



**Merry
Christmas**

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.

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."



Here's to you, our valued customers and
friends! We greatly appreciate your support at
the holidays and all year, and we look forward
to sharing more good times with you in 2017.

Merry Christmas

We wish you and yours the best of holidays
and a refreshing New Year. Cheers!

Wabamun Lakeside Liquor

5221 - 52 St. Wabamun, AB

(780) 892-3463

ANGELS, FROM THE REALMS OF GLORY

Angels, from the realms of
glory,

Wing your flight o'er all the
earth;

Ye, who sang creation's story,
Now proclaim Messiah's birth:

Come and worship,

Come and worship,

Worship Christ, the new-born
King.

Shepherds in the field abiding,
Watching o'er your flocks by

night,

God with man is now residing;

Yonder shines the infant Light:

Refrain

Sages, leave your contempla-
tions,

Brighter visions beam afar:

Seek the great Desire of na-
tions;

Ye have seen his natal star: Re-
frain

Saints before the altar bending,
Watching long in hope and

fear,

Suddenly the Lord, descend-
ing,

In his temple shall appear: Re-
frain

THE CHRISTMAS SONG

Chestnuts roasting on an open fire,
 Jack Frost nipping on your nose,
 Yuletide carols being sung by a choir,
 And folks dressed up like Eskimos.
 Everybody knows a turkey and some mistletoe,
 Help to make the season bright.
 Tiny tots with their eyes all aglow,
 Will find it hard to sleep to-night.

They know that Santa's on his way;
 He's loaded lots of toys and goodies on his sleigh.
 And every mother's child is going to spy,
 To see if reindeer really know how to fly.
 And so I'm offering this simple phrase,
 To kids from one to ninety-two,
 Although it's been said many times, many ways,
 A very Merry Christmas to you!

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.

FROM HEAVEN ABOVE TO EARTH I COME

From heaven above to earth I come,
 To bear good news to every 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 pious mirth,
 A glad New Year to all the earth.



Merry Christmas and Happy New Year from Parkland County Council and Executive Administration



Front Row Seated (left to right):

Councillor John McNab, Division 5; Mayor Rod Shaigec;
 Councillor Darrell Hollands, Division 4.

Second Row (left to right):

Rob McGowan, GM Infrastructure Services; Tracy Kibblewhite, Chief Financial Officer; Councillor Tracey Melnyk, Division 6; Ken Van Buul, GM Corporate Services; Councillor AnnLisa Jensen, Division 1; Mike Heck, Chief Administrative Officer; Councillor Phyllis Kobasiuk, Division 3; Peter Vana, GM Development Services; Councillor Jackie McCuaig, Division 2; David Cross, GM Community Services.





Reserved For You—
Our warm wishes and thanks!

It's been a pleasure serving you
and we look forward to seeing
you again next year.
Happy Holiday!

Merry Christmas
from Management & Staff at

**Wabamun
Hotel
Restaurant**

Wabamun, AB 892-3577



BACON SPINACH STRATA

Prep: 30 min. + chilling Bake:
45 min. + standing
Yield: 12 Servings

Ingredients

- 1 package (8 ounces) sliced mushrooms
- 1 bunch green onions, sliced
- 2 teaspoons canola oil
- 1 loaf (1 pound) day old bread, cut into 3/4-inch cubes
- 1 cup (4 ounces) shredded Swiss cheese
- 1 package (1 pound) sliced bacon, cooked and crumbled
- 2 cups (8 ounces) shredded cheddar cheese
- 1 package (10 ounces) frozen chopped spinach, thawed and squeezed dry
- 9 eggs
- 3 cups milk
- 1/2 teaspoon each onion powder, garlic powder and ground mustard
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

Directions

• In a large skillet, saute mushrooms and onions in oil until tender. Place half of the bread cubes and 1/2 cup Swiss cheese in a greased 13-in. x 9-in. baking dish. Layer with bacon, cheddar cheese, mushroom mixture, spinach and remaining Swiss cheese and bread cubes.

• In a large bowl, combine the eggs, milk and seasonings. Pour over casserole. Cover and refrigerate overnight.

• Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 375° for 45-55 minutes or until a knife inserted near the center comes out clean (cover loosely with foil if top browns too quickly). Let stand for 10 minutes before cutting. Yield: 12 servings.

Nutritional Facts 1 piece equals
382 calories, 22 g fat (10 g saturated fat), 204 mg cholesterol, 817 mg sodium, 25 g carbohydrate, 2 g fiber, 21 g protein.



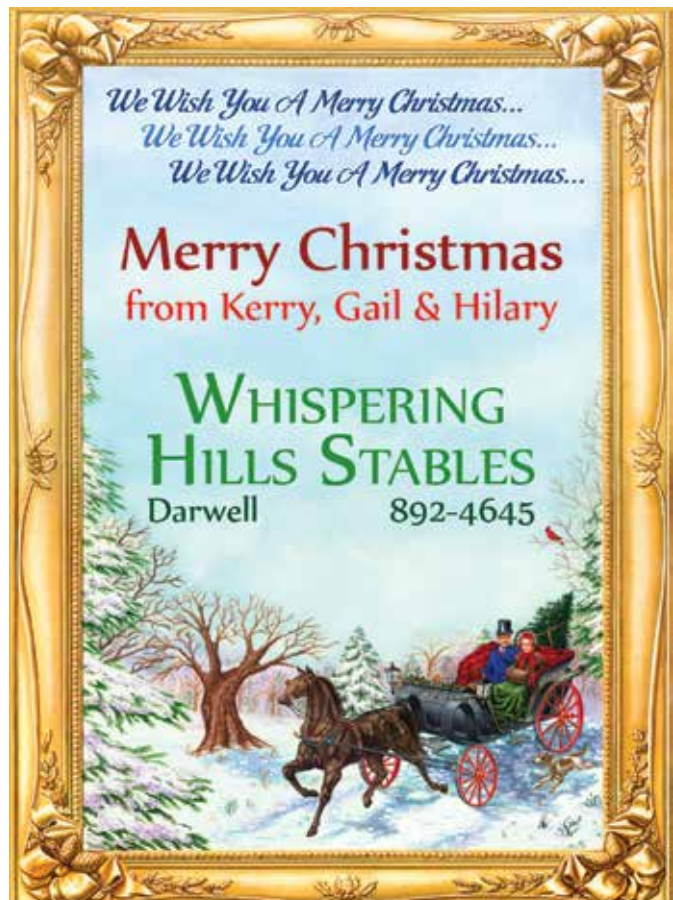
O COME LET US ADORE HIM!

With exceeding great joy, we wish you and your family a truly miraculous holiday season. It's been a privilege for us to serve people like you. Thanks!

Merry Christmas
From Win, Kate, Roger & Kelly Campbell
Wabamun Lake Inn

Wabamun, AB

Fax: 892-4606
892-2424



BEEF TENDERLOIN WITH POTATOES

Prep: 40 min. + marinating

Bake: 1 hour + standing

Yield: 10-12 Servings

Ingredients

- 2-1/4 cups water
- 1-1/2 cups ketchup
- 3 envelopes (.7 ounce each) Italian salad dressing mix
- 1 tablespoon prepared mustard
- 3/4 teaspoon Worcestershire sauce
- 1 beef tenderloin roast (3 to 4 pounds)
- 10 medium potatoes, peeled and quartered
- 1/2 cup butter, melted
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Directions

• In a small bowl, combine the first five ingredients. Pour half of the marinade into a large resealable plastic bag. Pierce tenderloin in several places; add

to the bag and turn to coat. Seal and refrigerate for 8 hours or overnight. Cover and refrigerate remaining marinade for basting.

• Place potatoes in a large saucepan and cover with water. Bring to a boil; cook for 15-20 minutes or until crisp-tender. Drain; toss with butter, salt and pepper.

• Drain and discard marinade. Place tenderloin on a rack in a shallow roasting pan. Arrange potatoes around meat.

• Bake, uncovered, at 375° for 60-75 minutes or until beef reaches desired doneness (for medium-rare, a meat thermometer should read 145°; medium, 160°; well-done, 170°), basting occasionally with reserved marinade. Let stand for 10 minutes before slicing; serve with pan juices and potatoes.

Yield: 10-12 servings.



**It's The Most Wonderful
Time Of The Year**
... and you know why?

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

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

Serving Evansburg, Whitecourt
and Surrounding Areas
727-3732 1-800-727-5259



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

Greetings of the Season

With wishes warm and bright to all of our neighbors this holiday season. We're honored to serve you and are deeply grateful for your trust in us.

Thank you for your patronage.
Looking forward to serving you in 2017.

Wishing you and yours a safe Holiday
Season from Management & Staff at
**Pineridge Golf Resort &
The Nine Iron Grill**

pineridgegolfresort.com

Seba Beach, AB

1-877-321-7322





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 Dan Raymond & Staff of

OK TIRE & AUTO SERVICE

Evansburg, AB

727-4442

NANAIMO BARS

Chocolate Coconut Layer

- 1/2 cup butter, softened
- 1/4 cup white sugar
- 5 tablespoons unsweetened cocoa powder
- 1 egg, beaten
- 1 3/4 cups graham cracker crumbs
- 1 cup flaked coconut
- 1/2 cup finely chopped almonds

Custard Buttercream Layer

- 1/2 cup butter, softened
- 3 tablespoons heavy cream
- 2 tablespoons custard powder
- 2 cups confectioners' sugar

Chocolate Layer

- 4 (1 ounce) squares semisweet baking chocolate
- 2 tablespoons butter

Directions

1. Coconut Layer: Beat the egg in a small bowl and put aside. In the top of a double boiler, combine 1/2 cup butter, white sugar and cocoa powder. Stir occasionally until melted and smooth. Temper the egg by slowly adding a 1/4 cup of the warm chocolate mixture to the

egg, whisking constantly. Add the egg back into the remaining chocolate mixture, whisking constantly until combined. Stir mixture until thick, 2 to 3 minutes. Remove from heat and mix in the graham cracker crumbs, coconut and almonds. Press into the bottom of an ungreased 8x8 inch pan.

2. Custard Layer: Cream together 1/2 cup butter, heavy cream and custard powder until light and fluffy. Mix in the confectioners' sugar until smooth. Spread over the bottom layer in the pan. Chill to set.

3. Chocolate Layer: While the second layer is chilling, melt the semi-sweet chocolate and 2 tablespoons butter together in a double boiler. Let cool until no longer hot to the touch. Spread over the chilled bars. Let the chocolate set in refrigerator before cutting into squares. (I let it set about 2 hours before cutting it, when the chocolate was no longer oozing, but was not quite hard yet.)

Makes approx. 20 bars. Recipe doubles well in a 9x13 in pan. Store in an airtight container in the refrigerator.

Hope It's
Purr-fect!

With warm wishes to our many good friends this holiday season.

Thank you for stopping by this past year.
We hope to see you again soon.

Merry Christmas

from Andy & Staff of

**Evansburg
Veterinary
Clinic**

727-3570



**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

Lose up to 5 lbs or more in just 3 days!! Yes It Really Works!!

"I've lost 30 Pounds in 45 days
- I've tried all kinds of products
and so happy to find one
that actually works!"

- Elaine Spruce Grove

"I've lost 21 pounds in 7 weeks! I
tried everything over the last 10
years and nothing worked - I kept
gaining and got very depressed.
Who'd of known that taking one little
Miracle 100% Natural Pill a day
would allow me to succeed!!"

- Penny M. Stony Plain

"Down 36 lbs. in just 2 months.
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CRANBERRY CHILI MEATBALLS

Prep/Total Time: 30 min.
Yield: 76 Servings

Ingredients

- 1 can (14 ounces) jellied cranberry sauce
- 1 bottle (12 ounces) chili sauce
- 3/4 cup packed brown sugar
- 1/2 teaspoon chili powder

- 1/2 teaspoon ground cumin
- 1/4 teaspoon cayenne pepper
- 1 package (32 ounces) frozen fully cooked homestyle meatballs, thawed

Directions

- In a large saucepan over medium heat, combine the first six ingredients; stir until sugar is dissolved. Add meatballs; cook for 20-25 minutes or until heat-

ed through, stirring occasionally.
Yield: about 6 dozen.

Nutritional Facts 1 meatball equals 51 calories, 2 g fat (1 g saturated fat), 12 mg cholesterol, 80 mg sodium, 6 g carbohydrate, trace fiber, 2 g protein. Diabetic Exchanges: 1/2 starch, 1/2 lean meat.

AFTER-CHRISTMAS TURKEY POTPIE

Prep: 30 min. Bake: 55 min.
Yield: 6 Servings

Ingredients

- 1 cup sliced carrots
- 1 cup finely chopped onion
- 1/2 cup chopped celery
- 1/2 teaspoon dried thyme
- 1/8 teaspoon pepper
- 3 tablespoons butter
- 2 cups cubed cooked turkey
- 1 tablespoon all-purpose flour
- 1 can (10-3/4 ounces) condensed golden mushroom soup, undiluted
- 1 cup frozen cut green beans,

cooked and drained

- Pastry for double-crust pie (9 inches)

- 1 tablespoon milk

Directions

- In a skillet, saute carrots, onion, celery, thyme and pepper in butter until vegetables are crisp-tender. In a large resealable plastic bag, combine turkey and flour; shake to coat. Add turkey, soup and green beans to the vegetable mixture; mix well. Line a 9-in. pie plate with bottom crust. Add turkey mixture. Roll out

remaining pastry to fit top of pie; seal and flute edges. Cut slits in pastry. Brush with milk. Cover edges loosely with foil. Bake at 350° for 55-65 minutes or until golden brown. Serve warm.
Yield: 6 servings.



With Appreciation at the Holidays

Because we value your business and friendship too,
We're sending this message to each one of you –
To express our best wishes along with our gratitude
For your support and goodwill and your most winning attitude!

Merry Christmas
From The Staff At
C & D Tank Truck Service
780-785-3383

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



Christmas Holiday Hours

We will be closed December 24th, 2016

We will reopen on January 3rd, 2017

at 8:00A.M. Regular hours

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

APPLE RYE DRESSING

Prep: 30 min. Bake: 50 min.
Yield: 12 Servings

Ingredients

- 1 pound bulk pork sausage
- 4 celery ribs, finely chopped
- 2 large onions, finely chopped
- 1 loaf (1 pound) rye bread, cubed
- 1/2 cup butter, melted
- 2 teaspoons seasoned salt
- 3 cups chopped tart apples
- 1 cup chopped walnuts
- 1 cup raisins
- 1 cup unsweetened apple juice
- 1/2 cup water

Directions

- In a large skillet, cook the sausage, celery and onions over medium heat until meat is no longer pink; drain and set aside.
- In a large bowl, toss the bread cubes with butter and seasoned salt. Transfer to a 15-in. x 10-in. x 1-in. baking pan. Bake, uncovered, at 300° for 10-15 minutes or until lightly toasted.
- In a large bowl, combine the sausage mixture, apples, wal-

nuts, raisins, apple juice and water. Add toasted bread cubes; stir to combine.

• Transfer to a greased 13-in. x 9-in. baking dish. Cover and bake at 350° for 50-60 minutes or until browned. Yield: 12 servings.

Nutritional Facts 3/4 cup equals 378 calories, 22 g fat (8 g saturated fat), 34 mg cholesterol, 726 mg sodium, 39 g carbohydrate, 5 g fiber, 9 g protein.



BAKED CAULIFLOWER



Prep: 15 min. Bake: 30 min.
Yield: 4-6 Servings

Ingredients

- 1 medium onion, chopped
- 4 tablespoons butter, divided
- 2 tablespoons olive oil
- 1 garlic clove, minced
- 1 package (16 ounces) frozen cauliflower, thawed
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/8 teaspoon ground nutmeg
- 1/4 cup dry bread crumbs
- 1/4 cup shredded cheddar cheese

Directions

- In a large skillet, saute onion in 2 tablespoons butter and oil until onion is tender. Add garlic;

cook 1 minute longer. Stir in the cauliflower, salt, pepper and nutmeg; saute for 2 minutes.

• Transfer to a greased 1-qt. baking dish. Melt remaining butter; toss with bread crumbs. Sprinkle over cauliflower mixture.

• Cover and bake at 350° for 15 minutes. Uncover; bake for 10 minutes or until heated through. Sprinkle with cheese; bake 3-5 minutes longer or until cheese is melted. Yield: 4-6 servings.

Nutritional Facts 1 serving (3/4 cup) equals 170 calories, 14 g fat (6 g saturated fat), 25 mg cholesterol, 360 mg sodium, 10 g carbohydrate, 2 g fiber, 4 g protein.

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

Bundle Up for a Cool Christmas

The forecast sure looks merry! We hope your holiday season is a flurry of good times. Thanks for making so many great memories with us in 2016. We look forward to seeing and serving you again soon.

Happy Holidays!

APEX MONARCH
from Staff at
Apex Monarch Inc.
Drayton Valley, AB 542-7135



WHITE-CHOCOLATE CHERRY SHORTBREAD

Makes: 60 servings

Yield: 60 cookies

Prep: 40 mins

Bake: 325°F 10 mins per batch

Stand: 30 mins

Ingredients

- 1/2 cup maraschino cherries, drained and finely chopped
- 2 1/2 cups all-purpose flour
- 1/2 cup sugar
- 1 cup cold butter
- 12 ounces white chocolate baking squares with cocoa butter, finely chopped
- 1/2 teaspoon almond extract

• 2 drops red food coloring (optional)

• 2 teaspoons shortening

• White nonpareils and/or red edible glitter (optional)

Directions:

1. Preheat oven to 325 degrees F. Spread cherries on paper towels to drain well.

2. In a large bowl, combine flour and sugar. Using a pastry blender, cut in the butter until mixture resembles fine crumbs. Stir in drained cherries and 4 ounces (2/3 cup) of the chopped chocolate. Stir in almond extract and, if desired, food coloring. Knead mixture until it forms a smooth ball.

3. Shape dough into 3/4-inch balls. Place balls 2 inches apart on an ungreased cookie sheet. Using the bottom of a drinking glass dipped in sugar, flatten balls to 1-1/2-inch rounds.

4. Bake in preheated oven for 10 to 12 minutes or until centers are set. Cool for 1 minute on cookie sheet. Transfer cookies to a wire rack and let cool.

5. In a small saucepan, combine remaining 8 ounces white chocolate and the shortening. Cook and stir over low heat until melted. Dip half of each cookie into chocolate, allowing excess to drip off. If desired, roll dipped edge in nonpareils and/or edible glitter. Place cookies on waxed paper until chocolate is set.

Makes about 60.

Storage : Layer cookies between waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.

Have A Vintage Season!

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



Drayton Valley Auto Parts



Drayton Valley, AB
542-6881

Here Comes Santa Claus!

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

Thanks for being an important part of our year. Your friendship and support have made 2015 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

Drayton Valley

514-5796

CHOCOLATE CHIP-COOKIE DOUGH TRUFFLES

Yield: about 20 truffles

Prep: 30 mins Freeze: 30 mins
Stand: 30 mins

Ingredients

- 1/3 cup butter, softened
- 1/3 cup packed brown sugar
- 1 tablespoon vanilla
- 1 cup all-purpose flour
- 1 cup miniature semisweet chocolate pieces
- 4 ounces dark chocolate or semisweet chocolate, chopped
- 4 ounces chocolate-flavor candy coating, chopped
- 1 tablespoon shortening

Directions

1. Line a 15x10x1-inch baking pan with waxed paper; set aside. In a medium bowl beat butter, brown sugar, and vanilla with an electric mixer on medium speed until combined. Beat in flour just until combined. Stir in chocolate pieces. Shape dough into 1-inch balls. Place on prepared baking pan. Cover; freeze about 30 min-

utes or until firm.

2. Meanwhile, in a small saucepan heat chopped chocolate, candy coating, and shortening over low heat, stirring until melted and smooth. Remove from heat.

3. Line a baking sheet with waxed paper. Using a fork, dip balls into chocolate mixture, allowing excess chocolate mixture to drip back into saucepan. Place dipped balls on the baking sheet. Let stand or chill about 30 minutes or until set. Lightly drizzle with the remaining melted chocolate mixture.

Storage: Place truffles in a single layer in an airtight container; cover. Store in the refrigerator for up to 1 week.

Nutrition Facts: Calories 198, Protein (gm) 2, Carbohydrate (gm) 23, Fat, total (gm) 11, Cholesterol (mg) 9, Saturated fat (gm) 7, Monosaturated fat (gm) 2, Dietary Fiber, total

(gm) 1, Sugar, total (gm) 13, Vitamin A (IU) 97, Thiamin (mg) 0, Riboflavin (mg) 0, Niacin (mg) 0, Folate (µg) 12, Sodium (mg) 24, Potassium (mg) 46, Calcium (DV %) 10, Iron (DV %) 1, Percent Daily Values are based on a 2,000 calorie diet



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May your home be filled with laughter.
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And may all your hopes and dreams come true,
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With best wishes and gratitude from all of us.

From **Poplar Ridge**
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Drayton Valley, AB 542-5065

Our Valued Friends & Customers

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

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HOLIDAY PORK ROAST

Prep: 30 min. Bake: 1 hour 40 min. + standing

Yield: 16 Servings

Ingredients

- 1 boneless whole pork loin roast (5 pounds)
- 1 tablespoon minced fresh gingerroot
- 2 garlic cloves, minced
- 1 teaspoon rubbed sage
- 1/4 teaspoon salt
- 1/3 cup apple jelly
- 1/2 teaspoon hot pepper sauce

- 2 medium carrots, sliced
- 2 medium onions, sliced
- 1-1/2 cups water, divided
- 1 teaspoon browning sauce, optional

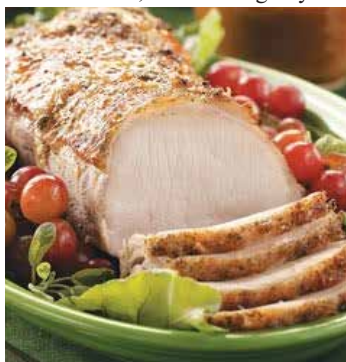
Directions

- Place pork roast on a rack in a shallow roasting pan. Combine the ginger, garlic, sage and salt; rub over meat. Bake, uncovered, at 350° for 1 hour.

- Combine jelly and pepper sauce; brush over roast. Ar-

range carrots and onions around roast. Pour 1/2 cup water into pan. Bake 40-50 minutes longer or until a thermometer reads 145°. Remove roast to a serving platter; let stand for 10 minutes before slicing.

- Skim fat from pan drippings. Transfer drippings and vegetables to a food processor; cover and process until smooth. Pour into a small saucepan. Add browning sauce if desired and remaining water; heat through. Slice roast; serve with gravy.



CHRISTMAS HAM AND POTATO CAKES



Makes 1 dozen

Ingredients:

- 2 1/2 cups potatoes, shredded
- 1/4 cup flour
- 1/4 cup ham, shredded
- 1/4 cup grated Parmesan cheese
- 1/4 teaspoon garlic powder
- 1 large egg

Procedure:

- 1) Mix together potatoes, flour, ham, cheese, garlic powder, and egg.

- 2) Form into small rounds and fry on a nonstick pan in a little olive oil until golden brown on both sides. Sprinkle chopped basil on top before serving. serving of sour cream or applesauce on the side.

Season's Greetings

A cartoon illustration of a snowman wearing a red hat and scarf, holding a green and yellow gift box. The background is blue with white snowflakes.

Hope it's Merry!
Hope it's Bright!
Hope it's Joyous!
Hope it's White!

And if the snow
should all melt
down, We hope
good fortune
hangs around!

**Merry Christmas &
Happy New Year!**

From
BIG WEST DODGE

Drayton Valley 542-4488

I WISH YOU A VERY
MERRY CHRISTMAS
AND HAPPY
New Year!
2016

As another year comes full circle, we're reminded of how fortunate we are to be surrounded by such a supportive community of friends and customers. Thank you for making our year complete.

Merry Christmas & Best Wishes!

L & B Water Services

Stony Plain, AB (780) 963-8134

The logo for L & B Water Services, featuring the letters 'L & B' in a stylized font inside a blue square, with 'Water Services Ltd.' written below it.

STRAWBERRY CHEESECAKE COOKIES

Prep Time: 15 minutes

Cook Time: 12 minutes

Total Time: 1 hour

Yield: 18 cookies

Ingredients

- 3/4 cup butter, at room temperature
- 1/2 cup brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 1/4 cup all-purpose flour
- 1 package (3.4 oz) instant cheesecake pudding mix
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup chopped strawberries
- 10 whole graham crackers, processed into fine crumbs

Instructions

1. Preheat the oven to 350F. Line a cookie sheet with parchment paper.
2. In a bowl, cream together the butter and both sugar

until light and fluffy. Add the eggs, one at a time, scraping down the sides of the bowl in between additions. Beat in the vanilla.

3. In another bowl, combine the flour, pudding mix, baking soda and salt. Add into the butter mixture and mix just until combined. Fold in the strawberries.

4. Place the graham crackers in a shallow bowl or dish. Roll the cookie dough into 2 tablespoon sized balls and roll in the graham cracker crumbs. Place on the baking sheet, about 3 inches apart. Flatten slightly. Bake until set around the edges, about 12 minutes.

Notes: for best results, store the cookies in the refrigerator.

GIANT GINGER COOKIES

Yield: twenty-five 4-inch cookies

Bake: 350°F 12 mins to 14 mins per batch

Ingredients

- 4 1/2 cups all-purpose flour
- 4 teaspoons ground ginger
- 2 teaspoons baking soda
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon ground cloves
- 1/4 teaspoon salt
- 1 1/2 cups shortening
- 2 cups granulated sugar
- 2 eggs
- 1/2 cup molasses
- 3/4 cup coarse sugar or granulated sugar

Directions

1. In a medium mixing bowl stir together flour, ginger, baking soda, cinnamon, cloves, and salt; set aside.
2. In a large mixing bowl beat shortening with an electric mixer on low speed for 30 seconds

to soften. Gradually add the 2 cups granulated sugar. Beat until combined, scraping sides of bowl occasionally. Beat in eggs and molasses. Beat in as much of the flour mixture as you can with the mixer. Using a wooden spoon, stir in any remaining flour mixture.

3. Shape dough into 2-inch balls using 1/4 cup dough. Roll balls in the 3/4 cup coarse or granulated sugar. Place about 2-1/2 inches apart on an ungreased cookie sheet.

4. Bake in a 350 degree F oven for 12 to 14 minutes or until cookies are light brown and puffed. (Do not overbake or cookies will not be chewy.) Cool on cookie sheet for 2 minutes. Transfer cookies to a wire rack to cool. Store in a tightly covered container at room temperature for up to 3 days or in the freezer for up to 3 months. Makes twenty-five (25) 4-inch cookies.




**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

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962-6300 | After Hours: 962-2535



**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 all the best in 2017!

From
**Academy
MECHANICAL
SERVICES INC.**
& Staff

**MECHANICAL
Services Inc.** Spruce Grove | 780-962-6025

NO-BAKE LEMON DROPS

Makes: 36 servings

Yield: about 36 cookies

Prep: 30 mins Chill: 2 hrs

Ingredients

- 2 cups finely crushed short-bread cookies (about 7 ounces)
- 1 cup powdered sugar
- 1/2 cup almonds, toasted and finely chopped
- 1/2 cup finely crushed lemon drop candies*
- 2 tablespoons light-colored

corn syrup

- 2 tablespoons milk
- 2 tablespoons butter, melted
- 1/3 cup powdered sugar
- 1 tablespoon finely crushed

lemon drop candies

Directions

1. In a large bowl, stir together the crushed cookies, the 1 cup powdered sugar, the almonds, and the 1/2 cup crushed candies. In a small bowl, stir together

corn syrup, milk, and melted butter. Stir the corn syrup mixture into the cookie mixture until well combined.

2. Shape cookie mixture into 1-inch balls. In a small bowl, combine the 1/3 cup powdered sugar and the 1 tablespoon crushed candies. Roll balls in powdered sugar mixture. Place on a large baking sheet or tray.

3. Cover and chill for at least 2 hours before serving. Roll balls again in powdered sugar mixture just before serving. Makes about

36 cookies.

Tip *: Place lemon drops in a heavy resealable plastic bag. Use a meat mallet or a rolling pin to coarsely crush the lemon drops. Transfer coarsely crushed lemon drops to a food processor. Cover and process until finely crushed.

Storage: Place cookies in a single layer in an airtight container; cover. Store in the refrigerator for up to 3 days or freeze up to 3 months.

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Merry Christmas
 from Gary & Lesley at
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IT'S A WINTER WONDERLAND!

*At this splendid time of year,
 We spread the message of joy
 and cheer And deliver it to each
 of you, With the hope it will last
 the whole year through!*

*With our thanks for
 your kind patronage.
 Merry Christmas &
 Happy New Year
 from George & Marion of*

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BALSAMIC-GLAZED BRUSSELS SPROUTS

Prep/Total Time: 30 min.

Yield: 8 Servings

Ingredients

- 2 pounds fresh brussels sprouts
- 1/2 pound bacon strips, cut into 1/2-inch pieces
- 1 medium onion, sliced
- 1/4 cup white balsamic vinegar
- 2 tablespoons stone-ground mustard



- 1/2 teaspoon garlic powder
- 1/8 teaspoon salt
- 1/2 cup soft bread crumbs

Directions

• Cut an "X" in the core of each brussels sprout. Place in a large saucepan; add 1 in. of water. Bring to a boil. Reduce heat; cover and simmer for 8-10 minutes or until crisp-tender.

• Meanwhile, in a large oven-proof skillet, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels; drain, reserving 2 tablespoons drippings.

• Saute onion in drippings until tender. Stir in the vinegar, mustard, garlic powder, salt, brussels sprouts and bacon; cook 2-3 minutes longer.

• Sprinkle with bread crumbs; broil 4-6 in. from the heat for 2-3 minutes or until golden brown.

HERBED RUBBED TURKEY

Prep: 10 min. Bake: 4 hours

Yield: 12-14 Servings

Ingredients

- 2 tablespoons rubbed sage
- 1 tablespoon salt
- 2 teaspoons garlic powder
- 2 teaspoons celery seed
- 2 teaspoons dried parsley flakes
- 2 teaspoons curry powder
- 2 to 3 teaspoons pepper
- 1 teaspoon paprika
- 1/2 teaspoon ground mustard
- 1/4 teaspoon ground allspice
- 3 Spice Islands® Bay Leaves
- 1 turkey (14 to 16 pounds)

Directions

• In a small bowl, combine the first 10 ingredients. Rub half the seasoning mixture in the cavity

of the turkey; add the bay leaves. Rub remaining mixture over the turkey skin.

• Tie the drumsticks together and place turkey in a roasting pan. Roast using your favorite cooking method until a meat thermometer reads 180°. Cover turkey and let stand for 15 minutes before slicing. Yield: 12-14 servings.





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 Ph: 780-967-3898
 Cell: 780-915-3348



WITH OUR THANKS FOR THE GIFT OF YOUR FRIENDSHIP

As the holiday season approaches, our hearts are warmed
by thoughts of the many good people we've had the
opportunity to serve this year, and we want to let you
know just how much your trust and goodwill means to us.

We hope your holiday is blessed with the perfect
combination of peace, harmony and joy, and we
look forward to seeing you all again next year.

Merry Christmas

from Joe & Staff of

LIMB WALKERS TREE CARE LTD.

(780) 203-4705

limb.walkers@hotmail.com

ASPARAGUS AND SUN-DRIED TOMATOES



Prep/Total Time: 25 min.

Yield: 12 Servings

Ingredients

- 3 pounds fresh asparagus, trimmed
- 1/3 cup butter, cubed
- 1/3 cup chicken broth
- 3 tablespoons olive oil
- 4 teaspoons grated lemon peel
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/3 cup oil-packed sun-dried tomatoes, patted dry and chopped
- 1/4 cup minced fresh basil

Directions

- Place asparagus in a steamer

basket; place in a large saucepan over 1 in. of water. Bring to a boil; cover and steam for 6-8 minutes or until crisp-tender.

- Meanwhile, in a small saucepan, melt butter. Stir in the broth, oil, lemon peel and salt.

- Transfer asparagus to a serving platter; drizzle with butter mixture. Sprinkle with pepper; top with tomatoes and basil.

Yield: 12 servings.
Nutritional Facts 3/4 cup equals 95 calories, 9 g fat (4 g saturated fat), 14 mg cholesterol, 127 mg sodium, 3 g carbohydrate, 1 g fiber, 2 g protein.

VEGGIE HAM CRESCENT WREATH



Prep: 20 min. Bake: 15 min. + cooling

Yield: 16 Servings

Ingredients

- 2 tubes (8 ounces each) refrigerated crescent rolls
- 1/2 cup spreadable pineapple cream cheese
- 1/3 cup diced fully cooked ham
- 1/4 cup finely chopped sweet yellow pepper
- 1/4 cup finely chopped green pepper
- 1/2 cup chopped fresh broccoli florets
- 6 grape tomatoes, quartered
- 1 tablespoon chopped red onion

Directions

- Remove crescent dough from tubes (do not unroll). Cut each roll into eight slices. Arrange in an 11-in. circle on an ungreased 14-in. pizza pan.

- Bake at 375° for 15-20 minutes or until golden brown.

- Cool for 5 minutes before carefully removing to a serving platter; cool completely.

- Spread cream cheese over wreath; top with ham, peppers, broccoli, tomatoes and onion. Store in the refrigerator. Yield: 16 appetizers.

Nutritional Facts 1 appetizer equals 142 calories, 8 g fat (3 g saturated fat), 9 mg cholesterol, 290 mg sodium, 13 g carbohydrate, trace fiber, 3 g protein.

**To Our Valued Members
And Customers At The
Holiday Season**

We want to thank you for your
continued patronage and co-operation.

Merry Christmas!

May the Light, the Warmth, and
the Joy of the Season be with you
now and throughout the year!

WESTParkland
 GAS CO-OP LTD

(780) 963-3311

**Nail Down A
Great Season!**

While the holiday spirit is building, We'd like to jump in
with our best wishes and gratitude. We truly appreciate
your helping to make this year a merry one for us.

MCLEOD
Home
 building centre

135 South Ave. SPRUCE GROVE

962-2575
 1-800-343-2988

GINGERBREAD PANCAKES



Prep/Total Time: 20 min.

Yield: 3 Servings

Ingredients

- 1 cup all-purpose flour
- 2 tablespoons sugar
- 1 teaspoon baking powder
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground allspice
- 1 egg
- 3/4 cup 2% milk
- 2 tablespoons molasses
- 1 tablespoon canola oil
- 6 tablespoons maple pancake syrup
- 3/4 cup apple pie filling, warmed
- 3 tablespoons dried cranberries

ries

Directions

- In a large bowl, combine the first six ingredients. Combine the egg, milk, molasses and oil; stir into dry ingredients just until moistened.
- Pour batter by 1/4 cupfuls onto a greased hot griddle; turn when bubbles form on top. Cook until the second side is golden brown.
- To serve, place two pancakes on each plate; drizzle with 2 tablespoons syrup. Top with 1/4 cup apple pie filling; sprinkle with cranberries. Yield: 3 servings.

HOLIDAY GLAZED HAM

Prep: 20 min. Bake: 2 hours

Yield: 16 Servings

Ingredients

- 1 boneless fully cooked ham (about 6 pounds)
- 1 tablespoon whole cloves
- 1 can (20 ounces) sliced pineapple
- 1 cup apricot preserves
- 1 teaspoon ground mustard
- 1/2 teaspoon ground allspice
- Maraschino cherries

Directions

- Place ham on a rack in a shallow roasting pan. Score the surface of the ham, making diamond shapes 1/2 in. deep; insert a clove in each diamond. Bake, uncovered, at 325° for 1-1/2 hours.

- Drain pineapple, reserving juice. In a small saucepan, combine the pineapple juice, preserves, mustard and allspice.

Bring to a boil; cook and stir for 10 minutes or until slightly thickened.

- Spoon half of the glaze over ham. Secure pineapple slices and cherries on top and sides of ham with toothpicks.

- Bake 30-45 minutes longer or until a thermometer reads 140°, basting twice with remaining glaze.



CHRISTMAS

HOPE IT'S UPLIFTING



We know it gives us
a lift to serve you.
Many thanks for your
loyal support.

**Merry Christmas
from Management
& Staff.**

**We look forward
to serving you in
the New Year!**

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CREAM CHEESE MINTS

Ingredients

- 250 gram Philadelphia Brick Cream Cheese, room temperature
- 1 tsp pure peppermint extract
- 3 dash food colouring of choice
- 5 cup powdered sugar

Cook Time: 0 min.

Prep Time: 20 min.

Yields - 10 serv.

Directions

1. Line two baking sheets with wax paper, tape down the ends and set them aside. Fit a large pastry bag with a medium star tip.

2. In a large bowl with an electric mixer, beat the cream cheese and peppermint extract until it's smooth. Add the powdered sugar and mix it until you achieve the consistency

of thick cream cheese frosting. The peaks should remain quite stiff and not melt down when the mixer is stopped. Add more powdered sugar if necessary.

3. You can tint your cream cheese mints any colour using food colouring. I opted for an icy blue using a few drops of liquid blue food colouring. A little bit goes a long way so make sure not to add too much and make

your mixture too thin.

4. Fill the pastry bag with the minty mixture and pipe little kisses onto the prepared baking sheets. You should get about 250 of them.

5. Let them sit for about an hour to set then store them in the fridge for freezer. They'll last about a month in the fridge and up to four in the freezer. Enjoy!

HOLIDAY BRUNCH CASSEROLE

Prep: 15 min. + chilling Bake: 30 min. + standing

Yield: 12 Servings

Ingredients

- 4 cups frozen shredded hash brown potatoes
- 1 pound bulk pork sausage, cooked and drained
- 1/2 pound bacon strips, cooked and crumbled
- 1 medium green pepper, chopped
- 2 cups (8 ounces) shredded

cheddar cheese, divided

- 1 green onion, chopped
- 1 cup reduced-fat biscuit/baking mix
- 1/2 teaspoon salt
- 4 eggs
- 3 cups 2% milk

Directions

• In a large bowl, combine the hash browns, sausage, bacon, green pepper, 1 cup cheese and onion. Transfer to a greased 13-in. x 9-in. baking dish.

• In another bowl, whisk the biscuit mix, salt, eggs and milk; pour over the top. Sprinkle with remaining cheese. Cover and refrigerate overnight.

• Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 375° for 30-35 minutes or a knife inserted near



the center comes out clean. Let stand for 10 minutes before cutting.



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Joy to the World

It's the little things that make the holiday season so very special, and we hope this little wish for much happiness brightens yours.

We know that the kind words and support we've received from our friends and customers in this community have made all the difference to us, and we owe our success to all of you.

Thank you for your loyal support!

Merry Christmas from Management and Staff at
D & G MacDonald General Contracting

Wildwood, AB

(780) 325-2120

CHOCOLATY CARAMEL THUMBPRINTS

Makes: 36 servings
Yield: 36 cookies
Prep: 30 mins Chill: 2 hrs
Bake: 350°F 10 mins per batch

Ingredients

- 1 egg
- 1/2 cup butter, softened

- 2/3 cup sugar
- 2 tablespoons milk
- 1 teaspoon vanilla
- 1 cup all-purpose flour
- 1/3 cup unsweetened cocoa powder
- 1/4 teaspoon salt
- 16 vanilla caramels, unwrapped

- 3 tablespoons whipping cream
- 1 1/4 cups finely chopped pecans
- 1/2 cup (3 ounces) semisweet chocolate pieces
- 1 teaspoon shortening

Directions

1. Separate egg; place yolk and white in separate bowls. Cover and chill egg white until needed. In a large mixing bowl beat butter with an electric mixer for 30 seconds. Add sugar and beat well. Beat in egg yolk, milk, and vanilla.

2. In another bowl stir together the flour, cocoa powder, and salt. Add flour mixture to butter mixture and beat until

well combined. Wrap the cookie dough in plastic wrap and chill for 2 hours or until easy to handle.

3. Preheat oven to 350 degrees F. Lightly grease a cookie sheet. In a small saucepan heat and stir caramels and whipping cream over low heat until mixture is smooth. Set aside.

4. Slightly beat reserved egg white. Shape the dough into 1-inch balls. Roll the balls in egg white, then in pecans to coat. Place balls 1 inch apart on prepared cookie sheet. Using your thumb, make an indentation in the center of each cookie.

5. Bake for 10 minutes or until edges are firm. If cookie centers puff during baking, repress with your thumb. Spoon melted caramel mixture into indentations of cookies. Transfer cookies to wire racks; cool. (If necessary, reheat caramel mixture to keep it spoonable.)

6. In another saucepan heat and stir chocolate pieces and shortening over low heat until chocolate is melted and mixture is smooth. Let cool slightly. Drizzle chocolate mixture over tops of cookies.* Let stand until chocolate is set. Makes 36 cookies.

Tip: If desired, transfer the warm chocolate mixture to a resealable plastic bag. Cut a small hole in one corner of the bag. Drizzle cookies with chocolate mixture.

Nutrition Facts: Servings Per Recipe 36, Calories 114, Protein (gm) 1, Carbohydrate (gm) 12, Fat, total (gm) 7, Cholesterol (mg) 15, Saturated fat (gm) 3, Monosaturated fat (gm) 4, Polyunsaturated fat (gm) 1, Dietary Fiber, total (gm) 1, Sugar, total (gm) 8, Vitamin A (IU) 97, Thiamin (mg) 0, Riboflavin (mg) 0, Niacin (mg) 0, Pyridoxine (Vit. B6) (mg) 0, Folate (µg) 8, Cobalamin (Vit. B12) (µg) 0, Sodium (mg) 49, Potassium (mg) 42, Calcium (DV %) 20, Iron (DV %) 1, Other Carb () 1, Fat () 2, Percent Daily Values are based on a 2,000 calorie diet



A WISH FOR YOU



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 AUCTION LTD.
Barrhead, AB
674-3929

Season's Greetings! Merry Christmas! Happy Holidays!
- And Many Thanks!
With best wishes for a joyous holiday and a happy new year.

Merry Christmas from
Allan and Cheryl of
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Wishing our customers a Merry Christmas & a Happy New Year

from the Staff at
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CHEVROLET



Stony Plain, AB
(780) 963-6121



PUMPKIN SPICE COOKIES

1 cup (2 sticks) unsalted butter, softened

3/4 cup sugar

3/4 cup packed light-brown sugar

1 large egg plus 1 egg yolk, at room temperature

1/2 cup mashed or canned pumpkin

1 1/2 teaspoons vanilla extract

2 cups all-purpose flour

1 cup whole wheat pastry flour

1/2 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

1 teaspoon cinnamon

1 teaspoon ground ginger

1/2 teaspoon nutmeg

1/2 teaspoon ground cloves

Using an electric mixer, cream the butter, gradually adding the sugars. Beat in the egg and yolk, pumpkin, and vanilla. Sift the flours, baking powder, baking soda, salt, and spices into a separate bowl. Stir the dry ingredients into the creamed mixture, a third at a time, until evenly mixed. Cover the dough and refrigerate for 1 hour.

Preheat the oven to 350 degrees Fahrenheit. Lightly butter two

large baking sheets or line them with parchment paper. With lightly floured hands, roll the dough into 1 1/2 -inch-diameter balls and place them on the baking sheets, leaving about 2 inches in between. Bake one sheet at a time on the center oven rack for 16 to 17 minutes. When done, the tops will be dome-shaped and yield slightly to light finger pressure. Cool the cookies on the baking sheet for 2 minutes, then transfer them to a rack to cool completely. Makes about 30 cookies.

Pumpkin Spice Cookie Filling

1 package (8 ounces) cream cheese

2/3 cup sugar

1/2 teaspoon vanilla extract

1/4 teaspoon lemon extract

Using an electric mixer, cream the cream cheese, gradually beating in the sugar. Add the vanilla and lemon extracts. Beat until smooth. Refrigerate until needed. When the cookies have cooled completely, spread the flat side with some of the filling and press the flat side of a second cookie onto the filling to make a sandwich.

TEXAS GARLIC MASHED POTATOES

Prep: 30 min. Bake: 30 min.

Yield: 6 Servings

Ingredients

- 1 whole garlic bulb
- 1 teaspoon plus 1 tablespoon olive oil, divided

- 1 medium white onion, chopped

- 4 medium potatoes, peeled and quartered

- 1/4 cup butter, softened

- 1/4 cup sour cream

- 1/4 cup grated Parmesan cheese

- 1/4 cup 2% milk

- 1/2 teaspoon salt

- 1/4 teaspoon pepper

Directions

- Remove papery outer skin from garlic (do not peel or separate cloves). Cut top off of garlic bulb. Brush with 1 teaspoon oil.


Wrap bulb in heavy-duty foil. Bake at 425° for 30-35 minutes or until softened.

- Meanwhile, in a large skillet over low heat, cook onion in remaining oil for 15-20 minutes or until golden brown, stirring occasionally. Transfer to a food processor. Cover and process until blended; set aside.

- Place potatoes in a large

saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 15-20 minutes or until tender. Drain. Place potatoes in a large bowl. Squeeze softened garlic into bowl; add the butter, sour cream, cheese, milk, salt, pepper and onion. Beat until mashed. Yield: 6 servings.

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
 & E.A. Landscaping**
 Spruce Grove, AB 962-5581

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
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962-3755



PERFECT SNOWBALLS

Prep Time: 15 minutes

Cook Time: 5 minutes

Total Time: 2 hours

Yield: 48

Ingredients

- 3 cups sugar
- 3/4 cup melted butter
- 1 1/4 cups milk
- 3 cups large rolled oats
- 1 cup unsweetened fine coconut
- 12 tbsp cocoa
- 1 1/2 cups extra coconut

extra coconut to roll the balls

Instructions

1. In a large saucepan, combine the sugar, butter and milk.

2. Boil together gently over medium heat for 5 minutes or until mixture reaches about 230 degrees F on a candy thermometer.

3. Mix together the oats, 1 cup coconut and cocoa.

4. Add the boiled mixture to the dry ingredients until well combined and chill well. until mixture is able to be shaped into 1 1/2 inch balls.

5. Roll the balls in additional coconut.

6. Makes about 4 dozen. These should be stored in the fridge. These freeze very well

Notes

The 2 hour total time for preparation is an estimate and includes chilling time before the snowballs are rolled in the coconut.

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



CHOCOLATE-MINT THINS

Yield: about 60 cookies

Prep: 30 mins Chill: 1 hr Bake: 350°F 8 mins per batch

Ingredients

- 1 cup butter, softened
- 2/3 cup sugar
- 1 egg
- 2 teaspoons vanilla
- 2 1/2 cups all-purpose flour
- 2 tablespoons unsweetened cocoa powder or 1 ounce semi-sweet chocolate, melted and cooled
- 1 teaspoon mint extract
- Green food coloring
- 2 ounces dark chocolate, coarsely chopped (optional)

Directions

1. In a large bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar. Beat until combined, scraping bowl occasionally. Beat in egg and vanilla until combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour. Divide dough in half.

2. Add cocoa powder to one dough portion; stir until combined. Add mint extract and a few drops of green food coloring to the remaining dough portion; stir until combined. Divide each portion in half (two chocolate dough portions and two mint dough portions).

3. Shape each dough portion into a 9-inch rope. Loosely twist one chocolate dough rope and one mint dough rope together. Gently roll together to shape into a 9-inch roll; repeat (you will have two 9-inch rolls). Wrap each roll in plastic wrap or waxed paper. Chill about 1 hour or until dough is firm enough to slice.

4. Preheat oven to 350 degrees F. Cut rolls into 1/4-inch slices. Place slices 2 inches apart on ungreased cookie sheets.

5. Bake for 8 to 10 minutes or until edges are firm. Transfer to a wire rack; cool completely. If desired, in a small heavy saucepan heat and stir dark chocolate over low heat until melted and smooth. Drizzle melted choco-

late over cookies. Let stand until chocolate is set.

Storage: Layer cookies between sheets of waxed paper in an airtight container; cover. Store in the refrigerator for up to 3 days or freeze for up to 3 months.

Nutrition Facts: Calories 60, Protein (gm) 1, Carbohydrate (gm) 6, Fat, total (gm) 3, Cholesterol (mg) 12, Saturated fat (gm) 2, Monosaturated fat (gm) 1, Sugar, total (gm) 2, Vitamin A (IU) 97, Thiamin (mg) 0, Riboflavin (mg) 0, Niacin (mg) 0,

Folate (µg) 12, Sodium (mg) 23, Potassium (mg) 10, Iron (DV %) 0, Percent Daily Values are based on a 2,000 calorie diet



Season's Greetings

...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

Gord Morrison
PRESIDENT



HOPE EVERYTHING RUNS SMOOTHLY
FOR YOU THIS HOLIDAY SEASON. WE'RE
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MERRY CHRISTMAS FROM
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PEANUT BUTTER BLOSSOMS

Makes: 54 servings

Yield: 54 cookies

Prep: 25 mins Bake: 350°F 10
mins per batch

Ingredients

- 1/2 cup shortening
- 1/2 cup peanut butter
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1 teaspoon baking powder
- 1/8 teaspoon baking soda
- 1 egg
- 2 tablespoons milk
- 1 teaspoon vanilla
- 1 3/4 cups all-purpose flour
- 1/4 cup granulated sugar
- Chocolate kisses or stars

Directions

1. Preheat oven to 350 degrees F. In a large mixing bowl beat shortening and peanut butter with an electric mixer on medium to high speed for 30 seconds. Add the 1/2 cup granulated sug-

ar, brown sugar, baking powder, and baking soda. Beat until combined, scraping sides of bowl occasionally. Beat in egg, milk, and vanilla until combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour.

2. Shape dough into 1-inch balls. Roll balls in the 1/4 cup granulated sugar. Place 2 inches apart on an ungreased cookie sheet. Bake for 10 to 12 minutes or until edges are firm and bottoms are lightly browned. Immediately press a chocolate kiss into each cookies center. Transfer to a wire rack and let cool. Makes 54 cookies.

Storage : Place in layers separated by waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.



Nutrition Facts: Servings Per Recipe 54, Calories 94, Protein (gm) 2, Carbohydrate (gm) 11, Fat, total (gm) 5, Cholesterol (mg) 5, Saturated fat (gm) 2, Monosaturated fat (gm) 2, Polyunsaturated fat (gm) 1, Sugar, total (gm) 7, Thiamin (mg) 0, Riboflavin (mg) 0, Niacin (mg) 1, Pyridoxine (Vit. B6) (mg) 0, Folate (µg) 4, Sodium (mg) 28, Potassium (mg) 48, Calcium (DV %) 20, Iron (DV %) 0, Other Carb () 1, Fat () 1, Percent Daily Values are based on a 2,000 calorie diet

It's A Wonderful Life...
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Merry
Christmas

from Barbara & Staff at

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WARM UP TO A SEASONAL SALAD

(NC) With the dropping temperatures, we often crave the comfort of a hearty dish at the end of the day. But don't forget the freshness of a seasonal salad just because winter is here. Warm salads with seasonal fruits and vegetables are especially wonderful in the winter months, adding a dose of sunshine and nutrients.

Professional chef Matt Basile has developed a delicious and aromatic salad featuring roasted apples and fennel. He recommends substituting raw produce with roasted fruits and veggies to create warm and seasonal dishes. This dish can be made in a matter of minutes all the while keeping important nutrients inside. While best prepared in the Panasonic Steam Convection Oven, this recipe can be created with a standard oven as well.

Roasted Apple and Fennel Salad

Prep time: 10 minutes

Cook time: 25 minutes

Ingredients:

- 1 fennel, cut into 8 large pieces (remove stalks but keep the tips)
- 2 Macintosh or honey crisp apples, cut into 8 pieces each

- 1 red onion, cut into 8 pieces
- 4 small yellow tomatoes, cut in half

- 4 small red tomatoes, cut in half
- 4 tbsp (60 mL) canola oil
- 1 tsp (5 mL) salt
- 1 tsp (5 mL) black pepper
- 1 tsp (5 mL) dried oregano
- 1 tsp (5 mL) brown sugar
- 1 tsp (5 mL) cinnamon
- 5 sprigs fresh thyme

Directions:

1. Place fennel, onion, tomato, and apple pieces in a large bowl. Add canola oil and all the dry spices. Toss in the bowl.

2. Place on convection oven grill pan. Preheat the unit to 200°C (400°F) on the convection setting and cook for 15 minutes. When the 15 minutes are up, set oven to Grill 1 and roast for another 10 minutes. Serve.

Find more great recipes for creating healthy dishes online at panasonic.com/ca/steam and join the conversation online by following #GetHealthy-Fast.

www.newscanada.com

AT THE HOLIDAYS

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TRILEVEL BROWNIES

Yield: 32 brownies

Prep: 15 mins Bake: 35 mins

Ingredients

- 1/2 cup all-purpose flour
- 1 cup quick-cooking rolled oats
- 1/2 cup packed brown sugar
- 1/4 teaspoon baking soda
- 1/2 cup butter, melted
- 1 egg
- 3/4 cup granulated sugar
- 2/3 cup all-purpose flour
- 1/4 cup milk
- 1/4 cup butter, melted
- 1 ounce unsweetened chocolate

late, melted and cooled

- 1 teaspoon vanilla
- 1/4 teaspoon baking powder
- 1/2 cup chopped walnuts
- 1 ounce unsweetened chocolate
- 2 tablespoons butter
- 1 1/2 cups sifted powdered sugar
- 1/2 teaspoon vanilla
- Walnut halves (optional)

Directions

1. For bottom layer, stir together oats, the 1/2 cup flour, the brown sugar, and baking soda. Stir in the 1/2 cup melted butter. Pat mixture into the bottom of an ungreased 11x7x1-1/2-inch baking pan. Bake in a 350 degree F. oven for 10 minutes.

2. Meanwhile, for middle layer, stir together egg, granulated sugar, the 2/3 cup flour, the milk, the 1/4 cup melted butter, 1 ounce melted chocolate, the 1 teaspoon vanilla, and the baking powder until smooth. Fold in chopped walnuts. Spread batter over baked layer in pan. Bake about 25 minutes more or until a wooden toothpick inserted in center comes out clean. Set on a wire rack while preparing top layer.

3. For top layer, in a medium saucepan heat and stir 1 ounce chocolate and the 2 tablespoons butter until melted. Stir in the powdered sugar and the 1/2 teaspoon vanilla. Stir in enough hot water (1 to 2 tablespoons) to make a mixture that is almost pourable. Spread over brownies. If desired, garnish with walnut halves. Cool completely on wire rack. Cut into bars. Makes 32 brownies.

Nutrition Facts: Calories 141, Protein (gm) 2, Carbohydrate (gm) 18, Fat, total (gm) 7, Cholesterol (mg) 19, Saturated fat (gm) 4, Dietary Fiber, total (gm) 1, Sodium (mg) 76, Percent Daily Values are based on a 2,000 calorie diet



Happy
Holidays



Northern Gateway
Public Schools

CHRISTMAS CRUNCH

Ingredients

- 1/2 cup popping popcorn kernels, or 2 bags tender white popcorn
- 1 (12 oz) bag Vanilla Candy Melts (such as Wilton Candy Melts)
- 1 1/3 cups broken pretzel pieces
- 1 (12 oz) bag green and red Milk Chocolate or Mint M&Ms
- Red, green and white Sprinkles (I used Jingle Mix Nonpareils)

Directions

- Pop popcorn in a popcorn popper into a large bowl (or alternately in the microwave if using microwave bags of popcorn) according to manufactures directions. Remove any unpopped popcorn kernels. Toss in broken pretzel pieces and M&Ms.
- Melt Vanilla Candy Melts in a microwave safe bowl on 50% power in 30 second intervals,

stirring after each interval until melted and smooth. Drizzle half of melted chips over popcorn mixture, then stir, tossing gently a few times with a rubber spatula. Then drizzle remaining half of melted chips over popcorn, and gently stir mixture until evenly coated (don't over stir though or your sprinkles wont stick if the white chips begin to set and harden). Pour mixture into a single layer onto wax paper. Sprinkle entire mixture evenly with sprinkles (as many as you'd like) before vanilla chips set. Allow to cool and harden, then gently break into pieces and store in an airtight container.

- Note: I was able to fill 8 - 9 1/2"x 4" party treat bags about 2/3 full with this recipe, just to let you know so you have an idea for gift giving.

- *These can be found in the cake decorating section of some supermarkets, at craft stores or at specialty kitchen kneads stores.




All the best!

With warm wishes and gratitude for your continued patronage.

Merry Christmas
from Brad at
B. W. Eavestroughing
780-699-1880

Bring On The JOY!



Wishing you an abundance of joy, laughter and good times during this special time of year.

We know you've brought us a load of happiness and we thank you from the bottom of our hearts.

JOE'S AUTO REPAIR

Evansburg
727-3642

... And To All A Good Season

We're sowing our best wishes with the hope that they grow into joy and prosperity for the folks that we know!

Merry Christmas from Kevin & Rose Bourke's Farm Equipment



339-3939
Tomahawk, AB

HOLIDAY CREPE CAKE

Serves 8 to 10

Prep Time 20 minutes

Cooking Time 30 minutes



Ingredients:

For the crepe batter

3/4 cup all-purpose flour
1/4 cup whole-wheat flour
1/2 teaspoon salt
1/4 cup sugar
3/4 cup milk
3/4 cup water
1/4 cup melted butter
5 small eggs
2 tablespoons rum
2 tablespoons oil

For the crepe filling

2 packages vanilla pudding

mix, prepared according to package directions

(for a thicker pudding, use less water)

1 cup whipped cream

For the topping

2 cups (about 300 grams) fresh or frozen mixed berries

1 1/4 cups sugar
confectioners' sugar for dusting

Procedure:

1. Make the crepes: In a large bowl, combine dry ingredients together. In another bowl, mix together wet ingredients except for the oil. Pour wet ingredients into dry ingredients and whisk until well blended. Strain to remove lumps. Set aside in the chiller for at least 30 minutes or up to 2 days.

2. Heat a 9-inch nonstick pan and add about 1/2 teaspoon oil. Pour 1/3 cup of the batter into the center and swirl to spread evenly. Cook for 30 seconds or until light brown spots appear. Flip and cook for another 10 sec-

onds. Transfer to a tray to cool. Repeat with remaining batter to make a total of 24 crepes. Set aside.

3. Make crepe filling: In a bowl, place prepared pudding mix. Gently fold in whipped cream.

4. Make berry topping: Place berries and sugar in a saucepan. Boil until syrupy. Let cool and set aside.

5. To assemble, spread a dollop of filling on a piece of crepe. Repeat with remaining crepes (except for the top layer) and stack to form a cake. Right before serving, spread berry topping on the center of the cake and dust with confectioners' sugar.

Make-ahead tip Cook the crepes and berry topping in advance. Stack crepes with sheets of parchment paper between each layer, then place the entire stack in a resealable plastic bag. Refrigerate for two days or freeze for up to one month. Keep berry topping in the refrigerator for up to five days.

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Fax: (780) 514-3782
beph@telus.net

**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 the Gordon & Wendy at
TRI LAKE SEPTIC SERVICES LTD.
Evansburg, AB 1-877-727-3939

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

Merry Christmas
From The Staff At
U.F.A.
- Wildwood

Wildwood, AB (780) 325-3866



COCONUT CANDY BARS

Makes: 36 servings
Prep: 30 mins Bake: 350°F 22 mins

Ingredients

- 2 cups graham cracker crumbs
- 1 1/2 cups whole almonds, toasted*
- 1/3 cup packed brown sugar
- 2/3 cup butter, melted
- 1 14 ounce package flaked coconut
- 1 14 ounce can (1 1/4 cups)

sweetened condensed milk
• 18 ounces dark chocolate pieces, melted**

Directions

1. Preheat oven to 350F. Place graham cracker crumbs, 1/2 cup of the almonds, and the brown sugar in a food processor. Cover and process until almonds are finely chopped. Add butter; cover and pulse with four or five on-off turns or until mixture is well combined. Press crumb mixture

onto bottom of an ungreased 13x9x2-inch baking pan. Bake in preheated oven for 12 minutes.

2. Combine coconut and sweetened condensed milk in a medium bowl. Spread mixture evenly over crust. Sprinkle remaining 1 cup almonds evenly over coconut layer. Bake for 10 minutes.

3. Spread melted chocolate evenly over top of baked mixture. Cool completely in pan on a wire rack. (If desired, chill in the refrigerator until the chocolate is set.) Cut into bars. Makes

36 bars.

Note*: To toast nuts, spread them in a single layer in a shallow baking pan. Bake in a preheated 350F oven for 5 to 10 minutes or until nuts are slightly golden brown, stirring once or twice.

Note **: To melt dark chocolate pieces, place chocolate pieces in a medium microwave-safe bowl. Microwave on 50 percent power (medium) about 3 minutes or until chocolate is melted and smooth, stirring once or twice.

Storage: Place bars in a single layer in an airtight container; cover. Refrigerate for up to 1 week or freeze for up to 3 months. Let stand for 30 minutes before serving.



Wishing You All

THE BEST

Here's hoping your holiday is the complete package, filled with fun and excitement, faith and friendship, love and family, health and happiness... and everything else on your wish list!

We're grateful for all of the fond memories you've given us this past year, and we look forward to seeing you again in 2016.
Thanks for the gifts of your friendship and support!

**Merry Christmas from Rosemary,
Joe, Wendy, Todd, Ryan & Josh**

**NORM BLAKEMAN
DRILLING**

924-3024

Heartfelt Wishes for a Merry Christmas

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

Thanks for your kind support!

From the Management & Staff of
Jack's Auto Body & Towing / Mechanical

Conveniently located between Onoway and Alberta Beach
967-5850 – Towing 906-5686

COCOA-COFFEE CRINKLES

Yield: about 42 cookies

Prep: 35 mins

Chill: 1 hr

Bake: 350°F 8 mins per batch

Ingredients

- 1/2 cup butter, softened
- 1 cup packed brown sugar
- 2/3 cup unsweetened cocoa powder
- 1 tablespoon instant coffee crystals
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 2 egg whites
- 1 1/2 cups all-purpose flour
- 1/3 cup granulated sugar
- 2 tablespoons unsweetened cocoa powder

Directions

1. In a large bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add brown sugar, the 2/3 cup cocoa powder, the coffee crystals, baking soda, and cinnamon. Beat until combined, scraping sides of bowl occasionally. Beat in egg whites. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour. Divide dough in half. Cover and chill about 1 hour or until dough is easy to handle.

2. Preheat oven to 350 degrees F. In a small bowl combine granulated sugar and the 2 tablespoons cocoa powder; set aside. Shape dough into 1-inch balls. Shape each ball into a 1 1/2-inch log; roll logs in sugar, reserving remaining mixture. Place logs 2 inches apart onto cookie sheets.

3. Bake for 8 to 10 minutes or until edges are firm. Transfer cookies to wire racks; cool. Sprinkle cookies with the remaining sugar mixture.

Storage: Layer cookies between sheets of waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.

Nutrition Facts: Calories 67, Protein (gm) 1, Carbohydrate (gm) 11, Fat, total (gm) 2, Cholesterol (mg) 6, Saturated fat (gm) 2, Monosaturated fat (gm) 1, Dietary Fiber, total (gm) 1, Sugar, total (gm) 7, Vitamin A (IU) 49, Thiamin (mg) 0, Riboflavin (mg) 0, Niacin (mg) 0, Folate (µg) 8, Sodium (mg) 54, Potassium (mg) 61, Calcium (DV %) 10, Iron (DV %) 1, Percent Daily Values are based on a 2,000 calorie diet



Merry Christmas



Wishing you
all the best for the
holiday season!

From the NGPS
Transportation
Department





PEPPERMINT CREAM BITES

Yield: 30 rounds
 Prep: 20 mins Bake: 350°F 8
 mins Freeze: 45 mins Cool: 15
 mins

Ingredients

- 1 1/2 cups crushed chocolate sandwich cookies with white filling (15 cookies)
- 3 tablespoons butter, melted
- 2 cups powdered sugar
- 2 tablespoons butter, softened
- 2 tablespoons milk
- 1 teaspoon peppermint ex-

tract

- 6 ounces bittersweet chocolate, chopped
- 2 teaspoons shortening

Directions

1. Preheat oven to 350 degrees F. Line an 8x8x2-inch baking pan with foil, extending foil over edges of pan; set aside.

2. In a medium bowl combine crushed cookies and melted butter. Press mixture into the bottom of prepared pan. Bake for 8 minutes. Cool slightly in pan on a wire rack.

3. Meanwhile, in a food processor combine powdered sugar and softened butter. Cover and process until butter is evenly distributed. With processor running, add milk and peppermint extract through feed tube until a paste forms. Spread peppermint mixture evenly over prepared crust. Freeze for 45 minutes.

4. In a medium microwave-safe bowl combine chopped chocolate and shortening. Microwave on 100 percent power (high) about 1 minute or until chocolate is melted, stirring once. Let chocolate cool for 15 minutes. Pour chocolate over peppermint layer, spreading evenly. Using the edges of the foil, lift uncut bars out of pan. Use a 1-1/2-inch round cookie cutter to cut into rounds* or use a sharp knife to cut into squares. Store in the freezer until serving time.

Tip *: To help push the cookie cutter through the mixture, press the top of the cookie cutter with the bottom of a measuring cup.

Storage: Place peppermint bites in a single layer in an airtight container; cover. Store in the refrigerator for up to 2 weeks or freeze for up to 3 months.

Nutrition Facts: Calories 107, Protein (gm) 1, Carbohydrate (gm) 15, Fat, total (gm) 6, Cholesterol (mg) 5, Saturated fat (gm) 3, Monosaturated fat (gm) 1, Dietary Fiber, total (gm) 1, Sugar, total (gm) 12, Vitamin A (IU) 49, Sodium (mg) 44, Potassium (mg) 32, Calcium (DV %) 10, Iron (DV %) 1, Percent Daily Values are based on a 2,000 calorie diet

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WHITE CHOCOLATE PEPPERMINT FUDGE

TOTAL TIME: Prep: 10 min.
Cook: 10 min. + chilling
MAKES: 81 servings

Ingredients

- 1-1/2 teaspoons plus 1/4 cup butter, softened, divided
- 2 cups sugar
- 1/2 cup sour cream
- 12 squares (1 ounce each) white baking chocolate, chopped
- 1 jar (7 ounces) marshmallow cream
- 1/2 cup crushed peppermint candy
- 1/2 teaspoon peppermint extract

Directions

1. Line a 9-in. square pan with foil. Grease the foil with 1-1/2 teaspoons butter; set aside.
2. In a large heavy saucepan, combine the sugar, sour cream and remaining butter. Cook and stir over medium heat until sugar is dissolved. Bring to a rapid

boil; cook and stir until a candy thermometer reads 234° (soft-ball stage), about 5 minutes.

3. Remove from the heat; stir in white chocolate and marshmallow creme until melted. Fold in peppermint candy and extract. Pour into prepared pan. Chill until firm.

4. Using foil, lift fudge out

of pan. Gently peel off foil; cut fudge into 1-in. squares. Store in the refrigerator. Yield: 2 pounds.

Editor's Note: We recommend that you test your candy thermometer before each use by bringing water to a boil; the thermometer should read 212°. Adjust your recipe temperature up or down based on your test.




**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
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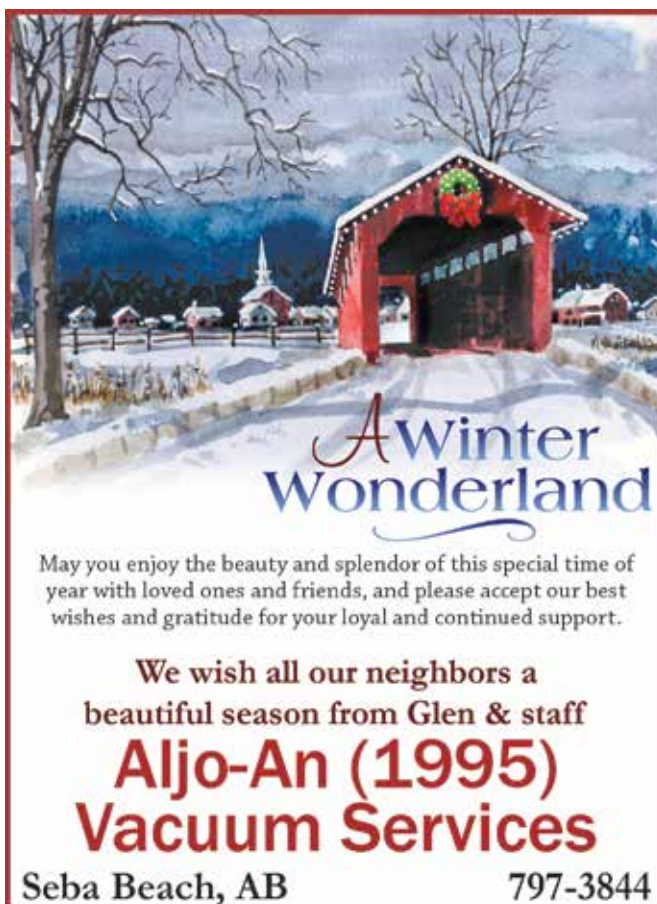


Merry Christmas

**A Note of Thanks
at the Holidays**

We're more thankful than words can express, As we send you glad tidings for a merry Christmas; For your goodwill and friendship, too... We're deeply indebted to each one of you!

from Todd & Jackie Veldhouse & Staff at
Wild Ventures Contracting
Wildwood, AB (780) 728-5702



A Winter Wonderland

May you enjoy the beauty and splendor of this special time of year with loved ones and friends, and please accept our best wishes and gratitude for your loyal and continued support.

We wish all our neighbors a beautiful season from Glen & staff
**Aljo-An (1995)
Vacuum Services**
Seba Beach, AB 797-3844



(NC) During the holidays, it is easy to veer from a heart healthy diet and lifestyle. This can be made even more challenging when it comes to desserts. After all, who can say no to delicious baked goods from friends and family?

When it comes to baking your own treats at home, incorporating a soft,

non-hydrogenated margarine can help make cookies soft and chewy. Becel Buttery Taste margarine is made with a blend of oils, including canola and sunflower oils, and contains 80 per cent less saturated fat than butter. It also has no artificial colours, flavours, or preservatives.

This holiday season, try this simple and delicious cookie recipe as your first step towards better-for-you baking:

TRY BETTER-FOR-YOU BAKING THIS HOLIDAY SEASON

Anything Goes Cookie Dough Cranberry Chocolate Oatmeal Granola Cookie

Prep time: 10 minutes
Cook time: 25 minutes
Makes: 84 cookies

Ingredients:

- 2 1/4 cups (550 mL) all-purpose flour
- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) Becel Buttery Taste margarine
- 1 cup (250 mL) firmly packed light brown sugar
- 1/4 cup (60 mL) granulated sugar
- 2 large eggs
- 1 tsp. (5 mL) vanilla extract
- 1 cup (250 mL) rolled oats
- 1 cup (250 mL) dried cranberries
- 1/2 cup (125 mL) flax seeds
- 1/2 cup (125 mL) raw sunflower seeds
- 1 tbsp (15 mL) ground cinnamon
- 1/2 cup (125 mL) mini semi-

sweet chocolate chips

Directions:

1. Preheat oven to 375°F (190°C). Combine flour, baking soda, and salt in medium bowl; set aside.

2. Beat margarine with sugars in large bowl. Mix eggs and vanilla until blended.

3. Gradually add in flour mixture; beat just until blended. Add oats, cranberries, flax seeds, sunflower seeds, cinnamon, and mini chips.

4. Drop mixture by the tablespoon on ungreased baking sheets, 2 inches (5 cm) apart. Slightly press each cookie down before baking. Bake 5 to 7 minutes or until edges are golden.

5. Cool 2 minutes on wire rack; remove cookies from sheets and cool completely.

Nutrition information and more recipe ideas can be found at Becel.ca.

www.newscanada.com

ALL THE BEST

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

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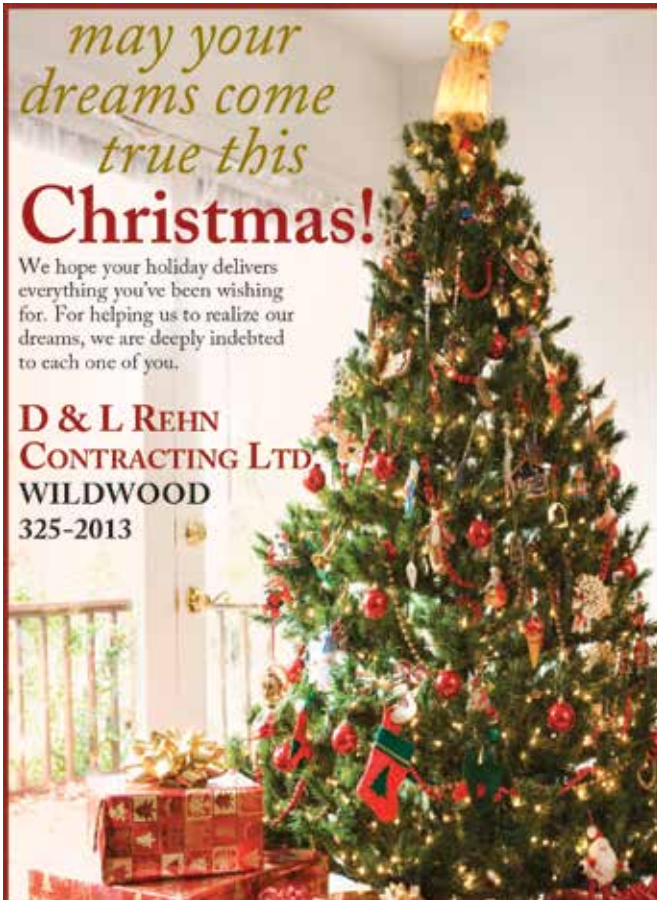
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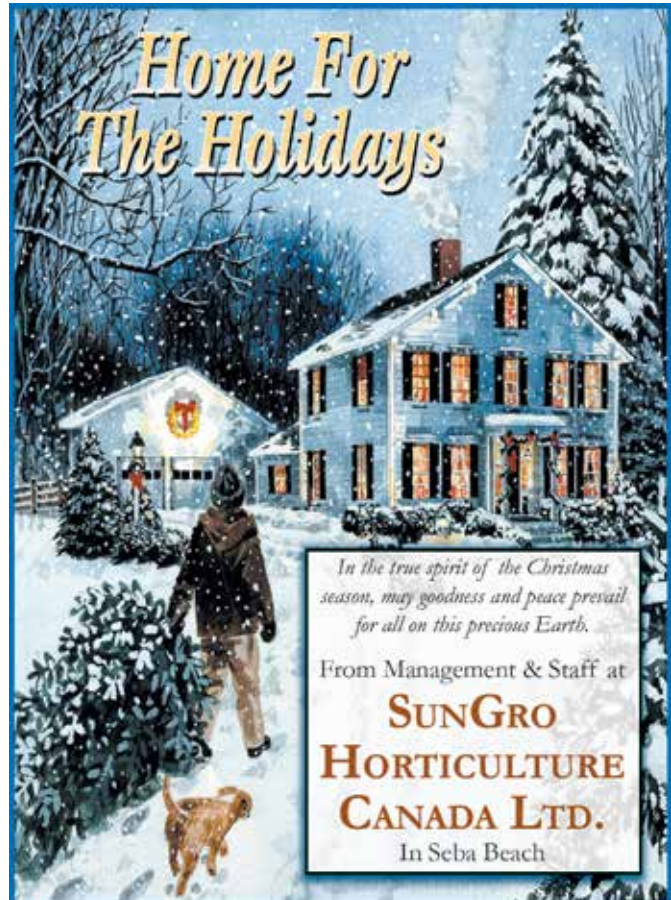
may your dreams come true this Christmas!

We hope your holiday delivers everything you've been wishing for. For helping us to realize our dreams, we are deeply indebted to each one of you.

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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

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In Seba Beach

NO HOLIDAY CELEBRATION IS COMPLETE UNTIL EGGNOG HAS BEEN SERVED

The holiday season is rife with tradition, from Christmas trees to lighting displays to visits with Santa Claus at the local mall. Families reunite come the holiday season to exchange gifts, enjoy meals together and do a little catching up along the way.

But the holiday season also is synonymous with parties. Whether it's to enjoy an office holiday party, a gathering with family and friends or a more intimate gathering at home, such celebrations are a big part of the holiday season and a main reason why this is such a festive and beloved time of year.

As this is a season of celebrating, it's good to remember that no holiday party is truly complete until eggnog has been served. Enjoyed almost exclusively during the holiday season, eggnog is as much a staple of holiday celebrations as stockings hung by the chimney with care. This year, impress your holiday guests with the following recipe for "Excellent Eggnog"

from A.J. Rathbun's "Good Spirits" (Harvard Common Press).

Excellent Eggnog

Serves 8

Ingredients

- 8 large eggs, preferably organic
- 2 1/4 cups superfine sugar
- 8 ounces brandy
- 8 ounces rum
- 4 ounces bourbon
- 1 quart milk
- Freshly grated nutmeg for garnish

Directions

1. Separate the egg yolks from the egg whites, setting the whites aside for a moment.
2. In a large mixing bowl, beat the yolks with a hand mixer until completely combined. Add the sugar and beat until it reaches a creamy consistency.
3. Add the brandy, rum and bourbon, and then the milk, beating well.
4. In a medium-size mixing bowl, beat the egg whites with a hand

mixer until soft peaks form (be sure before beating the whites that you have cleaned and thoroughly dried the beaters).

5. Fold the egg whites into the yolk-sugar-alcohol mixture. Refrigerate the mix until well chilled (at least 3 hours).

6. Stir to recombine as needed. Serve the eggnog in mugs, topping each serving with some nutmeg.





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Wishing You Glorious Season



May you and your loved ones be blessed with all the rapture and fellowship this special season holds. It's time for us to sing the praises of our good friends and neighbors. Thank you for all you have done to make our year a resounding success.

Merry Christmas from Paul & Elizabeth & Family

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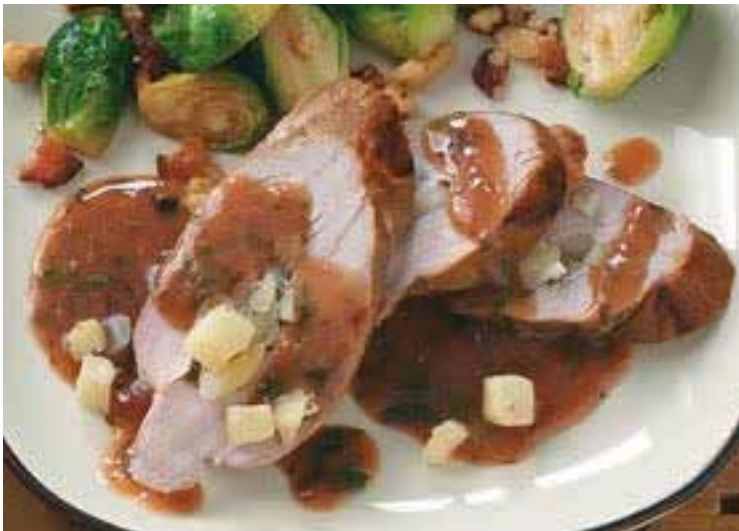
Displaying Our Best At The Holidays



MERRY CHRISTMAS
From the Staff at

**EGT Sand
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APPLE-STUFFED PORK TENDERLOINS

Prep: 25 min. Bake:
25 min. + standing
Yield: 8 Servings

Ingredients

- 1 medium apple, peeled and chopped
- 1 small onion, chopped
- 1 tablespoon olive oil
- 1 garlic clove, minced

- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 pork tenderloins (1 pound each)

SAUCE:

- 1 cup unsweetened apple juice
- 1 cup pomegranate juice
- 1 tablespoon Dijon mustard
- 2 tablespoons cornstarch
- 2 tablespoons cold water
- 1 tablespoon minced fresh parsley

Directions

• In a small skillet, saute apple and onion in oil until tender. Add the garlic, salt and pepper; cook 1 minute longer. Remove from the heat.

• Make a lengthwise slit down the center of each tenderloin to within 1/2 in. of bottom. Open tenderloins so they lie flat; cover with plastic wrap. Flatten to 3/4-in. thickness.

• Remove plastic; spread apple mixture over meat. Close tenderloins; tie with kitchen string and secure ends with toothpicks. Place in an ungreased 13-in. x 9-in. baking dish. Bake, uncovered, at 425° for 15 minutes.

• Meanwhile, in a small saucepan, combine the juices and mustard. Bring to a boil; cook for 5 minutes, stirring occasionally. Combine cornstarch and water until smooth; gradually stir into juice mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in parsley.

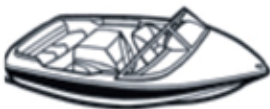
• Pour 3/4 cup sauce over tenderloins. Bake 10-15 minutes longer or until a meat thermometer reads 160°. Let stand for 10 minutes before slicing. Serve with remaining sauce.

Yield: 8 servings.

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Seasons Greeting
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at
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ALMOND CHICKEN & STRAWBERRY- BALSAMIC SAUCE

Prep: 20 min.

Cook: 20 min.

Yield: 4 Servings

Ingredients

- 1/2 cup panko (Japanese) bread crumbs
- 1/3 cup unblanched almonds, coarsely ground
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 4 boneless skinless chicken breast halves (4 ounces each)
- Butter-flavored cooking spray
- 3 teaspoons canola oil, divided
- 1/4 cup chopped shallots
- 1/3 cup reduced-sodium chicken broth
- 1/3 cup strawberry preserves
- 3 tablespoons balsamic vinegar
- 1 tablespoon minced fresh rosemary or 1 teaspoon dried rosemary, crushed
- 1 package (9 ounces) fresh baby spinach

Directions

• In a large resealable plastic bag, combine the bread crumbs, almonds, salt and pepper. Add chicken, one piece at a time, and shake to coat.

• In a large nonstick skillet coated with butter-flavored spray, cook chicken in 2 teaspoons oil over medium heat for 4-5 minutes on each side or until juices run clear. Remove and keep warm.

• In the same pan, cook shallots in remaining oil until tender. Stir in the broth, preserves, vinegar and rosemary. Bring to a boil. Re-

duce heat; simmer for 5-6 minutes or until thickened.

• Meanwhile, in a large saucepan, bring 1/2 in. of water to a boil. Add spinach; cover and boil for 3-5 minutes or until wilted. Drain; serve with chicken and sauce. Yield: 4 servings.





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EGGNOG KRINGLA

Yield: 40 kringle
 Prep: 45 mins Chill: 1 hr Bake:
 425°F 5 mins per batch

Ingredients

- 1/2 cup butter, softened
- 3/4 cup sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon freshly grated nutmeg or 1/2 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 1/4 teaspoon ground cardamom (optional)
- 1 egg
- 1/2 teaspoon vanilla

- 1/2 teaspoon rum extract
- 3 cups all-purpose flour
- 3/4 cup dairy eggnog
- 1 recipe Eggnog Icing
- Freshly grated nutmeg or ground nutmeg

Directions

1. In a large bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Beat in the sugar, scraping sides of bowl occasionally. Beat in baking powder, baking soda, the 1 teaspoon fresh nutmeg, salt, and, if desired, cardamom until combined. Beat in egg, vanilla, and rum extract until combined. Alternately add flour and eggnog, beating after each addition until combined. Divide dough in half. Wrap and chill for 1 to 2 hours or until dough is easy to handle.

2. Preheat oven to 425 degrees F. On a well-floured surface, roll half of the dough at a time into a 10x5-inch rectangle. Using a sharp knife, cut each rectangle crosswise into twenty 5x1/2-inch strips. Roll each strip into a 10-inch rope. On an ungreased cookie sheet, shape rope into a loop, crossing rope over itself about 1 1/2 inches from ends. Twist rope at crossing point. Lift ends over loop and the ungreased cookie sheet.

3. Bake in the preheated oven about 5 minutes or until tops are very light brown. Transfer to a wire rack; cool completely. Drizzle cookies with Eggnog Icing. If desired, sprinkle with additional nutmeg.

Storage: Layer cookies between sheets of waxed paper in an airtight container; cover. Store in the refrigerator for up to 3 days or freeze up to 3 months.

Nutrition Facts: Calories 104, Protein (gm) 1, Carbohydrate (gm) 18, Fat, total (gm) 3, Cholesterol (mg) 15, Saturated fat (gm) 2, Monosaturated fat (gm) 1, Sugar, total (gm) 10, Vitamin A (IU) 97, Thiamin (mg) 0, Riboflavin (mg) 0, Niacin (mg) 1, Folate (µg) 16, Cobalamin (Vit. B12) (µg) 0, Sodium (mg) 77, Potassium (mg) 23, Calcium (DV %) 20, Iron (DV %) 1, Percent Daily Values are based on a 2,000 calorie diet

Wishing You a Season of
Wonder

May every moment of your holiday be magical and bright. We hope the season finds you surrounded by loved ones, laughter and all the makings of new memories you will cherish for a lifetime.

We owe our success to the faith and support of our good friends and customers here in the community, and we are grateful to share another year with all of you.
Thank you, neighbors.

Merry Christmas!

from Gary & Keena

**Buckskin
 Construction Ltd.**

**Tomahawk
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231-6981



CINNAMON-LOG SLICES

Ingredients

- 3 sticks unsalted butter, softened
- 1 cup granulated sugar
- 3/4 cup packed light-brown sugar
- 2 large eggs plus 1 large egg white
- 1 teaspoon coarse salt
- 2 teaspoons ground cinnamon
- 2/3 cup whole milk
- 2 teaspoons pure vanilla extract
- 5 cups all-purpose flour, plus more for work surface
- 3 tablespoons unsweetened cocoa powder
- 1/3 cup turbinado sugar

Directions

Step 1

Beat together butter and granulated and brown sugars with an electric mixer on medium-low speed until creamy, about 3 minutes. Beat in whole eggs 1 at a time, then salt and 1 teaspoon cinnamon, until combined. Beat in milk and vanilla. Add flour a little at a time, beating until incorporated. Divide dough into 4 balls. Roll 1 ball into a 12-inch log; wrap in parchment and refrigerate, along with remaining 3 balls of dough, until firm, about 1 hour.

Step 2

Combine cocoa powder and remaining 1 teaspoon cinnamon and sprinkle over work surface. Roll out 1 ball of dough into a 6-by-12-inch rectangle in cocoa mixture. Flip rectangle over onto lightly floured work surface so that 1 long side is facing you; brush off excess cocoa mixture. Place log of dough, also with a long side facing you, in center of rectangle and wrap rectangle around log to enclose completely. Firmly squeeze and massage wrapped log of dough to adhere rectangle to log. Repeat process with second ball of dough, rolling it out into an 8-by-13-inch rectangle, then with final ball, rolling it out into a 10-by-14-inch rectangle. Refrigerate log until firm, about 1 hour, 15 minutes. Log can be stored in refrigerator up to 1 day.

Step 3

Preheat oven to 350 degrees. Lightly beat egg white. Brush outside of log with egg white and roll in turbinado sugar, patting to adhere. Refrigerate until sugar is set, about 10 minutes. Slice log into 1/4-inch-thick rounds and transfer to parchment-lined baking sheets. Bake until slices are golden around edges (rings may separate slightly), 18 to 20 minutes. Let cool completely. Slices can be made 3 days ahead and stored at room temperature.




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Season's Greetings from John & Tina at
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HOST THE HOLIDAYS WITH HOMEMADE FRUITCAKE

Holiday hosting is a big responsibility. Hosts must make their guests feel welcome and comfortable, which often involves finding space for out-of-towners to lay their heads and cleaning the home to ensure no one is put off by the dust and dirt that can accumulate over time.

Hosting also involves feeding guests, and many hosts aim to provide the usual holiday treasure trove of baked goods for

their friends and family. Baking can satisfy holiday sweet tooths, and the smell of baked goods can create that welcoming feeling hosts aim for. Some foods are synonymous with certain times of year, and fruitcake is one food that's enjoyed almost exclusively during the holiday season. Fruitcake is sometimes an object of ridicule, but homemade fruitcake, such as the following recipe from Jeanne Sauvage's

"Gluten-Free Baking For the Holidays" (Chronicle Books), is sure to please those guests devoted to this holiday staple.

Fruitcake

Serves 10 to 15

Ingredients

- Macerated Fruit
- 21/2 pounds raisins, pitted prunes, pitted dates, and
- dried figs, finely chopped

- 1/2 cup candied orange and/or lemon peel, finely chopped
- 1/3 cup candied or dried cherries, finely chopped
- 2/3 cup candied or preserved ginger, finely chopped
- Grated zest and juice of 1 large lemon
- Grated zest and juice of 1 large orange
- 1 tablespoon orange or tangerine marmalade
- 1 tablespoon apricot jam
- 1 cup applesauce
- 2 tablespoons brandy, sweet sherry or apple juice
- 1 cup unsalted butter, at room temperature, plus more for greasing
- 3 cups Jeanne's Gluten-Free All-Purpose Flour (see below)
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1 teaspoon freshly grated nutmeg
- 1 teaspoon ground allspice
- 1 tablespoon baking powder
- 1 cup packed dark brown sugar
- 1 teaspoon pure vanilla extract
- 4 extra-large eggs, at room temperature
- 2 tablespoons brandy, rum, whiskey, sweet sherry, or apple juice, or as needed

Directions

The day before you bake the cake, prepare the macerated fruit. Place the raisins, prunes, dates, and figs in a large bowl. Add the citrus peel, cherries, ginger, lemon zest and juice, and orange zest and juice. Add the marmalade, jam, applesauce, and brandy and stir to combine. Cover the bowl and let stand overnight at room temperature so that the fruits soak up the liquid and the flavors meld. The mixture can macerate in the refrigerator for up to 1 week.

Preheat the oven to 325 F. If the fruit has been in the refrigerator, bring it to room temperature. Grease the bottom and sides of a 91/2- or 10-inch springform pan



Host The Holidays With Homemade Fruitcake

with butter. Line the bottom with three layers of parchment paper and the sides with one layer of parchment. The batter will be very sticky.

In a medium bowl, mix together the flour, cinnamon, ginger, nutmeg, allspice, and baking powder.

In the bowl of a stand mixer fitted with the paddle attachment, beat the butter on medium-high speed until light and fluffy, about 3 minutes. Add the brown sugar and beat for 1 minute. Reduce the speed to low, add the vanilla, and beat until combined. Add the eggs, one at a time, beating after each addition. Then beat for 1 minute longer. Add the flour mixture and beat until just combined. Add the macerated fruit and, with a large wooden spoon, combine with the batter. This requires a bit of strength. Scrape the batter into the prepared pan.

Bake for 2 hours, then reduce the oven temperature to 300 F and bake until a toothpick inserted into the middle of the cake comes out clean, about 2 hours. If the cake browns too quickly, you might want to tent it with aluminum foil for the last 2 hours so it doesn't burn.

Remove the cake from the oven and, while it is still hot, pierce it all over with a skewer. Pour the brandy over the top. Place the pan on a wire rack and let the cake cool completely.

Remove the sides from the pan and peel the parchment paper from the sides and bottom of the cake. Wrap the cake in waxed paper and place it in an airtight container or wrap it in a few layers of plastic wrap. Leave the cake at room temperature for 3 to 5 days to allow the flavors to meld. If you used alcohol, you may store the cake in the refrigerator for up to 2 weeks.

Once the cake is sliced, store in an airtight container at room temperature for up to 1 week.

Jeanne's Gluten - Free All-Purpose Flour

Makes 4 1/2 cups

Ingredients

- 11/4 cups brown rice flour
- 11/4 cups white rice flour
- 1 cup sweet rice flour
- 1 cup tapioca flour
- Scant 2 teaspoons xanthan gum

Directions

In a large bowl, whisk together the brown and white rice flours, sweet rice flour, tapioca flour, and xanthan gum thoroughly. Transfer the mix to an airtight container. Store in a cool, dark place for up to 6 weeks or in the refrigerator for up to 4 months.



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

DOUGHNUTS TO DELIGHT HOLIDAY GUESTS

Holiday hosts often know which foods to prepare for holiday dinners with their families. But what about breakfast? Hosts who want to treat their overnight guests to some decadent delights can try their hand at the following recipe for "Cider-Apple Doughnuts" courtesy of Linda Collister's "Quick Breads" (Ryland, Peters & Small).

Cider-Apple Doughnuts

Makes 12

Ingredients

- 2 medium-tart eating apples
- 1 teaspoon ground cinnamon
- 3 1/3 cups unbleached all-purpose flour
- 1/4 teaspoon sea salt
- 1 tablespoon baking powder
- 1 cup sugar
- 3 tablespoons unsalted butter, chilled and cut into cubes
- 1 cup smooth mashed potatoes (1 large cooked potato or 2 small), at room temperature
- 2 extra-large eggs, beaten
- 1/2 to 3/4 cup milk (not fat-free)

To finish:

- Saltflower or canola oil for deep-frying
- 2 tablespoons sugar
- 1 teaspoon ground cinnamon

Directions

Peel, core and chop the apples into small pieces, about the size of your little fingernail. Sprinkle with the cinnamon and toss until thoroughly mixed. Set aside until needed.

Sift the flour, salt, baking powder, and sugar into a large bowl. Add the butter and rub it in with

the tips of your fingers until the mixture looks like fine crumbs. Work in the mashed potatoes, then stir in the apple mixture with a round-bladed knife. Add the eggs and enough milk to make a soft but not sticky scone-like dough.

Turn out the dough onto a lightly floured work surface and pat it out to about 3/4-inch thick. Cut into rounds with the doughnut cutter, or use the large pastry cutter and then stamp out the center rounds with the smaller cutter. Gather up the trimmings and pat them out to make more doughnuts.

Heat the oil in a deep-fat fryer or large deep saucepan to 350 F or until a cube of bread turns golden in 40 seconds. Fry the doughnuts in batches for 5 to 6 minutes, turning them frequently, until a good golden brown. Remove with a slotted spoon and drain on paper towels. Toss in the sugar mixed with the cinnamon and let cool before eating. Best eaten the same day. These doughnuts are not suitable for freezing.



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A TASTY TREAT FOR HOLIDAY GUESTS

Hosting family and friends is one of the joys of the holiday season. For many families, holiday gatherings are the one time of year when all family members get together to enjoy time as a family.

Holiday hosts not only have a lot on their plates, but they also want to ensure their guests end up with lots on their plates. Food plays a central role at holiday parties and dinners, and hosts who want to try their hand at creating a decadent treat their guests have likely never tasted before, can consider the following recipe for "Aint Luverta's Dr. Pepper Cake," courtesy of Patty Pinner's "Sweets: Soul Food Desserts & Memories" (Ten Speed Press).

Aint Luverta's Dr. Pepper Cake

Makes one 9- by 13-inch cake

Ingredients Cake

- 2 cups all-purpose flour, sifted
- 1 teaspoon baking soda
- 2 cups granulated sugar
- 1 cup (2 sticks) unsalted butter
- 11/2 cups miniature marshmallows
- 3 tablespoons unsweetened cocoa powder
- 1 cup Dr. Pepper
- 2 eggs
- 11/2 cups buttermilk
- 1 teaspoon vanilla extract

Dr. Pepper Frosting

- 1/2 cup (1 stick) unsalted butter, softened
- 6 tablespoons Dr. Pepper
- 3 tablespoons unsweetened cocoa powder
- 1 1-pound box confectioners' sugar, sifted
- 1 teaspoon vanilla extract
- 1 cup chopped pecans

Directions

Preheat the oven to 350 F.

Grease, but do not flour, a 9- by 13-inch pan. Set it aside.

To make the cake, in a large bowl, sift together the flour and baking soda. Gradually stir in

the sugar. Set aside.

In a saucepan, heat the butter, marshmallows, cocoa, and Dr. Pepper. Stir constantly until the butter and the marshmallows are melted. Do not allow the mixture to boil. Pour the marshmallow mixture over the flour mixture. Beat well. Set side. In another bowl, beat the eggs until they are light and fluffy. Stir in the buttermilk and vanilla extract. Mix well. Beat the egg mixture into the flour mixture until well blended and the batter is smooth. Pour the batter into

the prepared pan. Bake for 50 to 55 minutes, or until the center of cake springs back when lightly touched. Let the cake cool on a rack for 10 minutes.

To make the frosting, in a saucepan, combine the butter, Dr. Pepper and cocoa powder. Bring the mixture to a boil over low heat, stirring constantly. Remove the pan from the heat. Gradually stir in the confectioners' sugar until the mixture is smooth, then fold in the vanilla extract and pecans. Spread over the warm cake.



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GIVE THE GIFT OF INDULGENCE THIS HOLIDAY SEASON

The holiday season is rife with tradition. Families have their own unique traditions, whether it's gathering at Grandma's to enjoy a holiday meal or singing carols together around the neighborhood with friends who live nearby.

One tradition that seems to have made it into many families' holiday celebrations is indulging in delicious baked goods. Desserts are a big part of the holiday season, when many people relax restrictions on their diets to enjoy some of their favorite cookies and cakes. While such delicacies are often served at dinnertime, homemade baked goods also make great gifts come the holiday sea-

son. Whether a friend or family member is a fully devoted foodie or simply a person who loves a decadent dessert, gifting homecooked baked goods is a great way to show your loved ones just how much you appreciate them. This holiday season, give the gift of decadence by cooking up the following recipe for "Sticky Chocolate Gingerbread" courtesy of Maxine Clark's "Chocolate: Deliciously Indulgent Recipes for Chocolate Lovers" (Ryland, Peters & Small).

Sticky Chocolate Gingerbread
Makes an 8-inch cake

Ingredients

- 2 1/3 cups dark molasses
- 6 ounces dark chocolate (60 to 70 percent cocoa solids), grated
- 13/4 cups all-purpose flour
- 2 teaspoons ground ginger
- 5 ounces whole pieces preserved stem ginger, drained and roughly chopped
- 1 stick (8 tablespoons) unsalted butter, softened
- 1/2 cup plus 2 tablespoons dark brown sugar, sifted (to remove lumps)
- 2 medium eggs, beaten
- 1/2 teaspoon baking soda
- 2 tablespoons milk, warmed
- A pinch of salt
- Extra-large crystallized ginger pieces, to scatter (optional)
- A deep 8-inch square cake pan or 8 x 6 x 3-inch oval cake pan

Directions

Preheat the oven to 325 F. Grease & line the base and sides of the cake pan with nonstick parchment paper.

Put the molasses in a pan and heat gently until hot, but do not allow it to boil. Remove the pan from the heat and add the chocolate. Stir until melted.

Sift the flour, ground ginger and salt together in a bowl. Add the stem ginger and toss it around in the flour until every piece is coated.

Using an electric mixer, cream the butter and sugar in a large bowl. Beat in the eggs, then the molasses and chocolate mixture and finally the flour mixture. Dissolve the baking soda in the milk and gradually beat this into the batter.

Pour into the prepared cake pan, scatter with the crystallized ginger, if using, and bake for 45 minutes. Reduce the oven temperature to 300 F and bake for another 30 minutes. (If using the oval pan, cook for about 45 minutes at the higher temperature, then about 1 hour at the lower temperature, as it will be deeper.) A metal skewer inserted into the center should come out clean. Let cool for 5 minutes in the pan, then turn out onto a wire rack and let cool completely. When cold, store in an airtight container for at least a couple of days to mature and become sticky. Don't worry if it sinks a bit in the middle - this is normal.

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PARTY FARE SURE TO DELIGHT HOLIDAY GUESTS

What would the holidays be without entertaining? Playing host or hostess and inviting crowds of people to visit is part of what makes the season so special and memorable.

Entertaining can take on many forms - from elaborate sit-down dinners featuring multiple courses to cocktail parties with passed hors d'oeuvres. Small-bite foods are perfect for holiday parties because they're portable and allow guests to take their food with them and mingle. Several appetizers enjoyed together can even be a meal.

Appetizers need a solid base onto which the culinary creation can be built. "Cornbread Blinis" offer just that. These small cornmeal "pancakes" are beautiful, sturdy hosts for the likes of thinly sliced prosciutto or smoked salmon. Enjoy these recipes, courtesy of Denise Gee's "Southern Appetizers: 60 Delectables for Gracious Get-Togethers" (Chronicle Books), and top the pancakes with "Divine Crab Spread

ened grease from the pan. Repeat the process with more butter and batter.

Store in an airtight container in the refrigerator for up to 3 days or in the freezer for up to 1 month.

Divine Crab Spread

Makes about 3 cups

Ingredients

- 8 ounces whipped cream cheese
- 1/4 cup heavy cream or half-and-half
- 1/4 cup freshly squeezed lemon

juice, 1/2 to 1 teaspoon lemon zest, plus thinly sliced lemon wedges for garnish.

- 2 tablespoons chopped fresh chives or finely sliced green onions, plus whole chives for garnish
- 1 to 2 tablespoons mayonnaise
- 1 teaspoon Worcestershire sauce
- 1/4 to 1/2 teaspoon salt
- 1/8 teaspoon hot sauce
- 1 pound jumbo lump crab meat, picked over for shells

Directions

In a medium bowl, combine the

cream cheese, cream, lemon juice, lemon zest, chives, mayonnaise, Worcestershire, salt, and hot sauce and stir until smooth.

Gently add the crab meat, using a rubber spatula to fold it into the cream cheese mixture until just combined. Refrigerate the dip for at least 2 hours, or up to 1 day. To preserve the freshest flavor, keep the dip in a well-sealed container surrounded by ice in a larger container. Serve it very cold, garnished with lemon wedges and whole chives.

Cornbread Blinis

Makes 24

Ingredients

- 1/2 cup good quality, stone-ground yellow cornmeal
- 1/2 cup all-purpose flour
- 3 tablespoons sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 1 egg, lightly beaten
- 4 tablespoons butter; 2 tablespoons melted
- 2 to 3 tablespoons finely chopped fresh chives or Italian flat-leaf parsley, optional

Directions

In a medium bowl, whisk to combine the cornmeal, flour, sugar, baking powder, and salt. Whisk in the milk, beaten egg, melted butter, and chives (if using). Stir until just combined.

Heat 1 tablespoon butter in a hot skillet or griddle. When bubbling, add the batter in tablespoonfuls about 1 inch apart. Cook the blinis until bubbles form on top, about 2 minutes. Flip and cook another minute or so, until lightly browned and golden. Remove them to a cooling rack and, if desired, keep warm in an oven heated to its lowest temperature. Use paper towels to wipe away crust giblets or dark-



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GIVE THE GIFT OF HOMEMADE FUDGE

Chocolate is one of the most universally beloved confections and is especially popular come Christmas.

Fudge is a chocolate dessert admired by many. Easy to prepare and even easier to devour, fudge can be made earlier in the day and served after your Christmas Day dinner. Enjoy this recipe for "Easy Chocolate Fudge" courtesy of Nestlé's "Very Best Baking." According to Nestlé, this glossy combination of chocolate morsels and sweetened condensed milk is even better when it's embellished with va-

nilla and chopped nuts.

Easy Chocolate Fudge

Ingredients

- 2 cups (12-oz. package) Nestlé® Toll House® Semi-Sweet Chocolate Morsels
- 1 can (14 oz.) Nestlé® Carnation® Sweetened Condensed Milk
- 1 cup chopped walnuts
- 1 teaspoon vanilla extract

Directions

Line an 8- or 9-inch square baking pan with foil.

Combine the morsels and sweetened condensed milk in a medium, heavy-duty saucepan. Warm over the lowest possible heat, stirring until smooth. Remove from heat; stir in the nuts and vanilla extract.

Spread evenly into the prepared baking pan. Refrigerate for 2 hours or until firm. Lift from the pan; remove the foil. Cut into 48 pieces.




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 Colin & Trina of

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HEALTHY HOLIDAY DESSERT OPTION

A certain measure of overindulgence is anticipated during the holiday season. Rich foods and desserts are served, and parties are plentiful. However, those who plan to stick to their healthy eating plans can still enjoy tastes of the season without compromising their fitness or dietary goals.

Many recipes can be made healthier with some simple substitutions, and that even includes decadent desserts. Take, for example, "Wickedly Decadent Deep Chocolate Truffles" from "Low Fat for Life," (DK) by Sue Krietzman. This low-fat version of a high-fat classic will taste delicious without being too sinful.

Wickedly Decadent Deep Chocolate Truffles

Makes 24

Ingredients

- 6 ounces semisweet chocolate
- 6 ounces very low-fat fromage fraise
- 2 tablespoons confectioners' sugar
- 1/2 teaspoon vanilla extract
- 1/2 ounces semisweet chocolate, grated

Directions

1. Break the chocolate into a bowl over a pan of simmering water. Let it melt, stirring occasionally.

2. In a separate bowl, whisk together the fromage fraise and sugar. Whisk in the vanilla.

3. When the chocolate is melted and smooth, remove from the heat and allow to cool slightly. Slowly whisk the chocolate into the fromage fraise mixture, using a rubber spatula to incorporate every bit of chocolate. Cover with plastic wrap and chill for an hour.

4. Line a baking sheet with waxed paper. Scatter the grated chocolate on a plate. Scoop out the chilled chocolate mixture in teaspoonfuls, roll into balls, then roll the balls in the grated chocolate and put on the prepared baking sheet. Cover with plastic wrap and refrigerate until firm.

5. Put the truffles in small paper cases. Store in an airtight container in the refrigerator until ready to use.



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A LESS TRADITIONAL YET TASTY TAKE ON A HOLIDAY DINNER

Holiday dinners vary from household to household. Some might prefer a traditional meal of turkey with all of the trimmings, while others might want to try their hands at something new. For those among the latter group, the following recipe for "Winter-Stuffed Pork Tenderloin," from Laurey Masterton's "The Fresh Honey Cookbook" (Storey Publishing), is sure to make a splash at your holiday dinner table this season.

Winter Fruit-Stuffed Pork Tenderloin

Serves 8

Ingredients

- 1/2 cup dried apricots
- 1/2 cup dried cherries
- 1/2 cup dried figs
- 2 pork tenderloins (about 3 pounds total)
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- 1 cup crumbled blue cheese
- 2 tablespoons extra-virgin olive oil
- 4 tablespoons butter
- 1/4 cup honey, preferably sourwood honey

Directions

1. Mince the apricots, cherries and figs by hand or in a food processor.

2. Slice the tenderloins lengthwise, almost all the way through. Open them up and lay them flat. Place each tenderloin on a large piece of plastic wrap. Cover with another piece of plastic wrap and pound each piece of meat with a meat tenderizer until it is about 1/2-inch thick. Remove the top piece of plastic.

3. Season the surface of the pork with the salt and pepper. Divide the fruit mixture in half and spread evenly on the cut surface of each tenderloin. Top each with half of the cheese. Roll up each tenderloin, using the bottom piece of plastic to help you, tucking in the fruit and cheese as you go. Tie kitchen string every 2 inches around the tenderloins, continuing to push in any fruit or cheese that may fall out.

4. Preheat the oven to 450 F.

5. Heat the oil in a large skillet

over medium-high heat. Sear the tied tenderloins, turning as each side is browned. Be careful when searing the open side, as some fruit and cheese might fall out. You are just trying to seal in the meat juices, not trying to cook the pork all the way through.

6. Combine the butter and honey in a microwaveable bowl and microwave on high for about 20 seconds, or until the butter is melted. Drizzle the butter over

the tenderloins.

7. Place the tenderloins on a baking sheet. Bake for 15 to 20 minutes, or until the meat reaches an internal temperature of 150 F. Remove the baking sheet and allow the tenderloins to sit for at least 10 minutes before slicing. This will keep the juices in the meat rather than all over your kitchen counter.

8. Snip off and discard the strings. Slice the pork into 1-inch-thick pieces and serve.



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CREATE A DELICIOUS DESSERT FOR HOLIDAY CELEBRATIONS

Lavish meals are a large part of holiday celebrations, with many people indulging in dinners and desserts throughout the holiday season. This is a time when many families display their best recipes, and these may include certain desserts that can be labor-intensive to make or something more fitting for a special occasion.

Cheesecake is an example of a dessert that, due to the time

it takes to create and the richness of the dessert itself, is not something many people eat on a regular basis. However, with a time-saving recipe, cheesecake can become a dessert prepared in little time for holiday festivities. Try "Cinnamon Caramel Cheesecake Squares" from "Pampered Chef Season's Best, Fast, Fun & Fabulous" by Pampered Chef® Test Kitchens.

Cinnamon Caramel Cheesecake Squares

Makes 24 squares

Ingredients

- 2 8-ounce packages seamless crescent dough
- 2 8-ounce packages cream cheese
- 1 egg
- 2 teaspoons vanilla extract
- 3/4 cup sugar, divided
- Flour for dusting
- 1 tablespoon cinnamon
- 1/2 cup caramel topping

Directions

1. Preheat oven to 350 F. Unroll one package of crescent dough into a shallow baking pan. Roll out the dough to edges.
2. Heat the cream cheese in a microwave-safe bowl, uncovered, on high for 30 to 40 seconds, or until softened. Whisk until almost smooth.
3. Add the egg, vanilla and 1/2 cup of the sugar to the bowl. Whisk until smooth. Spread over the crescent dough.
4. Lightly sprinkle the flat side of a cutting board with flour. Unroll the second package of crescent dough and roll it into a 13- by 12-inch rectangle.
5. Fold the dough in half from the short end; gently lift and place in the pan. Unfold and gently stretch the dough over the cream cheese layer; press the edges to seal. Cut off corners of dough hanging over and discard.
6. Bake 22 to 24 minutes, until golden brown.
7. Combine the remaining 1/4 cup sugar and cinnamon in a small bowl. Place the caramel topping in a 1-cup measuring cup.
8. Remove the pan from the oven. Immediately pour the caramel topping over the cheesecake and spread to the edges of the crust. Sprinkle with the cinnamon-sugar mixture; let stand for 10 minutes.
9. Using a utility knife, cut into 4 x 6 rows to make 24 squares.



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 <p>This Attractive 1217 sq ft Home Features a Huge Country Kitchen, a Bright Living Room, 3 Bedrooms, & 2 Baths. Extras Include a Newer Deck, Great Landscaping, a Garden Spot, 2 Sheds & Fenced Yard \$169,900</p>	 <p>Newly Updated 3 Bedroom Home With a Full Basement Nestled in the Trees on 11 Acres Shows a "10". Extras Include an Attached Garage, Huge deck, Firepit Area, Small Barn, and Some Game Fencing! \$358,900</p>	 <p>Large Lot Located in The New Subdivision in Evansburg! \$28,500</p>	 <p>Scenic 98+ Acres With a Creek, Close To Town, Right Off Pavement, Oil Revenue. Great Building Sites! \$146,500</p>
 <p>This Great 3 Bedroom Family Home on 13 Acres Has a Large Country Kitchen, a Bright & Open Living Room With a Fireplace, 3 Bedrooms, 2-4 pce Baths & a Huge Deck. Also There is a Gorgeous Yard and a Storage Shed! \$229,900</p>	 <p>Commercial Building in Entwistle With Residence on a Double Lot is Perfect For Your Own Antique Store or Other Retail Business! \$279,900</p>	 <p>Beautiful Home on 1.44 Acres in Town Has 5 Spacious Bedrooms, 4 Baths, a Huge Chef's Kitchen, a Dining Area, a Den/Office, a Living Room With a Fireplace, a Rec Room an Attached Garage, 2 Covered Decks, & a Paved Driveway. Also Included is an Older 2 Storey Home & a Garage! \$375,000</p>	 <p>Country Charm at its Best! This Attractive 1517 sq ft Home Has 4 Bedrooms, an Updated Bright Kitchen & Dining Area, Spacious Living Room, Huge Rec Room, 2 Baths, Cold Room & a Workshop. Extras are Double Car Garage & Rv Parking. \$339,900</p>

 <p>Vision Realty Serving: Parkland, Yellowhead County, Evansburg, Entwistle, Wildwood & Surrounding Area (780) 542-4040</p>		 <p>Chuck Friesen 780-898-1613 chuckfriesen.com</p>		 <p><i>May the Christmas Season fill your homes with joy, Your hearts with love, and your life with laughter. We wish you all a safe & Happy New Year!</i></p> <p><i>Everyone at</i> RE/MAX Vision Realty</p>
<p>\$294,900</p>  <p>MLS E3434035 4710 52A Ave. Evansburg 5 bedroom bungalow detached garage in cul de sac Call Chuck 780-898-1613</p>	<p>\$345,000</p>  <p>MLS E4026461 5.97 Pretty acres on the edge of Tomahawk! 2008 Modular over 1200 sq ft, 3 bdrms, A/C, HUGE deck, 2 bay oversized garage Call Debra 780-621-8067</p>	<p>\$398,000</p>  <p>MLS E4037423 #24 South Seba Beach LAKEFRONT 120'x75' Lot, SW shore of Lake Wabamun, Great for Year Round Activities. Lots of Building Opportunities! Call Barb 780-542-1614</p>		
<p>\$99,900</p>  <p>MLS E3410005 4018 52 Ave. Evansburg 2005, 3 Bdrms, Large deck. Shows very well. No Property Tax. Inc. in lot rent Call Barb 780-542-1614</p>	<p>\$167,500</p>  <p>MLS E4036824 5004-50 Ave. Tomahawk 3bdrm, 2 story heritage home Huge (0.38 acres) treed lot Upgrades in kitchen, hardwood floors Great value! Call Barb 780-542-1614</p>	<p>\$1,150,000</p>  <p>MLS E3405126 / 7419 TWP 494 Pride of Ownership! 76 Acre Horse Ranch with 1372 sq ft house, 12,600 sq ft Indoor Arena, Barn, Stalls, Pens & Hay land. This is a must see! Call Chuck 780-898-1613</p>		
<p>\$38,700</p>  <p>MLS E3423384 4812 51 Ave. Wildwood Older Mobile On Serviced Lot Call Chuck 780-898-1613</p>	<p>\$115,000</p>  <p>MLS E4041924 5202-50 ST, Tomahawk 1000 sq ft 2 Bdrm bungalow with basement. Huge panoramic lot equal to 3 regular size lots. Large DBL garage & covered storage areas Call Barb 780-542-1614</p>	<p>\$779,000</p>  <p>MLS E4032418 / A9019 TWP 494 Surrounded by the PEMBINA RIVER! 138 private acres, riding arena, 2012 1500 sq ft mobile with 3 bdrms. Amazing Property! Call Darby 780-898-9857 Call Chuck 780-898-1613</p>		
<p>\$189,900</p>  <p>CLS E1022518 5102 51 Ave, Wildwood Ideal Work Camp! 15 Rooms Services, HWY 16A Frontage Call Chuck 780-898-1613</p>	<p>\$169,900</p>  <p>CLS E1022517 5104 51 Ave, Wildwood 44 Unit Covered Storage Building HWY 16A Frontage Call Chuck 780-898-1613</p>	<p>\$410,000</p>  <p>MLS E4032662 160 acres - pasture, oil revenue, fenced has power, well & septic already in place South of 621 on RR92 Call Chuck 780-898-1613 Call Darby 780-898-9857</p>		
<p>\$59,900</p>  <p>CLS E1022521 5114 50 Ave, Wildwood 1.3 Acre Lot HWY 16A Frontage Call Chuck 780-898-1613</p>	<p>\$19,900</p>  <p>CLS E1022520 NE-27-53-9-W5 (LOT 1) 1 Acre Undeveloped Lot HWY FRONTAGE 16A Services to Lot Call Chuck 780-898-1613</p>	<p>\$253,000</p>  <p>MLS E3396527 SE-4-51-8-W5 136 Acres West Side of Pembina River, Land Slops to River Call Chuck 780-898-1613</p>		
<p>CALL CHUCK FOR YOUR MARKET EVALUATION!</p>			<p>\$675,000</p>  <p>MLS E3389699 40256A Hwy 13 Equestrian Facility 153 Acres Riding Arena, Barn, House Call Chuck 780-898-1613</p>	

Classified Ads - Call 962-9228

For Sale

BRAND NEW Genuine Leather Cowboy Boots, Made in USA - Brown, Size 8 1/2 D. Asking \$80. 780-907-8642

New Treadmill with heart monitor, paid \$835.00, asking \$600. 780-727-4433.

For Rent

2 Bedroom Farm House w/ Garage, 4 Appliances, New Windows & Newly Renovated. Call 780-710-4213

Duplex, Fallis, Lower Level. 5 mins to town of Wabamun for groceries and bar. Nice 1 bedroom, new reno, open concept, new floors & heated bathroom floor with tub. 1 year lease, shared washer & dryer, fridge & stove included, pets neg. \$695/month + utilities, some utilities paid. 1/2 hour West of Stony Plain off Hwy 16. Pavement right to door, parking pad for 5th wheel & storage for toys, scenic area, dog walking trails, world class fishing all year round. 1 block to boat launch. Close to Sundance Power Plants. Call 780-325-0005 or Text 780-621-7421

Great for a Small Family or Seniors. Newly renovated townhome, 2 bedrooms, den & 1.5 bathrooms in Winfield, AB. Washer & Dryer in-suite. \$850/month. Call 403-606-6977

Real Estate



Beautiful well maintained 1040 sq. ft. 3 Bdrm. bi-level home located in Spruce Grove for sale for \$354,900. For full listing and pictures visit www.comfree.com/719763. Call 780-239-7941

NEED CASH?! We Buy: Estates & Complete Households, We Pay Cash!! 780-727-2724

Church Directory

All Saints' Anglican Church

Sunday Morning
Worship 9 BCP
10:30 BAS with Sunday
School & Nursery
5212-47 Ave. Drayton Valley
(780) 542-5048

Seba Beach Christian Fellowship

Sunday School 10:00a.m.
Worship Service 11:00a.m.
Weekdays Bible
Study & Prayer
(780) 305-3594

Roman Catholic Church

St. Agnes' Parish, Mayerthorpe
Sunday 9:00a.m.
St. Elizabeth Parish, Evansburg
Saturday 7:00p.m.
(780) 786-2032

Advent Lutheran Church

Sunday Worship
& Sunday School
11:00a.m.
Evansburg
O: 727-3594

St. Saviour Mission (Anglican Diocese of Edmonton)

Service every
Sunday at 10:00a.m.
Rev Coleen Lynch
5117-51 Avenue
(Wabamun Seniors Center)
Ph: 780-940-4733
www.stsaviourmission.ca

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

Parkland Baptist Church

Sunday Worship
Service 10:30a.m.
All Welcome
121 Brookwood Drive
(780) 962-4101
www.parklandbaptist.ca

Immanuel Lutheran Church of Rosenthal

Traditional Service 9:00a.m.
Contemporary Service 10:15a.m.
Christian Counselling Services
Pastor Bill Flath
Rg Rd 13, Twp Rd 524
Ph: 780-963-4048
www.ier.ca email: office@ier.ca

Stony Plain United Church

Sunday Service 10:30a.m.
5012-51 Ave. Stony Plain
Mewassin United Church
Sunday Service 9:00a.m.
Rev. Sally Boyle
Hwy 627 - Rg Rd 30
Ph: 780-963-4745

Emmaus Lutheran Church

Sunday Worship
Service 10:30a.m.
Bible Study 9:30a.m.
Sunday School 9:30a.m.
Rev. Steven Brummett
4604-50th Ave, Drayton Valley
Ph: 780-542-5101
emmauslutheranchurch.wordpress.com

St. Anthony Catholic Church

WEEKEND MASS
SCHEDULE:
Saturday 5:00p.m.
Sunday 12:00p.m.
4708-50 Ave. Drayton Valley
Parish Office: 542-5254

Church of God

Pastor Evan Baum
Sunday School
10:00a.m. (Sept-June)
Worship Service
Sun. 11:00a.m.
Youth Fri. 7:00p.m.
(during the school year)
5004-49 Street
Drayton Valley
Ph: 780-542-5091

Ignited Church & Ministries

Pastors: Mark &
Leanne Fshleman
Sunday Service
10:30a.m.
4951-41 Ave. Drayton Valley
(beside Medicine Medical Clinic)
Ph: 542-5843
ignitedchurch@telus.net

The United Church of Canada

Sunday Worship
10:30a.m.
Sunday School
10:30a.m.
5029-48 St. Drayton Valley
Church Office 780-542-5743
duwc@telus.net www.duwc.ca

St. Joseph's Catholic Church

Sunday Mass
11:30a.m.
Wabamun, AB

Drayton Valley Alliance Church

Pastor John Haazen
Join us for Sunday
Service at 10:30a.m.
Aurora School 3901-55 Ave.
Programs for all ages
Office at
4901-55 St. Drayton Valley
Ph: 542-6501 dvalliance.ca

Calvary Baptist Church

Pastoral Team:
Lorne Trudgian &
Kenton Penner
Sunday Worship 10:30a.m.
Youth & Ministries Info -
calvbapt@telus.net
4401-50th Ave. Drayton Valley
780-542-4774
www.calvarybaptistdo.ca

COMMUNITY EVENTS 2016

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31
Christmas	Boxing Day					New Year's Eve

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) 962-9229. Please note that all submitted announcements will be edited to fit the 2 line limit. Deadline 12 noon Friday prior to publication (Thursdays on long weekends).

DEC 18 - ST. NICHOLAS PARTY at Carvel Hall on Sun. Dec. 18 at 1:30. Hosted by St. Nicholas in Carvel. Potluck meal, crafts, a visit from St. Nicholas, and caroling. Please RSVP by Dec. 16 to (780)963-6973.

DEC 23 - WILDWOOD'S CHRISTMAS FAMILY HAY RIDE at Wildwood Rec Complex, 3-7pm. Skating, Snacks, Hot Chocolate & Holiday Spirit! Event is FREE to all! In Memory of Jolly Soul

ENDS DEC 31 - PARKLAND POTTERS GUILD/CROOKED POT GALLERY: WINTER WONDERLAND EVENT 4012-51 Avenue in Stony Plain, Alberta and is open Tuesday-Saturday 10 a.m. to 5 p.m.

FARMERS MARKETS

DRAYTON VALLEY: Every Wed, 10:30-1:30pm at the Wellhouse Bldg (5416 Industrial Rd, Drayton Valley)

EVANSBURG: Sat., 10am-2 pm, Tipple Park Museum. Call 727-2240 for tables. *Closed for Season - Check back in May

SPRUCE GROVE: at the Elevator, Sat 9:30-1:30, tables (780)240-5821

STONY PLAIN: Sat, 9am-1pm, Downtown, Stony Plain. Phone Nancy 780-962-3993.

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

TOMAHAWK: every Mon at Agra Centre, doors 6pm, Bingo 7:30pm. Info 339-2423 or 339-3747

WABAMUN LIONS CLUB: Satellite Bingo - Jubilee Hall Thurs. 6pm, 2 Early Birds,

WILDWOOD: Mon night. 6:30pm, bingo starts 7:30pm, Early Birds & Lucky 7.

MEAT DRAWS

Darwell: Put on by Alberta Beach & District Lions Club, 4:00pm, bi-weekly, Darwell Lounge & Restaurant

Evansburg: Evansburg Legion, Friday 8-10pm & Saturday 3-5pm

JAMBOREE

CALMAR: Wilton Park Community Hall, Every 4th Sat of Every Month. Starts at 7:30pm. Phone 780-985-2478 or 780-985-3200.

CHIP LAKE: Ravine Comm Hall, 1st Sat 325-2119 or 325-2391

DUFFIELD: 4th Sat, Sept to May, Duffield Community Hall. 6:30 Supper.

ENTWISTLE: at Entwistle Community Hall, 3rd Saturday. For more info call John at 587-277-0521. *Starting Oct through May.

MAGNOLIA: at Magnolia Hall, 7pm. Every 2nd Saturday each Month, Hot Food. 727-2015 or www.magnoliacommunityclub.ca

SEBA BEACH: 2nd Friday, 7pm, Seba Senior's Centre, Toni 797-4233

SPRUCE GROVE: at Sandhills Community Hall, 3rd Sunday, 1-5pm. Info Florence 780-962-3104 Margaret 780-962-3051 *Sept - June.

STONY PLAIN: Stony Plain Seniors Drop In Center, 5018 - 51 Ave. Every 2nd & 4th Thurs of the month @ 7pm, Cost \$2. Everybody Welcome. Contact 587-989-7214 or 963-7920.

TOMAHAWK: Tomahawk Agriplex, 3rd Friday of month. 7:00pm. Call 780-339-3755. *Starts Oct 21st.

WILDWOOD: Wildwood Community Hall, 3rd Wed each Month, 7pm. 325-3749 *Oct - June.

THE ABBOTTSFIELD VARIETY MUSIC JAM: at Abbottsfield Rec Centre (3006 119 Ave. Edmonton) 3rd Friday of each month @ 7pm. PH: 780-918-8545, Admission is Donations Only.

TOPS Meetings (Take Off Pounds Sensibly)

Alberta Beach: Tues, 6pm at St John's Lutheran Church on Hwy 633. 967-5009

Entwistle: Wed 5:15 weigh-in, 5:30-6:30 meeting, upper level Lions Hall (next to swimming pool) 780-932-2695.

Evansburg: Thursday Mornings 9:30am at Evansburg Legion Hall (Back door). 727-2155

Stony Plain: Thurs evening, Stony Plain United Church. Susan (780) 968-0869

Spruce Grove: Wed Mornings, 8:45 a.m. at Anglican Church, 131 Church Road. 960-1109, Christine.

Wildwood: Thurs at Wildwood School, 5pm. Connie (780) 325-2420

YOUR COMMUNITY

FREE HOME DELIVERY PROGRAM, Wabamun Seniors & Wabamun Lions for individuals who would like to arrange for meal preparation through a local restaurant but have difficulty getting out to pick it up. Call 892-2551 Darlene or 892-2336 Linda.

HEALTHY AGING NURSE & FOOT CARE PERSON, Wabamun Seniors Centre, 2nd Thurs of month 9am

SOCIAL EVENTS

50+ YOUNG AT HEART LUNCHEON for Parkland County Seniors. 12 Noon at Stony Plain United Church Basement, \$8/plate. 3rd Wed of Month, Sept - June. For reservations call Audrey 780-963-1782.

55+ CLUB DRAYTON VALLEY: in recreation centre *upstairs. Music Jams: Doors open 1:00pm. Last Sun of each month. Come on in and listen, 780-542-3768.

ADULT CO-ED VOLLEYBALL: Tues nights, 7:30 at Grand Trunk High School, Evansburg. Call Don at 727-3982 or Renate at 325-2563 for more info. *Oct 11-March 21.

AEROBICS: Low impact, Mon/Wed, 11am-Noon, Wildwood Senior's Centre, \$1/session.

COUNTRY QUILTERS, Stony Plain "Sew in Tuesday", 2nd Tues of month, 10-3pm. \$5/member, \$6/non-members. Bring your own projects to work on, coffee, cutting mats, rulers & irons supplied. Contact Cindy 780-963-1170.

CRIBBAGE: 1st & 3rd Sat every mon 7pm. Wabamun Seniors Centre

EVANSBURG ART CLUB: meet & paint Thurs 1-4pm Rec Plex. 727-4340 or 727-4098

EVANSBURG PUBLIC LIBRARY CLUB: 4th Thurs, 7-9pm, Grand Trunk High. 727-3925

EVANSBURG GUIDES & PATHFINDERS: Mon 6pm, Camp Evansburg.

EVANSBURG SENIOR'S HERITAGE HOUSE: Floor Curling Mon & Thurs, 1pm. Court Whist Thurs, 7pm.

EVANSBURG TIPPLE PARK HISTORICAL BUILDING TOURS: Thurs - Sun, 10:00-4:00pm.

LAC STE ANNE COMMUNITY CHOIR, choir accepting all voice ranges. Meets every Wed, 7:30pm. Info (780) 924-3662.

MAVERTHORPE WOMEN'S LEAGUE PRAYER CHAIN: Everyone with the 786, 785 or 674 Prayers and Prayers are needed. Doreen 786-2434.

PANCAKE/BREAKFAST SOCIETY: Parkland Village Community Centre - 3rd Sunday (except June, July, August) 9-11:30am

PARENT & TOT PLAYTIME: PERC Building Stony Plain Wed. 10-11am, Holborn Community Hall Thurs 9:30-11am, Parkland Village Thurs 9:30-11:30am

PEMBINA SKATING CLUB (Evansburg Arena), offers Learn-to-Skate, CanSkate & STARSKATE for all ages. Skating every run from Sept-Mar. Call Lisa 727-2729.

POT LUCK every Tues, noon, Wabamun Seniors Centre. Come on down!

SEA CADETS: 299 Mackenzie, Stony Plain Comm Center, Wed 6:30 youths 12-18, 963-0843

SEBA BEACH SENIORS CENTER: Yoga, mon, 9:30am, \$10/session. Bridge thurs, 1pm. Jams every Wed night, 7pm. Thrift Shop every Wed & Sat at 10-3.

SEBA BEACH QUILTERS & FIBER ARTS: 1st, 2nd, 4th Wed, 9:30am, Seniors Center. Quilters - 3rd Wed, 9am, Seba Pavilion.

SENIORS 50+ LUNCHEON: 3rd Wed, 12 noon at Stony Plain United Church basement hall. Call Audrey (780) 963-7582

SPIRITUAL LIVING STONY PLAIN INSPIRATIONAL CINEMA & DISCUSSIONS at PERC Building (5413-51 St. Stony Plain). 2nd Fri of month at 7pm. Popcorn provided, donations appreciated. Contact 780-940-3032

SPIRITUAL LIVING STONY PLAIN GATHERING at PERC Building (5413-51 St. Stony Plain). Every 2nd & 4th Sunday of the month. Meditation at 10am, inspirational sharing at 10:30am, Children's activities. Contact 780-940-3032

SPRUCE GROVE ELEVATOR TOURS: Tues-Sat, 9-3pm. 960-4600.

SQUARE DANCE LESSONS: Thursdays 7-9pm. Starts Sept 29th to Dec 15th, 2016. Broxton Park School, Spruce Grove. 10 Weeks - \$80/adult. 780-999-9482 or i.squardance2016@gmail.com

SQUARE DANCING: Evansburg Legion, Thurs 7-10pm. Beginners & midstream welcome. Info (780) 727-4099. *Starting Oct 6.

STONY PLAIN'S 5TH MERIDIAN GOOD SAM'S RV CHAPTER: Ecole Meridian Heights School (4119-43 Street). Meets Every 3rd Tues of Month at 7pm.

Call Pat at 780-963-6976 or Ruth at 780-288-9829.

STONY PLAIN BOMBER FOOTBALL CLUB is looking for football players ages 8-14, atom, peeewe, bantam, contact jsmiddlewood@hotmail.com.

WRITERS PROGRAM: Mayerthorpe Library, 1st & 3rd Wed, 1pm.

ZUMBA with Sholean, Wed evenings 6:30-7:30. For info, Stephanie 780-963-1541.

MEETINGS

2nd TIMERS: A support & confidential group for Grandparents Parenting. 1st Thurs of month, 6:30pm. Grand Trunk High School (child in Lobstick Literacy & Learning room). Meet care provided at the Evansburg Public Library. *Starts October

AA: Friday at 8pm, Evansburg. Call 325-2204, 727-2466 or 727-6652.

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

ALCOHOLICS ANONYMOUS IF Drinking is a Problem! 780-236-1043

AL-ANON: Wed Spruce Grove United Church, 1A Fieldstone Drive. 8pm. 962-5205

ALBERTA PARENTING FOR THE FUTURE ASSOC: Call 963-0549 or visit www.apfa.ca to register. All programs are confidential & free.

CHAMBER OF COMMERCE (Evans/Ent): 7:30pm 3rd Thurs, Heritage House.

CHERISHED MEMORIES, PARENTS & TOTS Wed & Fri, 10-12pm, Alberta Beach Agriplex. Sept-June. Info call Melissa 780-297-1892.

C.H.I.L.D. (Citizens Helping In Life's Defence) Please join our Pro-Life meetings once a month in Stony Plain. For info call Chris 963-6997.

CITIZENS ON PATROL: The Pembina Community Watch Patrol Meets 2nd Thurs of each month at 7:30 pm, at the West Central Forage Association Office 5009 45th Ave, Entwistle. Contact 780-727-2000

COMMUNITY QUILTERS & CRAFTERS: 3rd Tues. Evansburg, Liz 727-3872 Brenda 727-4476

DARWELL & DISTRICT AG SOCIETY: 8pm, 1st Mon, Community Hall.

DDRA MEETING: 7pm, 2nd Mon, Darwell Community Hall 892-3099. *Except Jul/Aug/Dec

DRAYTON VALLEY/CALMAR PC MONTHLY CONSTITUENCY MEETING, Breton Senior Center,

7pm. Everyone welcome. *No meetings July & Aug.

DRAYTON VALLEY BRANCH OF ALBERTA GENEALOGICAL SOCIETY: meets 7pm at The Wishing Well every 3rd Wed of the month. For more information call (780) 542-2787

ENTWISTLE COMMUNITY LEAGUE GENERAL MEETINGS: 2nd Thursdays monthly 7:30 PM. *Except June, July, August

ENTWISTLE LIONS CLUB: 2nd & 4th Tues, 8pm, Entwistle curling rink. Jim 727-3573

ENTWISTLE SENIORS: Ladies: 10am 2nd & 3rd Wed, Floor Curling: Tue & Fri, 2pm

EVANSBURG PUBLIC LIBRARY BOOK CLUB: 4th Thurs, 7pm Grand Trunk High 727-2030.

EVANSBURG SENIOR'S HERITAGE HOUSE: 2nd Tues of Month, 1:30pm. New Members Always Welcome.

EVERGREEN SPINNERS & WEAVERS GUILD: 2nd Mon, 10am, Wildwood. 405-7582.

FALLS COMMUNITY ASSOCIATION: 3rd Tues, 7pm.

GIRL GUIDES OF CANADA: Poplar Hollow District Guides-Pathfinders, Mon 6-8pm. Sparks-Brownies Tues 4-5:30pm. Meet at Camp Evansburg. Brenda 780-727-4476

KINETTE CLUB OF MAYERTHORPE: 7:30pm, Kinsmen Hall, 2nd Tues. Want to volunteer? Wanda 305-9832 or mayerthorpekinettes@gmail.com

LAC STE. ANNE & LAKE ISLE WATER QUALITY MANAGEMENT SOCIETY: 3rd Fri, 7pm, Alberta Beach Council Chambers.

LAKE ISLE HALL BOARD: 3rd Tues, 7:30 pm, Lake Isle Hall.

LOBSTICK 4-H BEEF & MULTI CLUB: 1st Mon, Evansburg Arena, 7pm, Jackie 780-727-2541

LOBSTICK GARDEN CLUB: 1st Mon, Evansburg Baptist Church, Charlotte (780) 325-3787

MAYERTHORPE HOSPITAL AUXILIARY ASSOC, every 4th Mon, 5pm in Hospital Basement Education Room.

MS SOCIETY DRAYTON VALLEY COMMUNITY GROUP meets 1st Tues of month, Sept-June, 6-8pm at Norquest College. Terra Leslie, 1-403-346-0290.

MS SOCIETY PARKLAND COMMUNITY SUPPORT GROUP: Are you diagnosed with MS and have questions? This group is for you! Last Tues of month, 7-9pm, Westview Health Centre (4405 South Park Dr.) Contact Cassy 780-471-3034

NA MEETING: Tues, 7pm. 514-6011

PEMBINA AL-ANON FAMILY GROUP: meets Tuesdays @ 7:30pm, at Evansburg Catholic Church Hall. Call Patty H. (780) 727-4516 or Cheryl (780) 727-6671

PEMBINA PORCUPINES - JUNIOR FOREST WARDENS: Entwistle Porcupine gathering: 7pm, 1st Tue. Len & Tineke at 727-2020.

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.

SOBRIETY MEETINGS: Men's group, Sun, 5413-51st, Stony Plain, 7:30pm. Mike 983-1951.

SOLVE: Community Enviro issues discussed at Smithfield Hall (N of Hwy 16 on RR34). 2nd Thurs. Free. Jana 892-0006

STONY PLAIN FISH & GAME ASSOCIATION & WABAMUN GUN CLUB: 2nd Mon, Stony Plain Comm Center, 7:30pm.

SUNDOWNERS TOASTMASTER CLUB: Mon (excl. Holidays) 7:30-9:30pm. St. Matthew's Church, Spruce Grove. Judy 960-5258

W.E.E COMMUNITY FOOD BANK: Call (780) 727-4043 for emergency food needs, volunteer opportunities & donations. Monthly Meeting: LAST Monday of each month at 7:30pm at the Food Bank. (Old fire hall in Entwistle) ALL WELCOME. *Except December

WILDWOOD & DIST AG SOCIETY: 2nd Wed 7pm. Wilma 325-2424

WILDWOOD & DIST. ROD & GUN CLUB: 1st Thurs, 7:30pm

WILDWOOD SENIORS: 4th Wed. at 2:00pm. Opal 325-2030. *No meeting July/Aug/Dec.

SUDOKU OF THE WEEK

Fun By The Numbers

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

ANSWER:

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

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

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



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