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FREE

December 18, 2018



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!



NOMINATE A TEACHER!

Submitted by Jim Eglinski, MP – Yellowhead

OTTAWA: Jim Eglinski, Member of Parliament for Yellowhead, is pleased to invite local residents to nominate a teacher for the Prime Minister's Awards for Teaching Excellence. These awards honour outstanding and innovative elementary and secondary school teachers for their remarkable educational achievements and for their commitment to preparing their students for a digital and innovation based

economy

There are two streams:

The Prime Minister's Awards for Teaching Excellence in STEM - These awards recognize inspirational Science, Technology, Engineering, and Mathematics (STEM) teachers at the elementary or secondary school level who keep students engaged in STEM learning and who help develop the culture of innovation that Canada needs today, and in the future.

The Prime Minister's Awards for Excellence in Early Childhood Education - These awards honor outstanding and innovative early childhood educators for their leadership, exemplary early childhood education practices, and their commitment to help build the foundation children need to make the best possible start in life.

Award recipients and their schools could receive cash awards worth up to \$5,000 and national recognition for their contribution to excellence in education in Canada.

The deadline to submit a nomi-

nation is January 14, 2019.

"Teachers invest so much into our children and our communities. I encourage local residents to nominate an outstanding educator from their community who has made a real difference in their life, or the life of one of their children," concluded MP Eglinski.

For more information for the STEM stream: https://www.ic.gc.ca/eic/site/pmate-ppmee.nsf/eng/h wz00010.html

For more information for the Early Childhood Education stream: https://www.ic.gc.ca/eic/site/pmaece-ppmepe.nsf/eng/h_wy00012.html





news@com-voice.com



PARLIAMENT UPDATE - WEEK OF DECEMBER 3, 2018

Submitted by Jim Eglinski, MP – Yellowhead

The House of Commons debated the following:

- C-21 An Act to Amend The Customs Act (Senate Amendments)
- C-75 Criminal Code (An Act to amend the Criminal Code, the Youth Criminal Justice Act and other Acts and to make consequential amendments to other Acts) (Third Reading)
- C-84 Criminal Code ((bestiality and animal fighting) (Second Reading)
- C-86 Budget Implementation Act, 2018, No. 2 (Third Reading)
- C-88 Mackenzie Valley Resource Management Act (Second Reading)
- C-90 Appropriation Act No.3, 2018-19 – (Third Reading) • C-316 – Canada Revenue
- Agency Act (Report Stage)
- C-392 Aeronautics Act (Second Reading)

- C-415 -- An Act to Establish a Procedure For Expunging (Second Reading)
- Motion 151 -- National strategy to combat plastic pollution
- Conservative Opposition Motion The Economy

On Monday, I presented a petition on human organ trafficking. Later, I participated in debate on C-88, wherein I strongly stressed that the Liberal government should leave the people of northern Canada with their resources and let them be their own environmentalists and stewards of the land.

On Tuesday, I attended an All-Party Renewable Fuels Caucus Breakfast Meeting. That afternoon, in the Standing Committee on Public Safety and National Security (SECU), we continued the study on Motion 167, Rural Crime in Canada and on Thursday, we continued our study on Motion 161, the Record Suspension Program. Please see: www.

ourcommons.ca/Committees/en/SECU.

On Tuesday evening, I attended the All-Party Climate Change meeting.

On Friday, while on House Duty, I asked two questions during debate on C-21.

You can read comments, speeches and debates on the corresponding day's Hansard on the House Publications page at: www.ourcommons.ca/en

This week, I attended 10 meetings, one event and recorded two tapings. This week-end I will be in the riding and returning to Ottawa on Sunday. My next update will be on the happenings of Parliament as it continues to sit for the last week before Christmas break.

JORGE OF THE WEEK

According to the Alaska Department of Fish and Game, while both male and female reindeer grow antiers in the summer each year, male reindeer drop their antiers at the beginning of winter, usually late November to mid-December. Female reindeer retain their antiers 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 Biltzen, 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.



For The Latest Technology In Hearing Aids & Assisted Living Device Stop By & See Dawn #220-70 McLeod Ave - Westland Market Mall. Spruce Grove

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holidays and all year round. Thank you for your patronage!

from The Council & Staff Village of Warburg

Warburg, AB

848-2841

GRANDMA GOT REINDEER

Grandma got run over by a reindeer

Walking home from our house Christmas eve.

You can say there's no such thing

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 Grand-

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 won-

Should we open up her gifts or send them back?

Grandma got run over by a reindeer,

Walkin' home from our house Christmas eve.

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

But as for me and Grandpa, we believe.

Now the goose is on the table And the pudding made of fig. And a blue and silver candle, That would just have matched the hair in Grandma'swig.

I've warned all my friends and neighbours.

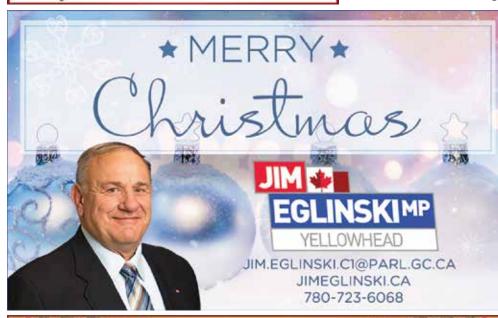
Better watch out for yourselves." They should never give a license, To a man who drives a sleigh and plays with elves.

Grandma got run over by a reindeer,

Walkin' home from our house, Christmas eve.

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

But as for me and Grandpa, we believe.



MARK SMITH, MLA. DRAYTON VALLEY / DEVON

Merry Christmas to All.

Enjoy a wonderful holiday season

with family and friends.

I look forward to serving you as

your MLA in the New Year.

TOLL FREE: 1-800-542-7307

TEL: (780) 542-3355

FAX: (780) 542-3331



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

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

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!
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

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.





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SONGBOOK SONGBOOK

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:

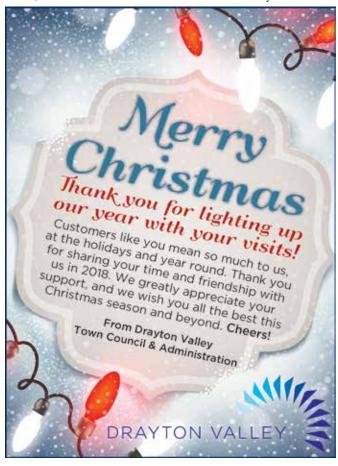
Hail the incarnate Deity, Pleased as man with man to dwell; Jesus, our Emmanuel! Refrain Mild he lays his glory by, Born that man no more may die.

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



Holiday SONGBOOK

IT CAME UPON A MIDNIGHT CLEAR

It came upon the midnight clear, That glorious song of old, From angels bending near the earth,

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

From heaven's all gracious King! The world in solemn stillness lav.

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

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

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

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

The love song which they bring: O hush the noise, ye men of strife.

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

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

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

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

Which now the angels sing.







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How sweet it is to have great friends and customers like you!

We wish you and yours all the best this holiday.

Merry Christmas from Norma & Staff at

Norma Dee's Kitchen & **Coffee Shop**

Devon, AB (780) 987-2345

Closed: Christmas, Boxing Day & New Years Day

SONGBOOK

FROSTY THE SNOWM

Frosty the snowman was a jolly happy soul,

With a corncob pipe and a button nose,

And two eyes made out of

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

He began to dance around. O, Frosty the snowman Was alive as he could be, And the children say he

his head,

could laugh And play just the same as vou 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."

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.

Down to the village,

Catch me if you can.

He led them down the

hand,

With a broomstick in his

Running here and there all

Around the square saying,



Especially For You

We're thinking of you, and do you know why? Because we're really grateful for your stopping by! And just one more thing we'd like to say, is have a happy holiday!

from all of us at

Calmar Pharmacy Ltd.

Calmar, AB

(780) 985-3142

Filled With Our Gratitude



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

Merry Christmas from Management & Staff at

Warburg, AB

* Holiday SONGBOOK

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









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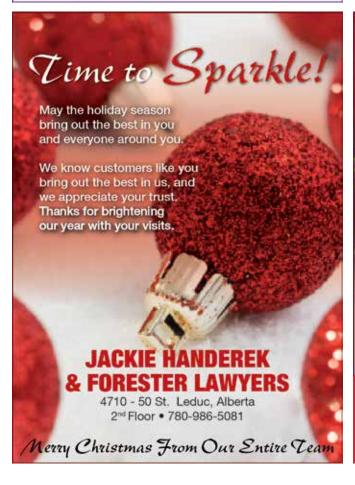




JINGLE BELLS

Dashing through the snow, in a one-horse open sleigh, Over the fields we go, laughing all the way. Bells on bob-tails ring, making spirits bright, What fun it is to ride and sing a sleighing song tonight. Chorus Jingle bells, jingle bells, jingle all the way! O what fun it is to ride in a one-horse open sleigh. Jingle bells, jingle bells, jingle all the way! O what fun it is to ride in a one-horse open sleigh. A day or two ago, I thought I'd take a ride And soon Miss Fanny Bright, was seated by my side; The horse was lean and lank, misfortune seemed his lot:

He got into a drifted bank and we got upsot (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)







NUTTIN' FOR CHRISTMAS

I broke my bat on Johnny's head;

Somebody snitched on me. I hid a frog in sister's bed; Somebody snitched on me. I spilled some ink on Mommy's rug;

I made Tommy eat a bug; Bought some gum with a penny slug;

Somebody snitched on me. Oh, I'm gettin' nuttin' for Christmas

Mommy and Daddy are mad. I'm getting nuttin' for Christmas 'Cause I ain't been nuttin' but bad.

I put a tack on teacher's chair Somebody snitched on me. I tied a knot in Susie's hair Somebody snitched on me. I did a dance on Mommy's plants Climbed a tree and tore my pants

Filled the sugar bowl with ants Somebody snitched on me. So, I'm gettin' nuttin' for Christ-

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.



Make It Merry

THE SPIRIT IS BUILDING AND WE WANT TO SAY, "HAVE A HAPPY HOLIDAY!"

FOR YOUR VALUED SUPPORT AND FRIENDSHIP TOO, WE'RE REALLY GRATEFUL TO ALL OF YOU!

Merry Christmas From the Staff of **DEVON**(780) 987-3325

The horsewore







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SONGBOOK

HAPPY HOLIDAY

Happy Holiday Happy Holiday While the merry bells keep ringing May your every wish come true Happy Holiday Happy Holiday May the calendar keep bringing

Happy Holidays to you It's the holiday season

And Santa Claus is coming back The Christmas snow is white on the ground

When old Santa gets into town He'll be coming down the chimney, down

Coming down the chimney, down

It's the holiday season And Santa Claus has got a toy For every good girl and good little boy

He's a great big bundle of joy He'll be coming down the chimney, down

Coming down the chimney, down

He'll have a big fat pack upon

his back And lots of goodies for you and

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







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MUST BE SANTA

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

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

Who comes around on a special night?

Santa comes around on a

special night. Special night, beard that's white,

Must be Santa must be Santa, Must be Santa, Santa Claus. Who wears boots and a suit of red? Santa wears boots and a suit of red.

Who wears a long cap on his head?

Santa wears a long cap on his head.

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

Must be Santa must be Santa, Must be Santa, Santa Claus. Who's got a big red cherry nose?

Santa's got a big red cherry nose.

Who laughs this way: HO HO HO? Santa laughs this way: HO HO HO!

HO HO HO, cherry nose, Cap on head, suit that's red, Special night, beard that's white.

Must be Santa must be Santa, Must be Santa, Santa Claus. Who very soon will come our way?

Santa very soon will come our way.

Eight little reindeer pull his sleigh,

Santa's little reindeer pull his sleigh.

Reindeer sleigh, come our way, HO HO HO, cherry nose, Cap on head, suit that's red,

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.

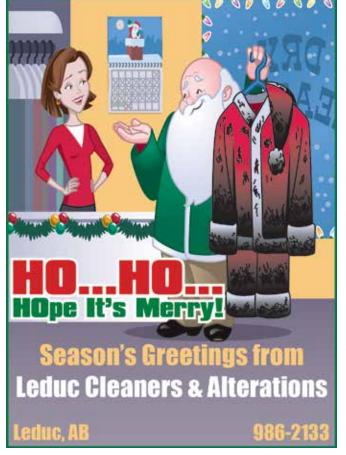
Reindeer sleigh, come our way, HO HO HO, cherry nose, Cap on head, suit that's red, Special night, beard that's white.

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









SONGBOOK SONGBOOK

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,



May you find yourself rich in good fortune this holiday season, xurrounded by family, friends and plenty of joy. At this special time of year, we'd like to extend our sincere best wishes to you and yours. It's always a pleasure serving good folks like you, and we look forward to doing business with you again in the new year. Merry Christmas, and many thanks for banking with us. Your support is greatly appreciated.

From Management & Staff of

ATB Financial

-Winfield Agency 682-2447

Winfield, Alta



We're overflowing with gratitude this holiday season, And good folks like you are the reason that we'd like to lift our glasses and say, We wish you the merriest holiday

CHEERS TO YOU!

from the staff at
Winfield
Liquor Loft
682-2474



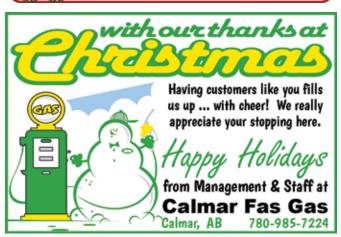


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ope It's Purr-fection

With best wishes from our house to yours this holiday season. We thank you for calling on us and hope you'll drop by and see us again, soon.





pahl·howard·llp Season's

With best wishes to our neighbors, friends and associates at this joyous time of year.

For your trust in us, we are deeply grateful.

Merry Christmas from Management & Staff

Pahl Howard LLP Leduc, AB 986-8428

UNGROO

Away in a manger, no crib for a

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

But little Lord Jesus no crying he makes.

I love thee, Lord Jesus! Look down from the sky,

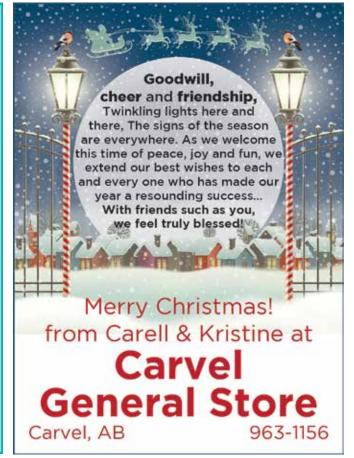
And stay by my side until morning is nigh.

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.

Silent night, holy night, All is calm, all is bright Round yon virgin mother and

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, Heavely 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

Jesus, Lord, at thy birth. Jesus, Lord, at thy birth.



SONGBOOK

LET IT SNOW

Oh the weather outside is frightful, But the fire is so delightful, And since we've no place to go, Let It Snow! Let It Snow! Let It Snow!

It doesn't show signs of stopping, And I've bought some corn for popping.

The lights are turned way down low.

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

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

But if you'll really hold me tight, All the way home I'll be warm. The fire is slowly dying, And, my dear, we're still good-by-

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

SILVER BELLS

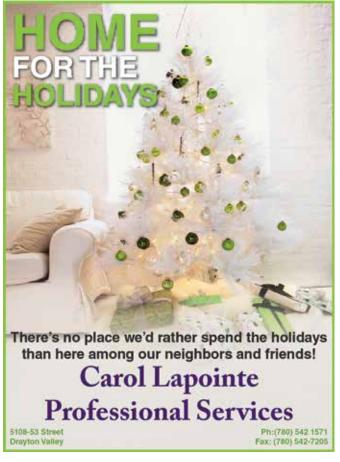
City sidewalks, busy sidewalks Dressed in holiday style. In the air There's a feeling of Christmas. Children laughing People passing Meeting smile after smile And on ev'ry street corner you'll hear,

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.







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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.

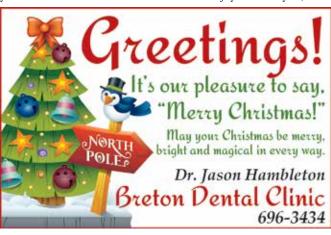
Bring us out a table And spread it with a cloth; Bring us out a cheese, And of your Christmas loaf. Love and joy come to you, And to you your wassail, too, And God bless you, and send you

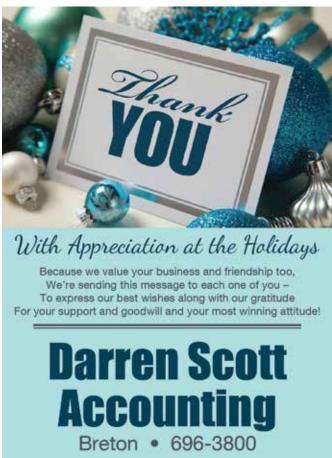
A Happy New Year, And God send you a Happy New Year.

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

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







SONGBOOK

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

With a voice as big as the the sea.

With a voice as big as the the sea."

Said the shepherd boy to the mighty king,

"Do you know what I know? In your palace warm, mighty king

Do you know what I know? A Child, a Child shivers in the

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."



Having customers like you fills us up ... with cheer! We really appreciate your stopping here.

Merry Christmas from Tracy & Staff at

Breton Esso

Breton, AB 780-696-2275



Hope it's **Purr-fect**!

with greetings and gratitude to all of our friends this holiday season. Your patronage makes us proud, thanks!

From Dave & Staff of Jade Plumbing & Heating

Devon 987-4950



Merry Christmas and a peaceful and prosperous New Year.

rry critistilias and a peacerul and prosperous New Tear.

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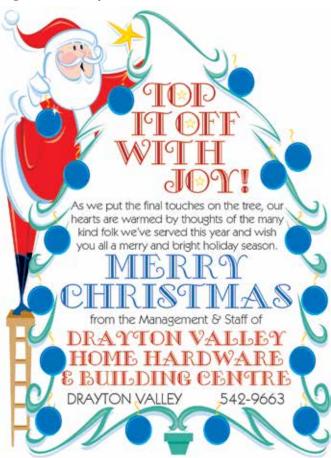
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Holiday SONGBOOK

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 wherev-

er it went. Refrain This star drew nigh to the northwest,

O'er Bethlehem it took it rest, And there it did both stop and stav

Right over the place where Jesus lay. Refrain

Then entered in those wise men three

Full reverently upon their knee,

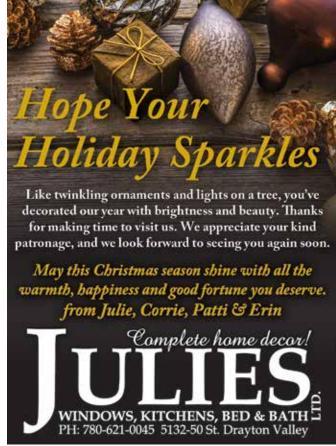
And offered there in his presence

Their gold, and myrrh, and frakincense. 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





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;

We won't go until we get some; Oh, bring us a figgy pudding;

We won't go until we get some;

Refrain

We won't go until we get

Oh, bring us a figgy pudding

and a cup of good cheer:

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 with boughs of

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 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.







As we gear up for Christmas, we'd like to share our thanks and best wishes with you, our valued customers and friends here in the community. Your support and goodwill have really made our year special, and we sincerely appreciate your patronage. Happy Holidays!

Alsike

696-2399



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THE TWELVE DAYS OF CHRISTMAS

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

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

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

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

And a partridge in a pear tree!



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!



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







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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

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, rum pum pum pum,

Then He smiled at me, pa rum pum pum pum Me and my drum.



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 Last Christmas Tree

By Howard D. Fencl

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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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

We'll have lots of fun with mister snowman.

Until the alligators knock him

When it snows, ain't it thrilling, Though your nose gets a chilling We'll frolic and play, the Eskimo

Walking in a winter wonderland. Walking in a winter wonderland, Walking in a winter wonderland

Let It Snow Let It Snow Let It Snow



Wishing You a Classic Christmas!

May your holiday be filled with friends, family, tradition and everything that makes the season special. We appreciate your business, and we look forward to serving you in the New Year!

from Norm & Josie

HAYDUK TRUCKING LTD.

Tri Electric Ltd

Drayton Valley, AB

4901 57 Street

780-542-4212

Alder Flats

388-3886

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







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

I SAW MOMMY KISSING SANTA

I saw Mommy kissing Santa Claus

Underneath the mistletoe last night.

She didn't see me creep Down the stairs to have a peep; She thought that I was tucked up in my bedroom fast asleep. Then, I saw Mommy tickle Santa Claus Underneath his beard so snowy white;

Oh, what a laugh it would have been

If Daddy had only seen Mommy kissing Santa Claus last night.

WITH BEST WISHES & GRATITUDE

We couldn't have done it without your support.

Merry Christmas



From Gary at

ONE STOP AUTOBODY

Sunnybrook, Alberta | 780-789-2514

Celebrate The Season!

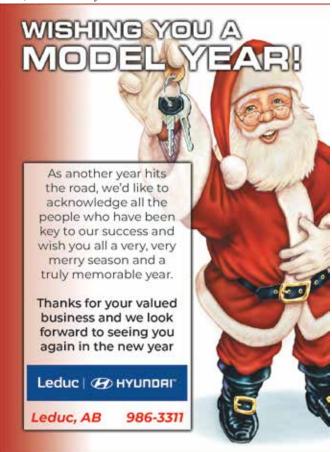


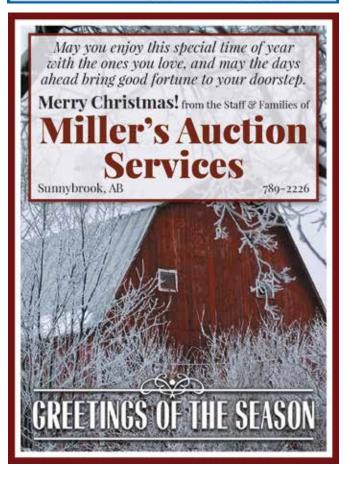
At this festive time of year, we'd like to extend our warmest wishes to all our friends for the merriest season ever. It's been a privilege and a pleasure serving you this year. Thanks!

LEDUC SHEET METAL & GAS FITTINGS

LEDUC

(780) 986-8599





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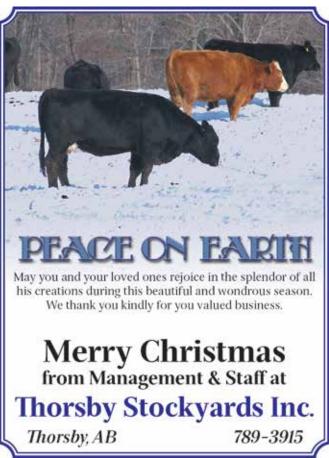
OH COME, ALL YE FAITHFUL

O come, all ye faithful, Joyful and triumphant, O come ye, O come ye to Bethle-

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







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

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.

ROCKIN

Rocking around the Christmas

At the Christmas party hop Mistletoe hung where you can

Every couple tries to stop. Rocking around the Christmas

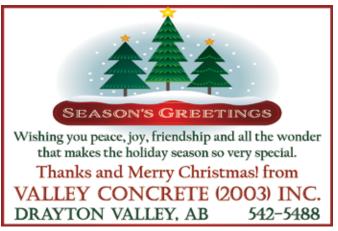
Let the Christmas spirit ring Later we'll have some pumpkin

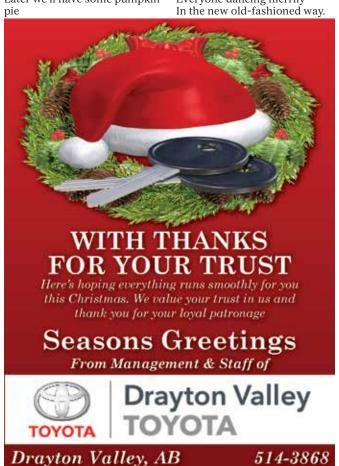
And we'll do some caroling. you will get a sentimental Feeling when you hear Voices singing let's be jolly, Deck the halls with boughs of holly.

Rocking around the Christmas tree,

Have a happy holiday Everyone dancing merrily

514-3868







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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 tovs

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

I'll be home for Christmas You can plan on me Please have snow and

mistletoe And presents on the tree Christmas Eve will find me

Where the love light gleams I'll be home for Christmas If only in my dreams

I'll be home for Christmas You can plan on me Please have snow and mistletoe

And presents on the tree Christmas Eve will find me Where the love light gleams I'll be home for Christmas If only in my dreams If only in my dreams

in, and we hope it delivers everything on your wish list!

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

AUTOMOTIVE SERVICES & TIRES



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

draytonshop@telus.net 5001 - 63 Street Drayton Valley

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.



* Holiday SONGBOOK

OH CHRISTMAS TREE

O Christmas tree, O Christmas tree! How are thy leaves so verdant! O Christmas tree, O Christmas tree, How are thy leaves so verdant! Not only in the 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 Christmas 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!









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For the gift of your loyal, never-ending friendship and business, we are truly grateful.

May your holiday deliver all the gifts that really count peace, love, friendship and joy.



WISHING YOU A GIFTED SEASON

Season's Greetings from Wilf & Staff at

Wilf Brandt
Trucking*

848-7668

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.

Let The Spirit MOOve You!



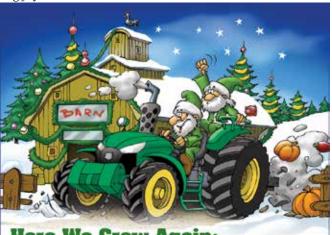
As we put yet another year out to pasture, we'd like to wish all of you a very joyous and satisfying holiday season. Working with great people like you has been udderly fantastic for us. Thanks!

From Oscar & Margaret

Oscar's Loader Service Ltd.

Warburg, AB

848-2472



Here We Grow Again: Merry Christmas!

We hope it's filled with love, laughter, faith, friendship, health and happiness. Thanks so much for your companionship and business at the holidays and all year. Folks like you make it all worthwhile!



WARBURG, AB

848-7777



HEALTHY HOLIDAY DESSERT OPTION

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

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
- · 2 tablespoons confectioners'

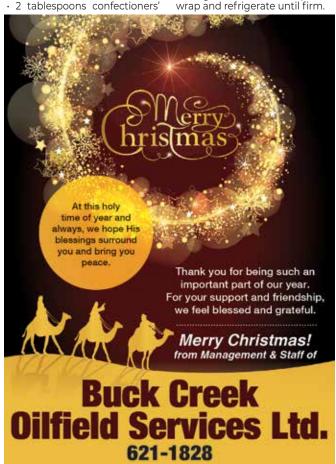
- sugar 1/2 teaspoon vanilla extract · 1/2 ounces semisweet choco-
- late, grated
- 1. Break the chocolate into a bowl over a pan of simmering water. Let it melt, stirring occasionally.
- 2. In a separate bowl, whisk together the fromage frais and sugar. Whisk in the vanilla.
- 3. When the chocolate 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 chocolate and put on the prepared baking sheet. Cover with plastic

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

Per truffle: Total fat: 2 g; saturated fat: 1 g; unsaturated fat: 1 g; cholesterol: 1 mg; sodium: 3 mg; calories: 52.









Wishing you a warm and cozy Christmas filled with family, friends and all the comforts of home. We thank you for giving us such a warm welcome here in the community and for your trust in us. Friends and neighbors like you make us feel especially grateful.

> Happy Holidays! from Management & Staff at

SINOPEC DAYLIGHT ENERGY LTD.

Warburg, AB

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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

3/4 cup plus 2 tablespoons granulated sugar1 large egg

½ cup blackstrap or other dark molasses

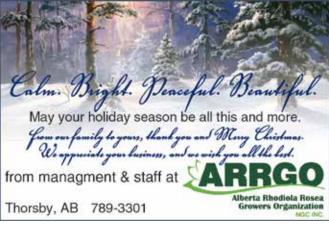
2 tablespoons light corn syrup

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









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 overniaht.

Preheat the oven to 350 F. Line a baking sheet with parchment paper or a nonstick 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 1/3inch 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

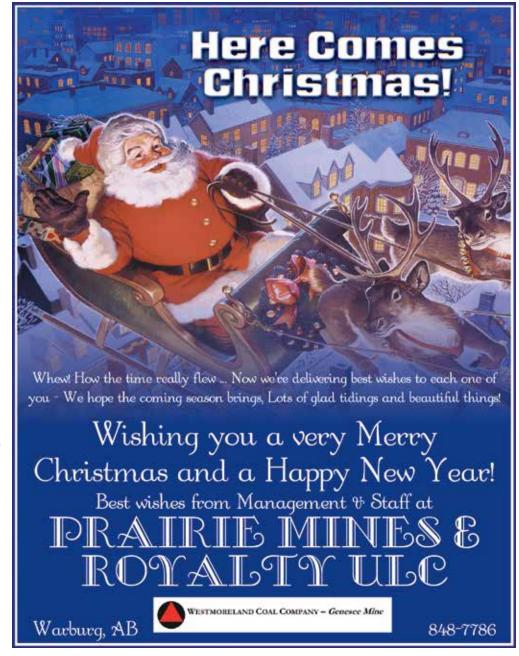
timing will depend on the size of the individual cookies, or if you have made a single large patterned piece that will be cut after baking.

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.



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NO HOLIDAY CELEBRATION IS COMPLETE UNTIL EGGNOG HAS BEEN SERVED

The holiday season is rife with tradition, from Christmas trees to lighting displays to visits with Santa Claus at the local mall. Families reunite come the holiday season to exchange gifts, enjoy

meals together and do a little catching up along the way.

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

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

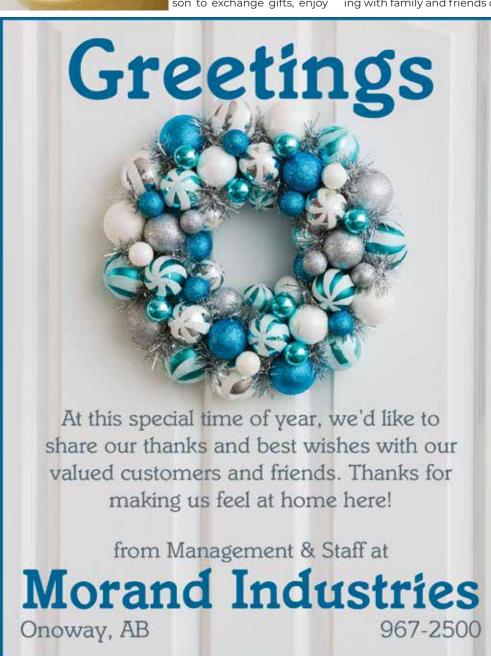
Excellent Eggnog

Serves 8 Ingredients

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

Directions

- 1. Separate the egg yolks from the egg whites, setting the whites aside for a moment.
- 2. In a large mixing bowl, beat the yolks with a hand mixer until completely combined. Add the sugar and beat until it reaches a creamy consistency.
- 3. Add the brandy, rum and bourbon, and then the milk, beating well.
- 4. In a medium-size mixing bowl, beat the egg whites with a hand mixer until soft peaks form (be sure before beating the whites that you have cleaned and thoroughly dried the beaters).
- 5. Fold the egg whites into the yolk-sugar-alcohol mixture. Refrigerate the mix until well chilled (at least 3 hours).
 6. Stir to recombine as needed. Serve the eggnog in mugs, topping each serving with some nutmeg.





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
- · 31/3 cups unbleached all-purpose flour
- · 1/4 teaspoon sea salt
- · I 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 sconelike dough.

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

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

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



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CREATE A DELICIOUS DESSERT FOR HOLIDAY CELEBRATIONS

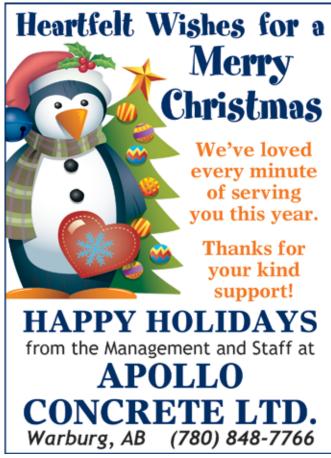
Lavish meals are a large part of holiday celebrations, with many people indulging in dinners and desserts throughout the holiday season. This is a time when many families display their best recipes, and these may include certain desserts that can be labor-intensive to make or something more fitting for a special occasion. Cheesecake is an example of a dessert that, due to the time it takes to create and the richness of the dessert itself, is not something many people eat on a regular basis. However, with a time-saving recipe, cheesecake can become a dessert prepared in little time for holiday festivities. Try "Cinnamon Caramel Cheesecake Squares" from

"Pampered Chef Season's Best, Fast, Fun & Fabulous" by Pampered Chef® Test Kitchens.

Cinnamon Caramel Cheesecake Squares

Makes 24 squares Ingredients

- · 2 8-ounce packages seamless crescent dough
- · 2 8-ounce packages cream cheese
- ·1egg
- · 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.





Create a Delicious Dessert for Holiday Celebrations

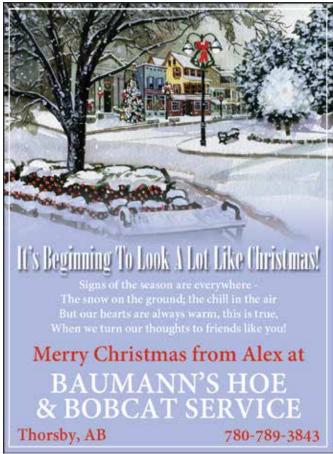
- 2. Heat the cream cheese in a microwave-safe bowl, uncovered, on high for 30 to 40 seconds, or until softened. Whisk until almost smooth.
- 3. Add the egg, vanilla and 1/2 cup of the sugar to the bowl. Whisk until smooth. Spread over the crescent dough.
- 4. Lightly sprinkle the flat side of a cutting board with flour. Unroll the second package of crescent dough and roll it into a 13- by 12-inch rectangle.
- 5. Fold the dough in half from the short end; gently lift and place in the pan. Unfold and gently stretch the dough over the cream cheese layer; press the edges to seal. Cut off corners of dough hanging over and discard.
- 6. Bake 22 to 24 minutes, until golden brown.
- 7. Combine the remaining 1/4 cup sugar and cinnamon

in a small bowl. Place the caramel topping in a 1-cup measuring cup.

8. Remove the pan from the oven. Immediately pour the caramel topping over the cheesecake and spread to the edges of the crust. Sprinkle with the cinnamon-sugar mixture; let stand for 10 minutes.

9. Using a utility knife, cut into 4 x 6 rows to make 24 squares.









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Holiday Cookbook



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

V2 cup packed light brown sugar 6 tablespoons granulated sugar 1 large egg

11/2 teaspoons vanilla extract 3 cups semisweet chocola

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

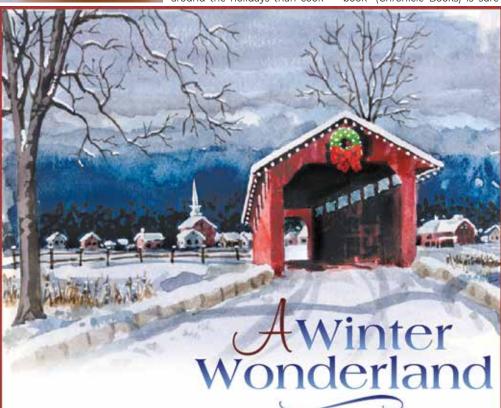
Position a rack in the middle of the oven. Preheat the oven to 350 F. Line two or three baking sheets with parchment paper. Sift the flour, baking soda, and salt into a medium bowl and set

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 tablespoonfulls 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 semisweet chips.



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

Season's Greetings from Management & Staff at

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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
- · 11/4 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 bri-

oche and chocolate. Pour egg mixture over top, gently pressing down on brioche mixture to mistan

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 min-

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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From Fraser & Staff of Nitro Nut Mechancial

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THE PERFECT TENDER

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 re-ferred to as "white" or "French" vermouth. If you can't find it, opt for a dry white wine, such as Sauvignon Blanc or Pinot Griaio.

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 mus-
- ·1 tbsp fresh lemon juice
- · 1 thsp 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

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 stop-per 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.



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Wishing you a Merry Christmas and the best in the New Year, from Management & Staff at



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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 Longboth-am's "Luscious Creamy Desserts" (Chronicle Books) Lime

Blackberry-Ripple Cheesecake Serves 10 Crust

- · 11/2 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
- · 11/2 pounds cream cheese, at room temperature
- ·114-ounce can sweetened condensed milk
- · 2 teaspoons finely grated lime
- · 1/4 cup fresh lime juice
- · I 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 finev 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 Timberlind Auctions 780-542-7323

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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 des-serts, 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 pasty 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 re-maining 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 cen-ter 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.



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COMMUNITY EVENTS 2018

If you are a LICENSED, NON-PROFIT ORGANIZATION, you are welcome to submit your announcement FREE of charge, space permitting. You are required to submit your non-profit number. Call (780) 962-9229. Please note that all submitted event listings must be limited to 200 characters or less (including spaces). DEADLINE: 12 noon Friday prior to publication (Thursdays on long weekends).

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

BINGO

MULHURST: Every Tuesday night, 7:00PM at the Mulhurst Legion

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JAMBOREE

CALMAR: Wilton Park Community Hall, 4th Sat of Month, 7:30PM. 780-985-2478.

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

TOPS (Take Off Pounds Sensibly)

DEVON: Wed. at 9:30AM at Riverside Baptist Church, 2 Saskatchewan Dr., Devon. Contact Brenda at 987-9113 for info.

THORSBY: meeting every Monday morning 9:00AM at Thorsby Fire Hall. Call 780-621-3461.

EDMONTON: Thurs 8:30-10AM at Annex of Grace United Church (6215-104 Ave). \$7/month

SOCIAL EVENTS

50+ YOUNG AT HEART LUNCHEON for Parkland
County Seniors. 12PM at
Stony Plain United Church
Basement, \$7 per plate. 3rd Wed
of Each Month, Sept - June. For
reservations call Audrey 780963-1782.

CALMAR SENIORS BUS: to West Edmonton Mall - 1st Wed. 9:30AM: Seniors' Birthday Party-

every 3rd Wed. 1:30PM; Meetings - every 2nd Wed of every month. 1:30PM. (780) 985-3117.

DEVON MUSIC JAM & DANCE: 4th Wed. of each month @ 7PM, June – Sept. Chalet Lions Campground. \$5 Admission, Musicians FREE. 780-987-2093

DEVONRECREATION:
Volleyball, Mondays 8-10PM, \$2, John Maland High School.
Badminton, Fridays 7-9PM,
Robina Baker School, \$2.
Hockey (Arena), Tues & Thurs,
noon (children under 15 must
be accompanied by an adult).

INDOOR PLAYGROUND: Mondays, 10AM-12PM, Alder Flats Community Centre. Info (780) 388-3333 No fee. Pleas bring a snack for your child.

JAM DANCE & CARDS: 1st Fri, 7PM, Buck Creek. (780) 514-3781

"KIDS OWN WORSHIP" an hour after-school, 1st and 3rd Thursdays each month. Songs, Crafts, Snacks and FUN! No charge. Call All Saints' Anglican Church. (780)542-5048

MUSICAL JAM SESSIONS: 4th Tues, 1:00 PM at Calmar Seniors Centre. Bring your own instruments and have fun.

MUSIC JAMBOREE: Last Sunday of each month. Upstairs @ the "55 Rec. Center" Doors open at 12PM, Starts at 1PM. 780-542-3768

MUSICAL PROGRAM: every 4th Saturday at the Cloverleaf Manor, 2:30PM. Everyone welcome.

OL' TIME DANCE: 2nd Wed of every month. 7-10PM, at Telford House (4907-46st Leduc). Live music, refreshments and light lunch. \$8/person.

ST. DAVIDS JR. CHOIR is seeking singers ages 7-13. Boys and girls are welcomed. Rehearsals in Leduc Tuesdays

3:45- 5PM. Contact 780-432-7805.

WARBURG ARENA HOSTS FREE SHINNY HOCKEY, Sun 2:30 - 3:45PM & Mon /Wed 4-5:45PM, arena closures & cancellations can be heard on recorded messages, call Arena 780-848-7581

WARBURG ARENA HOSTS FREE PUBLIC SKATING, Sundays 1-2:30PM & Fridays 4-5:45PM, call arena for closure dates

MEETINGS

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.

Do you have a problem with alcohol & are you looking for an **AA MEETING** or someone to talk to? Call Toll Free 1-877-404-8100.

Drinking a Problem? There is a Solution, call AA 780-491-1043 **ALDER FLATS AG SOCIETY**: 3rd Wed, 7PM, Community Centre. Call (780) 388-3318 for more info.

BRETON COUNCIL MEETINGS: 2nd Tuesday of each month at 7PM at the Council Chambers, Carolyn Strand Civic Centre. 780-696-3636.

BRETON & DISTRICT AG SOCIETY Regular Meeting 2nd
Thurs. at 7:30PM at Hall.

CITIZENS ON PATROL: 2nd Thurs of ea mo, 7:30PM in Entwistle Seniors Bldg

DRAYTON VALLEY BRANCH
OF ALBERTA GENEALOGICAL
SOCIETY: meets 7PM at Drayton
Valley Municipal Library every
3rd Wed of the month. For more
information call (780) 542-2787
DRAYTON VALLEY/CALMAR

PC MONTHLY CONSTITUENCY MEETING, Breton Senior Center, 7PM. Everyone welcome. *No meetings July & Aug.

LEDUC MS SOCIETY COMMUNITY SUPPORT GROUP Are you diagnosed with MS and have questions? This group is for you! Meetings TBD. Contact the Edmonton Chapter, 780-471-3034

MS SOCIETY DRAYTON VALLEY COMMUNITY GROUP meets every 1st Tuesday of the month, Sept-June from 6-8PM at Norquest College, dates TBA. Info, Terra Leslie at 1-403-346-0290.

Winfield Legion Branch 236: Meetings every 2nd Tues.
Contact Secretary Treasurer
Shelly Oulton 696-3600 or
Alfred Farmer 696-2006

YOUR COMMUNITY

Dental Health: Visit the dental hygienist with your toddler. Children 15-24 mos of age are encouraged to have this Free Toddler Mouth Check. For info, contact the Thorsby Health Centre at 789-4800.

Come join GIRL GUIDES OF CANADA, 1st Pipestone Sparks/ Brownies/Guides Rainbow Unit. For more info call Jenny 387-3544 (anytime) or Teresa 901-3817 (evenings)

Meals on Wheels: Call Deanne Young, Director FCSS 696-3636

Thorsby Well Child & Immunization Clinic, every 1st & 3rd Thurs. of the month. Contact Thorsby Public Health Center for appointment. 789-4800.

Warburg Well Baby & Immunization Clinic, by appointment only, 2nd Wed of month, Cloverleaf Manor. Thorsby Health Unit 789-4800.





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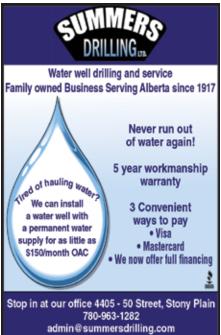
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