

*Serving: Carvel, Darwell, Duffield, Wabamun, Seba Beach, Gainford, Entwistle, Evansburg, Wildwood, Tomahawk, Spruce Grove, Stony Plain & Drayton Valley*

**December 19, 2017**



## ***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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### Submitted by Stony Plain/ Spruce Grove RCMP

Occurrences for the week of  
4 December to 10 December,  
2017.

Total Calls for Service Spruce  
Grove/Stony Plain/Enoch Detachment: 611

Total Calls for Service for the  
Victim Service Unit: 13

Individuals Charged: 119

Person Crimes: 47

Property Crimes: 70

Impaired Driving Complaints  
reported: 13

Impaired Driving Charges  
Laid: 3

Roadside Suspensions: 5

Motor Vehicle Collisions At-  
tended: 61

Property Crimes:

Spruce Grove

1. December 9 – Area of Mc-  
Leod Avenue and McLaughlin  
Drive – Theft from Vehicle, iPo-  
ds stolen

2. December 9 – Area of Goebel  
Drive – Theft of Vehicle, 2007

blue Ford F350

3. December 10 – Area of  
Woodside Crescent – Theft from  
Vehicle, keys and cash stolen

4. December 10 – Area of King  
Street and Fifth Avenue – Theft  
of Vehicle, 2005 gold Ford F350  
Stony Plain

5. December 8 – Area of Har-  
mony Crescent – Break and En-  
ter to Garage, tools, sports gear  
and snowblower stolen

6. December 8 – Area of 44  
Avenue and 43 Street – Theft  
from Vehicle, wallet and first aid  
kit stolen

7. December 8 – Area of South  
Creek Wynd – Theft of Vehicle,  
2006 red Toyota Corolla

Rural

8. December 6 – Area of  
Township Road 530 and Hwy 60  
– Theft of Vehicle, 1997 green  
Buick LeSabre

9. December 8 – Area of  
Township Road 532 and Range  
Road 272 – Theft from Vehicle,  
tile cutter and tire stolen

10. December 9 – Area of

Township Road 532 and Range  
Road 261A – Theft of numerous  
construction tools

Stony Plain/Spruce Grove  
RCMP remind you not to make  
it easy for thieves. Ensure your  
home always looks occupied –  
even if away. Have someone  
shovel driveways and walks, &  
remove papers. Also have elec-  
tronics in the home on timers to  
mimic your normal activities.

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

If you have information re-  
garding 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)

**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**

Sammy asked his mom if he could have a new bike for Christmas. So, she told him that he should write to Santa Claus. But Sam, having just played a vital role in the school nativity play, said he would prefer to write to the baby Jesus. So his mom told him that would be fine. Sam went to his room and wrote "Dear Jesus, I have been a very good boy and would like to have a bike for Christmas." But he wasn't very happy when he read it over. So he decided to try again and this time he wrote "Dear Jesus, I'm a good boy most of the time and would like a bike for Christmas." He read it back and wasn't happy with that one either. He tried a third version. "Dear Jesus, I could be a good boy if I tried hard and especially if I had a new bike." He read that one too, but he still wasn't satisfied. So, he decided to go out for a walk while he thought about a better approach. After a short time he passed a house with a small statue of the Virgin Mary in the front garden. He crept in, stuffed the statue under his coat, hurried home and hid it under the bed. Then he wrote this letter. "Dear Jesus, if you want to see your mother again, you'd better send me a new bike."

**Let the Good Times Roll!**

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

We've really enjoyed the good times we've shared with our customers and friends in 2017. **Best Wishes!**

**NEW YEAR'S EVE PARTY**  
**December 31, 2017**  
\* Entertainment \* Prizes \*  
\* Party Favors \* Midnight Buffet \*

**WABAMUN HOTEL**  
Wabamun 892-2224

# YELLOWHEAD COUNTY 2018 INTERIM BUDGET

**Submitted by Stefan Felsing, Communications Coordinator | Yellowhead County**

(December 12, 2017) – Yellowhead County Council approved the 2018 Interim Budget as presented in the total amount of \$147,738,380. This interim budget includes a 1.71% tax rate increase that is required to have a balanced budget. The 1.71%

increase is specific to the interim budget only and is pending final assessment. The final tax rate cannot be determined until the 2018 Final Budget is brought forward in the spring.

The previous increase in the mill rate for farm and residential properties was in 2012, and the last mill rate increase for non-residential was in 2014.

The increase assists with ful-

filling capital and operational costs that are used to provide services and capital projects to businesses and residents throughout Yellowhead County.

The 2018 budget includes several new and continued projects. Some highlights include the reconstruction of the Baseline Road (Shiningbank), Swanson Road, and the completion of several projects begun previous-

ly including the Tom Hill Tower Road and the Carrot Creek Road.

Council will vote on the 2018 Final Budget this spring once assessments have been finalized and the County receives the final amounts for School Tax and Seniors Requisitions.

**3 Voices 3 Choices**  
One call can put you in all 3 markets  
**962-9229**



**ANTIQUE HOME STORE**  
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Across from Kim's #1 Gas Station.  
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**40 YEARS OF UNIQUE ANTIQUES**

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**For The Latest Technology In Hearing Aids & Assisted Living Device Stop By & See Dawn**

**#220-70 McLeod Ave - Westland Market Mall, Spruce Grove**



# GYPSD DECEMBER SCHOOL NEWS

Submitted by Nikki Gilks,  
Manager, Communications  
Manager | Grande Yellow-  
head Public School Divi-  
sion

Evansview School, Evansburg  
"It's beginning to look a lot  
like Christmas!" With Christmas  
decorations being crafted, and  
practices for Christmas concert,  
we can certainly tell we're in the  
month of December. The hall-  
ways and classrooms of Evans-  
view School continue to be busy  
places. The kindergarten class  
is continuing to spend time in  
the schoolyard classroom. They  
spend all day Friday, as well as  
the last hour most days, exploring  
and learning in different forest  
areas of the yard. The Grade 2-3  
class will be having a Christmas  
craft morning with parents as they  
continue to prepare for Christmas.  
The class will also be meeting  
with Nili, a teacher from Jerusa-  
lem via 3V, who will be teaching  
the students about Hanukkah. The

Grade 4 class is learning about  
wheels and levers in science, and  
made pop-can dragsters, which  
they then raced through the class-  
room. It took many modifications  
to the original plan and students  
were excited to see them actu-  
ally work! Exciting activities  
are happening throughout the  
school. The students have been  
grouped into cross-graded 'Fam-  
ily Groups.' The students will be  
having lunch once a week with  
their family group, then playing  
at the next recess with their fam-  
ilies. Family groups will also be  
meeting throughout December to  
participate in Christmas activities  
and carolling, as well as having  
the opportunity to create a flag for  
their family.

BOKS is coming to Evansview!  
BOKS (Build Our Kids Success)  
is a physical activity program that  
will run three mornings a week  
before school to help energize  
students and get their minds ready  
for a day of learning. Check out  
BOKS.ca for more information!

Students at Evansview are collect-  
ing donations for the WEE Food  
Bank. Students realize the impor-  
tance of healthy eating and are ea-  
ger to support the local food bank  
fill the shelves with much-needed  
supplies. We hope you will come  
out to our Christmas concert on  
December 14th. There is a perfor-  
mance at 2pm, and again at 7pm.  
Merry Christmas, everyone!

EV Events for December

- December 14 Christmas Con-  
certs - 2 & 7pm

- December 22 Last Day Before  
Christmas Break

Grand Trunk High School  
(GTHS)

Christmas is upon us and the  
students and staff at Grand Trunk  
High School wish everyone a  
happy and safe holiday season.  
December proves to be a busy  
month for the Grand Trunk High  
School community. GTHS staff  
and students will be kicking off  
their annual food drive during the  
first two weeks of December.

Continued on Page 6



**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**

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

**From Council & Staff**

**Village of  
Wabamun**



COFFEE SHOP

**Bloom & Bliss**

FLOWER SHOP

*Fresh & Festive Holiday Florals*

- Poinsettias • Centerpieces

Small selection of Locally Made Giftware

- Specialty Coffees • Candy Cane Latte • Eggnog Latte

*Merry Christmas*  
**from BLOOM & BLISS**  
**- Flower & Coffee Shop**

**Evansburg, AB** **780-727-3996**



# GYPSD December School News

## Continued From Page 4

From December 4 - 15, students will have a friendly competition between classes to see which groups can bring in the most items for our local food bank. Please help us in supporting this very worthy cause. The annual 'Bears Break-out Bash' basketball tournament is set to start on Friday, December 1st at the GTHS and Wildwood School gyms. Tip-off of the first game between the sr. high GT Teddies and Hilltop is at 11:45am, and the sr. high GT Grizzlies first game starts at

around 1:30pm. The rest of the tournament schedule and game locations will be available at the school on Friday. Please bring an item to donate to the food bank.

The GTHS Grizzlies and Teddies sr. high basketball teams will also be helping out the local Santa's Anonymous group. As part of a proud tradition at Grand Trunk High School, members of the high school basketball teams will spend December 21st and December 22nd loading and hauling groceries and packing hampers. Grand Trunk High School Student's Union (SU) also has a list

of planned activities to help us all get into the spirit of the season. The 'Twelve Days of Christmas' activities are set to start as the SU organizes a host of different fun activities and treats over the 12 days prior to Christmas break culminating in an afternoon of activities and games on Friday, December 22nd, our last day of school prior to Christmas break. GT spirit wear is also now available to be ordered through the students union.

GTHS Events for December  
• December 22 Last Day Before Christmas Break

Niton Central School, Niton Junction

November has continued to be busy at Niton Central School! We continued our first 'Reading Blitz' of the year. This four week blitz really students learn reading skills and become better readers.

On November 1st, some Grade 6 and 7 student attended WE Day in Calgary! WE Day is the manifestation of the WE movement, which was started by Marc and Craig Kielburger and their charity, ME to WE. WE Day brings world-renowned speakers and A-list performers together with tens of thousands of young people to celebrate their contributions and kick-start another year of inspiration. Beginning as a single event nearly ten years ago, WE Day has evolved into a series of 19 stadium-sized events held across the United States, Canada, the UK, and the Caribbean. This past year, 200,000 students attended WE Day and left inspired to create change both locally and globally. Niton has worked hard with their WE Day standing through charity donations and charitable work. Students participating had written a letter on why they deserved to go to WE Day, and that group will be involved in various charity events in and around the school this year. Goals that our WE Day team has for this year includes food drives, and building a school in Ecuador.

The junior high students become a new cycle of RTI, with a focus in math. One of the groups were given the task of creating a business fair. Students had to take surveys from the elementary students, graph their data, come up with a product to sell, market it, and then sell their products to students. The business fair ran for two weeks, and students loved it! The junior high's got a great learning experience about running a business and various other life skills the involve working with people.

On November 23rd, the Grade 6 class went on a field trip to the Alberta Legislature. Students participated in a mock legislature where they received different government and opposition titles, and they had to pass a bill.

**WABAMUN HOTEL  
RESTAURANT**

WISHES YOU A  
*Merry*  
**CHRISTMAS**  
AND HAPPY NEW YEAR

**Bo and Shelly Wu** would like to thank all their many friends and customers, as well as Vicky and Herb Specht for their continued support over the past 3 years.

**Chinese and Canadian Cuisine**  
The restaurant offers daily specials and is open 7 days a week from 8AM until 9PM. Breakfast is served between 8AM and 11AM.

**Senior Special 60+**  
Mondays and Wednesdays  
**Breakfast Special - \$6.00**  
includes coffee or tea  
**Lunch Special - \$6.00**  
includes coffee or tea  
No take outs on these specials.

**Holiday Hours**  
December 24<sup>th</sup> - Closed at 5PM  
December 25<sup>th</sup> - Closed  
December 26<sup>th</sup> - Closed  
New Years Day - 8AM to 8PM

**Regular Hours:**  
Open 8AM to 9PM daily.

*Have a great holiday and hope  
to see you all in the New Year.*

Continued on Page 7



# GYPSD December School News

## Continued From Page 6

Students also got a tour of the legislature building, and even got to experience the secret spot in the building that sounds like it's raining indoors! Students loved getting a more real world connection to their learning and learning so much about our democratic process.

Niton Events for December

- December 18 Christmas Craft Day
- December 21 Gr.9 Christmas Supper & Concert
- December 22 Last Day Before Christmas Break

Wildwood School

Resilience: the ability to adapt strongly in the face of adversity. What does current research name as the key to resilience in children? A significant attachment with a caring adult. The higher the number of attachments kids have with caring adults the better. The best way to protect our children is to have their hearts. As adults, our own self-care is important so that we are able to be there

for kids. Strong relationships are possible when we are consistently available, non-stressed, non-depressed, emotionally attuned and emotionally available. The adult with those qualities is a rock for a young person.

Wildwood School has a delightfully warm atmosphere buzzing with activity coming into this Christmas season. At the root of it are adults from our entire school community showing by their actions that they are there for the kids!

Several noon hour clubs are up and running: Choir, Chimes, Skipping, Guitar-Drums-Key-board Practice, Art Club, Mini Sticks Hockey, Leadership, Basketball and Handball Intramurals. Kindergarten and Grade 1 students are working on their letters to Santa. They will be making a trip to the post office to mail them and many parents will be coming to help on their Christmas Craft Day December 21st. Grade 2-3's are extremely excited over miniature boats they built with their families for science. Grade 4's

made beautiful Christmas decorations with members from the grandparents program.

Our students have been very active this past month as well as planning for lots of fun activities in December. Junior high tech option students are learning how to do stop motion animation.

Field trips to Fort Edmonton (Grades 4,5,7 & 8) and Alberta Aviation Museum (Grade 6) are happening this month. Outdoor ed and music options combined

for a wonderful outdoor field trip to the Setzer farm north of Niton for horse drawn sleigh rides, carolling and a bonfire. Classes also make regular trips to the Wildwood Library. Basketball teams have hit the courts. Parent Council hosted 'Hot Chocolate Days'. Our leadership group will be presenting 'Pajama Movie Popcorn Day' on the 22nd. Our Christmas Concert, featuring all grades, is Wednesday, December 20th at 7pm. We hope to see you there!



**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*

**Claire's V&S**

Evansburg, AB 727-3868

**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



# CHARGES LAID IN RELATION TO STOLEN SKY SHUTTLE BUS

**Submitted by Edmonton  
Airport RCMP**

Leduc, Alberta – Charges have been sworn against an Edmonton woman following the theft of a Sky Shuttle bus from the Edmonton International Airport.

On December 3 at approximately 4:00 pm, a female entered an empty Sky Shuttle bus that was parked, running, at the airport. The woman stole the bus and drove into the Beaumont and Wetaskiwin RCMP detachment areas before heading North on Hwy 2 into the city of Edmonton. Officers from the RCMP and Edmonton Police were able to track the bus location through the on-board GPS. The bus was driven to West Edmonton Mall where it became immobilized after trying to drive into a parkade and striking the roof.

The driver, 22-year-old Nila Isabelle Cacapit, of Edmonton was taken into custody by Edmonton Police and turned over to the Edmonton International Airport RCMP for processing. Cacapit faces seven criminal code charges as a result of these events:

- Theft over \$5000
- Flight from police
- Dangerous operation of a motor vehicle
- Driving while disqualified
- Obstruct peace officer
- Possession of stolen property
- Fail to comply with probation order

Cacapit has been remanded into custody and is scheduled to make her first court appearance on December 7th in Leduc Provincial Court.



*Season's Eatings  
& Many Thanks!*

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

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




*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, Charlotte & Pam at  
**C & K HAIR DESIGN**  
Evansburg 727-2080



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

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

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

Seba Beach, Alta 797-3838



# KEY MESSAGES FROM GYPSD'S PUBLIC BOARD MEETING

**Submitted by Nikki Gilks, Manager, Communications Manager | Grande Yellowhead Public School Division**

December 6, 2017

Our Board of Trustees is comprised of Brenda Rosadiuk, Chair, Joan Zaporosky, Vice Chair, Ellen Aust, Shirley Caputo, Ken Fate, Fiona Fowler and Dale Karpeluk

- Trustees accepted the Audited Financial Statements for the year ending August 31, 2017, with a significantly lower than projected deficit budget from \$1,793,110 to only \$463,636. Board Chair Rosadiuk thanked the financial services team for their hard work and efforts in managing the prior year's finances for the division.

- As part of the planning process for the first year of a new board, trustees will visit each school in the jurisdiction over the next few months to receive a tour of the facility and a presentation from school administration. Trustees will visit Grande Cache, Hinton, and Jasper schools in April, and schools in Edson, Fulham and in the east end of the division during May. The board also approved a change of location to Jasper for the Public Board meeting on April 18, 2018, to align with the school presentations in that community.

- A non-monetary amendment to the Superintendent of Schools's contract for the current year was approved. The board also approved Superintendent Lewis's attendance at an international education conference in Hawaii from January 3-7, 2018. The conference's agenda aligns with divisional priorities as well as the superintendent's professional growth plan.

- The board reviewed last year's school councils' annual reports which provide an overview of each school council's activities and events. Trustees encourage the formation and

growth of school councils in all GYPSD schools as well as provide annual funding for each council's membership to the Alberta School Councils' Association.

- Learning Services presented highlights from the first Indigenous Administrator's Camp which was held on October 25-27, 2017, at the Palisades Stewardship Education Centre in Jasper National Park. The theme of the camp was 'Kiskeyihtainow-

in' which translates as 'the act of knowing'. The camp was held in partnership with Parks Canada, the Edmonton Regional Learning Consortium, the Alberta Teachers' Association's 'Walking Together Team', Rupertsland Métis Association, and Grande Yellowhead. Two local Elders and a Knowledge Keeper joined participants over the three days to assist in deepening knowledge about Indigenous cultures and experiences.

- A detailed overview of the current inclusive learning supports and resources available across the division was given to the board by Karen Shipka, Assistant Superintendent of Learning Services. By providing inclusive environments, Grande Yellowhead allows for students to explore, respond critically, and take risks in achieving their learning outcomes in successfully achieving one year's growth, every school year.

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

- Enter to win a daily draw  
- Total 12 draws (detail on flyer)
- Make meal warm up  
w/ Turkey Special
- Eat Drink Be Merry!
- More Great Items on  
16 pages handbook
- Pick up perfect Gift Card  
w/ wide selection
- Good Cheer in your cart  
w/ Grocery at the store

### CHRISTMAS DRAW BOX!

Customers who spend  
**\$75 or more** (excludes Lotto  
& Cigarettes) get a free entry!  
**3 winners will be drawn  
on December 20, 2017.**

Winners will receive a  
RANDOM GIFT BOX  
worth \$200-\$300!

With Best Wishes for a Happy Holiday  
Season from All of us at ...



**Evansburg, AB  
727-3740**





# THE LAST CHRISTMAS TREE

By Howard D. FencI

I saw a truck of Christmas trees  
And each one had a tale,  
The driver stood them in a row  
And put them up for sale.  
He strung some twinkly lights  
And hung a sign up with a nail;  
"FRESH CHRISTMAS TREES"  
It said in red  
"FRESH CHRISTMAS TREES  
FOR SALE."  
He poured himself hot cocoa  
In a steaming thermos cup,  
And snowflakes started falling  
As a family car pulled up.  
A mom, a dad, and one small boy  
Who looked no more than three  
Jumped out and started searching  
For the perfect Christmas tree.

The boy marched up and down the  
rows,  
His nose high in the air;  
"It smells like Christmas, mom!  
"It smells like Christmas every-  
where!"  
"Let's get the biggest tree we can!  
"A tree that's ten miles high!  
"A tree to go right through our  
roof!  
"A tree to touch the sky!"  
"A tree SO big  
"That Santa Claus  
"Will stop and stare and say,  
"Now, THAT'S the finest Christ-  
mas tree  
"I've seen this Christmas Day!"  
It seemed they looked at every tree  
At least three million times;  
Dad shook them, pinched them,

turned them 'round  
To find the perfect pine.  
"I've found it, mom!  
"The Christmas tree I like the best  
of all!  
"It's got a little bare spot,  
"But we'll turn that to the wall!"  
"We'll put great-grandma's angel  
"On top the highest bough!  
"Oh, can we buy it?  
"Please, mom, PLEASE?!"  
"Oh, can we buy it NOW?"  
"How 'bout some nice hot 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 chocolate  
In three tiny paper cups.  
They toasted,

"Here's to Christmas!"  
And they drank the cocoa up.  
"Is this your choice?"  
The tree man asked,  
"This pine's the best one here!"  
The boy seemed sad---  
"My daddy says  
"The price is just too dear."  
"Then, Merry Christmas!"  
Said the man, who wrapped the  
tree in twine,  
"It's yours for just one promise  
"You must keep at Christmas  
time!"

"On Christmas Eve at bedtime  
"As you fold your hands to pray,  
"Promise in your heart  
"To keep the joy of Christmas  
Day!"  
"Now hurry home!  
This freezy wind  
"Is turning your cheeks pink!  
"And ask your dad  
"To trim that trunk and give that  
tree a drink!"

And so it went on  
All that blustery eve  
As the tree man gave  
Tree upon tree upon tree  
To every last person  
Who came to the lot---  
Who toasted with cocoa  
In small paper cups,  
Who promised the promise  
Of joy in their hearts---  
And singing out carols,  
Drove off in the dark.  
And when it was over  
One tree stood alone;  
But no one was left there  
To give it a home.  
The tree man put on his  
Red parka and hood  
And dragged the last Christmas  
tree

Out to the woods.  
He left the pine right by a stream  
In the cold,  
So the wood's homeless creatures  
Could make it their home.  
He smiled as he brushed off  
Some snow from his beard,  
When out of the thicket  
A reindeer appeared.  
He scratched that huge reindeer  
On top his huge head---  
"It looks like we've  
"Started up Christmas again!"  
"There are miles more to travel,  
"And much more to do!  
"Let's go home, my friend,  
"And get started anew!"  
He looked to the sky  
And heard jingle bells sound---  
And then,  
In a twinkling,  
That tree man was gone!



# 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, Comet! 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.

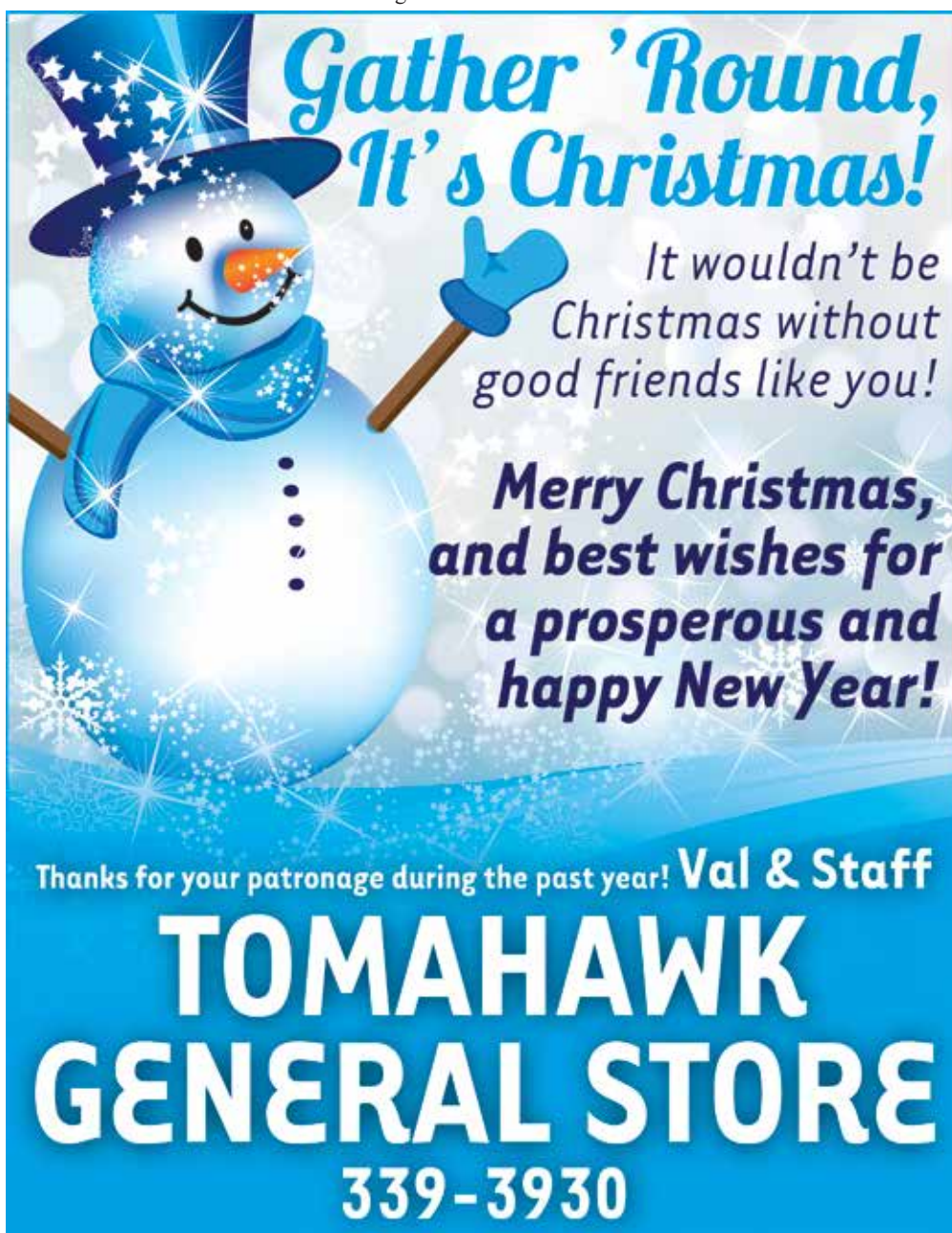
He spoke not a word, but went straight to his work,

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!"



**Gather 'Round,  
It's Christmas!**

*It wouldn't be  
Christmas without  
good friends like you!*

**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**





Must be Santa, must be Santa,  
Must be Santa, Santa Claus!





# 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

## Filled With Our Gratitude



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  
**Lobstick River  
 Foods 2014 Ltd.**

Wildwood, AB

(780) 325-3834



## 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

## HERE WE COME A-WASSAILING

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

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

We are not daily beggars  
That beg from door to door,

But we are neighbors' 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.



## 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!

**KARO**

DENTAL CARE

780-962-6670

[www.karodental.ca](http://www.karodental.ca)

202-8 MCLEOD AVE, SPRUCE GROVE, AB

*Dedicated Commitment to Care*



# 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,

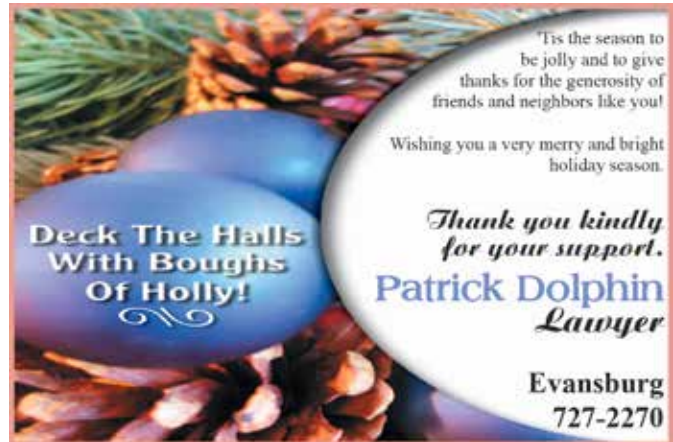
And love my I pray.

Bless all the dear children,

In thy tender care.

And take them to heaven,

To be with thee there.




**BANK ON A VERY GOOD SEASON**

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

Merry Christmas and sincere thanks to our customers and associates.

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

**TD Canada Trust**  
962-0404



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

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

**Sobeys**

**SPRUCE GROVE 780 962 4121**



## 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

## 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



## 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.*



Wabamun

892-4969

## 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



## 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!"

# The Full MERRY

Hope this Christmas delivers joy,  
harmony, friendship, love,  
prosperity and everything else on  
your wish list. Your deserve it all!

**Thanks to all of  
the goodhearted  
folks who have made  
our year so jolly.  
We wouldn't be here  
without your support,  
and we appreciate  
your loyalty.**

**Merry Christmas  
from the Staff &  
Managment at**

**Wabamun  
Hotel 892-2224**

**Wabamun**







**Merry Christmas**  
from  
*Pet Oasis*  
professional dog grooming

Phone: 780-727-2473  
or Text: 780-898-4220

53030 - RR 73, Entwistle AB



**Merry Christmas**  
from Executive, Membership & Staff

**Evansburg Legion**  
Br #196

Evansburg, AB 727-3879



**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

## FROSTY THE SNOWMAN

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

And two eyes made out of coal.  
Frosty the snowman is a fairy tale, they say,

He was made of snow but the children know how he came to life one day.

There must have been some magic in that  
Old silk hat they found.

For when they placed it on his head,  
He began to dance around.

O, Frosty the snowman  
Was alive as he could be,

And the children say he could laugh  
And play just the same as you and me.

Thumpetty thump thump,  
Thumpety thump thump,  
Look at Frosty go.

Thumpetty thump thump,  
Thumpety thump thump,

Over the hills of snow.

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,

Thumpety thump thump,

Look at Frosty go.

Thumpetty thump thump,

Thumpety thump thump,

Over the hills of snow.



**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

## 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.



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 2018.

## 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



# 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.



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

# 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 sprawl- ing 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.

**JOY to the WORLD**

Wishing you a bright and blessed Christmas, trimmed with our gratitude. May the holiday spirit fill your heart with peace and happiness.  
**Merry Christmas, Friends!**

from Jonathan  
**H&R BLOCK**  
5112-50 St. Stony Plain 963-3066

# 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

On Today's Menu:

**Our Best Wishes**

**Merry Christmas**

from

Management & Staff at

**BING'S #1 RESTAURANT**

Main Street, Stony Plain

**780-963-2609**

**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

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## 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 happi-  
ness.

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 Bethle-  
ham

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."

*Best Wishes for a  
Merry Christmas!*



*From Our Family to Yours,*

At this special time of year, we'd like to share our best  
wishes with the friends and neighbors who have made our  
year simply spectacular. Your support and trust mean the  
world to us, and we are grateful to be a part of this vibrant  
community. Thank you for making us feel so at home here.



**Erin Babcock, MLA**  
**Stony Plain**

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

## 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

# HAPPY HOLIDAY

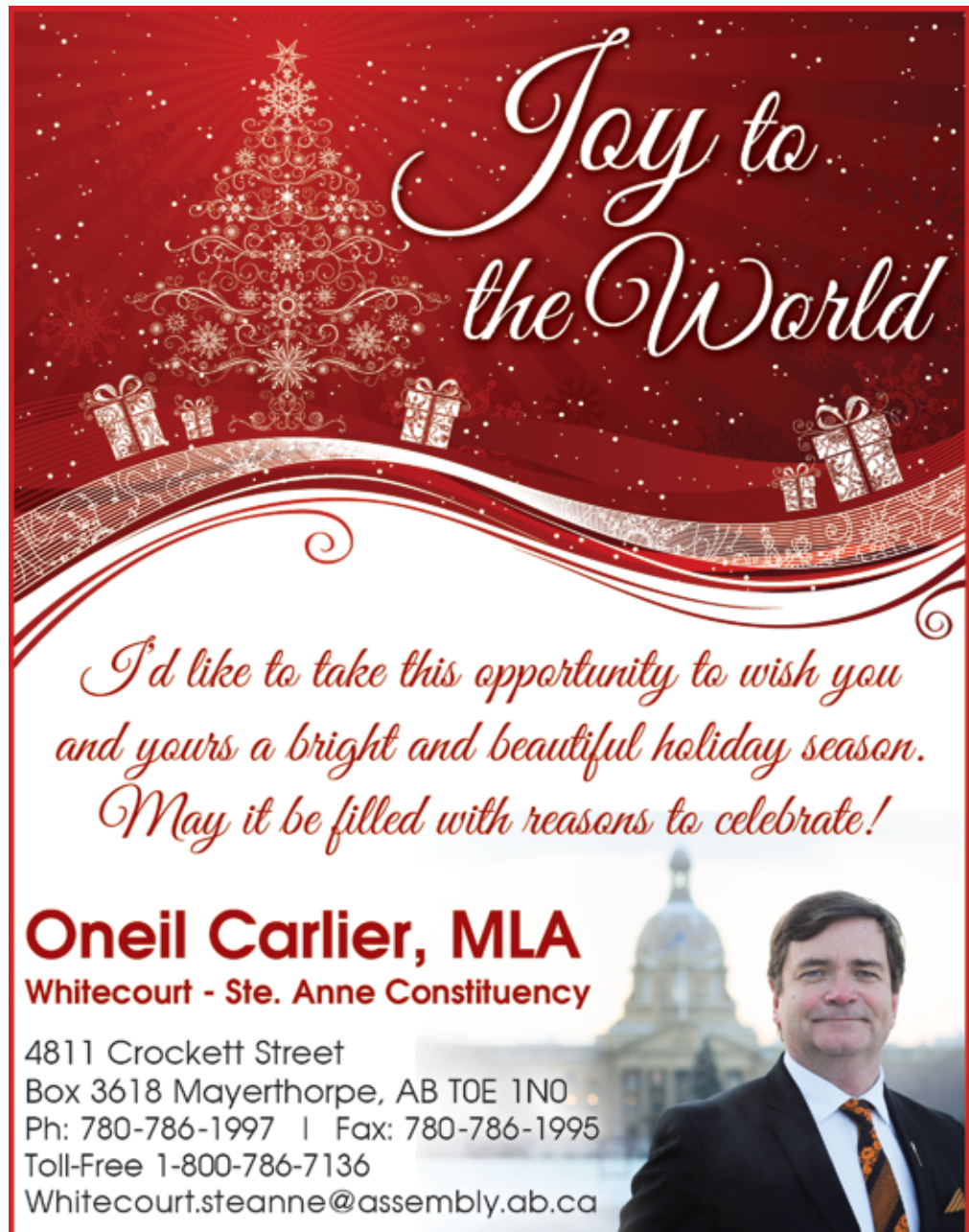
Happy Holiday  
Happy Holiday  
While the merry bells keep ringing  
May your every wish come true  
Happy Holiday  
Happy Holiday  
May the calendar keep bringing  
Happy Holidays to you  
It's the holiday season  
And Santa Claus is coming back  
The Christmas snow is white on the ground

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

Coming down the 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 bringing  
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 Bethlehem'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 mirror'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




*Joy to the World*

*I'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





# 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!

**Merry Christmas & Happy New Year**

**from Parkland County Council and Executive Administration**

**FRONT ROW SEATED (LEFT TO RIGHT):**  
COUNCILLOR JOHN MCNAB, DIVISION 5; COUNCILLOR TRACEY MELNYK, DIVISION 6; MAYOR ROD SHAIGEC, COUNCILLOR JACKIE MCCUAIG, DIVISION 2; COUNCILLOR DARRELL HOLLANDS, DIVISION 4.

**SECOND ROW (LEFT TO RIGHT):**  
ROB MCGOWAN, GM INFRASTRUCTURE SERVICES; TRACY KIBBLEWHITE, CHIEF FINANCIAL OFFICER; KEN VAN BUUL, GM CORPORATE SERVICES; COUNCILLOR ANN LISA JENSEN, DIVISION 1; MIKE HECK, CAO; COUNCILLOR PHYLLIS KOBASIUK, DIVISION 3; PETER VANA, GM DEVELOPMENT SERVICES; DAVE CROSS, GM COMMUNITY SERVICES.

**parkland county**



5015 50 Street, Stony Plain

**780-968-0040**

Our Christmas Hours are as follows:

**December 1<sup>st</sup> to December 23<sup>rd</sup>**

**Mon – Wed 9am – 7pm**

**Thurs – Fri 9am – 9pm**

**Sat 9am – 7pm**

**Sun 10am – 5pm**

**Dec. 24: 9am – 3pm**

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# 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.



*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!*

  
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**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**





*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**

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## 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.




*Hope Your  
Holiday Sparkles*

Like twinkling ornaments and lights on a tree, you've decorated our year with brightness and beauty. Thanks for making time to visit us. We appreciate your kind patronage, and we look forward to seeing you again soon.

*May this Christmas season shine with all the warmth, happiness and good fortune you deserve.  
from Julie, Corrie, Patti & Erin*

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FOR THE  
HOLIDAYS**

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than here among our neighbors and friends!

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Drayton Valley  
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# 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 to-  
night?"  
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 Greetings!*  
*May your holiday be filled with love, family, and good friends.*



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*Sweet Tidings to You,*

**Our Valued Customers & Friends!**

Thank you for all of your support this past year. Our Team is happy to be back to IGA and couldn't have done it without you. From our family to yours, we wish you a wonderful Holiday Season!

**DRAYTON VALLEY**

**IGA Hometown Proud** 

**Hark**  
**The Herald Angels Sing,**  
**Glory to the Newborn King**

May the joyous spirit of Christmas resound throughout your heart and home this holiday season, and may many glad tidings come your way in the year ahead

**Seasons Greetings**  
**from Joelle & Staff at**  
**Serenity Funeral Service**  
**Drayton Valley AB**  
**542-3338**





# 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



**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

# 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.

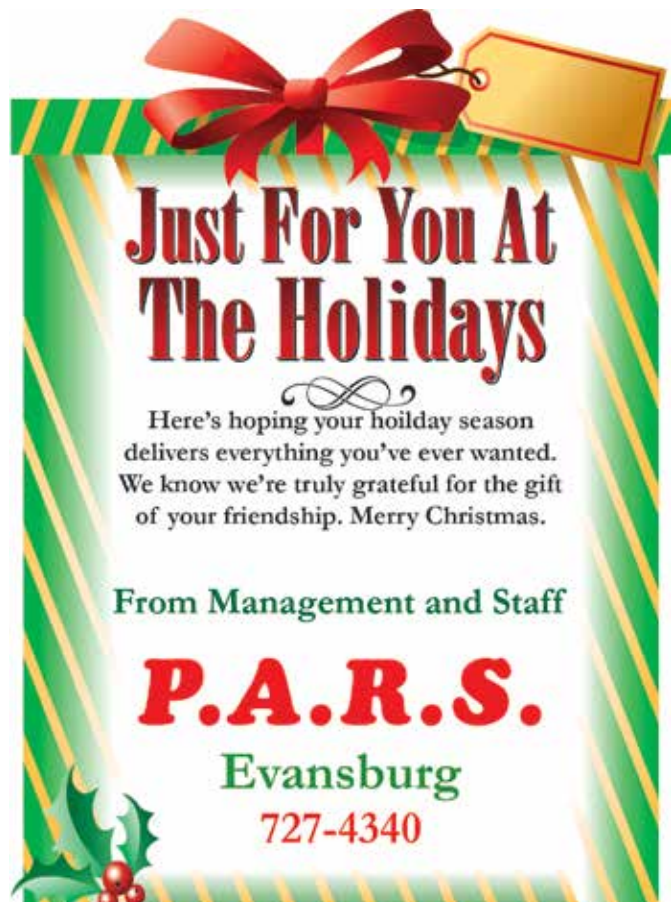



*The First Noel*

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

For your generous spirit, we are deeply thankful.

**Merry Christmas**  
from the Staff at  
**Roxanne MacDonald**  
- Certified General Accountants  
Evansburg, AB 727-2017



**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

# 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!

**Merry Christmas**

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

*Maureen*



**Evansburg 727-2012**

**Entwistle Rodeo Association**

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**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**



# 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.

# 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 Righteous-

ness!

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:

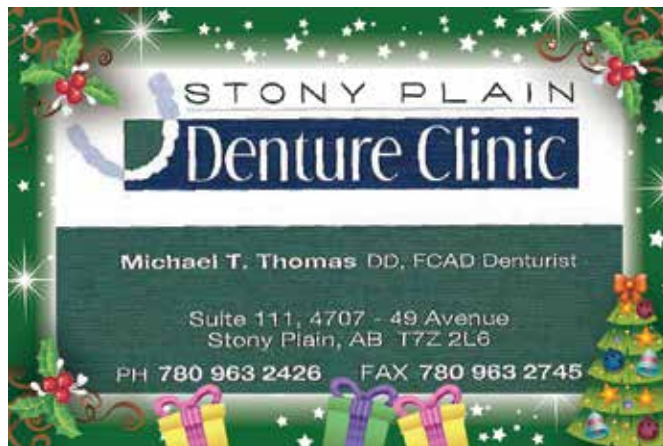
Stamp Thine image in its

place;

Second Adam, from above,

Reinstate us in thy love. Re-

frain



**STONY PLAIN**  
**Denture Clinic**

Michael T. Thomas DD, FICAD Denturist

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

PH 780 963 2426 FAX 780 963 2745



**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**



*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**

# 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'swig.

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.



CALL ME TODAY TO  
BOOK YOUR PARTY  
*Jodi Cazac*  
780.995.6951

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Spring/Summer 2017





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 MOUNTAIN HONEY	 SEA SALT VANILLA	 WILDFLOWER KISS	 LAVENDER CHAMOMILE	 HARBOR BREEZE	 GRAPEFRUIT SORBET	 PINK PUNCH



## 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.



**Trestle Creek GOLF RESORT**

**Merry Christmas**

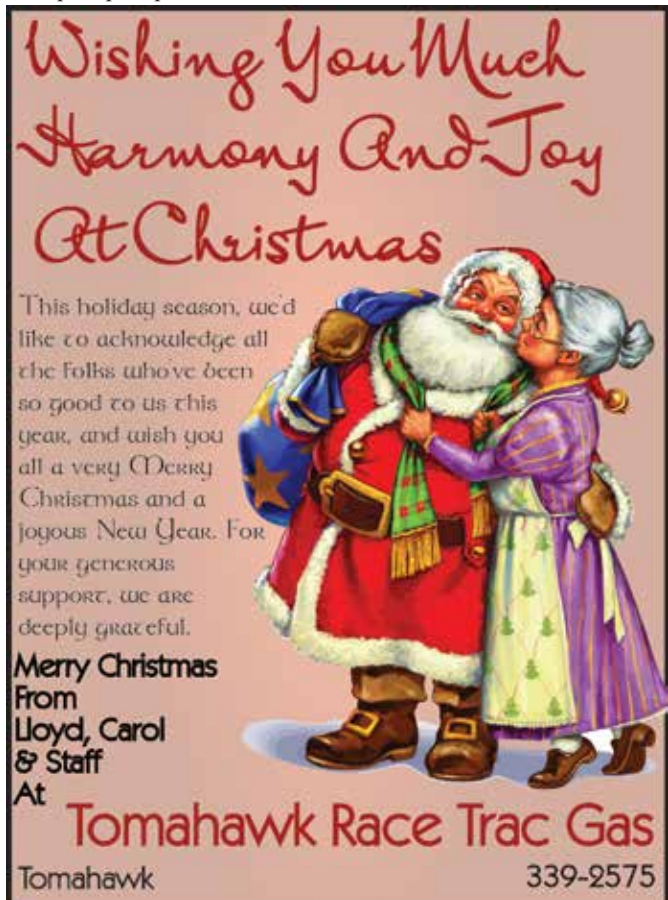
Don't forget to pickup your Trestle Creek Gift Card, the perfect Stocking Stuffer

Have a Safe and Happy Holiday From Our Family to Yours

Holiday Hours:

Dec. 24th Closed at 4pm	Dec. 25th Closed
Dec. 31st Closed at 4pm	Jan. 1st Closed

7011 Township Road 532 | 780-727-4575 | [www.TrestleCreek.ca](http://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



# LOSE WEIGHT WITH THE HEALTHIEST COFFEE ON THE PLANET!



**HELPS CONTROL  
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LOSE WEIGHT**



**HELPS PROMOTE  
HEALTHY BRAIN  
FUNCTION**



**TASTES  
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## PREVAIL SLIMROAST

Formulated with natural appetite suppressants, feel good ingredients and detox components SlimRoast is a great addition to your weight SlimRoast will produce exciting results, but you will love the taste of this delicious Italian dark roast coffee.

### GREAT FOR:

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- › Regulates sugar absorption
- › Regulates fat absorption
- › Promotes brain health and focus
- › Elevates mood
- › Antioxidant

# MANAGING YOUR WEIGHT NEVER TASTED SO GOOD!



**ALL  
NATURAL**



**PROPRIETARY  
FORMULA**



**HEALTHY WEIGHT  
MANAGEMENT**

## PREVAIL TRIM

Formulated with natural appetite suppressants and ingredients to help detoxify your body, Prevail Trim is a great addition to any weight management program.

And as if helping to manage your weight in a healthy way were not exciting enough, just wait until you taste this delicious drink!

**You will LOVE it!**



CALL (780) 907-8642  
FOR **FREE** SAMPLE



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- › LASTS FOR HOURS

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**(780) 907-8642**



# 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 proceeding,  
 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 perfume  
 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 Savior's birth!  
 Long lay the world in sin and error pining  
 Till he appear'd and the soul felt its worth.  
 A thrill of hope the weary world rejoices  
 For yonder breaks a new and glorious morn!  
 Fall on your knees  
 Oh hear the angel voices  
 Oh night divine  
 Oh night when Christ was born  
 Oh night divine  
 Oh night divine  
 Led by the light of Faith serenely beaming  
 With glowing hearts by His

cradle we stand  
 So led by light of a star sweetly gleaming  
 Here come the wise men from Orient land  
 The King of Kings lay thus in lowly manger  
 In all our trials born to be our friend.  
 Truly He taught us to love one another  
 His law is love and His gospel is peace  
 Chains shall He break for the slave is our brother  
 And in His name all oppression 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.

## 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**  
**SILVER SANDS (780) 797-2683 (780) 222-1535**

*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

# 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!



**With Thanks  
For Your  
Friendship!**

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

**Merry Christmas**  
from the Staff at  
**Parkland Veterinary Clinic**

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

**Merry Christmas!**



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

FROM  
**Grove Collision Repairs**  
120 SOUTH AVE SPRUCE GROVE, AB  
**962-3755**



# 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.



## 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

# 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."



## OPEN UP TO CHRISTMAS!



Wishing you a novel Noel filled with lots of mystery, adventure, romance and happy endings.

For your visits this year, we are sincerely grateful.

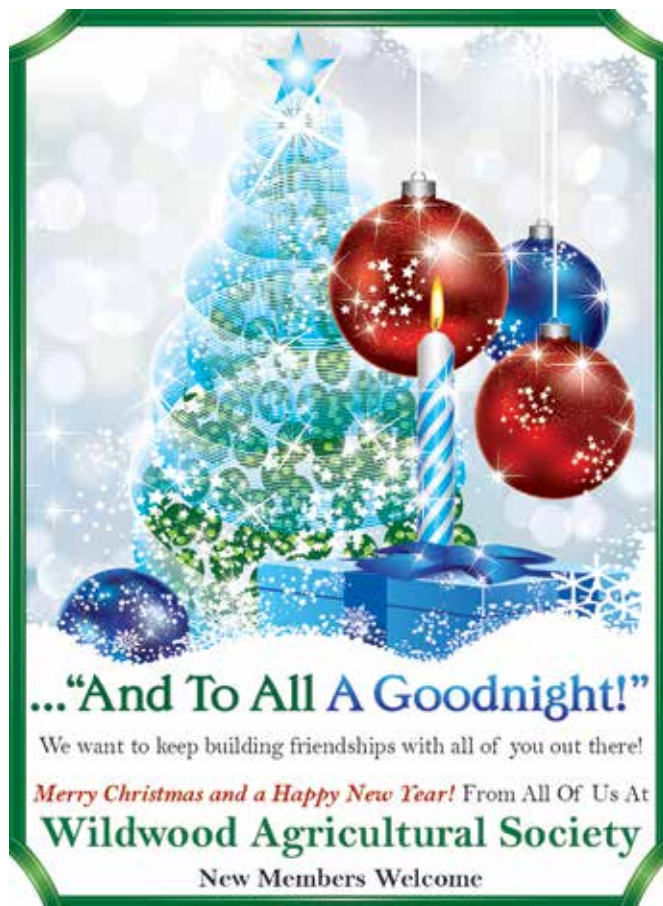
**Merry Christmas**

From Everyone at

Wildwood Public Library (325-3882)

Evansburg Public Library (727-2030)

& Niton Public Library (795-2474)



**...“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

**My Christmas Wish List**

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# I SAW MOMMY KISSING SANTA CLAUS

I saw Mommy kissing Santa Claus	Santa Claus
Underneath the mistletoe last night.	Underneath his beard so snowy white;
She didn't see me creep	Oh, what a laugh it would have been
Down the stairs to have a peep;	If Daddy had only seen
She thought that I was tucked up in my bedroom fast asleep.	Mommy kissing Santa Claus last night.
Then, I saw Mommy tickle	

**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



# IT CAME UPON A MIDNIGHT CLEAR

It came upon the midnight clear,	strife,
That glorious song of old,	The world hath suffered long;
From angels bending near the earth,	Beneath the angel-strain have rolled,
To touch their harps of gold!	Two thousand years of wrong;
"Peace on the earth, good will to men,	And man, at war with man, hears not,
From heaven's all gracious King!	The love song which they bring:
The world in solemn stillness lay,	O hush the noise, ye men of strife,
To hear the angels sing.	And hear the angels sing.
Still through the cloven skies they come,	For lo! the days are hastening on,
With peaceful wings unfurled,	By prophet bards foretold,
And still their heavenly music floats,	When, with the ever-circling years,
O'er all the weary world;	Shall come the Age of Gold;
Above its sad and lowly plains,	When peace shall over all the earth,
They bend on hovering wing.	Its ancient splendors fling,
And ever o'er its Babel sounds,	And all the world give back the song,
The blessed angels sing.	Which now the angels sing.
Yet with the woes of sin and	

## 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**



**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

# SLEIGH RIDE

Just hear those sleigh bells jingling  
Ring ting tingling too.

Come on, it's lovely weather  
For a sleigh ride together with you.

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

Come on, it's lovely weather  
For a sleigh ride together with you.

Giddy up, giddy up, giddy up,  
Let's go, Let's look at the show,

We're riding in a wonderland of snow.

Giddy up, giddy up, giddy up,  
It's grand, Just holding your hand,

We're gliding along with a song  
Of a wintry fairy land.

Our cheeks are nice and rosy  
And comfy cozy are we  
We're snuggled up together  
Like two birds of a feather  
would be

Let's take that road before us  
And sing a chorus or two  
Come on, it's lovely weather  
For a sleigh ride together with you.

There's a birthday party  
At the home of Farmer Gray  
It'll be the perfect ending a perfect day

We'll be singing the songs  
We love to sing without a single stop,

At the fireplace while we watch  
The chestnuts pop.

Pop! pop! pop!  
There's a happy feeling  
Nothing in the world can buy,  
When they pass around the chocolate

And the pumpkin pie  
It'll nearly be like a picture print

By Currier and Ives  
These wonderful things are the things

We remember all through our lives!

Just hear those sleigh bells jingling,

Ring ting tingling too  
Come on, it's lovely weather  
For a sleigh ride together with you,

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

Come on, it's lovely weather  
For a sleigh ride together with you.

Giddy up, giddy up, giddy up,  
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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.



## 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*

**Like Us On  
facebook**



**FACEBOOK.COM/  
COMMUNITY  
VOICE  
NEWSPAPER**



# 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 pil-

low 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.

## MERRY CHRISTMAS!

**Parkland School Division's Board of Trustees  
wishes you and your family a wonderful  
holiday season.**

**We look forward to working closely  
with schools and the community  
in the New Year.**



**psd70.ab.ca**

***Yuletide  
Greetings***

Peace. Joy. Goodwill.  
Good Fortune.

*May the season's best surround you  
and flourish in your heart all year!*

Thanks to all our past and future guests!

**SHORESIDE  
INN & SUITES**

Wabamun, AB  
892-4773

I WISH YOU A VERY  
**MERRY CHRISTMAS**  
AND HAPPY  
*New Year!*  
2018

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



# 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

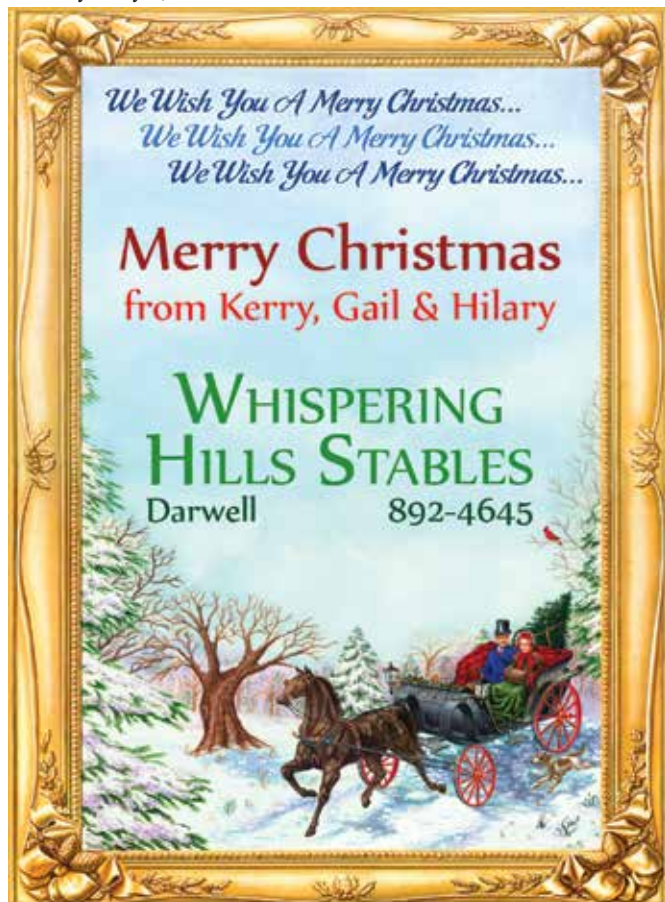
O Christmas tree, O Christmas  
tree!  
How are thy leaves so verdant!  
O Christmas tree, O Christmas  
tree,  
How are thy leaves so verdant!  
Not only in the summertime,  
But even in winter is thy prime.  
O Christmas tree, O Christmas  
tree,  
How are thy leaves so verdant!  
O Christmas tree,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



# Strike Up the Holiday Fun

We hope this festive season is right up your alley!

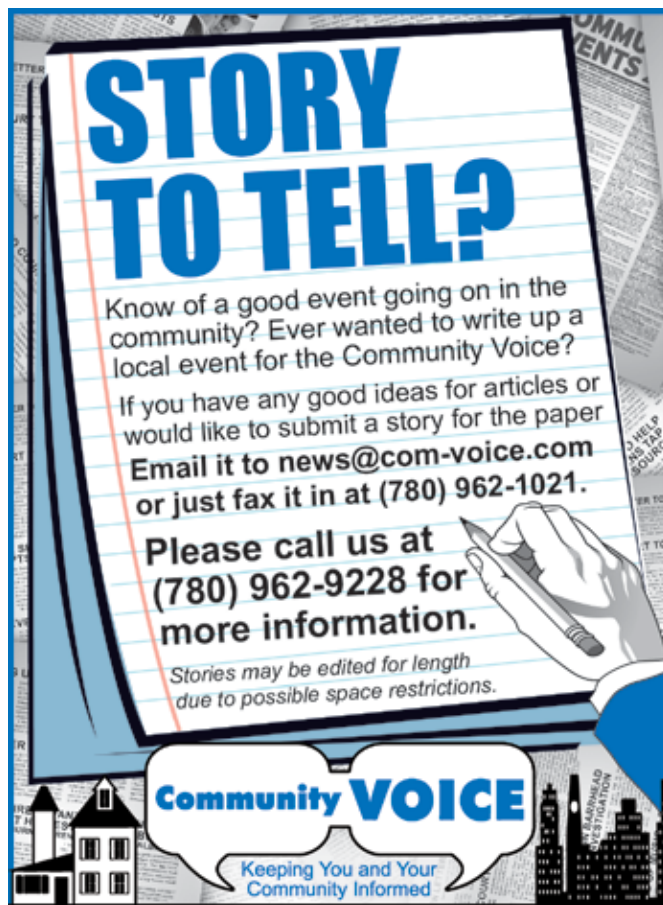
Friends and customers like you truly bowl us over with your kindness. Thanks for your generous support.

From Everyone at

## Wabamun Lions Bowling Lanes

892-3619





# STORY TO TELL?

Know of a good event going on in the community? Ever wanted to write up a local event for the Community Voice?

If you have any good ideas for articles or would like to submit a story for the paper Email it to [news@com-voice.com](mailto:news@com-voice.com) or just fax it in at (780) 962-1021.

Please call us at (780) 962-9228 for more information.

*Stories may be edited for length due to possible space restrictions.*

**Community VOICE**

Keeping You and Your Community Informed

## THE MOST WONDERFUL DAY OF THE YEAR

A packful of toys means a sackful of joys

For millions of girls and for millions of boys

When Christmas Day is here

The most wonderful day of the year!

A jack in the box waits for children to shout,

"Wake up, don't you know that it's time to come out!"

When Christmas Day is here

The most wonderful day of the

year!

Toys galore

Scattered on the floor

There's no room for more

And it's all because of Santa Claus!

A scooter for Jimmy, a dolly for Sue

The kind that will even say

"How do you do."

When Christmas Day is here

The most wonderful day of the year.

## 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.



## 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 2017. 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



## 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



## 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.

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



*Wishing you all the trimmings of a very merry holiday season. Thank you for brightening up our year with your visits.*



**DRAYTON VALLEY 542-4488**

*Our Valued Friends & Customers*

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

**CLOSED:**  
December 25<sup>th</sup>, 26<sup>th</sup>  
& January 1<sup>st</sup>




**Lubers**  
EXPRESS  
OIL CHANGE

*No Appointment Necessary*

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





## 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.

# 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 2017 a great ride for us, and we wish you all the best this holiday season and in the coming year.

Merry Christmas to You and Yours!

DRAYTON'S SHOP

AUTOMOTIVE SERVICES & TIRES

TREADPRO

Tire • Centres

\$90 an hour and our price match guarantee, you couldn't go wrong!!

780-514-5795

5001 - 63 Street Drayton Valley

Wishing our customers a

# Merry Christmas

and Happy New Year

from the Staff at

POLACK Bros.

Competition

CHEVROLET

CHEVROLET

Stony Plain, AB

(780) 963-6121

## 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.




**THE SPIRIT IS BUILDING!**

May your home be filled with laughter.  
From the floorboards to the rafters -  
And may all your hopes and dreams come true,  
That's our holiday wish for you!

With best wishes and gratitude from all of us.

From **Poplar Ridge**  
**Home Building Centre**  
Drayton Valley, AB 542-5065



*For to us a child is born, and  
his name shall be called  
Wonderful Counselor, Mighty  
God, Everlasting Father,  
Prince of Peace.  
-Isaiah 9:6-7*

May you find  
inspiration in the  
miracle of Christmas,  
and may peace and joy  
reside with you  
throughout this holy  
season and beyond.

**Sabine Webb LLP**  
**Law Offices**  
Drayton Valley AB, 780-514-3334



## FROSTED HOLIDAY SUGAR COOKIES

### Ingredients

- 3-3/4 cups all purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1 cup butter or margarine, softened (not melted)
- 1-1/2 cups granulated sugar
- 2 eggs
- 2 tsp vanilla extract
- vanilla frosting
- food coloring (optional)
- colored candies (optional)
- fruit rolls (optional)
- jelly beans (optional)
- green and red decorating gel (optional)
- sprinkles (optional)
- powdered sugar (optional)

### Additional Materials:

- Cookie cutters

### Cooking Instructions

1. Sift flour, baking powder, and salt together in a medium sized bowl. Set aside.
2. Beat butter or margarine, sugar, eggs, and vanilla in a large bowl with electric mixer until fluffy. Gradually add flour mixture and stir with wooden spoon until thoroughly mixed. Cover dough with plastic wrap and chill in the refrigerator for two hours.
3. Preheat oven to 400 degrees F. On a lightly floured surface, roll out dough to 1/4 inch thick.

Cut out circles with a cookie cutter or other round object, such as a glass or round plastic container. Place circles 2 inches apart on ungreased cookie sheet.

4. Bake for 6-8 minutes, checking after 6 minutes. Cookies will be done when edges are lightly browned. Do not allow cookies to get too brown. Remove from oven and allow cookies to cool on cookie sheets for 5 minutes. Remove from cookies sheets to aluminum foil on a flat surface and allow to cool completely.

5. Using a butter knife, spread frosting on top of each cookie. (If you want to color the frosting, use food coloring and mix it

beforehand.)

6. Let children decorate the cookies with sprinkles, powdered sugar, and candies.

7. To make holly berry cookies, place two red candies or jelly beans toward the top of the cookie and draw on leaves with green decorating gel.

8. For sugar stars, trees, and other shapes, gently place a miniature cookie cutter on top of the cookie after it's frosted. Carefully sprinkle a small amount of sugar into the cookie cutter with your fingers, being careful not to let the sugar fall outside. Gently remove cookie cutter.

9. You can completely cover a cookie with decorative sugar by holding the frosted cookie upside down and dipping the frosted end into the sugar to coat.

10. Use red decorating gel to write "Ho, Ho, Ho!" on your cookies.

11. A snowman can be made from candies and fruit rolls (e.g., Fruit Roll-Ups). Cut a strip from a fruit roll, about 1/2 thick, and twist it into a rope. Place the fruit roll up around the top of the cookie as ear muffs and add jelly beans for the muffs themselves. Decorate face with colored candies.

12. Use cherry raisins to form the petals of a poinsettia. Place a colored candy in the center.

### Make it Faster

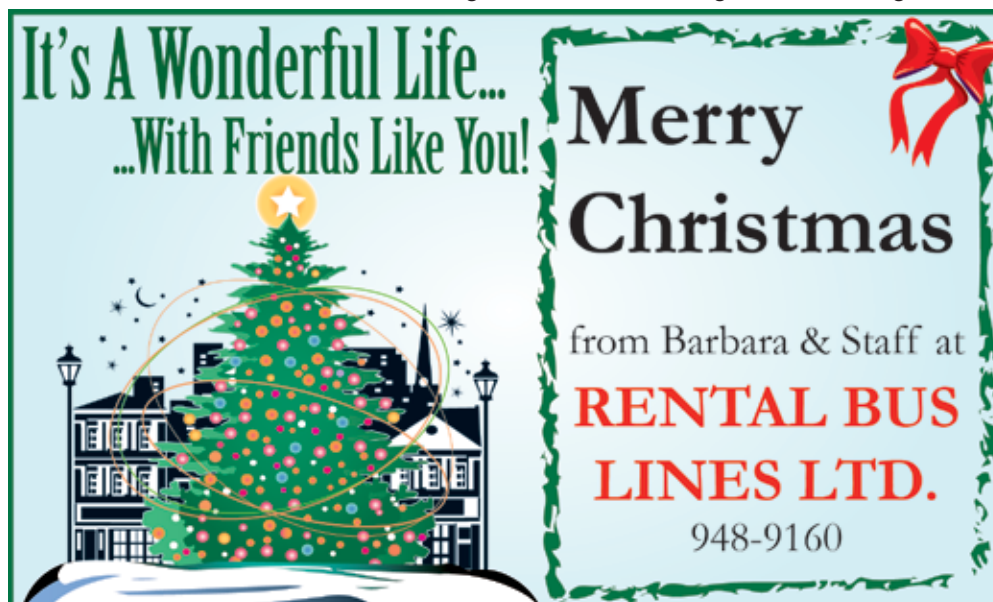
Use packaged cookie dough instead of making sugar cookies from scratch.

### Helpful Hints

- Prepare your table before putting the cookies out. Place all the sugars, candies and other decorating items in a row buffet style.

- Be sure you have all the ingredients and decorations you will need before heading to the store. The fewer trips the better!

- You can use just about any type of flat cookie for this project. Peanut butter, chocolate chip, shortbread, whatever your favorites are. We recommend soft cookies over hard since the frosting is soft.



**It's A Wonderful Life...  
...With Friends Like You!**

**Merry Christmas**

from Barbara & Staff at  
**RENTAL BUS  
LINES LTD.**

948-9160



**Have A Vintage Season!**

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

**Drayton Valley  
Auto Parts**

**NAPA AUTO PARTS**

**Drayton Valley, AB  
542-6881**

## 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.

**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

## 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 2018.

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 the Staff of

**WIGHTY'S**  
TIRE & MECHANICAL

Evansburg, AB 727-4442



## CRANBERRY & ORANGE CHELSEA BUN TREE

Prep: 1 hr  
Cook: 22 mins plus at least 1 hr  
30 mins proving  
Makes 12 buns

### Ingredients

- 275ml full-fat milk
- 50g butter, chopped into cubes
- 450g strong white bread flour
- 7g sachet fast-action dried yeast
- 50g golden caster sugar, plus 3 tbsp
- 1 tsp ground cinnamon
- flavourless oil, for greasing
- 200g marzipan, chilled

- 1 orange, zested and juiced
- 100g fresh cranberries
- 100g dried cranberries, plus 1 tbsp
- 40g pistachios, chopped
- edible gold spray (optional)
- 3 tbsp apricot jam, sieved
- 150g icing sugar

### Directions:

1. Warm the milk in a saucepan until steaming but not boiling. Remove from the heat and add the butter, swirling to help it melt, then set aside to cool a little. Meanwhile, mix the flour, yeast, 50g sugar, the cinnamon and 1 tsp salt in a large bowl, or the bowl of a tabletop mixer. When the milk is warm, add it to the dry ingredients and combine to make a sticky dough. Tip onto your work surface and knead for 10 mins by hand, or for 5 mins in the mixer until the dough is smooth and stretchy. Return to a clean oiled bowl, cover with oiled cling film and leave somewhere warm to rise for 1-2 hrs until doubled in size.

2. Line your largest baking

sheet with baking parchment. Tip the dough onto a lightly floured work surface and roll to a rectangle about 30 x 40cm. Grate the marzipan over the surface and scatter over the orange zest, fresh cranberries, 75g dried cranberries, 25g pistachios and 3 tbsp caster sugar. From one of the longer sides, tightly roll up the dough into a sausage, pinching the dough together at the other end to seal the open edge.

3. Use a large, sharp knife to divide the sausage of dough first in half, then into quarters, then cut each quarter into three pieces, so you're left with 12 equal pieces of dough. Turn them all cut -side up and arrange on the baking sheet in a tree shape, using one piece for a trunk and leaving space between each bun for them to expand. Make sure the pinched edge on the outside of each bun is facing towards the centre of the tree, otherwise it may come unstuck and unravel as it cooks. You should have one bun left over – bake this alongside (treat for the cook!) . Cover

the sheet in one or two pieces of oiled cling film and leave to prove for 30 -40 mins, or until doubled in size and just touching

4. Heat oven to 180C/160C fan/ gas 4. Bake in the middle of the oven for 20-22 mins until golden brown. While the buns cook, heat the apricot jam with 2 tsp water until runny, then set aside to cool a little. Mix the icing sugar with enough orange juice to make a thick icing and transfer it to a small disposable piping bag or plastic sandwich bag. You can spray the pistachios with gold spray at this point, if you like.

5. When the buns are cooked, leave to cool for 15 mins, then brush all over with the apricot glaze. Snip the corner off the piping bag and drizzle icing over the top of the buns in random lines. Scatter over the remaining pistachios and dried cranberries and leave the icing to set for 10 mins before serving. Will keep in an airtight container for up to three days.



## 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

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



### Christmas Holiday Hours

We will be closed December 23<sup>rd</sup>, 2017

We will reopen on January 3<sup>rd</sup>, 2018

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

## ROSEMARY-GARLIC ROAST TURKEY

If Italians had invented roast turkey, it would turn out something like this. Wonderfully fragrant with garlic and rosemary, this savory roast turkey makes an impressive holiday feast that's sure to wow your guests.

### Ingredients

- 8 cloves garlic, crushed
- 1/4 cup (50 mL) chopped fresh rosemary (or 2 tbsp./30 mL dried)
- 1/4 cup (50 mL) olive oil
- 1 tbsp. (15 mL) coarse salt
- 1 tsp. (5 mL) black pepper
- 12 to 15 lb. (5.5 to 7 kg) whole turkey, fully defrosted if frozen

### Cooking Instructions

1. Preheat oven to 325 degrees F (160 degrees C).
2. In a small bowl or food processor, mash together garlic, rosemary, olive oil, salt and pepper so that it forms a thick paste.
3. By hand, gently pull the skin away from the turkey breast at the front of the breast (near the neck opening) to form a sort of pocket.

Rub some of the rosemary garlic paste onto the breast meat under the skin, reaching in as far as you can without tearing the skin. Rub the remaining rosemary garlic paste all over the skin of the turkey and in the cavity. Add the stuffing, if you're using it, and place the turkey, breast side up, on a rack in a shallow roasting pan. Tuck the wings underneath the bird and tie the legs together with kitchen string.

4. Place the turkey into the preheated oven. Do not cover the pan. Roast, basting every 15 to 20 minutes with the pan juices, until a meat thermometer inserted into the inner thigh reaches 170 degrees F (77 degrees C) and the juices run clear when the thigh is pricked with a skewer. This will take anywhere from 3 to 4-1/4 hours (depending on the size of the turkey and whether it is stuffed or not). The only definite way to know if the turkey is cooked is by using a meat thermometer. Remove roasting pan

from the oven and let the turkey rest at room temperature for about 15 minutes before carving.

5. Serve turkey with pan juices or use the juices to make gravy (recipe follows).

### Rosemary-Garlic Gravy:

- 1/4 cup (50 mL) fat from the roasting pan
- 1/4 cup (50 mL) flour
- 2 cups (500 mL) defatted turkey pan juices, turkey broth, wa-

ter, or a combination

### Directions:

In a saucepan, combine the fat from the roasting pan and flour. Cook, stirring to eliminate any lumps, for just a minute or two. Whisk in turkey juices, broth or whatever liquid you're using and cook, stirring constantly, until the gravy thickens. Let simmer over low heat, whisking occasionally, for 6 to 8 minutes. Serve hot.



### 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

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**SERVING DEVON & SURROUNDING AREA SINCE 1998**

## 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 2018!

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

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





(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:

### 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](http://www.newscanada.com)

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# 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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## 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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CONTENTMENT



## GREETINGS OF THE SEASON

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## CHESTNUT, BACON & CRANBERRY STUFFING

Prep: 30 mins - 40 mins

Cook: 40 mins Plus 1 hour to

soak the cranberries

Makes 24 stuffing balls

### Ingredients

- 100g dried cranberries
- 50ml ruby port
- 1 small onion, chopped
- 2 rashers unsmoked back bacon, cut into strips
- 50g butter
- 2 garlic cloves, chopped
- 450g sausage meat

- 140g fresh white or brown breadcrumbs

- 2 tbsp chopped fresh parsley

- ½ tsp chopped fresh thyme leaves

- 140g peeled, cooked chestnuts, roughly chopped

- 1 medium egg, lightly beaten

### Directions:

1. Soak the cranberries in the port for an hour. Fry the onion and bacon gently in the butter, until the onion is tender and the bacon is

cooked. Add the garlic and fry for another minute or so.

2. Cool slightly, then mix with all the remaining ingredients, including the cranberries and port, adding enough egg to bind – I find it easiest to use my hands. Fry a knob of stuffing in a little butter, taste and adjust the seasoning if necessary.

3. To Cook: This stuffing can be baked in a dish, or rolled into balls that will be crisp on the outside and moist inside. To bake, press the

stuffing into a greased ovenproof dish in a layer that is around 4cm thick. Bake at 190C/gas 5/fan 170C for about 40 minutes, until browned and, in the case of sausagemeat stuffing, cooked right through. Alternatively, roll into balls that are about 4cm in diameter. Roast the stuffing balls in hot fat (they can be tucked around the turkey or done in a roasting tin of their own) for 30-40 minutes, until crisp and nicely browned on the outside.



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## 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.



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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**

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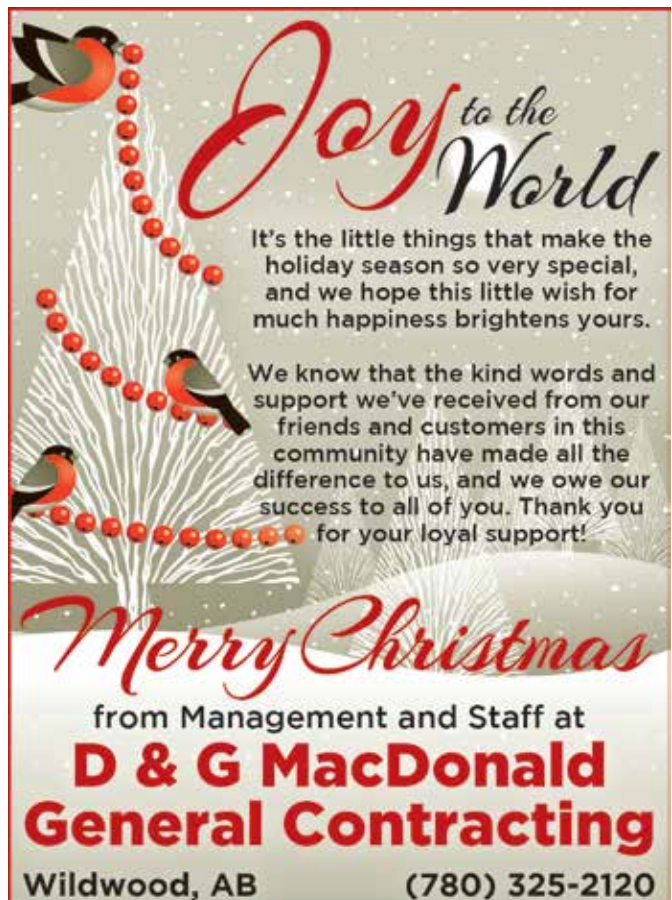


**Joy to the World**

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**  
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# CHOCOLATE-PEPPERMINT MERINGUE KISSES

Makes: 192 servings

Prep: 1 hr

Bake: 300°F 7 mins

Stand: 1 hr 30 mins

## Ingredients

- 4 egg whites
- 1/4 teaspoon salt
- 1/4 teaspoon cider vinegar
- 1/4 teaspoon peppermint extract
- 1 1/3 cups sugar
- 1 cup milk chocolate pieces
- 1 teaspoon shortening
- 1 1/4 cups crushed striped round peppermint candies\* (about 50 candies)

## Directions

1. Place egg whites in a large bowl. Let stand at room temperature for 30 minutes. Preheat oven to 300 degrees F. Line two very large baking sheets with parchment paper or foil; set aside.

2. For meringue:: Add salt, vinegar, and peppermint extract to egg whites. Beat with an

electric mixer on medium speed until soft peaks form (tips curl). Gradually add sugar, 1 tablespoon at a time, beating on high speed until stiff peaks form (tips stand straight) and sugar is nearly dissolved.

3. Transfer meringue to a decorating bag fitted with a 1/2-inch star tip. Pipe 1-inch kisses 1 inch apart onto the prepared baking sheets. Bake all of the meringue kisses at the same time on separate oven racks for 7 minutes. Turn off oven; let meringues dry in oven with door closed for 1 hour. Lift meringues off paper or foil. Transfer to wire racks; cool completely.

4. In a small saucepan, combine chocolate pieces and shortening. Cook and stir over low heat just until melted. Remove from heat. Spread crushed candy in a shallow dish. Dip bottoms of meringues in chocolate, then dip in crushed candies. Place on

waxed paper and let stand until chocolate is set. Makes about 192 meringue kisses.

*Tip : To crush the peppermint candies, place the unwrapped candies in a resealable plastic bag; seal bag. Using a meat mallet, pound lightly to crush the candies.*





**Season's Greetings!**  
**Merry Christmas!**  
**Happy 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

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# 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) 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.*

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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



## 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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## 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

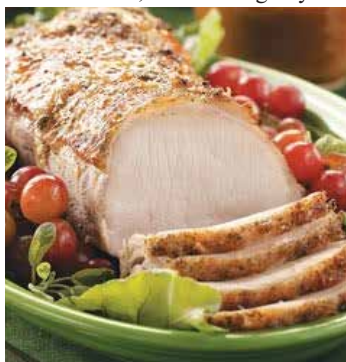
### Directions

- 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.



## AT THE HOLIDAYS

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## 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.



Wishing you a bright  
and merry holiday with  
family and friends.

# Merry Christmas

from all of us at  
Northern Gateway Public Schools!



Northern Gateway  
Public Schools

## 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 tbspcocoa
- 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.*



# 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

## "Joy to The World... In Christ Alone – Merry Christmas!"

The nicest thing about Christmas is sharing it with wonderful friends and neighbors like you. Thank you for making our year special in so many ways. We wouldn't be here without the support of kind folks like you.

Merry Christmas from Staff at

OPUS MECHANICAL CONTRACTING LTD

Entwistle, AB 780-517-9428



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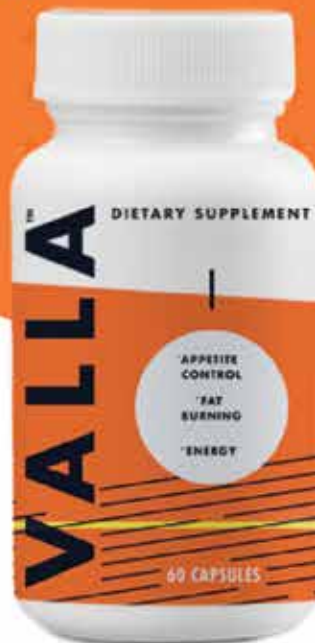
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"I've lost 21 pounds in 7 weeks! I tried everything over the last 10 years and nothing worked - I kept gaining and got very depressed. Who'd of known that taking one little Miracle 100% Natural Pill a day would allow me to succeed!!" - **Penny M. Stony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

"Down 36 lbs. in just 2 months. Even Dr. B's diet where I had to starve myself on 800 calories couldn't do this. This product is just totally awesome - just the total overall feeling good" - **Toni Spruce Grove**

"Have heard as much as 15lbs loss from the 3 day sample - it works that good! Have nothing to lose but the weight which I am doing" - **Donna Edmonton**

"I totally love this product for not only the weight loss but also the physical & mental well-being. I just feel much better!" - **P from Onoway**



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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 sugar, 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



## Merry Christmas



Wishing you  
all the best for the  
holiday season!

From the NGPS  
Transportation  
Department



Northern Gateway  
Public Schools



## ELEGANT EGGNOG DESSERT

Prep: 30 min. + chilling  
Yield: 12 Servings

### Ingredients

- 1 can (13-1/2 ounces) Pirouette cookies
- 1/2 cup graham cracker crumbs
- 1/4 cup butter, melted
- 2 packages (8 ounces each) cream cheese, softened
- 2 cups cold eggnog
- 1-1/3 cups cold whole milk

- 2 packages (3.4 ounces each) instant vanilla pudding mix
- 1/2 teaspoon rum extract
- 1/8 teaspoon ground nutmeg
- 1 cup heavy whipping cream

### Directions

- Cut each cookie into two 2-1/2-in. sections; set aside. Crush remaining 1-inch pieces.

In a small bowl, combine the cookie crumbs, cracker crumbs and butter; press onto the bottom of a greased 9-in. springform pan.

In a large bowl, beat the cream cheese until smooth. Beat in the eggnog, milk, dry pudding mixes, extract and nutmeg until smooth. Whip cream until stiff peaks form. Fold whipped cream into pudding mixture. Spoon over

crust. Cover and refrigerate for 6 hours or overnight.

Just before serving, remove sides of pan. Arrange reserved cookies around dessert and press gently into sides. Refrigerate leftovers. Yield: 12 servings.

*Editor's Note: This recipe was tested with commercially prepared eggnog. Reduced-fat eggnog is not recommended.*



**Hope it's mAGical!**



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

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

**Bourke's Farm  
Equipment**

**339-3939 Tomahawk, AB**



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

**Merry Christmas**  
From The Staff At

**UFA**

**- Wildwood**

**Wildwood, AB (780) 325-3866**



## 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

### 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.

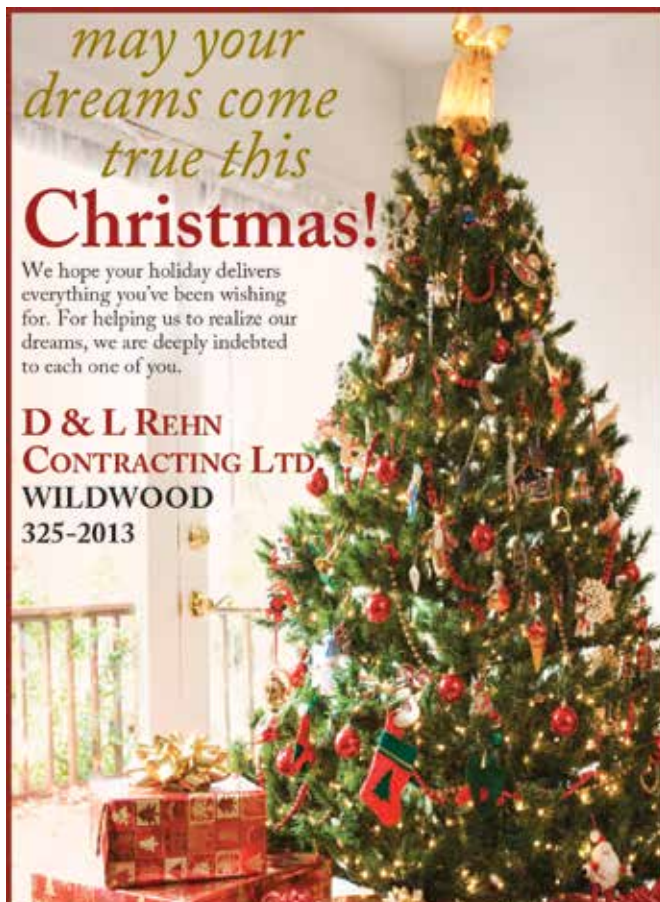
2. Shape cookie mixture into 1-inch balls. In a small bowl, combine the 1/3 cup powdered sugar and the 1 tablespoon crushed candies. Roll balls in powdered sugar mixture. Place on a large baking sheet or tray.

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.







**With Warm Regards  
At Christmas**

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

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

## 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.

**Heartfelt Wishes for a  
Merry  
Christmas**




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


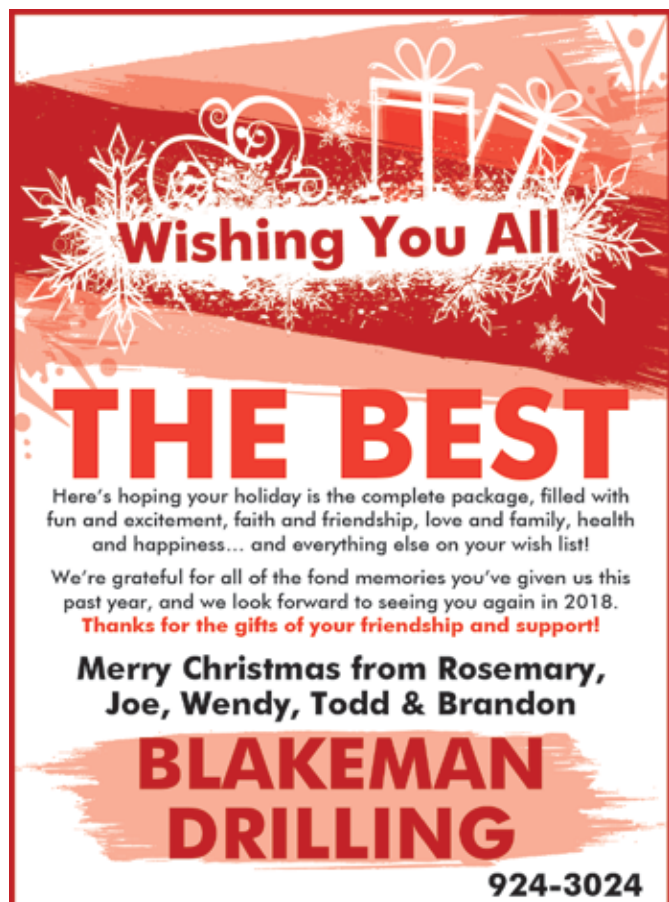
**Thanks for your  
kind support!**

From the Management  
& Staff of

**Jack's Auto Body**



**& 24 HR Towing**

**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 2018.

**Thanks for the gifts of your friendship and support!**

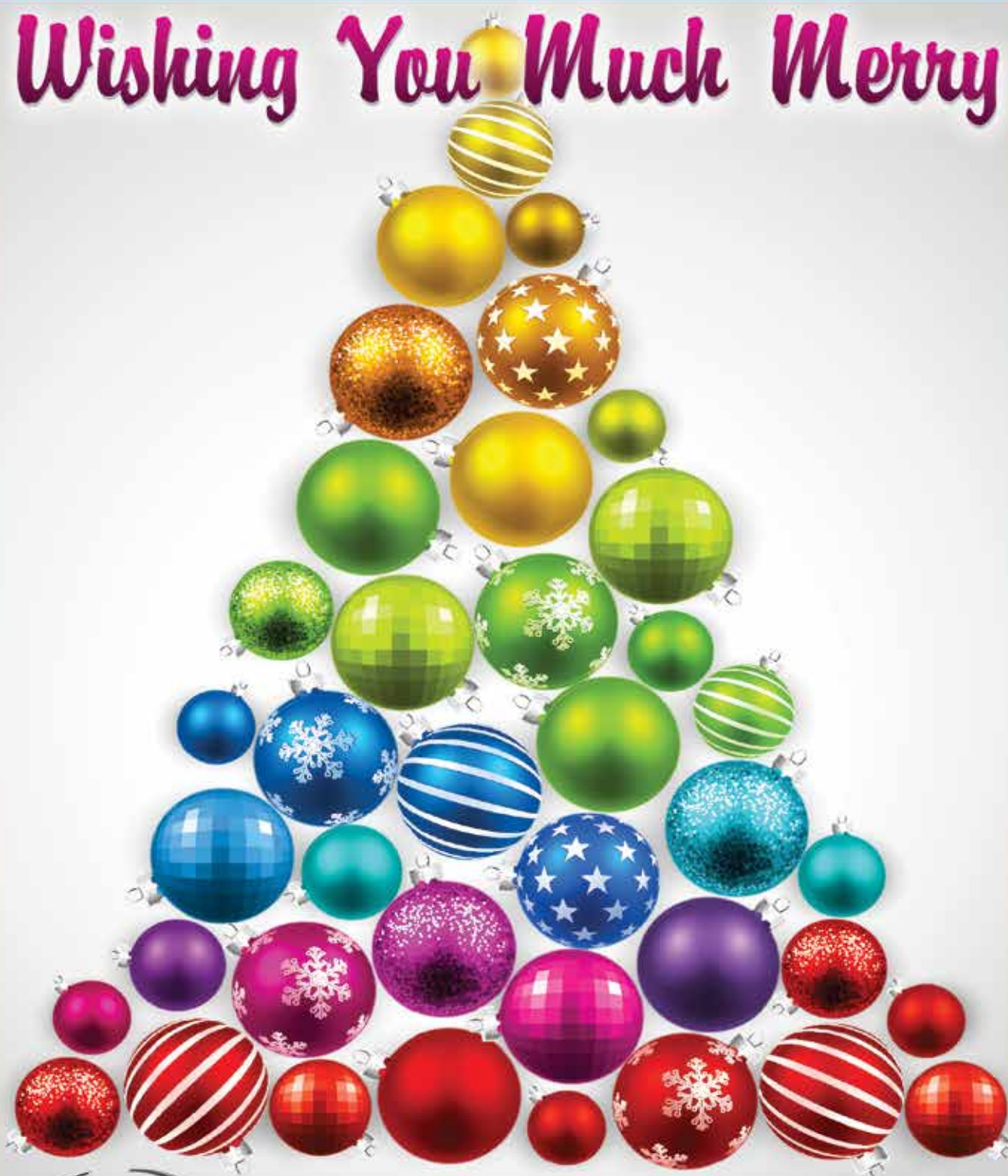
**Merry Christmas from Rosemary,  
Joe, Wendy, Todd & Brandon**

**BLAKEMAN  
DRILLING**

**924-3024**



# Wishing You Much Merry



Hope you have a tree-rific holiday!  
Thanks for showing us so much support.



## POSTINGFIRST.com





## 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*

## ALL THE BEST

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

## Entwistle Concrete Products

Entwistle, AB (780) 727-3525



## 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

## P & E Ventures Inc.

(Skidsteer) Services

Evansburg, AB

727-2721

## 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

## 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 rose-

mary. Bring to a boil. Reduce 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.



# 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



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## 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

### 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.

**TIME FOR A TUNE-UP!**

We thank you for choosing us and wish you a very merry season and a Happy New Year.

**MERRY CHRISTMAS!**  
from W.V. Repair Service  
Sangudo, Alberta  
305-1315

**PEACE ON EARTH**

May you and your loved ones rejoice in the splendor of all his creations during this beautiful and wondrous season.  
We thank you kindly for you valued business.

**Merry Christmas**  
from Management & Staff at  
**Thorsby Stockyards Inc.**  
Thorsby, AB 789-3915





# Dashing Through the Snow to Deliver Our Best Wishes!

Over the hills and through the snow  
From our home to yours, we think you should know  
That we wish you and yours only the best:  
Goodwill, good fortune and everlasting happiness!

**Thank you for your patronage, friends.  
We look forward to serving you again soon.**



**Canadian Clean Air Services Ltd.**

**Heating & Air Conditioning**

*Season's Greetings* from John & Tina at  
**Canadian Clean Air Services Ltd.**

Seba Beach, AB (Heating & Air Conditioning) (780) 569-5201



## 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 skil-

let 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.



## 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**  
**Pinnacle Renewable**  
**Energy Inc.**

Entwistle, AB

1-877-737-5562



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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.

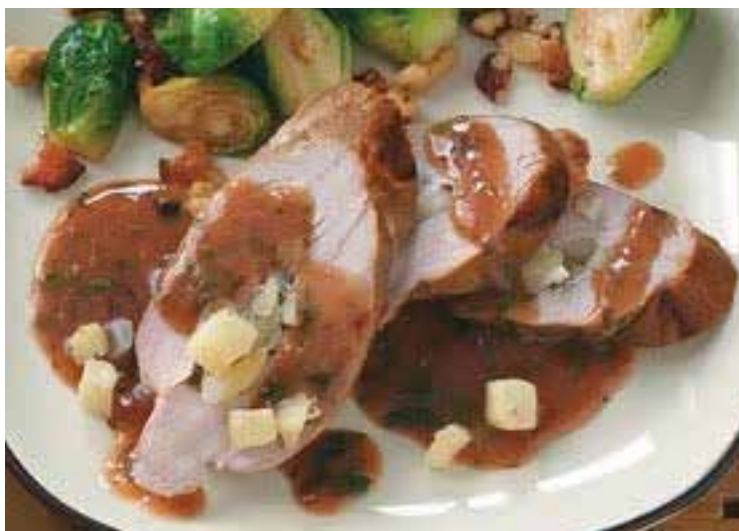
• Remove plastic; spread apple mixture over meat. Close tenderloins; tie with kitchen string and secure ends with toothpicks. Place in an ungreased 13-in. x 9-in. baking dish. Bake, uncovered, at 425° for 15 minutes.

• 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.



**MERRY CHRISTMAS FROM MARK AT**  
**MARK MARTIN PFEIFFER**  
**MASTER BRICK LAYER / MASON**  
 Wildwood, AB 242 - 3308





## 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

# CHRISTMAS

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# 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

wrapped

- 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.

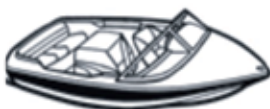
Tip: If desired, transfer the warm chocolate mixture to a resealable plastic bag. Cut a small hole in one corner of the bag. Drizzle cookies with chocolate mixture.

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

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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.



## 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:

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

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





## 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.



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## EGGNOG KRINGLA

Yield: 40 kringla  
 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  
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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.

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from Gary & Keena

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## 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.



## Ho-Ho-Hope It's Happy!



We're all revved up to wish you a merry Christmas powered by faith, family, friendship and joy.

Big thanks to all of our valued customers for your trust in us. Merry Christmas, everyone!

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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

- 21/3 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 griblets or dark-



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## IMPRESS GUESTS WITH THIS INNOVATIVE BAKED CHEESE APPETIZER

(NC) This recipe includes all the best holiday ingredients that make for the perfect appetizer. Including cheese in holiday entertaining is a must, but why not shake up the traditional with something a little different?

"Topped with poached fruit in rich syrup, this enticing twist on baked cheese replaces the usual brie with creamy soft washed rind cheese. Serve it to your guests meltingly warm from the oven with your favourite crackers, flatbread, or

sliced baguette for spreading," recommends Tom Filippou, executive chef for President's Choice cooking school.

### Baked Cheese with Apple-Pear Confit

Serves: 6

#### Ingredients:

- 1 round (170 g) PC La Belle Rivière washed-rind soft surface

ripened cheese

- 1 Granny Smith apple
- 1 Bosc pear
- 1 cup (250 mL) dry white wine
- 1/2 cup (125 mL) PC Black Label simple syrup cocktail mixer
- 1 2x1 inch (5x2.5 cm) piece lemon zest
- 2 tsp (10 mL) fresh lemon juice
- 1 tbsp (15 mL) toasted hazelnuts, roughly chopped

#### Directions:

1. Preheat oven to 350°F (180°C). Cut top rind off cheese; discard rind. Place cheese in glass pie plate. Set aside and let come to room temperature, about 30 minutes.

2. Meanwhile, peel, core, and dice apple and pear; place in small saucepan. Add wine, cocktail mixer, lemon zest, and juice. Bring to boil over medium-high

heat. Reduce heat to medium-low and simmer, stirring occasionally, until fruit is very tender or about 18 to 20 minutes.

3. Remove fruit from poaching liquid using slotted spoon; set aside. Return pan to stove top over medium heat; cook, stirring occasionally, 10 to 12 minutes or until liquid is reduced to about 1/4 cup and is a light golden caramel colour. Remove from heat and let cool for 15 minutes. Combine fruit and poaching liquid; set aside.

4. Bake cheese 4 to 6 minutes or until softened and warmed through. Spoon 1/4 cup apple-pear confit mixture on top; sprinkle with hazelnuts. Serve in pie plate with crackers and flatbread.

Per serving: Calories 110, fat 9 g, sodium, 220 mg, carbohydrates 4g, fibre 1 g, protein, 6 g.

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# Classified Ads - Call 962-9228

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CLASSIFIED RATES INCLUDE GST. 1st 20 Words: First Insertion = \$6.00; Subsequent insertion = \$3.00 each. (Eg: 2 insertions = \$9.00; 3 insertions = \$12.00; 4 insertions = \$15.00; etc) Each additional word is 20 cents per word, per insertion. BOLD/CAPITAL text available for an additional \$1/line. Lost & Found and To Give Away (up to a max. of 25 words) are free of charge. Ads must be paid in advance either by cheque, cash, Visa or Mastercard. No Refunds Allowed on Classified Ads. DEADLINE: is Thurs. 4:00 pm (Wed. 4:00 pm on long weekends). Classified ads may be called in to the COMMUNITY VOICE office at (780) 962-9228, emailed to: classifieds@com-voice.com, dropped off at Onway Registries, or mailed with your ad and payment to: COMMUNITY VOICE, BAG 3595, SPRUCE GROVE, AB T7X 3A8. Ads may also be placed on the web at [www.com-voice.com/classified.htm](http://www.com-voice.com/classified.htm)

## Hall Rentals

Bright Bank Hall, 780-968-6813

Camp Encounter, Vincent Mireau - Camp Director. [director@campencounter.com](mailto:director@campencounter.com). C: 780-504-2012 W: 780-967-2548

Darwell Hall, 780-721-2690

Darwell Seniors, Phone Debra 780-785-2907

Duffield Hall, 892-2425 or 963-6887

Entwistle Hall, Contact Tracey at 780-898-2317 or Cheryl at 780-515-1755

Entwistle Senior's Drop In Centre, Barb 727-2108 or Glennis 727-4367 Mon-Fri

Evansburg Senior's Heritage House, Dennis 727-4186

Evansburg Legion, upper hall 250 people, lower hall 80-100 people, 727-3879

Fallis Community Hall, 892-3150

Gunn Hall (G.A.R.S.) 780-967-2215

Keephills Hall, 731-3761

Lake Isle Hall, 892-2481

Lake Romeo PeaVine Hall, 785-2700

Magnolia Hall, 727-2015

Manley Goodwill Community Hall, 963-9165 or 916-0146

Mayerthorpe Diamond Centre, 786-4044

Moon Lake Community Hall, Nikki Berg 780-898-1390

Park Court Hall, call or text Karyn 780-712-3918

Parkland Village Community Centre, 780-298-9155 @PVCCentre

Ravine Community Hall, 325-2391

Rich Valley Community Hall, 967-3696 or 967-5710

Rosenthal Community Hall, 963-7984

Seba Beach Heritage Pavilion, 797-3863

Smithfield Community Hall, 892-2390

Tomahawk & Dist Agra Center, 898-3443

Wabamun Jubilee Hall, 892-2699.

Wildwood Community Hall, 325-2180 or 325-2194

Wildwood Rec Complex 325-2077 or 514-8944

Wildwood Senior's Hall, 325-3787 or 325-2391

**Let It Snow**  
**Let It Snow**  
**Let It Snow**

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

**Happy Holidays To All From**  
**Realty Executives**  
**Leading**  
**Ph: (780) 962-9696**



# Classified Ads - Call 962-9228

## Business Opportunities

JOIN THE GOLD CANYON TEAM! Have the extra money you need or own the business you've always wanted! - Your Gold Canyon Business puts you on the path to success on your own terms! Call Independent Demonstrator Jodi Cazac at 780-995-6951 for more info, or go to [www.mygc.com/jcazac](http://www.mygc.com/jcazac)

LOOKING TO HOST A CANDLE PARTY? OR WANT TO DO A FUNDRAISER? EXCELLENT REWARDS!! Call Jodi for more information 780-995-6951 [www.mygc.com/jcazac](http://www.mygc.com/jcazac) (S) OG

## Employment Opportunities

Looking for a Nanny to start work immediately. \$20/hour, 3 days/week, 4 hours/day. Monday, Wednesday

and Friday for my 3 year old son. Applicants can email me directly at [danaestpowell@gmail.com](mailto:danaestpowell@gmail.com) (4) 19-12

## Services

**Studio Fire Band 3 piece local band, looking for shows.** 50-70 Top 40 Rock & Country. We play all kinds of events! 780-233-3248 or email: [mtdog2005@shaw.ca](mailto:mtdog2005@shaw.ca) (4) 28-11

Best-Cistern-Septic-Solutions. Cistern and Septic Inspection, Cleaning and Repair! New Installs Available. Plastic, metal, fiberglass or concrete. We clean them all! Your cistern will be vacuumed, cleaned and sanitized with our high pressure, hot wash, sanitizing system. Reasonable Rates, Call 780-668-4306 (4) 12-12 OG

## Computers

FREE Checkup - Repairs NOT over \$50. Screens, Parts, Trade. Get GOOD Laptop or Desktop. Clean, Clear, Faster Upgraded with Games, Music, Pictures, Videos and more from ONLY \$100. FREE Repairs for Single Parents. 780-892-4993 (10) 02-01

## Pets To Give Away

Free Kittens to give away, Call 587-879-5568 (2) 19-12

## Firewood

**SEASONED FIREWOOD** - Birch, Spruce/Pine, Tamarack and Poplar. 4x4x8 cord. Delivery or Pickup at wood yard, Call 780-967-5835 (23) 03-10

## Miscellaneous

2011 - 2014 Chev LTZ \$250 OBO Chrome Grill, as new. 2016 - 2017 Chev Black Grill, brand new asking \$350 OBO. 2011 - 2014 Chev Suburban 3rd Row Seats - removable, charcoal leather, \$350 OBO. Brand New in the box Kirby Vacuum, \$300 OBO. Call 780-691-1909 (7) 12-12

## Wanted

I Buy Gun Collections. If you would like to sell your gun collection, Call Jay at 780-686-1350 (24) 12-12



**Serving: Parkland, Yellowhead County, Evansburg, Entwistle, Wildwood & Surrounding Area**  
**Cell (780) 898-1613**



**Chuck Friesen**  
[chuckfriesen.com](http://chuckfriesen.com)



*May Happiness Reside in Your Heart & Home This Christmas*  
 There's no place like home for the holidays, and we're very grateful to be here with so many good neighbors like you. Thanks for making us feel so welcome in this community with your kindness and friendship.  
*Merry Christmas and best wishes to you and yours!*  
**Everyone at RE/MAX Vision Realty**

<b>\$115,000</b>  <b>MLS E4073493</b> <b>5001 50 Ave</b> Lindale 4.47 Acre serviced lot Call Chuck 780-898-1613	<b>\$29,500</b>  <b>MLS E3423384</b> <b>4812 51 Ave, Wildwood</b> Older Mobile on Serviced Lot with Double Garage Call Chuck 780-898-1613	<b>\$155,900</b>  <b>MLS E4081690</b> <b>5009-51 St. Tornahawk</b> 1,053 sq ft upgraded 3 Bdrm bungalow, 26X26 Attached garage Large corner lot with mature trees Call Chuck 780-898-1613	
<b>\$165,000</b>  <b>MLS E4043163</b> <b>RR112 &amp; Twp 544</b> 160 Acres fenced pasture. Used for pasture land Good building site Call Chuck 780-898-1613	<b>\$115,000</b>  <b>MLS E4037295</b> 4.32 Acres With Services Private Setting, Just off Hwy 22, 20 mins from Drayton Valley Call Chuck 780-898-1613	<b>\$370,000</b> <b>SOLED</b> <b>154 Acres Hay Land</b> has power & 72X120 hay shed, 1.5 miles east of Hwy 22 on TWP 512	<b>\$69,000</b> <b>MLS E4071530 / Lot 1</b> 9.8 Acres half way between Entwistle & Drayton Valley, Approx. 1/2 treed with seasonal creek, 2 miles West of Hwy 22 on Twp 514 to RR 80 Call Chuck 780-898-1613
<b>\$364,500</b>  <b>MLS E4080055 / 5332 46B St</b> Great Family Home 4 year old home, 3 bedroom with double attached garage Located in Evansburg Quiet neighbourhood Call Chuck 780-898-1613	<b>\$329,900</b>  <b>MLS E4066331</b> <b>4710 52A Ave Evansburg</b> Great Family Home! 4 Bdrm family home on cul de sac in Evansburg, single detached garage Call Chuck 780-898-1613	<b>\$675,000</b> <b>SOLED</b> <b>155 Acres Hay Land</b> 1 mile East of Hwy 22 on Twp 512	<b>\$319,000</b> <b>MLS E4056177</b> 86 Acres North East of Drayton Valley Exceptional View of River Valley Call Chuck 780-898-1613

**CALL CHUCK FOR YOUR MARKET EVALUATION!**



# Classified Ads - Call 962-9228

## For Rent

### BACK END OF BAY FOR RENT.

Front end is occupied. Has a large overhead door plus side door. Solid wall separates the two. Located in Spruce Grove. Call 780-907-8642 (S) OG

2 Bedroom House in Evansburg. Some new floor, Fenced yard, Fresh paint, Fridge, Stove, W/D, Backs onto park, Pets Negotiable. Close to 1 block from downtown. PRICE REDUCED: \$895/month + Utilities, DD Same. 1 year lease, working adults No Partiers. Text or Call 780-621-7421 (4) 28-11 OG

### ARE YOU LOOKING TO DOWNSIZE TO A HOME WITH ALL THE MODERN AMENITIES?



This New Adult Living Fourplex is on a quiet street in a peaceful setting in Alberta Beach.

2 bedroom, 1 bathroom with an open kitchen/livingroom concept. \$1300.00/month includes 6 appliances, in-floor heating and heated garage.

**Call Connie at 780-913-8024**

Applicants are required to complete a rental application with references.

(4) 28-11

**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 (4) 05-12 OG

Rental Space For Lease. Upper floor 460 sqft. Lots of windows, new floors & paint. \$300/month utilities included. Located in Evansburg Mall. Also, Main floor 2600 sqft, bright & open, reasonable rate, plus common area cost. Evansburg, Call 780-691-1909 or 780-621-7887 (7) 05-12

Available December 1st, Large 2 Bedroom in Adults ONLY Building in Entwistle. Includes

Heat, Water & Parking - Rent \$765/month, DD \$300. Cats allowed, must have good credit. Call Jasmine 780-993-

5547 jakovljevicivka@yahoo.ca (2) 12-12

Farm house for rent near Wildwood. This 3 bedroom, 1

bathroom bungalow comes with 6 appliances and some furnishings if required. For more information call 780-706-0429 (2) 12-12

## Church Directory

<b>All Saints' Anglican Church</b> Sunday Morning Worship 9 BCP 10:30 BAS with Sunday School & Nursery 5212-47 Ave. Drayton Valley (780) 542-5048	<b>Seba Beach Christian Fellowship</b> Sunday School 10:00a.m. Worship Service 11:00a.m. Weekdays Bible Study & Prayer (780) 395-3594	<b>Roman Catholic Church</b> St. Agnes' Parish, Mayerthorpe Sunday 9:00a.m. St. Elizabeth Parish, Evansburg Saturday 7:00p.m. (780) 786-2032	<b>Advent Lutheran Church</b> Sunday Worship & Sunday School 11:00a.m. Evansburg O: 727-3594
<b>St. Augustine's - Parkland Anglican Church</b> 121 Church Rd. Spruce Grove Sunday Service 10:00a.m. Eucharist with Sunday School & Nursery All are Welcome Office 780-962-5131 www.staugustinesparkland.org	<b>Parkland Baptist Church</b> Sunday Worship Service 10:30a.m. All Welcome 121 Brookwood Drive (780) 962-4101 www.parklandbaptist.ca	<b>St. Saviour Mission (Anglican Diocese of Edmonton)</b> Service every Sunday at 10:00a.m. Rev Coleen Lynch 5117-51 Avenue (Wabamun Seniors Center) Ph: 780-940-4733 www.stsaviourmission.ca	<b>Immanuel Lutheran Church of Rosenthal</b> Traditional Service 9:00a.m. Contemporary Service 10:35a.m. Christian Counselling Services Pastor Bill Flath Rg Rd 13, Twp Rd 524 Ph: 780-963-4048 www.iler.ca email: office@iler.ca
<b>Emmaus Lutheran Church</b> Sunday Worship Service 10:30a.m. Bible Study 9:30a.m. Sunday School 9:30a.m. Rev. Steven Brummett 4604-50 <sup>th</sup> Ave. Drayton Valley Ph: 780-542-5101 emmauslutheranchurch.wordpress.com	<b>Stony Plain United Church</b> Sunday Service 10:30a.m. 5012-51 Ave. Stony Plain <b>Mewassin United Church</b> Sunday Service 9:00a.m. Rev. Sally Boyle Hwy 627 - Rg Rd 30 Ph: 780-963-4745	<b>St. Anthony Catholic Church</b> WEEKEND MASS SCHEDULE: Saturday 5:00p.m. Sunday 12:00p.m. 4708-50 Ave. Drayton Valley Parish Office: 542-5254	<b>Church of God</b> Worship Service Sun. 11:00a.m. Please contact for activities: 5004-49 Street, Drayton Valley Ph: 780-542-5091
<b>Calvary Baptist Church</b> Pastoral Team: Kenton Penner Sunday Worship 10:30a.m. Youth & Ministries Info - calvbapt@telus.net 4401-50 <sup>th</sup> Ave. Drayton Valley 780-542-4774 www.calvarybaptist.ca	<b>The United Church of Canada</b> Sunday Worship 10:30a.m. Sunday School 10:30a.m. 5029-48 St. Drayton Valley Church Office 780-542-5743 druc@telus.net www.druc.ca	<b>St. Joseph's Catholic Church</b> Sunday Mass 11:30a.m. Wabamun, AB	<b>Drayton Valley Alliance Church</b> 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



# COMMUNITY EVENTS 2017

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

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).

**FEB 3 - 3 ON 3 POND HOCKEY TOURNAMENT** at Brightwood Ranch. Registration 9am, Games 10am. Free event, family activities, campfire wiener roast supper at noon. For info or to register, call 780-727-3840 or email bright.wood@hopemission.com

## FARMERS MARKETS

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

**EVANSBURG:** Sat, 10AM-2PM, Tipple Park Museum. Call 727-2240 for tables. \*OPEN Saturday May 6th

**SPRUCE GROVE:** at the Elevator, Sat 9:30-1:30PM, 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

**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

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

**DUFFIELD:** 4th Sat, Duffield Community Hall. 6:30PM Supper. \*Sept - May.

**DRAYTON VALLEY:** Last Sunday of month. Upstairs at the "55 Rec. Center" Doors at 12PM, Starts at 1PM. 780-542-3768

**ENTWISTLE:** at Entwistle Community Hall, 3rd Saturday. For more info call Diann at 780-514-0045. \*Starting Oct - April.

**MAGNOLIA:** at Magnolia Hall, 7PM. Every 2nd Saturday, Hot Food. 727-2015 or www.magnoliacomunityclub.ca \*October - May.

**RAVINE COMMUNITY ASSOCIATION:** 1st Sat of each month. Info 780-325-2391. \*Sept - May.

**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 month, 7PM, \$2. PH: 587-989-7214 or 963-7920.

**TOMAHAWK:** Tomahawk Agripex, 3rd Friday of month. 7PM. PH: 780-339-3755. \*Starts Oct 21st.

**WILDWOOD:** Wildwood Community Hall, 3rd Wed Each Month, 7PM. 325-3749 \*Oct - June.

## TOPS (Take Off Pounds Sensibly)

**ENTWISTLE:** Wed 5:15PM weigh-in, 5:30-6:30PM meeting, upper level Lions Hall. 780-932-2695.

**EVANSBURG:** Thursdays Mornings 9:30AM at Evansburg Legion Lodge. 241-0864.

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

**SPRUCE GROVE:** Wed 8:45am at Anglican Church, 131 Church Rd. Christiane 960-1109

**WILDWOOD:** Thurs at Wildwood School, 5PM. Connie (780) 325-2420

## YOUR COMMUNITY

**ALBERTA PARENTING FOR THE FUTURE ASSOC:** Call 963-0549 or visit www.apfa.ca to register. All programs are confidential & free.

**ALCOHOLICS ANONYMOUS IF Drinking is a Problem!** 780-236-1043

**FREE HOME MEAL DELIVERY PROGRAM,** for Wabamun Seniors & Wabamun Lions. Arrange for meal preparation through a local restaurant. Call Darlene, 892-2551.

**PEMBINA SKATING CLUB** (Evansburg Arena), offers Learn-to-Skate, CanSkate & STARSkate. All ages. Call Lisa 727-2729. \*RUNS Sept-March

**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.

## SOCIAL EVENTS

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

**ADULT CO-ED VOLLEYBALL:** Tues nights at Grand Trunk High School, Evansburg. Call Don at 780-234-9450 for info \*Oct 17 - March 20

**AEROBICS:** Low impact, Mon/Wed, 11AM-12PM, Wildwood Senior's Centre, \$1/session.

**BREAKFAST SOCIAL:** 9-11:30AM, Parkland Village Community Centre - 3rd Sunday. PH: 780.298.9155 Social Media: PVCentre. \*except June-August

**COUNTRY QUILTERS** in Stony Plain house a "Sew in Tuesday", 2nd Tuesday of every month, from 10-3PM. Drop in \$5/member, \$6/non-members. Contact Cindy 780-963-7170. 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:** Wed - Sat, 10:00-5:00PM.

**EVERGREEN SPINNERS & WEAVERS GUILD:** (780) 786-4754.

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

**OPEN HOUSE** for socializing & card playing at Entwistle Senior Center, Every Sunday from 1-4pm.

**PARENT & TOT PLAYTIME:** PERC Building Stony Plain Wed. 10-11AM, Holborn Community Hall. Thurs 9:30-11AM, Parkland Village Thurs 9:30-11:30AM.

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

**SEBA BEACH PUBLIC LIBRARY BOOK CLUB** - meets the 4th Tuesday of the month in the library at 10:30AM. For info call 780-797-3940 or E-mail us

at sebaseachlibrary@yrl.ab.ca.

**SEBA BEACH SENIORS CENTER:** Yoga, mon, 9:30AM, \$10/session. Bridge thurs, 1PM. Jams every Wed night, 7PM. Thrift Shop every Wed & Sat at 10-3PM.

**SEBA BEACH QUILTERS & FIBER ARTS:** Wednesdays 9:30AM, Seniors Center.

**SENIORS 50+ LUNCHEON:** 3rd Wed, 12PM at Stony Plain United Church basement hall. Call Audrey (780) 963-7582

**SENIORS WEDNESDAY\* AFTERNOON** 1-4PM at Parkland Village Community Centre. Games, Crafts & more! Call Sheryl 780.695.7032 \*exceptions incl. Weather.

**SPIRITUAL LIVING STONY PLAIN INSPIRATIONAL CINEMA & DISCUSSIONS** at PERC Building (5413-51 St). 2nd Friday of month at 7PM. Popcorn provided, donations appreciated. Contact 780-940-3032

**SPIRITUAL LIVING STONY PLAIN GATHERING** at PERC Building (5413-51 St). Every 2nd & 4th Sunday of month. Meditation 10AM, inspirational sharing 10:30AM. PH 780-940-3032

**SPRUCE GROVE ELEVATOR TOURS:** Tues-Sat, 9-3PM. 960-4600.

**SQUARE DANCING:** Evansburg Legion, Thurs 7-10PM. Beginners & midstream welcome. Info (780) 727-4099. \*Starting Oct 6.

**STONY PLAIN'S 5TH MERIDIAN GOOD SAMS RV CHAPTER:** Ecole Meridian Heights School. 3rd Tues of month, 7PM. Call Pat at 780-963-6976 or Ruth at 780-288-9829.

## MEETINGS

**2nd TIMERS:** A support & confidential group for Grandparents Parenting. 1st Thurs of month, 6:30PM. Grand Trunk High School (meet in Lobstick Literacy & Learning room). Child care provided at the Evansburg Public Library. \*Starts October

**299 ROYAL CANADIAN SEA CADETS CORPS MACKENZIE:** Stony Plain Comm Center, Wed 6:30PM. Youths 12-18, 963-0843

**755 PARKLAND AIR CADETS** Thurs, 6:30-9:30PM Muir Lake School, ages 12-18. Info call 405-6585 or www.aircadet.com/755.

**AA:** Friday at 8PM, Evansburg. Call 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.

**AL-ANON:** Wed 8PM. Spruce Grove United Church, 1A Fieldstone Drive. 962-5205

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

**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 7:30PM, at the West Central Forage Association Office 5009 45th Avenue, 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 BRANCH OF ALBERTA GEOLOGICAL SOCIETY:** meets 7PM at Municipal Library (5120-52 St.) every 3rd Wed of month. Call

(780) 542-2787

**ENTWISTLE COMMUNITY LEAGUE GENERAL MEETINGS:** 2nd Thursday monthly 7:30PM. \*Except June, July, August

**ENTWISTLE LIONS CLUB:** 2nd & 4th Tues, 8PM, Entwistle curling Rink. Jim 727-3573

**ENTWISTLE SENIORS:** Ladies: 10AM 2nd & 3rd Wed, Floor Curling: Tue & Fri, 2PM

**ENTWISTLE SENIORS 55+ CLUB:** Tue & Fri, 2:00-4:00PM at Entwistle Hall

**EVANSBURG PUBLIC LIBRARY BOOK CLUB:** 4th Thurs, 7:00PM Grand Trunk High 727-2030.

**EVANSBURG SENIOR'S HERITAGE HOUSE:** 2nd Tues of Month, 1:30PM. Dennis, 727-4186.

**FALLS COMMUNITY ASSOCIATION:** 3rd Tuesday, 7:00PM.

**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

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

**LAKE ISLE HALL BOARD:** 3rd Tues, 7:30PM, 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

**MEN FOR SOBRIETY:** Wednesdays at 7:30PM, FCSS Building (#105, 505 Queen Street, Spruce Grove). Mike (780) 965-9991.

**MS SOCIETY DRAYTON VALLEY COMMUNITY GROUP** meets 1st Tues of month, 6-8PM at Norquest College. Terra Leslie, 1-403-346-0290. \*Sept-June

**MS SOCIETY PARKLAND COMMUNITY SUPPORT GROUP:** Are you diagnosed with MS and have questions? Last Tues of month, 7-9PM, Westview Health Centre. Contact Cassy 780-471-3034

**NA MEETING:** Tuesdays, 7:00PM. 514-6011

**PEMBINA AL-ANON FAMILY GROUP:** meets Tuesdays @ 7:30PM at Evanburg 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. Porcupines@yellowheadjfw.ca

**SOLVE:** Community Enviro issues discussed at Smithfield Hall (N of Hwy 16 on RR34). 2nd Thursday. Jana 892-0006

**STONY PLAIN FISH & GAME ASSOCIATION & WABAMUN GUN CLUB:** 2nd Mon, Stony Plain Community Center, 7:30PM.

**SUNDOWNERS TOASTMASTER CLUB:** Mon (excl. Holidays) 7:30-9:30PM. St. Matthew's Church, Spruce Grove. Judy 960-5258

**TOMAHAWK SENIORS (50+)** meets every Thursday from 1-4pm at the Tomahawk Agra.

**W.E.E COMMUNITY FOOD BANK:** Call (780) 727-4043 for emergency food needs. Monthly Meeting: LAST Monday of month at 7:30PM at the Food Bank (Old fire hall in Entwistle). \*Except December

**WILDWOOD & DIST AG SOCIETY:** 2nd Wednesday 7:00PM. Wilma 325-2424

**WILDWOOD & DIST ROD & GUN CLUB:** 2nd Thursday, 7:30PM at the range clubhouse, wildwoodrodandgun@gmail.com

**WILDWOOD SENIORS:** 4th Wednesday at 2:00PM. PH: 325-3787 or 325-2391. \*No meeting July/Aug/Dec.

# SERVICE DIRECTORY

**DUNN'S**  
**HEAVY DUTY REPAIR LTD.**

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