

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

December 18, 2018



HAPPY *Holidays*

Friends and neighbors like you are what make this community so special. Thanks for your trust in us. We greatly appreciate your readership, and we hope this holiday delivers everything on your wish list!



RCMP LAY CHARGES FOR THEFT OF MAIL

Submitted by Stony Plain/
Spruce Grove/Enoch RCMP

On December 8, 2018, Stony Plain RCMP received information that a female suspect had been stealing mail and was committing identity theft. RCMP attended and located the suspect.

Briese BEAULIEU (24) of Spruce Grove, Alta has been charged with:

- Theft of Mail
- Identity Theft
- Uttering Threats (X 2)

Briese BEAULIEU is scheduled to appear at Stony Plain Provincial Court on February 6,

2019.

RCMP are working with Canada Post to prevent and investigate mail theft and encourage customers to report any suspicious activities regarding mail to police.

If you need to report a crime, please call the Stony Plain

RCMP at 780-968-7267 or call your local police detachment. If you wish to remain anonymous, you can contact Crime Stoppers at 1-800-222-8477 (TIPS), online at www.P3Tips.com or by using the "P3 Tips" app available through the Apple App or Google Play Store.

RCMP MAKE NUMEROUS ARRESTS DURING WARRANT ROUNDUP

Submitted by Stony Plain/
Spruce Grove/Enoch RCMP

Stony Plain, Alta – Weekly warrant round-ups have become an ongoing part of the Stony

Plain RCMP's crime reduction initiative. Between November 30 and December 6, 2018,

RCMP members arrested 32 people on 64 warrants.

Inspector Mike Lokken stated, "Our communities are not immune to crime, and many of our residents have been victimized. Identifying and apprehending prolific offenders is one of the many ways we hope to reduce crime in our community".

If you need to report a crime, please call the Stony Plain RCMP at 780-968-7267 or call your local police detachment. If you wish to remain anonymous, you can contact Crime Stoppers at 1-800-222-8477 (TIPS),



Delivering Our Best at Christmas

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

from our staff:

Elaine
Ashley
Dani
Jodi
Sarah
Jeannette

and our
Delivery
Team:

Wes
Bobbi
Terry
David
Jennifer
Becca



**Keeping You and Your
Community Informed**

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

**E.J. Lewchuck &
Associates Ltd.**

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CALL FOR COMMENTS – MANDATORY CODE FOR INTERNET SERVICES

Submitted by Jim Eglinski,
MP – Yellowhead

Jim Eglinski, Member of Parliament for Yellowhead, would like to inform residents that the Canadian Radio-television and Telecommunications Commission (CRTC) is creating an Internet Code, and encourages everyone to share their views.

Due to a 2016-17 report which showed a 38% increase in complaints about Internet services compared to the previous year, the CRTC announced on November 9th, the Internet Code to establish consumer-friendly business practices, ensure contracts are easy-to-understand, and make it easier for Canadians to switch providers to take advantage of competitive offers.

"Nowadays, the Internet plays a vital role in our life. The success of personal and business communication as well as on-

line operations can depend on its quality and speed," stated MP Eglinski.

To stimulate discussion and debate, the CRTC has prepared an Internet Code Working Document (see <https://bit.ly/2PvgVgE>), which is based on provisions in the Wireless Code and the Television Service Provider Code.

I encourage everyone to comment on the creation of a mandatory code of conduct for Internet service by:

- filling out the online form at <https://bit.ly/2zXp3fj> (Notice No. 2018-422),
- writing to the Secretary General, CRTC, Ottawa, Ontario K1A 0N2, or
- sending a fax to (819) 994-0218.

Deadline: December 19, 2018.

For more information, please visit: <https://crtc.gc.ca/eng/archive/2018/2018-422.htm>

JOKE OF THE WEEK

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

OPEN LATE ON WEDNESDAYS

Our clinic is now open until 7pm every Wednesday to accommodate the busy schedules of our clients.

Full service general care including medicals, injections, prenatal services and more.



ONOWAY REGIONAL
MEDICAL CLINIC

Call 780.967.6477 today for an appointment.

GROVE HEARING CLINIC

960-2960

1-866-960-2960

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

PAN-CANADIAN PROJECTS UNDER THE NEW HORIZONS FOR SENIORS PROGRAM

Submitted by Jim Eglinski, MP – Yellowhead

Jim Eglinski, Member of Parliament for Yellowhead, is encouraging eligible organizations in his riding interested in receiving contribution funding from the Pan-Canadian stream of the New Horizons for Seniors Program (NHSP), to apply for \$500,000 to \$5 million for a project consisting of a three to five-year

collective impact initiative.

Pan-Canadian project funding supports multi-year projects using collaborative and innovative approaches to address seniors' issues. Organizations can apply for projects up to five years duration under the pan-Canadian stream.

The pan-Canadian stream will support the development and implementation of Collective Impact plans to increase the social inclusion of seniors.

The Program has five objectives:

- build the collective capacity of organizations to recognize and address barriers to social inclusion faced by seniors;

- promote improved access to information, programs and services for seniors to enhance their social inclusion within their communities;

- support action research to better understand effective approaches for increasing the level of social inclusion of seniors in their communities;

- develop innovative approaches to engage and retain senior volunteers to improve their social inclusion in their communities; and

- address systemic barriers that contribute to the social exclusion of seniors.

The deadline is January 21, 2019.

For more information please go to: <https://www.canada.ca/en/employment-social-development/services/funding/new-horizons-seniors-pan-canadian.html>

MP JIM EGLINSKI ON THE TRANS MOUNTAIN PIPELINE

Submitted by Jim Eglinski, MP – Yellowhead

On December 10th in the House of Commons, Jim Eglinski, Member of Parliament for Yellowhead, stated the following:

"Mr. Speaker, a third of the Trans Mountain pipeline runs through the greatest riding in Canada known as Yellowhead.

The people of my riding are hurting because of the Liberals failure to properly deal with the crisis facing Alberta. Thousands are unemployed, and its vital resources are not getting

to market.

The Liberals new four and a half billion-dollar pipeline sits in limbo.

Residents of Drayton Valley, one of Yellowhead's largest communities, held impromptu meetings and a large rally, where over 1,000 people joined last week along with national and local media. People voiced their concerns over the lack of action by the federal government and their local NDP government for having deaf ears to the plight and crisis of Albertans.

The Trans Mountain pipeline needs to be built."





COFFEE SHOP
Beans & Buds
FLOWER SHOP

Fresh & Festive Holiday Florals

- Poinsettias • Centerpieces

Small selection of Locally Made Giftware

- Specialty Coffees • Candy Cane Latte • Eggnog Latte

Merry Christmas
from BEANS & BUDS
- Flower & Coffee Shop



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

FAMILY CHRISTMAS AT THE GUNN HALL



Submitted by Marlaire Janke & Liane Wenckowski, Hall Representative's | Gunn Hall

What an amazing evening to begin our Christmas Season. On December 8th the hall board volunteers welcomed many families into our community hall.

The colorful decorations, beautiful tree, pretty Christmas table décor and sparkling lights created a warm, friendly and inviting atmosphere, encouraging the spirit of Christmas for all that attended. We were sold out for this year's event again.

Heike Post, Bob Clark and their kitchen helpers certainly

worked hard and put in a lot of hours preparing the delicious traditional meal for all to enjoy. It is always a challenge bringing it out of the kitchen and setting up as the hall is full of little people running around, chasing each other and just having a lot of fun - exactly what little ones do. We had 44 children ages 13

and under who were so excited to be waiting for supper and anticipating what was to come.

The magical appearance of Santa Claus arrived shortly after supper was finished. On entering the hall Santa was jingling his bells and grabbed the attention of all the children. Their faces lit up with ear to ear smiles and each child was anxious to have their turn sitting on his knee to receive what he had chosen for them this year. It was great to watch and share in this happy time. Santa did have some helpers as he was not able to fit all his gifts into one sack.

The Onoway Cadet's provided their services with the kitchen cleanup as well as picking up gift wrappings and any other messes created by our group. This is a big help and is so appreciated by all of us.

After Santa left the building to continue his work, Neil's DJ Service played music for everyone to dance to and enjoy. Throughout the evening door prizes of poinsettias were given out, two prize raffles were done and a Silent Auction was offered for the adults. The Silent Auction is greatly supported by the many donations from surrounding businesses in the nearby towns & cities as well as some families contributing what they are able. We want to thank all who donated and make you aware that your support is what makes this part of our evening such a success.

It was a memorable evening and the children will look forward to another party next year. Thank you to all who attended and supported this very important function. Christmas is a special time to share quality time with your loved ones. And as one of our most popular Christmas Carols reminds us - "It's the most wonderful time of the year!!!!"

★ MERRY ★
Christmas

JIM EGLINSKI MP
YELLOWHEAD

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

Parkland School Division
No. 70

Merry Christmas

On behalf of our Board of Trustees,
we wish you and your family
a wonderful holiday season.

psd70.ab.ca

RED RIBBON CAMPAIGN

Submitted by Parkland County

This year, Parkland County was pleased to be a part of the annual MADD Red Ribbon campaign launch.

The Red Ribbon campaign sees volunteers across the country distributing red ribbons in communities to remind people of the risks and consequences of driving impaired by alcohol, by cannabis or any other substance that impairs one's ability to drive.



stance that impairs one's ability to drive.

The campaign runs from the beginning of November through

to January 7.

To learn more about the Red Ribbon campaign or MADD, visit www.madd.ca.

IN THANKS

Submitted by Heather Slade, Coordinator | Pembina Crisis Connection Society

Pembina Pipeline is creating a stronger and healthier community by investing in our kids!

This year they partly funded the Books Not Bullies resource and books for schools and libraries in our area. This bibliography of titles that all focus on anti-bullying and healthy relationships is distributed by Pembina Crisis

Connection Society in Drayton Valley.

If you would like an electronic copy of this resource or want to learn more about anti-bullying resources in the community please email: pembinacrisisconnectionsociety@gmail.com or call 780-621-2363 for more information.



Phil Bell, Margaret Rendflesh, Melody Sommers, Heather Slade - PCCS, Brenda Souther



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

HAPPY HOLIDAYS

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

A SPECIAL TOUCH
Wildwood, AB 325-2523

Names on the ribbon: Sue, Tom, Barry, Jack, Gail, Kevin, Lisa, Tina, Sara, Lisa, Pat, Janet, Fred, Lisa, Sara, Mary, Love, Mary, Sue, Tom, Barry, Jack, Gail, Kevin, Lisa, Tina, Sara, Lisa, Pat, Janet, Fred, Lisa, Sara, Mary, Love, Mary.

GRANDE YELLOWHEAD PUBLIC SCHOOL DIVISION DECEMBER SCHOOL NEWS

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

EVANSVIEW SCHOOL

A live theatre performance kicked off the Christmas countdown for Evansview students on November 26th, an adaptation

of the classic T'was the Night Before Christmas by Dufflebag Theatre. Students were smiling from ear to ear as they took part in this humorous and interactive show.

Holiday excitement is brewing as students prepare for our concert production of How The Grinch Stole Christmas. The sound of carols in the hallways

each day are really making the Christmas spirit come alive. All the students in Whoville will be working within their family groups over the next few weeks to create props and decorate the gymnasium for the concert.

We would like to thank the organizers at Grand Trunk High School for inviting us to the White Hatter Internet Session on December 11th. Students in Grades 4-6 learned about cyberbullying, internet safety, etiquette, and privacy.

The Grade 4 students were eager to visit at Pembina Village on December 4th as they read and play games with the senior residents, but what the residents enjoy most is hearing the students sing the 'oldies'.

The staff at Evansview Elementary wishes you all a safe and joyful holiday season!

WILDWOOD SCHOOL

Wildwood staff and students

had a wonderful month of November and are looking forward to the wide array of activities that are planned for December. Our junior high volleyball teams were very successful this year and our players skill level increased throughout the season which resulted in a silver medal for our girls and a bronze medal for our boys at the GYAC Volleyball championship. Our teams were supported and guided by community coaches and we wish to thank Angela and Alex Tumac for coaching our girls' team; Michelle Willett and Carter Bahrynowski for coaching the boys' team, and Ms. Douglas for supervising the teams.

Staff and students celebrated our Remembrance Day service with a modified ceremony because busses were cancelled, but the strong commitment of our staff and students allowed us

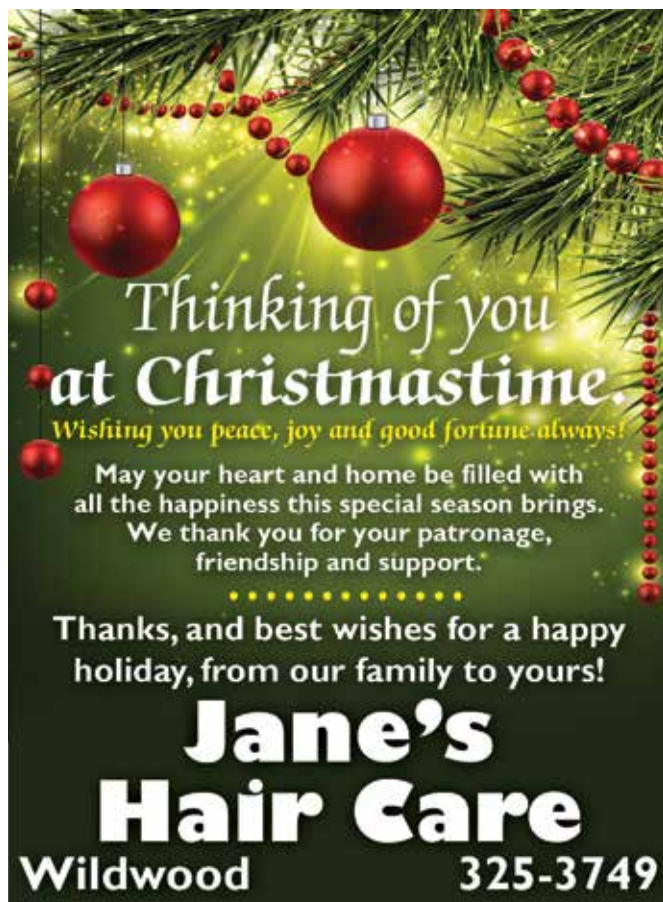


ST. NICHOLAS UKRAINIAN CATHOLIC CHURCH

Ukrainian Christmas Eve
Sunday, January 6th 5:00pm

Feast of Jordan & Water Blessing
Sunday, January 20th 12:30pm

For more information call 780-963-6973
www.stnicholasincarvel.com



Thinking of you
at Christmastime.

Wishing you peace, joy and good fortune always!

May your heart and home be filled with all the happiness this special season brings.
We thank you for your patronage, friendship and support.

.....

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

Jane's Hair Care

Wildwood 325-3749



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

Grande Yellowhead Public School Division

December School News

to continue with a ceremony to recognize the commitment our service men and women make to the lives of every Canadian. In addition to the school service, we had two students and Mr. Randall participate in the community service that took place at the community hall on November 11th.

Our Grade 6 class enjoyed a field trip to the Alberta Legislature as part of their social studies class. They enjoyed watching the Legislature in action and were able to watch some of the question period as well as explore all of the wonderful visitor activities the Legislature offers to students.

The month of December will bring many activities for our staff and students. We start the month by providing report cards for all of our students to take home to show what they have achieved in the first part of the school year. Our Grade 4-9 students will be taking part in an Internet Safety presentation, and our month concludes with our Christmas Concert on December 19th.

All of the staff and students of Wildwood School would like to wish everyone a Merry Christmas and a Happy New Year. We wish everyone a safe, joyous holiday and hope you are able to enjoy time with loved ones.

THE LEARNING CONNECTION (TLC)

November has been another busy month at our TLC schools all across our vast school division! We began the month with diploma exams followed by our first-ever fall break! Following the break, some of our students and staff went to the GSA Conference in Edmonton, which was a great learning experience to help us provide a caring and supportive environment for all students.

We hope everyone enjoyed the opportunity to get in some rest and relaxation before the Christ-

mas rush. We have some upcoming events that we hope students from all TLC locations will enjoy: the first is a trip to Edmonton on December 4th to enjoy A Christmas Carol, a play based on Charles Dickens' classic that is sure to get us all in the holiday spirit. After the play, we will go to the Edmonton Food Bank to volunteer in the warehouse for a two-hour shift. The following week, students in Grades

10-12 will enjoy four days at the Palisades Centre in Jasper for a Winter Travel course. Students will have the opportunity to cross-country ski, snowshoe, downhill ski, and get some avalanche safety training while enjoying the beauty of Jasper National Park.

TLC Evansburg - Students at TLC Evansburg have been quite busy this November. Everyone enjoyed having the fall break to

rest and recuperate, and some students used the extra time to complete coursework. On November 20th, TLC Evansburg hosted a Makerspace activity run by Amelia Bird. Students got the opportunity to learn about different engaging applications of technology in an educational setting. It was also a great opportunity for TLC Evansburg students to get to know students from TLC Edson.

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



OH COME, ALL YE FAITHFUL

O come, all ye faithful,
Joyful and triumphant,

O come ye, O come ye to Bethle-
hem;

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

Simply Brilliant

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

We wish you and yours all the best at this special time. Thank you for your generous support in 2018.

Merry Christmas

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

Wabamun, AB 892-2169

Christmas Is Coming!

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

As we count down to Christmas Day, we'd like to express
our sincere gratitude to everyone who has helped make our
year special in so many ways. Merry Christmas to you from

Darwell Ag Society
www.darwellag.com

Season's Eatings & Many Thanks!

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

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

Calahoo
Meats Ltd.



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!

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

- 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

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



Evansburg, AB
727-3740






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



**Pizza
on Earth**

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

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


Wildwood 2 for 1 Pizza

Wildwood, AB 325-2330

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



...“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



**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



FROSTY THE SNOWMAN

Frosty the snowman was a jolly happy soul,
With a corncob pipe and a button nose,
And two eyes made out of coal.

Frosty the snowman is a fairy tale, they say,
He was made of snow but the children
know how he came to life one day.

There must have been some magic in that
Old silk hat they found.
For when they placed it on his head,
He began to dance around.

O, Frosty the snowman
Was alive as he could be,
And the children say he could laugh
And play just the same as you and me.

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

Over the hills of snow.
Frosty the snowman knew
The sun was hot that day,
So he said, "Let's run and we'll have some fun
now before I melt away."
Down to the village,
With a broomstick in his hand,
Running here and there all

Around the square saying,
Catch me if you can.
He led them down the streets of town
Right to the traffic cop.
And he only paused a moment when
He heard him holler "Stop!"
For Frosty the snowman
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.

Made You LOOK!

See Advertising works!
Place your ad today!

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



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
tonight.

Here comes Santa Claus!
Here comes Santa Claus!
Right down Santa Claus Lane!
He's got a bag that is filled
with toys
for the boys and girls again.

Hear those sleigh bells jingle
jangle,
What a beautiful sight.
Jump in bed, cover up your
head, 'Cause Santa Claus
comes tonight.

I'LL BE HOME FOR CHRISTMAS

I'll be home for Christmas
You can plan on me

Please have snow and mis-
tletoe

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 mis-
tletoe
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

The Full MERRY

Hope this Christmas delivers joy,
harmony, friendship, love,
prosperity and everything else on
your wish list. You 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

JINGLE BELL ROCK

Jingle bell, jingle bell, jingle
bell rock
Jingle bells swing and jingle
bells ring
Snowing and blowing up
bushels 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.



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.

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.



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

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

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



HERE WE COME A-WASSAILING

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

A Happy New Year,
And God send you a Happy
New Year.
We are not daily beggers
That beg from door to door,
But we are neighbors' children
Whom you have seen before
Love and joy come to you,

And to you your wassail, too,
And God bless you, & 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.

Presenting Our Best Wishes



We hope your Christmas
is filled with peace, joy,
friendship and love.
Thanks for your kind and
generous support.

Merry Christmas
from the staff at

BEHIND THE SCENES

HAIR & MORE

Wabamun, AB 892-4546

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

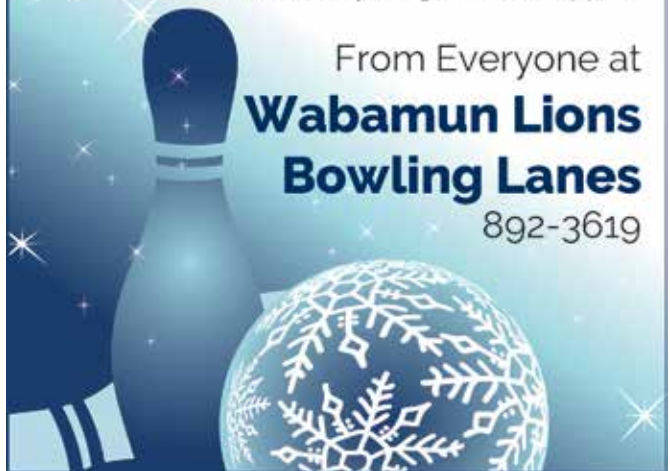
Strike Up the Holiday Fun

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





MUST BE SANTA

Who's got a beard that's long
and white?
Santa's got a beard that's long
and white.
Who comes around on a spe-
cial night?
Santa comes around on a
special night.
Special night, beard that's
white,
Must be Santa must be Santa,
Must be Santa, Santa Claus.
Who wears boots and a suit
of red?
Santa wears boots and a suit
of red.
Who wears a long cap on his
head?
Santa wears a long cap on his
head.
Cap on head, suit that's red,
Special night, beard that's
white,
Must be Santa must be Santa,
Must be Santa, Santa Claus.

Who's got a big red cherry
nose?
Santa's got a big red cherry
nose.
Who laughs this way:
HO HO HO?
Santa laughs this way:
HO HO HO!
HO HO HO, cherry nose,
Cap on head, suit that's red,
Special night, beard that's
white,
Must be Santa must be Santa,
Must be Santa, Santa Claus.
Who very soon will come our
way?
Santa very soon will come our
way.
Eight little reindeer pull his
sleigh,
Santa's little reindeer pull his
sleigh.
Reindeer sleigh, come our way,
HO HO HO, cherry nose,
Cap on head, suit that's red,

Special night, beard that's
white,
Must be Santa, must be Santa,
Must be Santa, Santa Claus.
Dasher, Dancer, Prancer, Vixen,
Comet, Cupid, Donner and
Blitzen.
Reindeer sleigh, come our way,

HO HO HO, cherry nose,
Cap on head, suit that's red,
Special night, beard that's
white,
Must be Santa, must be Santa,
Must be Santa, Santa Claus!



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


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

53030 - RR 73, Entwistle AB

**NAIL DOWN
A GREAT
NOEL!**

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

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



**Home
hardware**

Wabamun 892-4969

**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**



GRANDMA GOT RUN OVER BY A REINDEER

Grandma got run over by a reindeer
Walking home from our house Christmas eve.
You can say there's no such thing as Santa,
But as for me and Grandpa, we believe.

She'd been drinkin' too much egg nog,
And we'd begged her not to go.
But she'd left her medication,
So she stumbled out the door into the snow.

When they found her Christmas mornin',
At the scene of the attack.
There were hoof prints on her forehead,
And incriminatin' Claus marks on her back.
Grandma got run over by a

reindeer,
Walkin' home from our house Christmas eve.
You can say there's no such thing as Santa,
But as for me and Grandpa, we believe.

Now were all so proud of Grandpa,
He's been takin' this so well.
See him in there watchin' football,
Drinkin' beer and playin' cards with cousin Belle.
It's not Christmas without Grandma.

All the family's dressed in black.
And we just can't help but wonder:

Should we open up her gifts or send them back?
Grandma got run over by a reindeer,
Walkin' home from our house Christmas eve.
You can say there's no such thing as Santa,
But as for me and Grandpa, we believe.

Now the goose is on the table
And the pudding made of fig.

And a blue and silver candle,
That would just have matched the hair in Grandma's wig.
I've warned all my friends and neighbours.
Better watch out for yourselves."

They should never give a license,
To a man who drives a sleigh and plays with elves.
Grandma got run over by a reindeer,
Walkin' home from our house, Christmas eve.
You can say there's no such thing as Santa,
But as for me and Grandpa, we believe.



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 2019.

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



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.

COME ON, RING THOSE BELLS

Everybody likes to take a holiday
Everybody likes to take a rest
Spending time together with the family
Sharing lots of love and happiness.

Come on, ring those bells,
Light the Christmas tree,
Jesus is the king
Born for you and me.
Come on, ring those bells,
Every-body say,
Jesus, we remember
This your birthday.

Celebrations come because of something good.
Celebrations we love to recall
Mary had a baby boy in Bethlehem
the greatest celebration of all.

Come on, ring those bells,
Light the Christmas tree,
Jesus is the King
Born for you and me.
Come on, ring those bells,
Every-body say,
Jesus, we remember
This your birthday.

Good Tidings to You!

With a song in our hearts, we thank you for a wonderful year and wish you a blessed holiday. May the season deliver all the joys, large and small, that make life so special.

Customers like you bring us joy all year, and we truly appreciate your friendship and support.

Merry Christmas and Best Wishes
from Win, Kate, Roger & Kelly Campbell

Wabamun
LAKE INN

5020 51 Avenue, Wabamun, AB • (780) 892-2424

Good Tidings to You!

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

Merry Christmas and best wishes, friends! from

Wabamun
Marina & RV Park
Wabamun, AB 892-3008



OH CHRISTMAS TREE

O Christmas tree,
O Christmas tree! How are
thy leaves so verdant!
O Christmas tree, O Christ-
mas tree, How are thy
leaves so verdant!
Not only in the summer-
time,
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 Christ-

mas tree, Much pleasure
doth thou bring me!
For every year the Christ-
mas 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!

*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

I SAW MOMMY KISSING SANTA CLAUS

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

**Start Your Day
Right... with the**

**COMMUNITY
VOICE**
 780-962-9228



DO YOU HEAR WHAT I HEAR?

Said the night wind to the little lamb,
 "Do you see what I see?
 Way up in the sky, little lamb,
 Do you see what I see?
 A star, a star, dancing in the night
 With a tail as big as a kite,
 With a tail as big as a kite."
 Said the little lamb to the shepherd boy,
 "Do you hear what I hear?
 Ringing through the sky, shepherd boy,
 Do you hear what I hear?
 A song, a song high above the trees
 With a voice as big as the sea,

With a voice as big as the sea."
 Said the shepherd boy to the mighty king,
 "Do you know what I know?
 In your palace warm, mighty king,
 Do you know what I know?"

A Child, a Child shivers in the cold—
 Let us bring him silver and gold,
 Let us bring him silver and gold."
 Said the king to the people everywhere,
 "Listen to what I say!"

Pray for peace, people, everywhere,
 Listen to what I say!
 The Child, the Child sleeping in the night
 He will bring us goodness and light,
 He will bring us goodness and light."

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.

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

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



IT CAME UPON A MIDNIGHT CLEAR

It came upon the midnight clear,
That glorious song of old,
From angels bending near
the earth,
To touch their harps of gold!
"Peace on the earth, good
will to men,
From heaven's all gracious
King!

The world in solemn still-
ness lay,
To hear the angels sing.
Still through the cloven skies
they come,
With peaceful wings un-
furled,
And still their heavenly mu-
sic floats,
O'er all the weary world;

Above its sad and lowly
plains,
They bend on hovering wing.
And ever o'er its Babel
sounds,
The blessed angels sing.
Yet with the woes of sin and
strife,
The world hath suffered
long;

Beneath the angel-strain
have rolled,
Two thousand years of
wrong;
And man, at war with man,
hears not,
The love song which they
bring:
O hush the noise, ye men of
strife,
And hear the angels sing.
For lo! the days are hasten-
ing on,
By prophet bards foretold,
When, with the ever-circling
years,
Shall come the Age of Gold;
When peace shall over all
the earth,
Its ancient splendors fling,
And all the world give back
the song,
Which now the angels sing.



Parkland County Council & Executive Administration

Back row from left to right:

Dave Cross GM, Agriculture, Community & Protective Services
Lorna Wolodko Executive Assistant to Council • Councillor Darrell Hollands Division 4
Laura Swain GM, Corporate Services • Mayor Rod Shaigec (as Santa!)
Rob McGowan GM, Operations Services • Councillor John McNab Division 5
Tracy Kibblewhite Chief Financial Officer • Ken van Buul GM, Strategic Initiatives
Dana Schlecker Executive Assistant to CAO • Mike Heck Chief Administrative Officer
Lois Saumer Executive Assistant to GMs • Helene Sommer Executive Assistant to GMs *absent

Front row from left to right:

Councillor Tracey Melnyk Division 6 • Councillor AnnLisa Jensen Division 1
Councillor Jackie McCuaig Division 2 • Councillor Phyllis Kobasiuk Division 3



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.



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 toy-
land 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.

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 stop-
ping,
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 good-
night,
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!

Merry Christmas

from  Yellowhead County



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

Happy holidays from the council and staff of Yellowhead County.



All Precious JEWELLERS

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5-50% off Until Dec. 24TH
except Bradford Exchange and
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BRADFORD EXCHANGE

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(next to Something Else Restaurant),
SPRUCE GROVE

Holiday Hours

Mon - Fri 9:00am - 7:00pm
Thursday Late Night Shopping
Saturday 10:00am - 5:00pm
Sunday 11:00am - 4:00pm
Closed Boxing Day

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





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.

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

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

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

Sobeys

SPRUCE GROVE 780 962 4121

**BANK ON
A VERY
GOOD
SEASON**

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

Merry Christmas
and sincere thanks
to our customers
and associates.

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

TD Canada Trust
962-0404



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 it 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

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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

Nail Down A Great Season!

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

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building centre

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SPRUCE GROVE

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1-800-343-2988



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

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



Another Great Christmas is in the Bag!
Wishing you and yours loads of happiness and joy this holiday season. We appreciate your visits and look forward to seeing you again soon.

Merry Christmas from
WABAMUN CAR WASH & LAUNDROMAT
Laundromat 8:00AM - 9:00PM 7 DAYS /WEEK
Car Wash 6:00AM - 9:00PM

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

Christmas Holiday Hours
We will be closed December 23rd, 2018
We will reopen on January 8th, 2019 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



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.

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

RUDOLPH THE RED-NOSED REINDEER

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

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

The First Noel

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

For your generous spirit, we are deeply thankful.

Merry Christmas
from the Staff at

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

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



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.

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.

ALL THE BEST

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

Entwistle Concrete Products

Entwistle, AB (780) 727-3525



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

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



HARK! THE HERALD ANGELS SING

Hark! the herald angels sing
Glory to the new-born King!
Peace on earth and mercy
mild,
God and sinners reconciled!
Joyful, all ye nations, rise,
Join the triumph of the skies;
With th' angelic host proclaim
Christ is born in Bethlehem!

Hark! the herald angels sing
Glory to the new-born King!
Christ, by highest heaven
adored;
Christ, the everlasting Lord;
Late in time behold him come,
Offspring of the Virgin's womb.
Veiled in flesh the Godhead
see;

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

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

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.

5015 50 Street, Stony Plain

780-968-0040

Our Christmas Hours are as follows:

December 1st to December 23rd

Mon – Wed 9am – 7pm

Thurs – Fri 9am – 9pm

Sat 9am – 7pm

Sun 10am – 5pm

Dec. 24: 9am – 3pm

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(780) 907-8642



*Have A
Jolly
Good
Season!*

We sure do
appreciate your
dropping in this
past year.

*Merry
Christmas
& many thanks!*

**from
Management
& Staff at**



CANADIAN TIRE

DRAYTON VALLEY (780) 514-7670



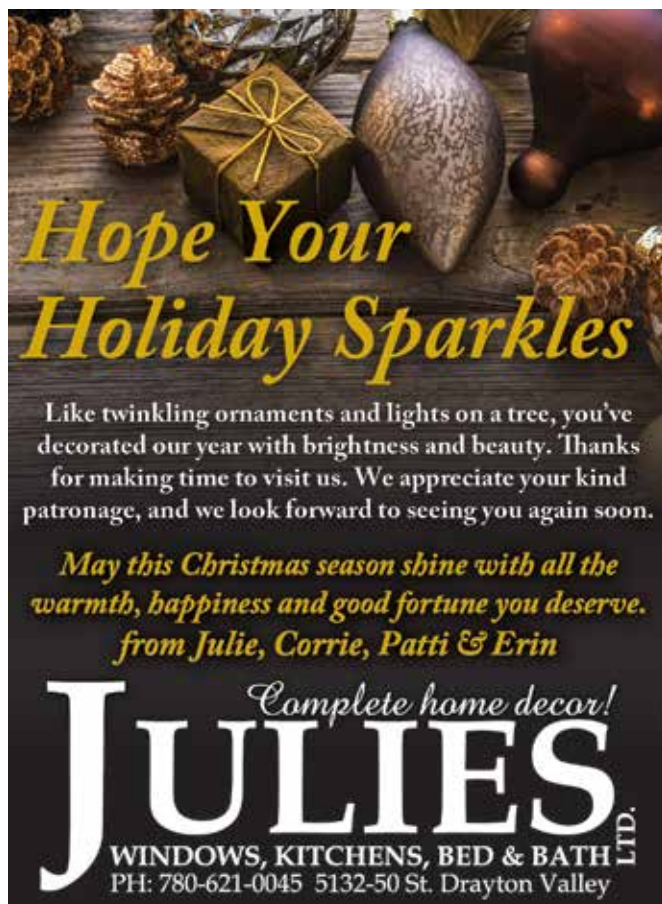
Sweet Tidings to You,

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 



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

JULIES *Complete home decor!*

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Holiday SONGBOOK

JOY TO THE WORLD

Joy to the world! the Lord is come;
 Let earth receive her King;
 Let every heart prepare Him room,
 and heaven and nature sing,
 and heaven and nature sing,
 and heaven, and heaven and nature sing.
 Joy to the earth! the Savior reigns;
 Let men their songs employ;
 while fields and floods, rocks, hills and plains
 Repeat the sounding joy,
 Repeat the sounding joy,
 Repeat, repeat the sounding joy.

No more let sins and 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.



Season's Greetings!

May your holiday be filled with love, family, and good friends.



The Reid Law Office Team

We provide the following services:

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



Arlene Reid, Lawyer

REID Law Office

Barristers & Solicitors

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



JINGLE BELLS

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

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

Jingle bells, jingle bells, jin-
gle all the way!

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

Jingle bells, jingle bells, jin-
gle all the way!

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

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

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

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

He got into a drifted bank
and we got upstot
(Chorus)

A day or two ago, the story I
must tell

I went out on the snow, and
on my back I fell;

A gent was riding by, in a
one-horse open sleigh

He laughed as there I
sprawling lie but quickly
drove away

(Chorus)

Now the ground is white, go
it while you're young

Take the girls tonight, and
sing this sleighing song;

Just get a bob-tailed bay,
two-forty as his speed

Hitch him to an open sleigh
and crack! you'll take the
lead

(Chorus)

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 & happy
Pray to the blessed Child,

Where misery cries out to thee,
Son of the mother mild;

Where charity stands watching
And faith holds wide the door;

The dark night wakes, the glory
breaks,

And Christmas comes once
more.

O holy Child of Bethlehem!

Descend to us, we pray;

Cast out our sin and enter in,
Be born in us to-day.

We hear the Christmas angels
The great glad tidings tell;

O come to us, abide with us,
Our Lord Emmanuel!

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

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



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 chim-
ney, 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 chim-
ney, 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

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 Christ-
mas
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 Christ-
mas
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.

**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

PEACE

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



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 (thhh,
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!"

SLEIGH RIDE

Just hear those sleigh bells jingling
Ring ting tingling too.
Come on, it's lovely weather
For a sleigh ride together with you.
Outside the snow is falling
And friends are calling "Yoo hoo."
Come on, it's lovely weather
For a sleigh ride together with you.
Giddy up, giddy up, giddy up,
Let's go, Let's look at the show,
We're riding in a wonderland of
snow.
Giddy up, giddy up, giddy up,
It's grand, Just holding your hand,
We're gliding along with a song
Of a wintry fairy land.
Our cheeks are nice and rosy
And comfy cozy are we
We're snuggled up together
Like two birds of a feather would
be
Let's take that road before us
And sing a chorus or two
Come on, it's lovely weather
For a sleigh ride together with you.
There's a birthday party
At the home of Farmer Gray
It'll be the perfect ending a perfect
day
We'll be singing the songs
We love to sing without a single
stop,
At the fireplace while we watch
The chestnuts pop.
Pop! pop! pop!
There's a happy feeling
Nothing in the world can buy,
When they pass around the
chocolate
And the pumpkin pie
It'll nearly be like a picture print
By Currier and Ives
These wonderful things are the
things
We remember all through our
lives!
Just hear those sleigh bells
jingling,
Ring ting tingling too
Come on, it's lovely weather

For a sleigh ride together with you,
Outside the snow is falling
And friends are calling "Yoo hoo,"
Come on, it's lovely weather
For a sleigh ride together with you.
Giddy up, giddy up, giddy up,
Let's go, Let's look at the show,
We're riding in a wonderland of
snow.
Giddy up, giddy up, giddy up,
It's grand, Just holding your hand,
We're gliding along with a song
Of a wintry fairy land.
Our cheeks are nice and rosy
And comfy cozy are we
We're snuggled up together
Like two birds of a feather would
be
Let's take that road before us
And sing a chorus or two
Come on, it's lovely weather
For a sleigh ride together with you.

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

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 2019!*

From
Academy
MECHANICAL
Services Inc.
& Staff

Spruce Grove | 780-962-6025



OVER THE RIVER AND THROUGH THE WOODS

Over the river and through the woods To Grand-mother's house we go. The horse knows the way to carry the sleigh, Through white and drifted snow. Over the river and through the woods, Oh, how the wind does blow. It stings the toes and

bites the nose As over the ground we go. Over the river and through the woods, To have a full day of play. Oh, hear the bells ringing ting-a-ling-ling, For it is Christmas Day. Over the river and through the woods, Trot fast my

dapple gray; Spring o'er the ground just like a hound, For this is Christmas Day. Over the river and through the woods And straight through the barnyard gate. It seems that we go so dreadfully slow;

It is so hard to wait. Over the river and through the woods, Now Grandma's cap I spy. Hurrah for fun; the pudding's done; Hurrah for the pumpkin pie.

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.

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)

Entwistle Rodeo Association

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Bring old-fashioned Christmas caroling to *your* neighborhood

Christmas carols help set the mood for the holiday season. Such songs are played in stores to create festive atmospheres for shoppers, and many families play seasonal music as they decorate their homes for the holidays.

Carols were first sung in Europe thousands of years ago during Winter Solstice celebrations. When Christian holidays replaced many of the pagan celebrations, Christian holiday carols replaced the earlier songs.

Before Christmas carols were sung by the general public, they were enjoyed during church services, when they sometimes were performed by official carol singers. However, new carols became popular during the Victorian era, when many ordinary people took to the streets to share holiday joy with others through the gift of song. Wassail, a thick, hot

and spiced beverage, often kept carolers warm, and soon wassailing and caroling became intertwined.

Although carols and other songs are still popular forms of entertainment at school concerts and some religious group events, the classic tradition of carolers going door-to-door has largely fallen by the wayside. But those who want to bring back this once beloved tradition can take the following steps to do just that.

• **Find a caroling group leader.** It helps to have someone who has a sense of musicality and pitch to lead the caroling. Carols are usually sung a capella, so you'll need a strong singer to guide others and keep them in tune. Recruit a theater or music student or even a member of your church choir. Fill out the rest of the carolers with volunteers who have moderate to strong singing abilities.

Of course, you can accept anyone, as it's more about sharing the joy rather than having a pitch-perfect group.

• **Choose a neighborhood to visit.** Select an established neighborhood where there are likely to be many families and even seniors who will be most receptive to carolers. Place fliers in the mailboxes alerting residents of your caroling plans for those who want to be home to enjoy the free show.

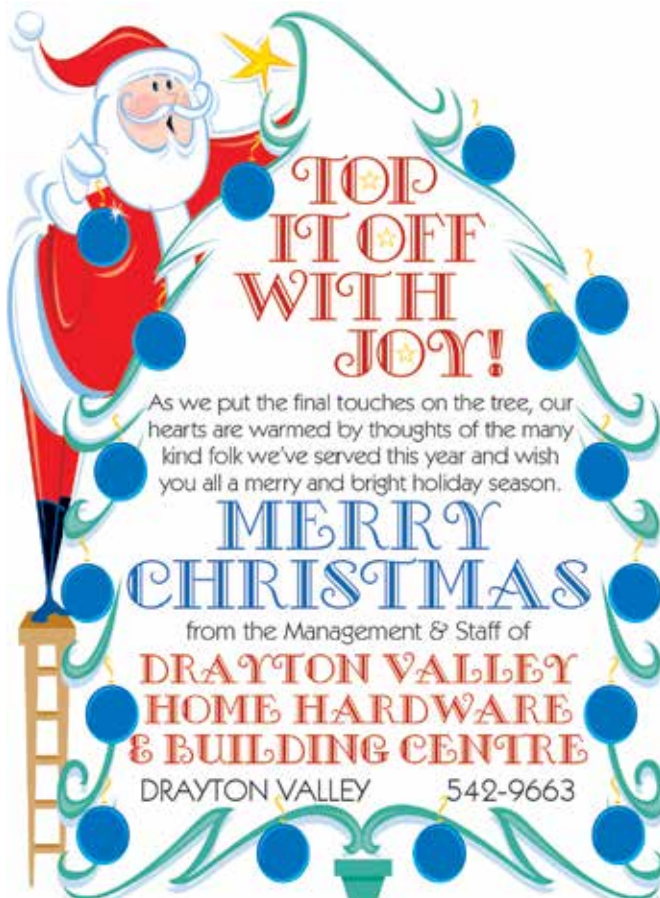
• **Promote your plans if you want a larger crowd.** If you want to make the caroling a big event, promote your plans in the local newspaper or in a community bulletin. This way everyone in the community can take in the caroling show.

• **Choose a handful of well-known songs to sing.** Your audience will appreciate easily recognizable songs they can sing along with if they choose.

• **Print lyric sheets.** Although the lyrics to popular songs are widely known, it helps to have them handy if carolers forget verses. Keep extra copies on hand in case others want to join the caroling group.

• **Get a sponsor.** If you live in a rural area and caroling door-to-door is impractical, see if a local retailer will let you carol outside of his or her store or business. Doing so can set the holiday mood and may generate free advertising and increased business for sponsors.

• **Involve youth groups.** Kids love the holiday, so including them in your caroling efforts can bring smiles to many faces. Speak with local youth groups to determine if their members may want to join in your efforts to spread holiday cheer.





How to Accommodate Overnight Holiday Guests

Thousands of people travel far and wide to visit family and friends for the holidays. Chances are many holiday hosts and hostesses will open their homes to overnight guests.

Although visions of Cousin Eddy from "National Lampoons Christmas Vacation" and his band of misfit family members come to mind, most holiday guests are more of a pleasure to have around. It might be mildly inconvenient to host guests for a day or two, but preparation can help alleviate such inconveniences.

There are a number of ways to get ready for holiday guests. Keep these tips in mind as you prepare your home.

- **Set aside space.** Not every household has a spare guest room available, but there are ways to make guests feel like they have their own private area. There's the possibility of giving up your own room for the night or set up a space in an out-of-the-way den or a child's bedroom for the time being. People who live in the house may be more comfortable bunking with an-

other than an outside guest.

- **Offer individual linens.** A fresh set of sheets and towels contributes to a hotel's comfort level. Welcome guests with a set of fresh sheets and soft towels.

- **Stock extra toiletries.** The holiday season is a busy time and it's easy for travelers to forget a thing or two. Keep an extra toothbrush and some spare mouthwash at the ready. Travel-sized soaps and shampoos may be more convenient for guests and might help them feel more comfortable and less burdensome staying in your home.

- **Accommodate guests' needs.** Some guests may be allergic to certain foods, while others may prefer to watch the late-night news before bed. Find out their preferences beforehand so you can do your best to make them feel comfortable.

- **Have laundry services available.** Give guests their own laundry bag so they can wash clothes if they'll be staying for an extended period of time. Fresh clothes make anyone feel better.

- **Invest in an air mattress.** Having extra places for guests to sleep often comes in handy. Air mattresses are easy to inflate at a moment's notice for an unexpected guest and can be quickly deflated and stored in a closet or under a bed.

- **Bend house rules.** While certain

rules may be set in stone, bed times or meal times may have to be changed to accommodate guests who aren't used to the goings-on of the household.

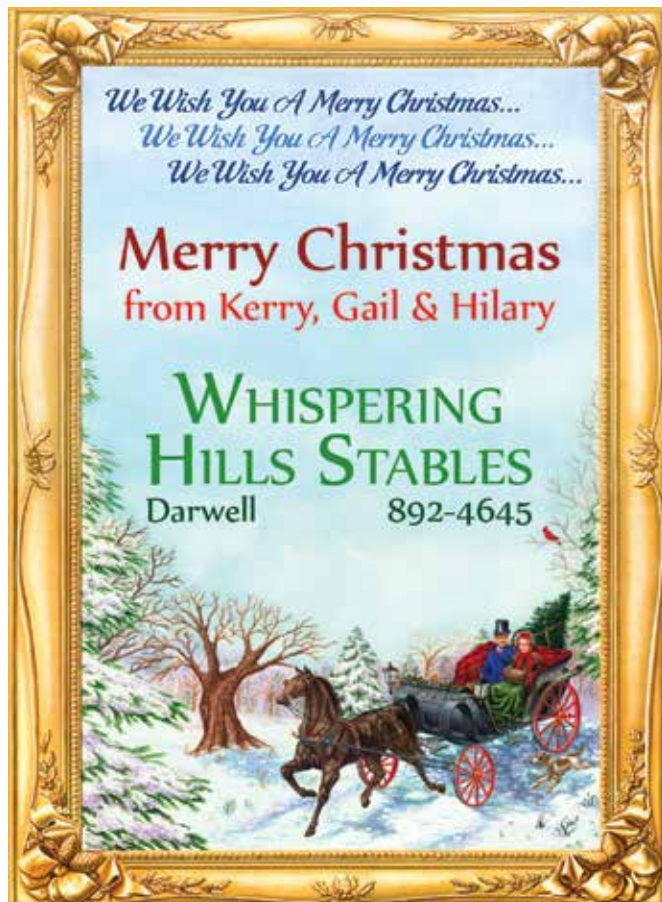
It can be fun or frustrating to have a guest stay over for the holidays. But being prepared can make the time go much more smoothly.

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The Last Christmas Tree

By Howard D. Fencil

I saw a truck of Christmas trees
And each one had a tale,
The driver stood them in a row
And put them up for sale.
He strung some twinkly lights
And hung a sign up with a nail;
"FRESH CHRISTMAS TREES"
It said in red
"FRESH CHRISTMAS TREES FOR SALE."
He poured himself hot cocoa
In a steaming thermos cup,
And snowflakes started falling
As a family car pulled up.
A mom, a dad, and one small boy
Who looked no more than three
Jumped out and started searching
For the perfect Christmas tree.
The boy marched up and down the rows,
His nose high in the air;
"It smells like Christmas, mom!
It smells like Christmas everywhere!"
"Let's get the biggest tree we can!
A tree that's ten miles high!
A tree to go right through our roof!
A tree to touch the sky!"
"A tree SO big that Santa Claus
Will stop and stare and say,
'Now, THAT'S the finest Christmas tree
I've seen this Christmas Day!'"
It seemed they looked at every tree

At least three million times;
Dad shook them, pinched them, turned them
'round to find the perfect pine.
"I've found it, mom!
The Christmas tree I like the best of all!
It's got a little bare spot,
But we'll turn that to the wall!"
"We'll put great-grandma's angel
On top the highest bough!
Oh, can we buy it?
Please, mom, PLEASE?!"
Oh, can we buy it NOW?"
"How 'bout some nice hot cocoa?"
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!



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'Twas The Night Before Christmas

By Clement Clarke Moore

'Twas the night before Christmas, when all through the house, Not a creature was stirring, not even a mouse; The stockings were hung by the chimney with care, In hopes that St. Nicholas soon would be there;

The children were nestled all snug in their beds, While visions of sugar-plums danced in their heads; And mamma in her 'kerchief, and I in my cap, Had just settled down 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 tiny reindeer, with a little old driver, so lively and quick, I knew in a moment it must be St. Nick.

More rapid than eagles his coursers they came, And he whistled, and shouted, and called them by name: "Now, DASHER! now, DANCER! now, PRANCER and VIXEN! On, COMET! on CUPID! on, 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 hand, 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!**



Merry Christmas!



With joy and glad tidings to those we hold "deer"
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Merry Christmas from



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Letters to Santa

Santa letter-writing secrets

At the tip of the North Pole resides a jolly man who collects letters from children asking him to deliver all of their hearts' desires. Although Santa Claus does a thorough job of making sure children's treats are delivered on the same night, sometimes he needs assistance with reading and responding to the thousands upon thousands of letters sent to him each year. That is why he often relies on an extensive list of helpers to handle much of his holiday correspondence.

According to Smithsonian, the practice of writing to St. Nick dates back more than 150 years. Early depictions of Santa show him as a disciplinarian. The first Christmastime Santa letters were actually sent by Santa, rather than the other way around. Such letters encouraged children to be good boys and girls. Eventually, an illustration by Thomas Nast depicted "Santa Clausville, N.P." as Santa's address, providing children with a place where they could send their correspondences to the big guy in red.

The Universal Postal Union, an intergovernmental organization that coordinates postal policies across 192 member nations, indicates that 1,350,000 letters to Santa were sent by Canadians, while Americans sent more than one million and Britains mailed roughly 800,000 such letters in 2012, the most recent year from which figures are available. To account for the staggering number of letters sent, various post offices and postal programs were established to help Santa with the task of tackling

children's wish lists.

In Canada, children can address letters to Santa and use the postal code H0H, 0H0. In 2016, the USPS instituted a new letter-writing option that enables parents or guardians to include a personalized response letter back to children who address letters to Santa. The package can be postmarked to:
North Pole Postmark Postmaster, 4141 Postmark Drive, Anchorage, AK 99530-9998.

Many other letters to Santa end up routing to various post offices where thousands of volunteer "elves" can adopt letters and make children's wishes come true. A "Letters to Santa" program enables children in serious need to get items that can help keep them safe and happy.

Parents may also investigate a number of services that will provide letters from Santa, Mrs. Claus or elves for nominal fees. These letters can be personalized with details. Santa has even gone high-tech with personalized videos and pictures as well. A quick web search can yield the instructions on how prospective helpers can get started.

Children can improve their chances of letters being read and received, with these tips.

- Identify who is writing the letter and share some details about your life.
- Make sure you've been nice and well-behaved.
- Ask Santa how he has been and engage in some polite conversation.
- Politely ask for the toys you'd like. Understand that Santa is busy, so keep the list brief.
- Thank Santa in advance for his kindness. Hopefully, he'll have time to reply.
- Write and mail the letter as early as possible, as things tend to get busy as Christmas nears.

AT THE HOLIDAYS

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As we usher in the holiday season, we are moved to remember all of the loved ones past and present who have brought so much joy and light to our lives. We cherish their presence and their memories, and all of the blessings that touch our hearts and spirits.

We hope that this Christmas and the New Year deliver much happiness, goodwill and good fortune to you and yours. Thank you for your trust in us and your friendship.

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Buffet Entertaining Tips and Timesavers

Buffet-style meals are often the best option for large gatherings of friends and family. Space constraints can make it difficult to sit everyone down for a formal meal, and buffets enable guests to mingle with one another while selecting only the foods they want to eat.

These are not the only advantages to buffets, however. Plenty of dishes can be made in advance and stored in the freezer, providing hosts and hostesses a little breathing room. Meals can be prepared a few days in advance and heated up come the day of the festivities.

Buffet service can work any time of the day and can include both cold and hot foods if they are kept at the right temperature. Explore these other tips for entertaining buffet-style.

Present food in an easily accessible location. Place food on a table or counter that will not be in the way of foot traffic. Arrange dishes and cutlery at the head of the buffet line so guests can move in an orderly fashion as they select their food.

Tie together utensils for ease. Group forks, knives and spoons with a cloth napkin and dish so guests can easily grab what they need for dining.

Practice food safety. Hot dishes need to be kept warm and cold dishes need to be placed on ice. Chafing dishes make this possible. Use chafing dishes and pans in combination with your serving plates. Heated elements or sternos under chafing dishes will keep foods steaming. Place crushed ice and water in a pan under cold foods to keep them chilled. Food should be removed if it has been sitting at room temperature for more than two hours.

Experiment with meals that keep. Stews, casseroles, soups, baked pasta dishes, and similar fare can be made in advance and frozen. Thaw these dishes in the refrigerator the day before the party, then heat up foods and serve for the buffet. Prepared foods purchased at a supermarket or specialty retailer also work well for buffets. Simply purchase and then set out for even less work.

Weigh your catering options. Cater-

ing services can make easy work of holiday hosting but not without expense. Caterers may charge by the person or by each tray of food. Some will include table settings and rolls with the price; others may not. Calculate the costs of using a caterer and weigh them against the cost of doing the work yourself.

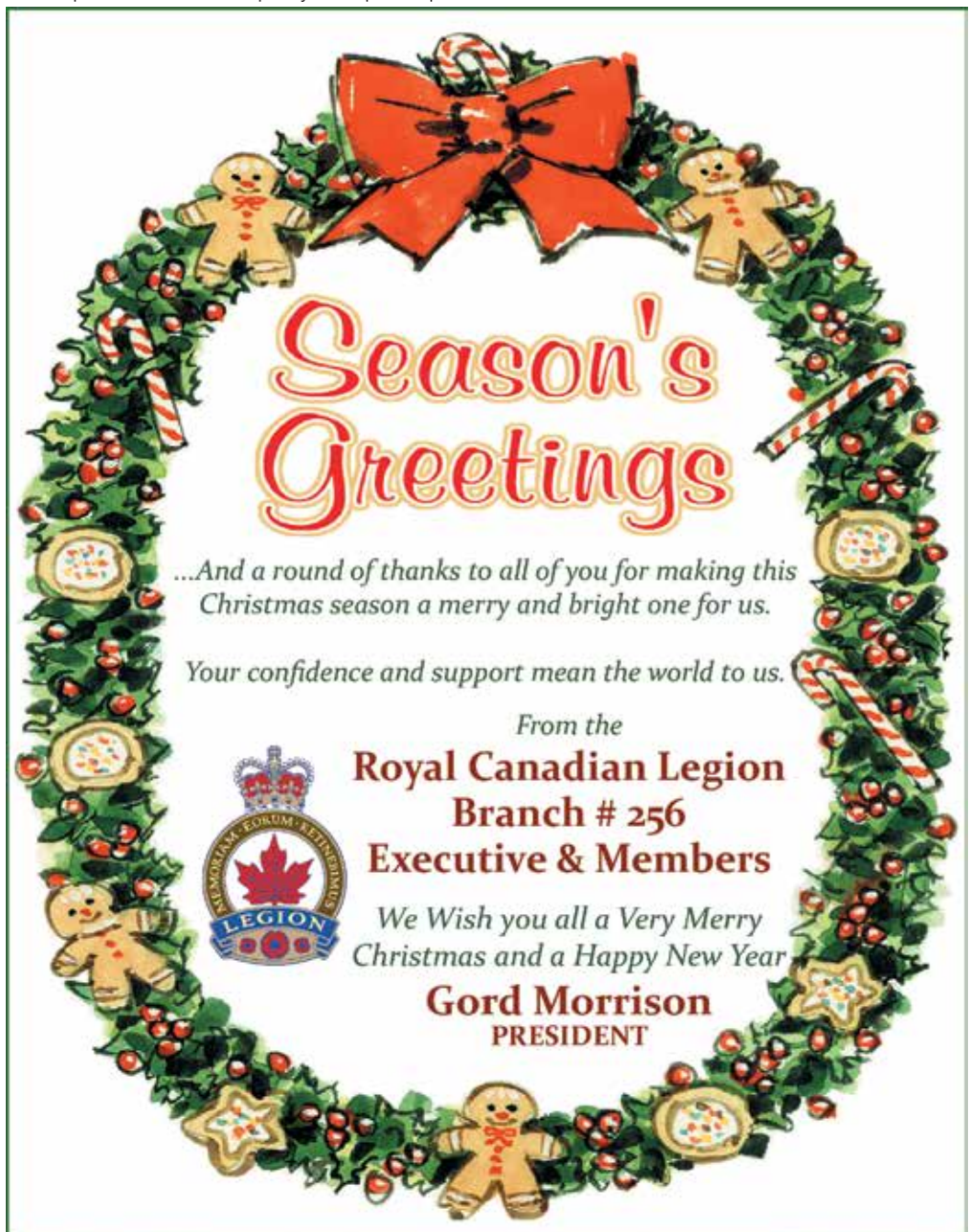
Use plastic utensils for hot foods. Metal spoons and forks can quickly

heat up when sitting in hot serving dishes. Use plastic utensils so guests do not get burned.

Keep dressings on the side. Salad dressings and other condiments can cause foods to wilt or get soggy. Have them nearby so guests can help themselves. Topless squirt bottles are easier to handle and can help limit spills.

Be mindful of food allergies. Although you may have various foods available to meet the dietary needs of guests, do not place risky foods next to others. Cross-contamination can occur from spills or if a person uses the same serving spoon to dish out foods. Label food options so everyone knows what's available.

Continued on Page 47





How To Make Your Holiday Party Unique

Entertaining season is in full swing, and many people's social calendars are filled with parties, dinners and family gatherings. For those serving as host or hostess, setting your event apart from others can be challenging but not impossible. Explore

these ideas to breathe new life into holiday parties.

- **Choose a creative date.** The weeks between Thanksgiving and New Year's Day tend to be the busiest of the holiday season, so think about hosting your event outside of this four-week span. A pre-Thanksgiving party or something in mid-January may be more amenable to busy guests. Parties that fall outside of the usual time period may be a welcome change for guests who are simply stretched too thin during the heart of the holiday season.

- **Choose an unusual party time.** Cocktail parties are the norm come the holiday season, so switch things up for your soirée. Host a brunch or luncheon, which figures to be less expensive than cocktail or dinner parties.

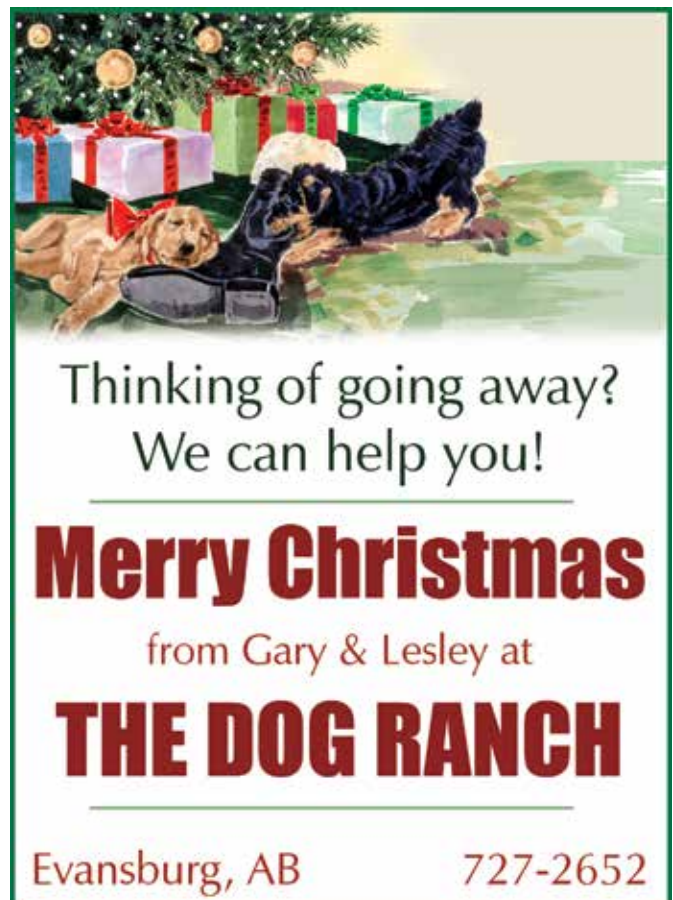
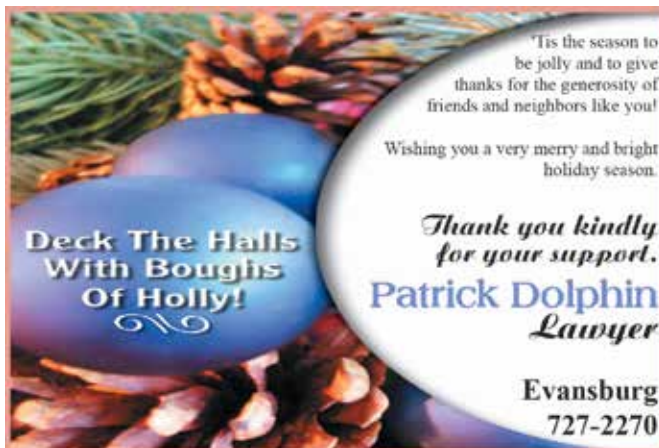
- **Invite children to the event.** For a departure from the more typical adults-only holiday parties, include children in the festivities this year.

Seeing the magic of the holidays through the eyes of children can add life to your party, and it can save you and your guests the cost of childcare.

- **Create a photo montage.** Collect images of your guests from the last year and create a slide show. Guests will likely enjoy reliving the previous 12 months and look forward to making some memories in the year to come.

- **Throw a party you would love to attend.** Instead of thinking of ways to make your party the best or the most unique for guests, figure out your likes and what makes you comfortable. If you are relaxed and enjoying yourself, there's a good chance that demeanor will rub off on your guests.

The holiday season is littered with parties, many of which are difficult to distinguish from one another. But party hosts can take several steps to set their shindigs apart from other holiday gatherings.



Holiday Entertaining

Buffet Entertaining Tips and Timesavers

Continued from Page 45

Ask a friend to help set up. Ask a close friend or family member to come over an hour or two early to help you set up the buffet and with any other last-minute touches. This will take some of the pressure off of you, and you can chat and enjoy yourself before your hosting duties begin.

Frozen foods should be thoroughly wrapped. Only use freezer-safe bags and containers to store prepared foods. Otherwise you may run the risk of freezer burn or freezing, affecting the taste of the final product. Keep in mind that many desserts, such as fruit pies, also can be frozen. It's possible to make ahead just about everything for a holiday feast and simply thaw and reheat when the big day arrives.

Create a good side dish ratio.

Buffets should include a variety of side dishes. Select one or two main dishes and then vary the rest of the selection with rice, pasta, vegetables, or other favorite side dishes.

Keep take-away containers on hand. You're bound to make more food than you need, so send guests off with their own goodie bags to lighten the load on your leftovers. Encourage guests to fill up a container and take some food home with them.

Lock pets away. An open, unattended buffet can seem like paradise to a hungry cat or dog. It's not sanitary or particularly appealing for guests to catch a pet taking advantage of buffet fare. Keep pets in a bedroom or outside when the meal is being served.

Buffets are a fine choice for big groups because they provide variety and the chance to mingle.

On Today's Menu:
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With the hope it will last
the whole year through!*

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& Happy New Year**
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Holiday Menu Planning For First-Time Hosts

Novice holiday hosts often have a lot on their plates. Whether hosting family or friends or a combination of both, first-time hosts typically want to impress their guests while ensuring they get enough to eat and have an enjoyable evening. Since dinner is such a big part of holiday gatherings, hosts often place extra emphasis on what to serve, and that can be tricky when this is the first time they are hosting.

When planning the menu for your holiday soiree, consider the

following tips.

Get a head count. Though other factors will influence what to serve, the size of your guest list may ultimately dictate what to serve. For example, a small gathering of four to five people will likely rule out turkey, as even a small turkey will prove too much effort and produce too much extra food. On the same note, a small dish like lasagna might not be doable for a larger crowd, as it will force you to prepare multiple entrées, which means more time in the kitchen juggling the various cooking duties and less time with your guests. Once you have confirmed just how many guests you will be hosting, you can then choose a main course that suits the size of your guest list.

Decide which type of party you want to host. The type of party you want to host also will influence what you serve. A formal gathering should include an appetizer, a main course and a dessert, including both caffeinated and decaffeinated coffees. A less formal gathering gives hosts

more leeway. For example, whereas a formal gathering may include soup as an appetizer, hosting a less formal gathering allows hosts to put out some snacks or bread for guests to whet their appetites before everyone sits down for the meal. The more formal the gathering, the more formal the menu. Hosts of less formal gatherings may even want to host a holiday pot luck buffet, inviting guests to bring a favorite dish or side dish while the hosts take care of the main course.

Ask guests if they have any dietary restrictions. Upon being invited to a holiday dinner, some invitees may let hosts know if they have any food allergies or medical conditions that restrict which foods they can eat. Solicit such information from all of your guests, and do your best to cater to each of your guests' needs. Some guests might be on a gluten-free diet while others may need to limit their sodium intake. You might not be able to meet everyone's demands. Let guests know if they should bring an appropriate snack if you cannot provide one for them.

Include traditional holiday fare. People have grown to expect certain things from holiday meals, be it sweet potatoes on Thanksgiving, brisket for Chanukah or holiday cookies or even eggnog at Christmas parties. When planning the menu, be sure to include at least one of these traditional items, even asking guests for suggestions. Such fare will give the party a genuine holiday feel, and guests will appreciate seeing some items on your dinner table they have enjoyed at their own holiday celebrations over the years.

Don't overdo it. First-time hosts want to ensure everyone gets enough to eat, so it's easy to overdo things and prepare too much food. This can be expensive, and guests may feel obligated to overeat so hosts don't have to discard any of the food they worked so hard to prepare. Though it might once have been a holiday tradition to overeat, many men and women now prefer moderation, and hosts should keep that in mind when preparing their holiday meals.

Hosting a holiday dinner for the first time can be nerve-wracking. But there are a variety of steps first-timers can take when preparing their menus to come off looking like old pros.

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

**Merry
Christmas**

from Barbara & Staff at

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Here Comes Santa Claus!

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Thanks for being an important part of our year. Your friendship and support have made 2018 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!

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Unearthing the Origins of the Christmas Tree

From Christmas stockings and mistletoe to smiling Santas and yule logs burning, the symbols of the season are so powerful that people seldom stop to think about their origins. But one of the most common symbols of Christmas—at least in the United States and Canada—is the twinkling Christmas tree, which is often depicted with piles of shiny gifts under its bottom branches.

While most of us take these kinds of holiday images for granted, many of us aren't sure where the traditions started or how they became associated with Christmas. Whether you've always wondered about the origins of the Christmas tree or are simply in need of some seasonal small talk for this year's holiday parties, the following should add some insight into the origins of this popular holiday tradition.

A Growing Tradition

In the U.S. and Canada, the Christmas tree became one of the foremost symbols of the holiday season. But the origin of the beloved holiday evergreen has been debated for centuries, with some historians asserting that it has Christian roots and others contending

that its roots are pagan. However, many explanations trace the custom of having a decorated evergreen tree inside the home to 16th century Germany, while others go back 300 years earlier to a tradition that began with the Miracle Plays sponsored by local churches.

While its specific origin is unclear, we do know that the Christmas tree tradition spread first across Europe and then throughout the world. In the U.S., Christmas trees were first seen in communities with prominent German populations in the late 18th and early 19th century. Two communities in particular—Windsor Locks, Connecticut and Easton, Pennsylvania—lay claim to being the “birth place” of the American Christmas tree tradition.

Throughout the world, Christmas trees are a symbol of the continuation of life through the dark, cold months of winter and are linked both to the winter solstice and the belief that the birth of Jesus brought light into the world. In many parts of the world, Christmas trees have long been set up and taken down according to the calendar. Traditionally, they were brought into the

house on Christmas Eve and removed the day after Twelfth Night (January 6th), and varying from these dates was considered bad luck.

Red + Green = Christmas

While the colors green and red are now synonymous with Christmas, the association of these colors with the holiday originally had nothing to do with Santa, elves or even mistletoe. Like so much holiday lore, the origins of the red-and-green Christmas theme have long been debated, but the explanation that appears to be most deeply rooted in fact begins in 14th century Europe, when Adam and Eve's Day was celebrated each year on December 24th. At that time, churches presented dramatic performances—called Miracle Plays—that were intended to teach religious topics to a largely illiterate population. For Adam and Eve's Day, people gathered to watch the “Paradise Play,” which presented the story of Adam and Eve in the Garden of Eden. Since no apple trees were available in the middle of winter to represent the Tree of Good and Evil on stage, a pine tree with apples tied to its branches was used instead.

The use of a “makeshift” apple tree worked so well that many churches adopted its use. The “Paradise Tree” eventually became so popular in Germany that people started to erect evergreen trees in their homes and decorate them with red apples. Over time, the green of the trees and the red of the apples became widely associated with the celebration of Christmas.

Light Up the Holiday

Before the invention of the light bulb, families in many parts of the world brought light into their homes during the cold holiday season by placing candles in their Christmas trees. While this custom was extremely dangerous and caused many fires, it wasn't until the early 20th century that most people had access to electric Christmas tree lights. Edward H. Johnson, a friend and business partner of Thomas Edison, was the first to string together lights for the purpose of decorating a Christmas tree in 1882. However, Christmas light kits were not available until 1903 and, until then, only very wealthy families could afford to light up their trees.

*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.

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DODGE DRAYTON VALLEY
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HOME FOR THE HOLIDAYS

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Welcome the Season!

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



For - Tec Inc.

780-542-7110
Drayton Valley

Holiday WORSHIP GUIDE

Significance of Midnight Mass

Christmas is one of the most celebrated dates on the Christian calendar. Commemorating the birth of the Savior Jesus Christ is only surpassed in importance by the celebration of Easter, a time when Christians remember Christ's sacrifice of life for His people.

Christmas is often celebrated with much joy and fervor all around the world, with exchanges of gifts and special acts of

charity all month long. One component of the Christmas celebration that has long been tradition and holds special meaning to celebrants is the Midnight Mass.

Churches all around the world hold four different Christmas celebrations, including three masses and a Christmas vigil. The Midnight Mass is perhaps the most cherished. Mass, a Christian litur-

gical rite that often involves the sacrament of the Eucharist, may begin prior to midnight and include Biblical readings that focus on the story of Christ's birth depending on the church. At midnight on December 24, carols may be sung and the ringing of church bells to signify the birth of Christ as December 25 arrives. In Israel, a procession takes place from Jerusalem to Bethlehem on Christmas Eve. In the Catholic Pope's home of Vatican City, the Pope himself heads the Midnight Mass and people in large numbers pray for peace among mankind.

Many theologians say that the Midnight Mass evolved from individuals making pilgrimages to Israel and the actual birthplace of Christ. Because the Bible states that Jesus was born at night and in a manger, to fully immerse oneself

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



WITH THANKS FOR YOUR TRUST

Here's hoping everything runs smoothly for you this Christmas. We value your trust in us and thank you for your loyal patronage

Seasons Greetings
From Management & Staff of



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**Drayton Valley
TOYOTA**

Drayton Valley, AB

514-3868

Holiday WORSHIP GUIDE

Significance of Midnight Mass

in the story and the liturgical significance of the moment, a Midnight Mass seems the best place to achieve these goals. The darkness and the gentle hush that nighttime provides helps set the scene and enhance the spiritual component of Christmas.

The Nativity of Jesus takes place in two Gospels of the Bible: the Gospel of Luke and the Gospel of Matthew. The version of Luke goes much more deeply into the story of Mary's virgin conception through the time of Christ's birth in Bethlehem. Here is Christ's birth according to the Gospel of Luke:

In those days a decree went out from Caesar Augustus that the whole world should be enrolled. This was the first enrollment, when Quirinius was governor of Syria. So all went to be enrolled, each to his own town. And Joseph too went up from Galilee from the town of Nazareth to Judea, to the city of David that is called Bethle-

hem, because he was of the house and family of David, to be enrolled with Mary, his betrothed, who was with child. While they were there, the time came for her to

have her child, and she gave birth to her firstborn son. She wrapped him in swaddling clothes and laid him in a manger, because there was no room for them in the inn.

Now there were shepherds in that region living in the fields and keeping the night watch over their flock. The angel of the Lord appeared to them and the glory of the Lord shone around them, and they were struck with great fear. The angel said to them, 'Do not be afraid; for I proclaim to you good news of great joy that will be for all the people. For today in the city of David a savior has been born for you who is Messiah and Lord. And this

will be a sign for you; you will find an infant wrapped in swaddling clothes and lying in a manger.'



Later, the Gospel continues, "He was named Jesus, the name given him by the angel before he was conceived in the womb."

Midnight Mass has become an important component in the celebration of Christmas for the faithful. While secular celebrations may focus on the arrival of Santa Claus at the midnight hour, religious celebrations often involve filling churches at midnight to spread the word of Christ's arrival.



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

*Home For
The Holidays*

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

From Management & Staff at
**SUNGRO
HORTICULTURE
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In Seba Beach

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

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797-3058



GIVE THE GIFT OF HOMEMADE FUDGE

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

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



Easy Chocolate Fudge

Ingredients

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

Directions

Line an 8- or 9-inch square baking pan with foil. Combine the morsels and sweetened condensed milk in a medium, heavy-duty saucepan. Warm over the lowest possible heat, stirring until smooth. Remove from heat; stir in the nuts and vanilla extract.

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

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

TWO-WAY HOLIDAY CANAPES

Puff Pastry Canapes

Prep time: 15 minutes

Cook time: 30 minutes

Serves: 8 (4 canapes each)

Ingredients:

- 1 450 g package butter puff pastry, thawed
- 1 egg, lightly beaten
- 1 cup (250 mL) ricotta cheese
- 1/2 pear, thinly sliced
- 1/4 cup (125 mL) toasted walnuts, chopped
- 3 tbsp. (45 mL) honey
- 1 cup (250 mL) arugula
- 8 slices prosciutto, cut in half lengthwise
- 1/4 cup (60 mL) sundried tomatoes, chopped

Directions:

1. Heat oven to 400F (200C). Line two rimmed baking sheets with parchment.

2. Unroll one sheet of puff pastry. Cut pastry evenly into 4 strips. Cut each strip evenly into

4 parts to make 16 squares. Place on prepared pan, score 2 or 3 times with a fork and brush with egg wash. Bake until golden and puffed; about 14 minutes. Repeat with remaining sheet. Cool 5 minutes.

3. Spread each square with 1 1/2 tsp (7 mL) ricotta cheese. Top 16 squares with pear slices, walnuts and a drizzle of honey. Top remaining 16 squares with arugula, prosciutto and sundried tomatoes.

Find more great recipes online at walmart.ca/recipes.

www.newscanada.com



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

*may your
dreams come
true this*

Christmas!

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

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CHOCOLATY CARAMEL THUMBPRINTS

Makes: 36 servings

Yield: 36 cookies

Prep: 30 mins Chill: 2 hrs

Bake: 350°F 10 mins per batch

Ingredients

- 1 egg
- 1/2 cup butter, softened
- 2/3 cup sugar
- 2 tablespoons milk
- 1 teaspoon vanilla
- 1 cup all-purpose flour
- 1/3 cup unsweetened cocoa powder
- 1/4 teaspoon salt
- 16 vanilla caramels, unwrapped
- 3 tablespoons whipping cream
- 1 1/4 cups finely chopped pecans
- 1/2 cup (3 ounces) semi-sweet 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.



Have A Vintage Season!

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



Drayton Valley Auto Parts



Drayton Valley, AB
542-6881

Wishing our customers a

Merry Christmas

and Happy New Year

from the Staff at

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Stony Plain, AB
(780) 963-6121



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



SANTA-WORTHY COOKIES



(N C)

Whether you're participating in a cookie exchange with friends or making

a treat for St. Nick, add these adorable reindeer cookies to your holiday baking this year.

As sweet to look at as they are to eat, the salty pretzel antlers complement the season's favourite flavours of ginger, cinnamon cloves and sweet molasses. These homemade treats won't break the bank either. Costing \$0.25 each, buying all ingredients at Walmart can help stretch your holiday dollars further.

Ginger-Molasses Reindeer Cookies

Prep time: 15 minutes

Cook time: 1 hour

Makes: 35 cookies

Ingredients:

- 1-3/4 cups (425 mL) flour
- 1 tsp (5 mL) baking soda
- 1 tsp (5 mL) ground ginger
- 1/2 tsp (2 mL) cinnamon
- 1/2 tsp (2 mL) salt
- 1/4 tsp (1 mL) cloves
- 1/2 cup (125 mL) unsalted butter, softened
- 3/4 cup (175 mL) granulated sugar
- 1 egg
- 1/4 cup (60 mL) fancy molasses
- 70 mini pretzel twists
- 1 package (200 g) prepared red cookie icing
- 70 candy eyeballs

Directions:

1. Heat oven to 325F (160C). Line two baking sheets with parchment paper.

2. In a medium bowl, whisk together flour, baking soda, ginger, cinnamon, salt and cloves.

3. In a large bowl using a hand mixer or in the bowl of a stand mixer, cream together

er butter and sugar until light and fluffy; about 2 minutes. Add egg and molasses, mixing until fully combined. In 2 equal parts, add flour mixture, mixing until just combined.

4. Roll dough into 1 tbsp. (15 mL) balls and place on prepared baking sheets 1 1/2 inches apart, pressing down lightly with palm. Place two pretzels next to one another 1/4 inch (0.5 cm) inside the edge of each cookie to resemble antlers; press pretzels lightly to adhere to cookie dough.

5. Bake in batches until just set; about 12 minutes. Let cool 4 minutes on sheets before cooling completely on racks. Once cooled, use cookie icing to adhere candy eyeballs to cookies and draw noses. Allow to set completely.


Find more great recipes online at walmart.ca/recipes.


www.newscanada.com

From Our Home to Yours,

Merry Christmas!

Wishing you a season filled with every little happiness. Thank you for being such great customers and friends!



L & B Water Services 

Stony Plain, AB (780) 963-8134





FROM OUR HOME TO YOURS



GO OUR WARMEST WISHES FOR A HAPPY HOLIDAY!

— THANKS FOR YOUR PATRONAGE —

FROM BOARD, MANAGEMENT AND STAFF AT

NORTH CENTRAL CO-OP

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A COCONUT COOKIE THAT'S PERFECT FOR THE HOLIDAYS

(NC) This coconut-studded milk chocolate cookie with two layers of buttery dough – one with an added hit of cocoa – makes these slice-and-bake cookies an instant holiday hit. Incorporating milk chocolate with toasted coconut makes them irresistible.

"This recipe makes a large batch, but don't feel like you have to make them all at once – simply thaw frozen dough and then slice and bake," says Michelle Pennock, executive chef for the President's Choice Test Kitchen.

Two-Toned Chocolate Coconut Cookies

Prep time: 45 minutes

Cook time: 50 minutes

Makes: 5 dozen cookies

Ingredients:

- 1 cup (250 mL) unsalted country churned butter, softened
- 1 cup (250 mL) granulated

sugar

- 1 large egg
- 2 ½ cups (625 mL) all-purpose unbleached flour
- 1/2 tsp (2 mL) baking soda
- Half bar (300 g bar) PC Milk Chocolate Coconut, finely chopped (about 1 ¼ cups)
- 2 tbsp (25 mL) cocoa powder

Directions:

1. Line bottom of 8-inch (2 L) square glass baking dish with parchment paper, leaving 1-inch (2.5 cm) overhang on two opposite sides. Set aside.

2. Beat butter with sugar in large bowl using electric hand mixer until fluffy. Beat in egg, scraping down side of bowl. Set aside.

3. Whisk flour with baking soda in separate large bowl. Stir half of flour mixture into butter mixture just until combined. Stir in remaining flour mixture and chocolate just until combined.

Remove half of dough to separate large bowl; stir in cocoa powder.

4. Press cocoa dough evenly into bottom of prepared baking dish; press white dough evenly over top. Refrigerate 15 minutes.

5. Lifting with parchment, remove dough from baking dish and transfer to work surface. Cut dough in half; invert one piece over the other piece so that both white strips are in centre of stack (you should have two thin strips of chocolate dough with one wide white strip in between). Press gently to adhere. Wrap in plastic wrap; refrigerate two hours or up to 24 hours.

6. Preheat oven to 325°F (160°C). Cut dough in half lengthwise to make two 2-inch (5 cm) wide logs. Cut each log crosswise into scant 1/4-inch (5 mm) thick slices. Arrange, 1/2 inch (1 cm) apart, on non-stick cookie sheets or



parchment paper-lined baking sheets.

7. Bake, one sheet at a time, until pale golden and tops are no longer shiny; 12 to 14 minutes. Let cool completely on sheets.

Chef's tip: If the dough crumbles when you slice it, let it stand at room temperature for 5 to 10 minutes to soften, then try slicing again.

www.newscanada.com

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Merry Christmas

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**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.

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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.

www.newscanada.com



*Wishing You a Season of
Wonder*

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

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

Merry Christmas!

from Gary & Keena

**Buckskin
Construction Ltd.**

**Tomahawk
797-3980**

231-6981





TAKE TEA TO NEW HEIGHTS

Tea is a versatile beverage that can be served at any time of day and has long been touted for its medicinal properties. On a cold day, a hot cup of tea can be just what people need to warm up, while few things are more refreshing than a glass of iced tea on a hot afternoon.

While tea lovers are familiar with its versatility, even the most ardent tea enthusiast might not think it can be used to make ice cream. But that's precisely the case in the following recipe for "Chai Ice Cream" from Robert Wemischner and Diana Rosen's "Cooking with Tea" (Periplus). Not overly sweet, this ice cream works great when stuffed into a sweet-ripe peach or plum.

Chai Ice Cream

Serves 6

Ingredients

- 2 cups heavy cream
- 1 cup whole milk
- 4 slices fresh ginger root
- 1 tablespoon whole allspice berries
- 1 tablespoon whole cloves
- 12 whole green cardamom pods
- 3 whole cinnamon sticks, each about 3 inches long
- 1/2 cup granulated white sugar
- 1/4 cup honey
- 3 tablespoons Chinese black tea, such as Keemun
- 4 egg yolks
- 1 large bowl of rice
- Pinch of salt
- 1 teaspoon real vanilla extract

Directions

In a large, heavy saucepan, bring the cream and milk to a boil with the spices, sugar and honey. Add the tea and reduce mixture to a simmer. Remove from heat and infuse the tea for about 5 minutes. Sieve out solids and return liquid to saucepan.

In a small bowl, whisk the egg yolks and temper them by combining with a cup of the cream mixture. Add the whisked egg yolks to the saucepan and whisk together over medium heat until slightly thickened. The mixture should coat the back of a spoon. Using an instant-read

thermometer, monitor the temperature of the mixture so it does not exceed 190 F. Do not overcook or the mixture will curdle.

Pour through a fine-meshed sieve into a bowl placed over a larger bowl of ice. Stir the mixture until cool and then place in refrigerator or freezer to chill further, about 15 minutes. Add

salt and vanilla to blend.

Freeze using an old-fashioned ice cream maker filled with ice and salt, or freeze in a crank-type ice cream machine using a canister that has been frozen as per the manufacturer's directions.

This recipe is exquisite alone, but even more delicious over poached Bosc pears (see photo).



JOY • LOVE
PEACE • HARMONY
CONTENTMENT



GREETINGS OF THE SEASON

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



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



SCONES A GREAT COFFEE COMPLEMENT

Scones make an ideal companion to a morning cup of coffee or tea. Simple and delicious, this recipe for "Maple Pecan Scones" from Linda Collister's "Quick Breads" (Ryland, Peters & Small) is ideal for scone lovers who want

something quick to make in the morning.

Maple Pecan Scones

Serves 6

Ingredients

- 2 cups unbleached all-purpose flour
- 4 teaspoons baking powder

- A good pinch of salt
- 4 tablespoons unsalted butter, chilled and cut into cubes
- 1 cup pecan pieces
- 1 extra-large egg
- 1/4 cup pure maple syrup
- About 3 tablespoons milk
- 1 greased baking sheet

Directions
 1. Preheat the oven to 425 F.
 2. Sift the flour, baking powder and salt into a large bowl. Add the butter and rub it in with the tips of your fingers until the mixture resembles fine crumbs. Mix in the pecans.

3. In a separate bowl, beat the egg with maple syrup and 1 tablespoon of the milk. Stir into the flour mixture with a round-bladed knife to make a soft, coarse-looking dough. If the dough is dry and crumbly and won't stick together, stir in more milk 1 tablespoon at a

time. If the dough is very wet and sticky, work in another tablespoon of flour.

4. Tip out the dough onto a work surface lightly dusted with flour and gently work it with your hands for a few seconds so it looks smoother. Put the dough ball onto the prepared baking sheet. Dip your fingers in flour and pat out the dough to a round about 11/4 inches thick and 7 inches across. Using a knife, cut the round into 6 wedges, but do not separate the dough before baking.

5. Bake for 18 to 20 minutes until light golden brown. Transfer to a wire rack and leave until the wedges are cool enough to separate. Serve warm the same day. The cooled scones can be wrapped tightly and frozen for up to 1 month.

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

Merry Christmas from
Allan and Cheryl of
**AC PUREWATER
HAULING SERVICES LTD.**
 914-9002

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

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

Merry Christmas
 from Management and Staff at
**D & G MacDonald
General Contracting**
 Wildwood, AB (780) 325-2120

**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



WARM UP TO A SEASONAL SALAD

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

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

Roasted Apple and Fennel Salad

Prep time: 10 minutes

Cook time: 25 minutes

Ingredients:

- 1 fennel, cut into 8 large pieces (remove stalks but keep the tips)
- 2 Macintosh or honey crisp apples, cut into 8 pieces each
- 1 red onion, cut into 8 pieces
- 4 small yellow tomatoes, cut in half
- 4 small red tomatoes, cut in half

• 4 tbsp (60 mL) canola oil

• 1 tsp (5 mL) salt

• 1 tsp (5 mL) black pepper

• 1 tsp (5 mL) dried oregano

• 1 tsp (5 mL) brown sugar

• 1 tsp (5 mL) cinnamon

• 5 sprigs fresh thyme

Directions:

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

dry spices. Toss in the bowl.

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

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

www.newscanada.com

MERRY CHRISTMAS



AND HAPPY NEW YEAR

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

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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

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Cranberry & Orange Chelsea Bun Tree

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.

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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.

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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.

NO-BAKE LEMON DROPS

Makes: 36 servings

Yield: about 36 cookies

Prep: 30 mins Chill: 2 hrs

Ingredients

- 2 cups finely crushed shortbread cookies (about 7 ounces)
- 1 cup powdered sugar
- 1/2 cup almonds, toasted and finely chopped
- 1/2 cup finely crushed lemon drop candies*
- 2 tablespoons light-colored corn syrup
- 2 tablespoons milk
- 2 tablespoons butter, melted
- 1/3 cup powdered sugar
- 1 tablespoon finely crushed lemon drop candies

Directions

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

Stir the corn syrup mixture into the cookie mixture until well combined.

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

3. Cover and chill for at least 2 hours before serving. Roll balls again in powdered sugar mixture just before serving. Makes about 36 cookies.

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

Storage: Place cookies in a single layer in an airtight container; cover.

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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 sugar 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.





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.

**WISHING YOU
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We wish all our neighbors a
beautiful season from Glen & staff
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A TASTY TREAT FOR HOLIDAY GUESTS

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

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

Aint Luverta's Dr. Pepper Cake Makes one 9- by 13-inch cake

Ingredients

Cake

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

Dr. Pepper Frosting

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

Directions

Preheat the oven to 350 F. Grease, but do not flour, a 9- by 13-inch pan. Set it aside.

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

In a saucepan, heat the butter, marshmallows, cocoa, and Dr. Pepper. Stir constantly until the butter and the marshmallows are melted. Do not allow the mixture to boil. Pour the marshmallow mixture over the

flour mixture. Beat well. Set side. In another bowl, beat the eggs until they are light and fluffy. Stir in the buttermilk and vanilla extract. Mix well. Beat the egg mixture into the flour mixture until well blended and the batter is smooth. Pour the batter into the prepared pan. Bake for 50 to 55 minutes, or until the center of

cake springs back when lightly touched. Let the cake cool on a rack for 10 minutes.

To make the frosting, in a saucepan, combine the butter, Dr. Pepper and cocoa powder. Bring the mixture to a boil over low heat, stirring constantly. Remove the pan from the heat. Gradually stir in the confection-



ers' sugar until the mixture is smooth, then fold in the vanilla extract and pecans. Spread over the warm cake.

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PARTY FARE 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.

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."

Cornbread Blinis

Makes 24

Ingredients

- 1/2 cup good quality, stone-ground yellow cornmeal
- 1/2 cup all-purpose flour

- 3 tablespoons sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 1 egg, lightly beaten
- 4 tablespoons butter; 2 tablespoons melted

• 2 to 3 tablespoons finely chopped fresh chives or Italian flat-leaf parsley, optional

Directions

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

Heat 1 tablespoon butter in a hot skillet or griddle. When bubbling, add the batter in tablespoonfuls about 1 inch apart. Cook the blinis until bubbles form on top, about 2 minutes. Flip and cook another minute or so, until lightly browned and golden. Remove them to a cooling

rack and, if desired, keep warm in an oven heated to its lowest temperature. Use paper towels to wipe away crust giblets or darkened 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 mayon-

naise

- 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.

To Our Valued
Members & Customers

*Happy Holidays
& Warm Wishes
for the New Year*

From Management & Staff


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HEALTHY HOLIDAY DESSERT OPTION

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

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

Wickedly Decadent Deep Chocolate Truffles

Makes 24

- 6 ounces semisweet chocolate
- 6 ounces very low-fat fromage frais

- 2 tablespoons confectioners' sugar
- 1/2 teaspoon vanilla extract
- 1/2 ounces semisweet chocolate, grated

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

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

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

4. Line a baking sheet with waxed paper. Scatter the grated chocolate on a plate. Scoop out the chilled chocolate mixture in teaspoonfuls, roll into balls, then roll the balls in the grated choc-

olate and put on the prepared baking sheet. Cover with plastic wrap and refrigerate until firm.

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





All the Best!

With warm wishes and gratitude for your continued patronage.

Merry Christmas from Brad at

B.W. EAVESTROUGHING

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Merry Christmas

A Note of Thanks at the Holidays

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

from Todd & Jackie Veldhouse & Staff at

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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 2018. 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



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 wel-

coming 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
- 2 1/2 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

Merry Christmas



Wishing you
all the best for the
holiday season!

From the NGPS
Transportation
Department



Northern Gateway
Public Schools



Host The Holidays With Homemade Fruitcake

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 9 1/2- or 10-inch springform pan 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

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

gum

Directions

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

Greetings



At this special time of year, we'd like to share our thanks and best wishes with our valued customers and friends. Thanks for making us feel at home here!

from Management & Staff at

Morand Industries

Onoway, AB

967-2500



Holiday Cookbook



COMPLETE THE HOLIDAY SEASON WITH GINGERBREAD

Whether leaving cookies out for Santa or simply spreading some holiday cheer among family and friends, the following recipe for "Soft Glazed

Gingerbread" from Elizabeth M. Prueitt and Chad Robertson's "Tartine" is sure to please this holiday season.

Soft Glazed Gingerbread

Yields 12 to 20 cookies

Dough

3¾ cups all-purpose flour
1 tablespoon cocoa powder
4 teaspoons ground ginger
1½ teaspoons ground cloves
2 teaspoons ground cinnamon
½ teaspoon baking soda
1 teaspoon salt
1¼ teaspoon black pepper, freshly ground
1 cup unsalted butter, at room temperature
¾ cup plus 2 tablespoons granulated sugar
1 large egg
½ cup blackstrap or other dark molasses

2 tablespoons light corn syrup

Glaze

1 cup confectioners' sugar
2 tablespoons water

To make the dough, stir together the flour, cocoa powder, ginger, cloves, cinnamon, baking soda, salt, and pepper in a mixing bowl. Set aside. Using a stand mixer fitted with the paddle attachment, beat the butter on medium-high speed until creamy.

Slowly add the granulated sugar and mix on medium speed until the mixture is completely smooth and soft. Stop the mixer and scrape down the sides of the bowl with a rubber spatula as needed. Add the egg and mix well.

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Complete The Holiday Season With Gingerbread

Add the molasses and corn syrup and beat until incorporated. Stop the mixer again and scrape down the sides of the bowl. Add the flour mixture and beat on low speed until a dough forms that pulls away from the sides of the bowl and all the ingredients are well incorporated. Remove the dough from the bowl, flatten it on a large piece of plastic wrap into a rectangle about 1 inch thick, cover the dough with plastic wrap, and refrigerate overnight.

Preheat the oven to 350 F. Line a baking sheet with parchment paper or a non-stick liner.

Unwrap the dough and place on a floured work surface. If using a plaque with a design, roll out the dough 1/3-inch thick, lightly dust the top with flour, press your cookie molds over the dough, and then cut the shapes with a small knife and place on the prepared baking sheet, spacing them about 1 inch apart. Alternatively, using the mold as a guide, cut around it with a small knife, flip the mold over so the design is facing you, and place the dough over it, pressing it into the design. Unmold the shapes onto the prepared baking sheet, leaving about 1 inch between them.

If using a patterned rolling pin, lightly dust the lined baking sheet with flour and transfer the dough to the pan. Lightly dust the top of the dough with flour and roll it into a rectangle about 1/3-inch thick with a plain pin. Then, using the patterned pin, roll over the dough with enough pressure to ensure a clear impression of the design. Trim the sides with a small knife. It is not necessary to cut into smaller sizes before baking.

Bake the cookies until lightly golden along the sides but still soft to the touch in the centers, 7 to 15 minutes. The

timing will depend on the size of the individual cookies, or if you have made a single large patterned piece that will be cut after baking.

While the cookies are baking, prepare the glaze. In a small bowl, whisk together the confectioners' sugar and water until smooth.

When the cookies are ready,

remove from the oven and let cool on the pan on a wire rack for about 10 minutes. Then, while the cookies are still warm, using even strokes, brush a light coat of glaze on top of each cookie, evenly covering it. Let the cookies cool completely. When the glaze dries, it should leave a shiny, opaque finish. If you

have used a patterned pin to make a single large plaque, cut into the desired sizes with a small, very sharp knife. The cookies will keep in an airtight container in a cool place for about 2 weeks. They do not freeze well, however, as glaze becomes watery when they are thawed.



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**

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Holiday Cookbook



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.

It's Time for Christmas!

We just couldn't wait one more minute to deliver our best wishes to all the kind folk who have helped make this past year a merry and bright one for us. Thanks!

**Wishing you & yours a "Safe and Happy Holiday Season" from
SunHills Mining - Highvale Mine**



DOUGHNUTS TO DELIGHT HOLIDAY GUESTS

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

Cider-Apple Doughnuts

Makes 12

Ingredients

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

To finish:

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

Directions

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

Sift the flour, salt, baking powder, and sugar into a large bowl. Add the butter and rub it in with the tips of your fingers until the mixture looks like fine crumbs.

Work in the mashed potatoes, then stir in the apple mixture with a round-bladed knife. Add the eggs and enough milk to make a soft but not sticky scone-like dough.

Turn out the dough onto a lightly floured work surface and pat it out to about 3/4-inch thick. Cut into rounds with the doughnut

cutter, or use the large pastry cutter and then stamp out the center rounds with the smaller cutter. Gather up the trimmings and pat them out to make more doughnuts.

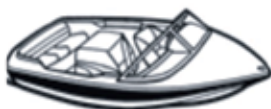
Heat the oil in a deep-fat fryer or large deep saucepan to 350 F or until a cube of bread turns golden in 40 seconds. Fry the dough-

nuts in batches for 5 to 6 minutes, turning them frequently, until a good golden brown. Remove with a slotted spoon and drain on paper towels. Toss in the sugar mixed with the cinnamon and let cool before eating. Best eaten the same day. These doughnuts are not suitable for freezing.

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A MATCH MADE IN HOLIDAY HEAVEN



There's a good reason fitness club memberships tend to spike come January. After a holiday season spent party hopping and letting their diets fall by the wayside, many people look to the gym as the means to helping shed those inevitable holiday pounds.

Perhaps no food is more popular around the holidays than cook-

ies. Cookies are as much a part of the holiday season as Christmas trees, long lines at the mall and kids searching the house for presents. For those with guests to entertain this holiday season, the following recipe for "Kitchen-Sink Chocolate Chip Cookies" from Elinor Klivans' "The Essential Chocolate Chip Cookbook" (Chronicle Books) is sure

to please.

Kitchen-Sink Chocolate Chip Cookies

Makes About 36 Cookies

1 cup plus 2 tablespoons unbleached all-purpose flour
 3/4 teaspoon baking soda
 1/2 teaspoon salt
 1/2 cup (1 stick) unsalted butter, at room temperature
 1/2 cup packed light brown sugar
 6 tablespoons granulated sugar
 1 large egg
 1 1/2 teaspoons vanilla extract
 3 cups semisweet chocolate chips
 1 cup pecan halves
 1 cup walnut halves or large pieces
 1 cup blanched whole almonds, toasted and chopped roughly in half

Position a rack in the middle of the oven. Preheat the oven to 350 F. Line two or three baking sheets with parchment paper. Sift the flour, baking soda, and salt into a medium bowl and set aside.

In a large bowl, using an electric mixer on medium speed, beat the butter, brown sugar and granulated sugar until smoothly blended, about 1 minute. Stop the mixer and scrape the sides of the bowl as needed during mixing. Add the egg and vanilla and mix until blended, about 1 minute. The mixture may look slightly curdled. On low speed, add the flour mixture, mixing just until it is incorporated. Mix in the chocolate chips, pecans, walnuts, and almonds until evenly distributed.

Use a tablespoon to drop well-rounded tablespoonfuls of dough (about 2 tablespoons each) onto the prepared baking sheets, spacing the cookies 2 inches apart.

Bake the cookies one sheet at a time until the edges are lightly browned and the centers are slightly colored, about 14 minutes. Cool the cookies on the baking sheets for 10 minutes, then use a wide metal spatula to transfer the cookies to a wire rack to cool completely.

The cookies can be stored in a tightly covered container at room temperature for up to four days.

Choices: You can add 1 cup of raisins, dried cranberries, or chopped dried apricots to the dough with the chips and nuts. White, bittersweet, or milk chocolate chips, or a combination, can be substituted for the semi-sweet chips.

We'd Like to Shout It From the Rooftops:
MERRY CHRISTMAS!



Thanks to all of our friends and clients for making 2017 an outstanding year for us. We owe our success to your loyal support, and we wish you and yours a very happy holiday!

Merry Christmas from the staff of



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THE SHOWSTOPPER DESSERT OF THE HOLIDAY SEASON

(NC) Every year, there is always one hero recipe that leaves your guests craving for more. This holiday, whip up this rich and delicious brioche pudding that features a soft and buttery sweet loaf made in France that is hand-braided before baking for European-style flavour and flair.

"Toasting the brioche in the oven is a key step to the recipe. It helps to dry out the bread, which makes it even better at soaking up the custard for a moist, cake-like texture," shares Tom Filippou, executive chef for President's Choice Cooking School. "To make this more indulgent, serve it with vanilla bean ice cream or freshly whipped cream and garnish with a sprinkling of dark chocolate shavings."

Chocolate Orange Brioche Bread Pudding

Prep time: 15 minutes
Cook time: 1 hour, 15 minutes
Cool time: 20 minutes
Serves: 12

Ingredients:

- 1 loaf PC brioche loaf, cut into 1-inch cubes
- 8 large eggs
- 1 1/4 cups homogenized milk
- 1 cup 35% whipping cream
- 1/2 cup granulated sugar
- 1/4 cup packed brown sugar
- 1 tbsp grated orange zest
- 1/4 cup fresh orange juice
- 1 tbsp orange-flavoured liqueur
- 1 tsp pure vanilla extract
- 1/2 tsp cinnamon
- 1/2 tsp salt
- 1 pkg PC dark chocolate with candied orange peel, finely chopped
- 2 tbsp PC pure orange marmalade
- 1 1/2 tsp water

Directions

1. Preheat oven to 350°F (180°C). Spread brioche in single layer on parchment paper-lined large baking sheet. Bake, stirring once, until golden; about 10 minutes.

2. Meanwhile, whisk together eggs, milk, cream, granulated sugar, brown sugar, orange zest, orange juice, liqueur, vanilla, cinnamon and salt in large bowl until well combined.

3. Spread a third of the brioche in bottom of a 9-cup (2.25 litre) casserole dish and sprinkle with a third of the chocolate. Repeat layers twice with remaining brioche and chocolate.

Pour egg mixture over top, gently pressing down on brioche mixture to moisten.

4. Cover with foil; bake 35 minutes. Uncover, bake until puffed, golden brown and set in centre, about 30 to 35 minutes, covering with foil if top begins to overbrown.

5. Stir together marmalade and water in small bowl; brush on bread pudding. Let cool 20 minutes.

Nutritional information per serving: Calories 270, fat 15 g (8 g of which is saturated), sodium 190 mg, carbohydrates 27 g, fibre 1 g, sugars 21 g, protein 7 g.

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Holiday Cookbook



THE PERFECT TENDER ROAST OF THE SEASON

Looking for a tender and juicy roast recipe to serve? Look no further than this milk-braised pork shoulder recipe. It includes dry vermouth which is also referred to as "white" or "French" vermouth. If you can't find it, opt for a dry white wine, such as Sauvignon Blanc or Pinot Grigio.

Milk-Braised Pork Shoulder

Prep time: 20 minutes | Cook time: 1

hour, 10 minutes | Serves: 8

Ingredients:

- 15 pearl onions, root ends trimmed
- 1 (2.2 lb/1 kg) boneless pork shoulder roast, trimmed and tied at 1-inch intervals
- 1 tsp salt
- 1 tsp ground black pepper
- 2 tbsp pure first-pressed canola oil

- 2 cloves garlic, peeled
- 2 bay leaves
- 2 sprigs fresh thyme
- 1 small onion, thinly sliced
- 1/2 cup dry vermouth
- 2 cups homogenized milk
- 1 tbsp PC Dijon prepared mustard
- 1 tbsp fresh lemon juice
- 1 tbsp finely chopped fresh parsley

Directions:

1. Preheat oven to 325°F (160°C). Bring small saucepan of water to a boil. Add pearl onions; return to a boil. Cook 30 to 60 seconds. Transfer with slotted spoon to bowl of ice water to chill. Drain and peel off skins. Set pearl onions aside.

2. Sprinkle pork with salt and pepper. Heat oil in Dutch oven over medium heat. Add pork and cook turning often until browned all over; about 10 minutes. Transfer to large plate. Set aside.

3. Heat same Dutch oven over medium heat. Add pearl onions and cook, stirring occasionally until golden; about 5 minutes. Transfer with slotted spoon to small bowl. Set aside.

4. Smash garlic with flat side of chef's knife. Heat same Dutch oven over medium heat. Add garlic, bay leaves, thyme and sliced onion; cook, stirring occasionally, until onion is softened, 2 to 3 minutes. Add vermouth and cook, stirring and scraping up browned bits from bottom, until liquid is reduced by half; about 3 minutes.

5. Return pork to Dutch oven. Add milk; bring to a gentle simmer. Cover and transfer to oven. Bake, flipping pork once, until instant-read thermometer inserted in centre of pork reads 160°F (71°C); about 40 to 45 minutes.

6. Discard bay leaves and thyme sprigs. Transfer pork to cutting board; cover loosely with foil. Let rest 15 minutes.

7. Meanwhile, transfer milk mixture to blender and add mustard. Remove plastic stopper from blender lid; cover lid with kitchen towel. Purée until smooth. Return to Dutch oven and stir in pearl onions. Bring to a gentle simmer over medium heat. Cook, stirring occasionally, until thick enough to coat back of spoon; about 10 minutes. Stir in lemon juice.

8. Thinly slice pork and arrange on large serving platter. Spoon milk mixture over top. Sprinkle with parsley.



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

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

From **Fraser & Staff of**

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DELIGHT GUESTS WITH DESSERT

Baked goods are staples at many family gatherings. Whether hosting family for the holidays, reunions or weekly Sunday night dinners, hosts can make dessert that much better by serving this "Blackberry-Ripple Lime Cheesecake" courtesy of Lori Longbotham's "Luscious Creamy Desserts" (Chronicle Books).

Blackberry-Ripple Lime Cheesecake Serves 10 **Crust**

- 1 1/2 cups pecans
- 2 tablespoons sugar
- 1/4 cup (1/2 stick) unsalted butter, melted

Filling

- 2 6-ounce packages ripe blackberries
- 2 tablespoons packed light brown sugar
- 1 teaspoon cornstarch
- 1 1/2 pounds cream cheese, at room temperature
- 1 14-ounce can sweetened condensed milk
- 2 teaspoons finely grated lime zest
- 1/4 cup fresh lime juice
- 1 teaspoon pure vanilla extract
- 3 large eggs, at room temperature

Directions

1. Position a rack in the middle of the oven and preheat the oven to 350 F. Generously butter the bottom and sides of a 9-inch springform pan.

2. To make the crust: Pulse the pecans, flour and sugar in a food processor until the nuts are finely ground. Add the butter and pulse just until combined. Press the crust evenly over the bottom and 1 inch up the sides of the pan. Bake for 10 to 12 minutes, until light brown. Transfer to a wire rack and cool completely. Reduce the oven temperature to 300 F.

3. To make the filling: Mash the blackberries and sugar together in a medium saucepan with a pastry blender or a fork. Cook over medium heat, stirring occasionally, until the berries begin to release their juices. Stir in the cornstarch, bring to a boil over medium-high heat, stirring constantly, and boil for 1 minute. Pour the purée through a coarse strainer set over a small bowl, pressing hard on the solids to extract as much liquid as possible. Refrigerate, tightly covered, until thoroughly chilled.

4. With an electric mixer on medium-high speed, beat the cream cheese in a large bowl for about 2 minutes, until light and fluffy. Gradually beat in the condensed milk, zest, lime juice, and vanilla, scraping down the

side of the bowl as necessary. Reduce the speed to medium and add the eggs one at a time, beating well after each addition. Pour the batter into the pan.

5. Transfer the blackberry purée to a small glass measure. Drizzle it in a spiral pattern over the batter, then swirl a table knife through the batter to marbleize it. Bake for 55 to 60 minutes, until the cheesecake is puffed on the sides and still slightly jiggly

in the center. Let cool on a wire rack.

6. Refrigerate the cheesecake, tightly covered, for at least 8 hours, until thoroughly chilled and set, or for up to 2 days.

7. To serve, run a sharp knife around the edge of the pan to loosen the cake and remove the side of the pan. Cut the cheesecake into thin wedges with a sharp knife dipped into hot water and wiped dry after each cut.



from the Staff at
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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 some-

thing 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.



MERRY CHRISTMAS FROM MARK AT
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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 season. Whether a friend or family member is a fully devoted foodie or simply a person who loves a decadent dessert, gifting homecooked baked goods is a great way to show your loved ones just how much you appreciate them.

This holiday season, give the gift of decadence by cooking up the following recipe for "Sticky Chocolate Gingerbread" courtesy of Maxine Clark's "Chocolate: Deliciously Indulgent Recipes for Chocolate Lovers" (Ryland, Peters & Small).

Sticky Chocolate Gingerbread

Makes an 8-inch cake

Ingredients

- 2 1/3 cups dark molasses
- 6 ounces dark chocolate (60 to 70 percent cocoa solids), grated
- 1 3/4 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 and line the base and sides of the cake pan with non-stick 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.

You're On Our List!

We've made our list and checked it twice, and customers like you top the "nice" bunch! Thanks for sharing so many good times with us in 2018. We're grateful to have such wonderful friends and neighbors here.

We hope all of your holiday wishes come true this year. Merry Christmas!

from Rosemary, Joe, Wendy, Todd & Brandon

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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!

Leann and Ryan Knysch

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A DESSERT TO PLEASE SOUL FOOD DEVOTEES

Soul food is beloved by many people across the globe. While certain main dishes garner the bulk of that love, soul food desserts, such as "Miss Ruthie's Old-Fashioned Peach Cobbler" from Patty Pinner's "Sweets: Soul Food Desserts & Memories" (Ten Speed Press) can complete a meal and keep friends and

family coming back for more.
Miss Ruthie's Old-Fashioned Peach Cobbler

Makes one 8-inch cobbler

Ingredients

- 1 unbaked double pie crust
- 8 cups peeled and sliced fresh peaches
- 2 cups granulated sugar
- 1/4 cup all-purpose flour

- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/8 teaspoon ground allspice
- 1/2 cup (1 stick) unsalted butter, melted
- 1 teaspoon vanilla extract

Directions

1. Preheat the oven to 475 F.
2. Lightly butter an 8-inch square glass dish. Set it aside.

3. Prepare the pastry for a double-crust pie. Set it aside.

4. Combine the peaches, sugar, flour, cinnamon, nutmeg, and allspice in a 4-quart Dutch oven. Allow the mixture to sit until the dry ingredients are dissolved and a syrup forms, about 15 minutes. Bring the peach mixture to a boil over medium heat. Decrease the heat to low and cook until the peaches are tender, about 10 minutes. Remove the mixture from the heat and add the butter.

5. Roll out half of the pie pastry, then cut it into an 8-inch square. Spoon half of the peach mixture into the prepared dish. Cover the mixture with the pastry square. Bake 12 to 14 minutes, or until lightly browned. Take the dish out of the oven and spoon the remaining peach mixture over the baked pastry. Roll out the remaining pastry, then cut it into strips about an inch wide. Arrange the strips in a loose lattice pattern over the peach mixture. Bake an additional 15 to 20 minutes, or until browned. Remove from the oven. Serve warm.

Double Pie Crust

Ingredients

- 2 cups all-purpose flour, sifted
- 1/2 teaspoon salt
- 1 cup vegetable shortening, chilled
- 1 egg, beaten
- 6 tablespoons cold milk

In a bowl, combine the flour and salt. Cut the shortening into the dry ingredients with a fork or by pinching the shortening into the flour mixture with your fingers. The result should be coarse crumbs and small clumps the size of peas. Add the egg and mix well. Add the milk 1 tablespoon at a time. Don't be afraid to add more milk if necessary to achieve a dough that's wet enough to form into a ball. Being careful not to overwork the dough, form the dough into a ball with your hands. Wrap the ball in plastic, then chill in the refrigerator for 30 minutes. Transfer the dough from the refrigerator to a lightly floured surface. Flatten the ball slightly and dust the top of it with flour before rolling it out with a rolling pin. Divide the dough into two portions before rolling. Begin rolling at the center of the dough and work outward. Roll the dough out into a circle about 4 inches wider than the pie pan it will be placed in.



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

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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 Onoway 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

Hall Rentals

Bright Bank Hall, 780-968-6813

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

Cherhill Community Assoc.
Hall, Debra 780-785-2907

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.) 780-951-9452

Keephills Hall, 731-3761

Lake Isle Community Hall,

PH: 780-892-3121 or Email:
lakeislehall@mail.com

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



**There's No Place
Like Home
for the Holidays!**

There's just no place we'd rather be,
At Christmas than with all of thee;
For your smiles and winning attitude
Fill us with much gratitude;
May many blessings come your way
As we celebrate the holiday,
And to all our friends both far and near,
We hope to see you all next year!

**Merry Christmas
& Happy New Year from**

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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 780-514-6105

Wildwood Rec Complex 325-
2077 or 514-8944

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

Services

WANTED: Standing Timber.
Are you looking to cut your
woodlot before pine beetles
or forest fires destroy it? Top
dollar paid. Call now! Paul
780-706-1470 (12) 27-11

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Obituaries



Douglas Howard Brown was born July 16, 1931 in Calgary, AB. He passed away December 6, 2018 at the age of 87 years. Doug was predeceased by his parents Agnes and KD Brown, his sister Phyllis and brother Ken as well as a son. Doug was also predeceased by his 2 spouses Mable and Arlene. Doug leaves behind his special friend Rita as well as family and friends. A special thank you to Michelle of the Westview Health Centre Wound Clinic as well as the nurses that changed his bandages. Thank you to the home care staff at Evansburg and Stony Plain, as well as the Westview Health Centre for the excellent care they provided. A celebration of Life will be held December 19, 2018 at Heritage House 5009 - 49 St, Evansburg. Open House between 1-3pm. In lieu of flowers, donations can be made to the Canadian Diabetes Association. (2) 11-12

Computers

PURE HEMP CBD PRODUCTS
AGING IS INEVITABLE - LOOKING AND FEELING OLD ISN'T!

WHAT IS CBD?
A Health and Beauty Breakthrough!
Cannabidiol, CBD, is one of over 80 active cannabinoid chemicals in the hemp plant. CBD, unlike, THC, does not produce euphoria or intoxication. CBD targets specific receptors in the cells of your brain & body. There are many physical and mental benefits to using CBD products for both treatment and prevention of numerous ailments.

Therapeutic Uses For Pure Hemp CBD
Supports healthy blood sugar levels, promotes healthy energy levels, relieves anxiety, aids in digestion, supports optimal immune function and the regeneration of healthy cells, and promotes a sense of serenity and overall well-being.

Anti-Aging Uses For Pure Hemp CBD
Promotes more youthful skin, provides hydration, enhances radiance, lessens age lines as well as the appearance of dark spots.

KEY BENEFITS
PAIN RELIEF: Known to reduce vomiting & nausea; suppress muscle spasms; reduce seizures & convulsions.
PROMOTES HEALTH: Helps to promote relaxation and overall health.
WELL-BEING: Helps to relieve anxiety, aid in digestion, supports optimal immune function and the regeneration of healthy cells.

CBD PET PRODUCTS
PET CHEW TREATS
KEY BENEFITS
SYNERGISTIC BENEFITS: Can be used in conjunction with regular medications with no side effects.
NO SIDE EFFECTS: Does not damage the liver, kidney or GI Tract like OTC medication.
DIETARY SUPPLEMENT: Can be administered daily as part of your pet's diet.

ORAL SPRAYS & DROPS
KEY BENEFITS
MANAGES PAIN: Helps to treat inflammation, arthritis and joint pain.
TREATS DIGESTIONAL ISSUES: Helps with loss of appetite, nausea, IBS and gastrointestinal swelling.
GENERAL HEALTH: Helps to manage mood, anxiety and general joint pain. For healthy, happy pets.
CONVENIENT: Can be sprayed into pet's mouth or on food.

**For more information,
Call (780) 907-8642
www.Elaine1.myctfocbd.com**

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FREE - COMPUTER REPAIRS (or computers as available) for single parents or low income. Introduction how to use. Tech volunteers and distributor members needed. Repairs for Public NOT over \$50. Also good like new refurbished computers available for anybody for \$100. Call or leave message, 780-892-4993 (14) 11-12

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FIREWOOD FOR SALE - Birch, Tamarack & Spruce Pine mix. 4x4x8 cords and 1/2 cords. Quality seasoned wood, Delivery or Pick up. Woodchuck Firewood, 780-288-7247 (1) 18-12 BW

Seasoned Firewood: Birch, Spruce/Pine, Tamarack & Poplar - 4x4x8 cord. Delivery

or pick up at wood yard. Call 780-967-5835 (14) 20-11

Miscellaneous

Mom and Dad's Story

I can meet with your family member, discuss, record, then type up and organize, as desired, any bits of family history you or they would like to have preserved. I love working with seniors and consider family history of inestimable value. Please contact Shirley at 780 892 2413 or by email shirleyanne177@gmail.com (1) 18-12

Wanted

Wanted ASAP: Small breed FEMALE puppy. Will pay up to \$300. Call or text 780-914-557

For Rent

SUITES FOR RENT - Onoway 1 and 2 Bedroom Suites. Clean, quiet & secure building. Reasonable rent. Call 780-967-2055 or 780-504-2880. (10) 27-11

Available Immediately: Large 2 Bedroom in 12 Unit Apartment building in Entwistle. Includes Heat, Water & Parking. Rent \$785/month + DD \$300. Please Call Ivka 780-807-1300 or email: jakovljevicivka@yahoo.ca (4) 11-12 OG

House For Rent in Cherhill, 3 bedroom, 1.5 baths, covered veranda, recently renovated, fridge, stove, dishwasher, washer/dryer, N/S, N/P, References required, Available immediately, \$1000/month, DD same. Email ilsmoole@hotmail.com or call 780-305-7077 (6) 18-12

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 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.



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:

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

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

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!



COMMUNITY EVENTS 2018

FARMERS MARKETS

DRAYTON VALLEY: Evergreen Farmers' Market, Wednesdays at the Mackenzie Center of the Omniplex from 10:30AM-1:30PM. *Ends Dec. 19

EVANSBURG: Sat, 10AM-2PM, Tipple Park Museum. Call 727-2240 for tables.

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. 6:00PM Supper. *Sept - May.

DRAYTON VALLEY: Last Sunday of month. Upstairs @ 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 - May.

MAGNOLIA: at Magnolia Hall. Every 2nd Saturday, Supper at 6PM. 727-2015 or www.magnoliacomunityclub.ca, Call to confirm. *October - May; NO Dec Jamboree

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 Agriplex, 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, food bank building, South entrance. 780-932-2695.

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.

LIBRARY EVENTS

AFTERNOON BOOK CLUB at Keephills Library. 2nd Tues of every month, 1:30-3:00PM. Visit www.pclibraries.ca for info.

FAMILY GAMES NIGHT: 3rd Wed of every month, 6-8PM. Located at Entwistle Library, Duffield Library and Tomahawk Library. In partnership with Parkland School Division. Visit www.pclibraries.ca for more info.

HATCHET CITY READERS at Tomahawk Library. 3rd Tues of every month, 10-11AM. For what we're reading next, visit our website, www.pclibraries.ca.

INVENTORS CLUB: 2nd Thurs of every month, 3:30-5:00PM at Entwistle Library. 4th Thurs of every month, 3:30-5:00PM at Tomahawk Library. Ages 8-13. To register: Call the library at 780-339-3935.

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 sebaeachlibrary@yrl.ab.ca.

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

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

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

BREAKFAST SOCIAL: 9:30AM-NOON, Parkland Village Community Centre - 3rd Sunday. PH: 780.298.9155 Social Media: PVCentre. *NEXT: December 16

COME PLAY CRIB: Fridays, 7:30PM at Darwell Seniors Hall; lite lunch is served. All ages!

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

EVANSBURG ART CLUB: meet & paint Thurs 1-4PM Rec Plex. 727-4340 or 727-4098

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.

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 Tues 9:30-11:30AM.

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

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.

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 GENEALOGICAL SOCIETY: meets 7PM at Municipal Library (5120-52 St.) every 3rd Wed of month. Call (780) 542-2787

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

ENTWISTLE 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, 1:30-4:00PM at Entwistle Hall

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 COMMUNITY HALL BOARD MEETINGS: 3rd Wed of each month @ 7:30PM at the Lake Isle Hall (Hwy 633 and RR55) Ph # 780-892-3121

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

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 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 Comm Center, 7:30PM.

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

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

W.E.E COMMUNITY FOOD BANK: Call (780) 727-4043 for emergency food needs. Monthly Meeting: LAST Monday of month at 7:00PM at the Food Bank (Old fire hall in Entwistle). *Except December

WILDWOOD & DIST AG SOCIETY: 2nd Wed of each month 7:00PM at the Wildwood Complex. Wilma 325-2424

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

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

Church Directory

Seba Beach Christian Fellowship Sunday School 10:00a.m. Worship Service 11:00a.m. Weekdays Bible Study & Prayer (780) 305-3594	Advent Lutheran Church Sunday Worship & Sunday School 11:00a.m. Evansburg O: 727-3594	Roman Catholic Church St. Agnes' Parish, Mayerthorpe Sunday 9:00a.m. St. Elizabeth Parish, Evansburg Saturday 7:00p.m. (780) 786-2032	St. Joseph's Catholic Church Sunday Mass 11:30a.m. Tuesday Mass 7:00p.m. Wabamun, AB	St. Augustine's - Parkland Anglican Church 131 Church Rd. Spruce Grove Sunday Service 10:00a.m. Eucharist with Sunday School & Nursery All are Welcome Office 780-962-5231 www.staugustinesparkland.org
Parkland Baptist Church Sunday Worship Service 10:30a.m. All Welcome 121 Brookwood Drive (780) 962-4101 www.parklandbaptist.ca	Word Church Apocalyptic Era Border Crossing Athletic Centre, 9 Tri Leisure Way, Spruce Grove upstairs in the Wild Rose room. Ph: 780-962-7579 Service starts at 10:00 a.m. every Sunday morning, come all & be bless.	St. Saviour Mission (Anglican Diocese of Edmonton) 5117-51 Avenue (Wabamun Seniors Center) Services every Sunday at 10:00a.m. Rev. Aaron Parsall-Myler at St. Augustine's - Parkland 780-962-5131	Stony Plain United Church Sunday Service 10:30a.m. 5012-51 Ave. Stony Plain Mewassin United Church Sunday Service 9:00a.m. Rev. Sally Boyle Hwy 627 - Ry Rd 30 Ph: 780-963-4745	Immanuel Lutheran Church of Rosenthal Traditional Service Sunday 9:30a.m. Contemporary Service 10:15a.m. Christian Counselling Services Rg Rd 13, Twp Rd 524 Ph: 780-963-4048 www.lcr.ca email: office@lcr.ca
Emmaus Lutheran Church Sunday Worship Service 11:30a.m. Rev. Robert Marshall 6604-50th Ave, Drayton Valley Ph: 780-542-5101 www.emmauslutheranchurch.ab.ca	Church of God Worship Service Sun. 11:00a.m. Please contact for activities 5004-49 Street, Drayton Valley Ph: 780-542-5091	Calvary Baptist Church Pastoral Team: Kenton Penner Sunday Worship 10:30a.m. Youth & Ministries Info - calvbapt@telus.net 4401-50th Ave, Drayton Valley 780-542-4774 www.calvarybaptistdu.ca	Drayton Valley Alliance Church Pastor John Haazen Join us for Sunday Service at 10:30a.m. Aurora School 5901-55 Ave. Programs for all ages Office at 4901-55 St. Drayton Valley Ph: 542-6501 dvalliance.ca	All Saints' Anglican Church Sunday Morning Worship 9 BCP 10:30 BAS with Sunday School & Nursery 5212-47 Ave. Drayton Valley (780) 542-5048
St. Anthony Catholic Church WEEKEND MASS SCHEDULE: Saturday 5:00p.m. Sunday 12:00p.m. 4708-50 Ave, Drayton Valley Parish Office: 542-5254				

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 Bruce Balascak Cell: (780) 621-6960

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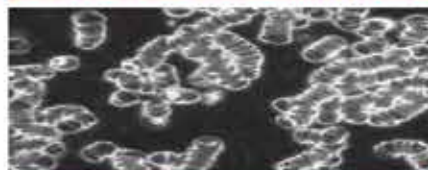
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