



# COMMUNITY VOICE

YOUR LOCAL NEWSPAPER

*Serving: Alberta Beach, Barrhead, Calahoo, Cherhill, Darwell, Glenevis, Gunn, Lac Ste. Anne County, Mayerthorpe, Onoway, Rich Valley, Rochfort Bridge, Sangudo, Whitecourt, Spruce Grove and Stony Plain.*

**December 22, 2020**

Extra, extra big thanks to all of our readers and advertisers this holiday season! We really appreciate your continued support. **May 2021 bring plenty of good health and good news for you and yours.**

# ALBERTA RCMP ENFORCES SAFE, SOBER DRIVING THIS HOLIDAY SEASON

**Submitted by Alberta RCMP Traffic Services**

Though the ways we celebrate the holiday season may have changed this year, the dangers of driving impaired have not. The Alberta RCMP is working to promote safe, sober driving through National Impaired Driving Enforcement Day on Saturday, Dec. 5. As part of the annual, nation-wide initiative,

Alberta RCMP will be patrolling our provincial highways and conducting check stops, ensuring impaired drivers are apprehended and removed from the roads.

"In 2019, over 6,000 impaired driving-related charges were laid, and approximately 30% of all fatal collisions in Alberta RCMP jurisdictions involved alcohol or drugs," explains Supt. Gary Graham, Alberta RCMP

Traffic Services. "Please plan ahead and find a safe means of transportation to and from your holiday destinations."

The Alberta RCMP is asking motorists to remember the following this December:

- Driving while under the influence of drugs or alcohol impairs your judgment and reaction time.
- Impaired driving is criminal and dangerous.

• Individuals with a Graduated Driver's Licence must abide by the zero tolerance law. (Government of Alberta, 2020)

• Impaired driving is always preventable and can always be avoided. Call a taxi/rideshare service, use a designated driver, or stay the night.

"We want Albertans to know that it is never okay to get behind the wheel while under the influence of drugs or alcohol," says Supt. Rick Gardner, Alberta Traffic Sheriffs. "You risk not only your own safety, but also the lives of others."

To learn about newly implemented provincial sanctions surrounding impaired driving, please visit the Government of Alberta website. For more traffic safety information, follow us on Facebook @RCMPinAlberta and Twitter @RCMPALberta.



## 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*  
*Jodi*  
*Sarah*  
*Jeannette*

and our Delivery Team:

*Wes*  
*Bobbi*  
*Terry*  
*Kip*  
*Jennifer*



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# TOUGH, SWIFT PENALTIES FOR IMPAIRED DRIVERS

**Submitted by Government of Alberta**

Starting Dec. 1, police will be able to administer stricter impaired driving penalties on the road, while most first-time impaired driving charges will be handled quicker outside of court through SafeRoads Alberta. Impaired drivers could face larger fines and lose their vehicles for up to 30 days.

SafeRoads Alberta, a new adjudication branch, will allow drivers to pay their fees online, request more time to pay their penalty, or dispute their Immediate Roadside Sanction or vehicle seizure.

In the most serious cases, including repeat offenders and impaired driving causing bodily harm or death, individuals will still receive criminal charges on top of the other penalties.

“We applaud the implementation of Phase 1 of Bill 21 by the Government of Alberta. This proven system of addressing impaired driving will reduce the time our officers and the courts must commit to dealing with these serious offences while still holding impaired drivers accountable. This allows our officers to spend more time focusing on the community to reduce crime and victimization. In addition, it has been shown that dealing with impairment with sanctions to the subject’s vehicle in the first instance drastically reduces future offences. We look forward to the full implementation of this new legislation.” - Dale McFee, president, Alberta Association of Chiefs of Police

“Impaired driving has tragic consequences that devastate families and communities. Alberta’s new impaired driving framework delivers immediate

penalties that match the seriousness of this crime and are proven to reduce impaired driving and make roads safer. What’s most sobering, however, is that every case of impaired driving is completely preventable – we implore all Albertans to make a plan and separate substance use from driving.” - Jeff Kasbrick, vice-president of government and stakeholder rela-

tions, AMA

Quick facts

- Under the new impaired driving laws, significant penalties will be handed out roadside, getting impaired drivers off the streets immediately. Stronger penalties for impaired driving include:

- Fines of up to \$2,000
- Vehicle seizure up to 30 days
- New mandatory educa-

tion programs for repeat offenders

- Mandatory ignition interlock for repeat offenders
- New zero-tolerance consequences for novice drivers and commercial drivers will also be introduced.

- The Alberta Transportation Safety Board will finish hearing cases submitted before Dec. 1 and is expected to wrap up operations by March 31, 2021.

**SEASON'S GREETINGS**

Customers like you mean so much to us. Thank-you for sharing your time, friendship and joy with us during 2020. We greatly appreciate your support and wish you all the best this Holiday Season. Wish you Merry Christmas & Cheers to the New Year!

**From Our Pharmacy Team**

**MAYERTHORPE PHARMACY**

4821-50<sup>th</sup> Street, Unit-1, Mayerthorpe, AB T0E 1N0  
**Phone: 780-786-0185 Fax: 780-786-0186**

# ALBERTA RCMP WANTS YOU TO RECEIVE YOUR PARCELS!

Submitted by Alberta RCMP

Edmonton – 'Tis the time of year when people are sending gifts and receiving gifts through the mail. During the pandemic, more and more people have been shopping online which means there will be an increase of items delivered

through the mail. We want everyone to have a happy holiday and receive everything they've ordered.

So far in 2020 (January to October), there have been over 670 reports of mail theft in Alberta RCMP jurisdiction. Last year, in all of 2019, there were over 4,000 occurrences of mail theft within Alberta RCMP juris-

diction.

Here are some tips for keeping your mail safe:

- Check your mail every day.
- If you plan to be away, have a trusted neighbour or family member check your mail.
- Plan to be home when packages are supposed to arrive or arrange an alternate pickup location.
- Don't mail cash.
- Track your shipments,

and if possible, opt for a "signature required" delivery.

- Consider installing surveillance cameras.

For the month of December, follow #MailSafety for more safety tips and follow our social media accounts on Facebook (@RCMPinAlberta), Twitter (@RCMPAlberta) and YouTube (RCMP-GRC Alberta).

RCMP encourage the public to report any criminal or suspicious activity to police. Reports tell us where to look, who to look for, and where to patrol in the future. If you see a crime in progress, dial 911. If you wish to remain anonymous, contact Crime Stoppers at 1-800-222-8477 (TIPS), online at [www.P3Tips.com](http://www.P3Tips.com) or by using the "P3 Tips" app available through the Apple App or Google Play Store.



**With You In Mind at Christmastime**  
Wishing you much peace & joy.

Merry Christmas from  
**Town of Mayerthorpe Council & Staff**

Mayerthorpe, AB 786-2416

**KEEPING YOU AND YOUR COMMUNITY INFORMED!**



**Have A Ball... It's Christmas!**

As we celebrate another holiday season, we thank you for giving us so much to celebrate this past year.  
**HAPPY HOLIDAYS TO ALL!**

Merry Christmas from Council & Staff at  
**Town of Onoway**

Onoway, AB 967-5338



**TO VIEW THE PROPERTIES**

**MaxWell REALTORS** CALL OR TEXT **TARAS CHMIL 587 983 2916**



64x24 SHOP & kitchen/offc/bathrm Waterfront BOAT HSE w/roof deck 110ft LAKE front DOUBLE LOT Walk out STONE bung & double GARAGE Bsmt with KITCHEN in law suite Lake Wabamum Seba Beach	8.37 Acres Large Workshop Quonset Not in a subdivision Bung with total of 4 bedrooms ACREAGE by Seba Beach
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**SERENITY FUNERAL SERVICE**

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**780-962-2749** [www.serenity.ca](http://www.serenity.ca)

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



# CRA ANNOUNCES TEMPORARY FLAT RATE METHOD TO CLAIM HOME OFFICE EXPENSES FOR THOSE WORKING FROM HOME DUE TO COVID

**Submitted by Gerald Soroka, MP for Yellowhead**

OTTAWA: Gerald Soroka, Member of Parliament for Yellowhead, would like to inform constituents that the Canada Revenue Agency (CRA) has announced a new temporary flat rate method to simplify claims for home office expenses.

Those that worked more than 50% of the time from home for a period of at least four consecutive weeks in 2020 due to COVID-19 can claim \$2 for each day worked from home during that period. The maximum amount any individual can claim for the temporary flat rate method is \$400.

This method can only be used for the 2020 tax year. Those that have larger

claims can still choose to use the detailed method to calculate employment expenses. To do so, get a completed and signed Form T2200S or Form T2200 from your employer and keep documents to support your claim.

For more information visit: [Canada.ca/cra-home-workspace-expenses](http://Canada.ca/cra-home-workspace-expenses)



## COVID-19 INFORMATION

# NEW MANDATORY HEALTH MEASURES

### Prevent the spread and save lives



Social gatherings prohibited



Masks mandatory province-wide



Fines for non-compliance

[alberta.ca/covid19](http://alberta.ca/covid19)





# ST. ALBERT RCMP WELCOMES NEW DETACHMENT COMMANDER

Submitted by St. Albert RCMP

Superintendent Gord Stewart, Acting District Commander for Central Alberta District, is pleased to announce that Staff Sergeant Ryan Comaniuk has been promoted to Inspec-

tor and will be the new Officer in Charge of St. Albert Detachment.

A proud Albertan, Ryan has close to 20 years' service; having served his entire career with the Alberta RCMP. He has had the opportunity of providing policing services to several communities throughout rural Alberta. Prior to transferring to Edmonton and serving as the KDIV Federal Intelligence Commander in 2019, he served

as Detachment Commander in both Whitecourt and May-erthorpe. His supervisory and team leadership experience crosses several business lines including Federal Policing, General Investigation Section and General Duty. Ryan also served in the communities of Athabasca and Hinton during his tenure in General Duty.

As of Jan. 4, 2021, Inspector Comaniuk will focus on crime reduction and community engagement through continued efforts to promote and develop the strong ties between the RCMP and the community at large.

Superintendent Gord Stewart takes this opportunity to thank Inspector Pam Robinson who has demonstrated excellent leadership skills in her role as Detachment Commander in St. Albert since 2017.

**JOKE** of the week

As a little girl climbed onto Santa's lap, Santa asked the usual, "And what would you like for Christmas?"

The child stared at him open mouthed and horrified for a minute, then gasped: "Didn't you get my E-mail?"

See What's Brewing

Nothing goes better with your morning coffee than your local paper.

Office Closed: Dec. 24, 2020 - Jan 1, 2021. Staff will return to work Jan 4<sup>th</sup>, 2021 at 9:00AM.

*It's The Most Wonderful Time Of The Year!*

Here's hoping that your holiday, will go smoothly all the way... during this difficult time council wishes everyone to stay safe this holiday season.

From The Council & Staff  
**Alberta Beach**

*Yuletide Greetings*

Peace. Joy. Goodwill. Good Fortune.

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

Please accept our sincere thanks and best wishes. For all of the joy you've brought us all year, we are truly grateful!

Top row from left to right: Councillor Dausen Kluin, Councillor Rod Klumph, Councillor Ty Asaf, Councillor Don Smith. Bottom row from left to right: Councillor Leslie Penny, Mayor David McKenzie, Councillor Shelley Oswald.

**Happy Holidays & Warmest Wishes**  
From the Mayor, Council, and Staff of the  
**TOWN OF BARRHEAD**

# 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 Christ-

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

*Warmth & Wonder*  
at this magical time of year

From my family to you and yours,  
may your holiday season be peaceful  
and merry and may it find you surrounded  
by the love of family and friends.

*At Christmas time and always,  
we wish you all the best!*

*Merry Christmas*

**SHANE GETSON**  
MLA for LAC STE. ANNE-PARKLAND

LacSteAnne.Parkland@assembly.ab.ca  
#18, 4708 Lac Ste Anne Trail, N. (Box 248)  
Onoway, AB T0E 1V0 780-967-0760

*Wishing you a Merry Christmas*

Sending tidings of comfort & great  
joy to you and yours at Christmas!  
May the spirit of this holy season fill  
you with peace and contentment.

*Thank you for making our  
year so special with your visits.  
We truly appreciate your  
friendship and patronage.*

**GLENN  
VAN DIJKEN, MLA**  
ATHABASCA-BARRHEAD-  
WESTLOCK CONSTITUENCY

# MERRY CHRISTMAS!

With a bundle of best wishes & gratitude to all of you from all of us.



The Board & Staff of  
**Barrhead & District Family & Community Support Services**  
 780-674-3341

# ANGELS WE HAVE HEARD

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 tidings did you hear? Refrain Come to Bethlehem and see Him whose birth the angels sing; Come, adore on bended knee

Christ, the Lord, the newborn King. Refrain See him in a manger laid Whom the angels praise above; Mary, Joseph, lend your aid, While we raise our hearts in love. Refrain

# STAR OF THE EAST

Star of the East, oh Bethlehem star, Guiding us on to heaven afar Sorrow and grief and lull'd by the light Thou hope of each mortal, in death's lonely night Fearless and tranquil, we look up to Thee Knowing thou be m't through eternity Help us to follow where Thou still dost guide Pilgrims of earth so wise Chorus

Star of the East, thou hope of the soul While round us here the dark billows roll Lead us from sin to glory afar Thou star of the East, thou sweet Bethlehem's star Star of the East, oh Bethlehem's star, What tho' the storms of riat gather loud Faithful and pure thy rays beam to save And bright o'er the grave Smile of a Saviour are mir-

ror'd in Thee Glimpses of Heav'n in thy light we see Guide us still onward to that blessed shore After earth toil is o'er Star of the East, thou hope of the soul Oh star that leads to God above Whose rays are peace and joy and love Watch o'er us still till life hath ceased Beam on, bright star, sweet Bethlehem star

# This Holiday Season SHOP Local

Businesses have faced an extremely difficult year as a result of COVID. This holiday season let's help them out by shopping local.

#SHOPLOCAL



Geralsorokamp.ca



Gerald.Soroka.c1@parl.gc.ca



780-723-6068



@GeraldSorokamp



@geraldsoroka

**Gerald Soroka, MP**  
 Yellowhead



# Christmas Is Coming!

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

The Darwell and District Ag society would like to thank everyone for all there support through the years and wish everyone a very Merry Christmas and Happy New Year.

**Darwell Ag Society**  
 Please follow us on our Facebook page and also Darwellag.com for updates.



# 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 ap-  
parel,  
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 mea-

sure,  
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.

# RUDOLPH THE RED-NOSED REINDEER

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

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



**ONOWAY Petro-Canada**  
*Merry Christmas & Happy New Year to all our valued customers & friends!*  
**Holiday Hours**  
December 24: 6AM - 11PM  
December 25: 7AM - 10PM  
December 26: 7AM - 11PM  
December 31: 6AM - 11PM  
January 1: 7AM - 11PM  
January 2: Regular Hours  
4921- 49 St. Onoway, AB  
REG HOURS: Mon thru Friday: 6AM-11PM  
Saturday & Sunday: 7AM - 11PM  
967-2311

**MERRY Christmas**  
As we celebrate this holiday season, we're also celebrating all of the wonderful relationships we enjoy here in this community.  
I appreciate having such supportive friends, neighbors and customers, and I thank you for making this town such a warm and welcoming place.  
from Cathy at  
**KALOS Couture**  
Onoway, AB. 915-4486

# 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 some-time 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

# I'LL BE HOME FOR CHRISTMAS

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

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

You can plan on me  
 Please have snow and mistletoe  
 And presents on the tree  
 Christmas Eve will find me

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



Here's hoping Santa delivers everything on your wish list and more this Christmas!

## Sharing Warm Wishes & Holiday Cheer

We simply couldn't ask for a better place to celebrate the season! We feel truly blessed to be surrounded by the many good friends and neighbors we know and love here. Thanks for being so good to us all year; we hope the warmth and traditions of the holiday season bring you an abundance of comfort and joy. Merry Christmas!

**OPEN CHRISTMAS DAY FOR FREE MEAL 3:00PM - 6:00PM**  
 HOLIDAY HOURS: December 24 7:00-4:00pm | December 25 3:00-8:00pm | BOXING DAY & JAN 1 - RESUMING REG HOURS: 7:00am - 8:00pm \*Can change without notice due to COVID

**Season's Greetings from the staff at**  
**AMAS' IN THE KITCHEN**  
 DESSERTS HOME COOKED MEALS CATERING  
**Dale & Kim Zackodnik, Owners**  
 4728 - 47 Street • Alberta Beach, AB • 780.924.2468

## The Catholic Parishes of Lac Ste Anne and Alexis First Nation

300-3510 Lac Ste Anne Trail  
 780-924-3550

### Christmas Eve Masses

Lac Ste Anne - 7:00 p.m  
 Alexis First Nation - Midnight Mass

### Christmas Day Mass

Lac Ste Anne - 10:00 a.m

*Due to COVID restrictions we have very limited capacity in our church. If you wish to attend the Christmas Eve Mass, please register with us either by calling the parish office at 780-924-3550 and leaving a message or emailing lacsteanne@caedm.ca. We will do our best to accommodate everyone but we ask for your understanding in cases where we can't.*

*Merry Christmas and a Blessed New Year*



# 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 dwell-  
ing?  
Sire, he lives a good league  
hence,  
Underneath the mountain,  
Right against the forest  
fence

By Saint Agnes fountain.  
Bring me flesh, and bring  
me wine.  
Bring me pine logs hither.  
Thou and I will see him dine  
When we bear the thither.  
Page and monarch, forth  
they went,  
Forth they went together  
Through the rude wind's  
wild lament  
And the bitter weather.  
Sire, the night is darker  
now,  
And the wind blows stron-  
ger.  
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 print-  
ed.

Therefore, Christian men,  
be sure,  
Wealth or rank possessing,  
Ye who now will bless the  
poor  
Shall yourselves find bless-  
ing.

## OH COME, ALL YE FAITHFUL

O come, all ye faithful,  
Joyful and triumphant,  
O come ye, O come ye to  
Bethlehem;  
Come and behold him,  
Born the King of angels;  
O come, let us adore him,  
O come, let us adore him,  
O Come, let us adore him,  
Christ the Lord.  
God of God, Light of Light,  
Lo! he abhors not the Vir-  
gin's womb: Very God,  
Begotten, not created;  
Refrain  
Sing, choirs of angels,  
Sing in exultation,  
Sing, all ye citizens of heav-  
en 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? Re-  
frain  
Yea, Lord, we greet thee,  
Born this happy morning;  
Jesus, to thee be glory  
given;  
Word of the Father,  
Now in flesh appearing;  
Refrain

*Thank you for your continued support  
and loyalty throughout the year.*

*Merry Christmas and  
Happy New Year From*  
**HEIDI, LORRAINE & KIRSTEN**  
**ATB FINANCIAL**  
**ALBERTA BEACH**  
**924-2211**

**DEC 24 10:00 - 3:00PM**  
**DEC 25 CLOSED DEC 28 CLOSED**  
**DEC 29 10:00 - 3:30 PM**  
**DEC 30 10:00 - 3:30PM**  
**DEC 31 10:00 - 3:00 PM**  
**JAN 1 CLOSED**

**BB Burger BARON BB**  
"the new generation"

**Pizza & Chicken**  
**967-4488**  
**ALL THINGS MERRY & BRIGHT!**

The season is here,  
For friends and good cheer,  
Hearts light all around,  
And laughter abounds!

Wishing you a truly brilliant Christmas and  
Happy New Year!

From the Akl Family,  
Rocky, Milia, Ryan, Eddy, Vanessa & Staff

**Please Drive Carefully during  
this Holiday Season!**

# OH LITTLE TOWN OF BETHLEHEM

O little town of Bethlehem,  
How still we see thee lie!  
Above thy deep and dream-  
less 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 com-  
ing,  
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!

## 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 to-  
night.  
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)

**Catch the Spirit!**

The holiday spirit is in the air, and we're so grateful to share it with good friends like you. Thanks for choosing us. Serving you has been a pleasure, and we really appreciate your patronage.

**We wish you a very merry Christmas, topped with a happy and healthy New Year!**

Merry Christmas from Dianne & Staff at  
**Dianne's Tri-Village Pizza**  
CLOSED December 24<sup>th</sup> & December 25<sup>th</sup>  
Open Boxing Day & New Years Day 2:00-8:00PM  
Alberta Beach (780) 924-3132

*Wishing you a happy and healthy holiday season. Thank you for the privilege of serving you this year.*

From Diane & Staff at

**A&W**

**Barrhead**

**You Deserve the Best**

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

Wishing everybody a safe holiday season from  
**Ellen's Hairstyling & Barber Shop**  
Alberta Beach, AB (780) 924-2023

# 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

# 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

MERRY Christmas

May your days be trimmed with every happiness at the holidays and throughout the New Year.

**Merry Christmas and best wishes to you!**

**ATB Financial**™  
- Barrhead

5141 50 St. Barrhead, AB (780) 674-2241

*Merry.*  
Bright &  
**Beautiful**  
*Wishes*

At Christmastime and all year through, we hope each day will bring anew, health and happiness, laughter too, because we appreciate all of you!

We simply couldn't pick better customers and friends, and we're so grateful to be a part of this wonderful community.

**Thank you, and Merry Christmas!**  
From Chere & family

**BeachComber**  
**Beauty & Barber Salon**  
**& The Bulletins' Just Stuff**

780-924-3242 780-951-3242  
Alberta Beach

# 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.

# 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.

## STILL, STILL, STILL

Still, still, still,  
One can hear the falling snow.  
For all is hushed,  
The world is sleeping,  
Holy Star its vigil keeping.  
Still, still, still,  
One can hear the falling snow.  
Sleep, sleep, sleep,  
'Tis the eve of our Saviour's birth.  
The night is peaceful all around you,  
Close your eyes,  
Let sleep surround you.  
Sleep, sleep, sleep,  
'Tis the eve of our Saviour's birth.  
Dream, dream, dream,  
Of the joyous day to come.  
While guardian angels without number,  
Watch you as you sweetly slumber.  
Dream, dream, dream,  
Of the joyous day to come.

**CHECK OUT OUR NEW POINTS PROGRAM**

**MERRY CHRISTMAS!**

LIQUOR COTTAGE

4720 47 St, Alberta Beach  
780.924.3385

# 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.

## 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.



**A Merry Little Wish**  
 Hope your holiday is the complete package! **Thanks for making our year so much fun.**  
**Merry Christmas**  
*from Wendy, Richard & Staff at*  
**Wendy's Neats & Treats**  
 967-0351  
**Wendy's Cafe (at Gunn Store)**  
 967-0182



**SWEET TIDINGS**  
 Hope your holiday is a real treat!  
 Thanks for putting the icing on our year with your visits.  
 From Tracy, Keitrina, Cody and Hunter  
**O' How Sweet It Is Sweet House & Bakery**  
 Onoway, AB (780) 266-5561



*Happy Holidays*  
 We'd like to give Thanks and Holiday Wishes to All Our Loyal Customers as we have re-opened & welcome many NEW ones!  
 From Bob, Wendy & Staff at  
**Gunn General Store** 7am to 8pm  
**Gunn Liquor Store** 10am to 8pm  
 Gunn, AB (780) 967-5550

# ANGELS, FROM THE REALMS OF GLORY

Angels, from the realms of glory,  
Wing your flight o'er all the earth;  
Ye, who sang creation's story,  
Now proclaim Messiah's birth:  
Come and worship,

Come and worship,  
Worship Christ, the new-born King.  
Shepherds in the field abiding,  
Watching o'er your flocks by night,  
God with man is now residing;

Yonder shines the infant Light: Refrain  
Sages, leave your contemplations,  
Brighter visions beam afar:  
Seek the great Desire of nations;  
Ye have seen his natal star:  
Refrain

Saints before the altar bending,  
Watching long in hope and fear,  
Suddenly the Lord, descending,  
In his temple shall appear:  
Refrain

# I HEARD THE BELLS ON CHRISTMAS DAY

I heard the bells on Christmas Day  
Their old familiar carols play.  
And wild and sweet the words repeat  
Of Peace on earth, good will to men.

I thought how as the day had come  
The belfries of all Christendom  
Had roll'd along th' unbroken song  
Of Peace on earth, good will to men.

And in despair, I bow'd my head:  
"There is no peace on earth," I said,  
"For hate is strong and mocks the song,  
Of Peace on earth, good will to men."

Then pealed the bells more loud and deep;  
"God is not dead, nor doth He sleep;  
The wrong shall fail, the right prevail,  
With Peace on earth, good will to men."

# REINDEER POOP

I woke up with such scare  
when I heard Santa call,  
"Now dash away, dash away,  
dash away all!"  
I ran to the lawn and in the  
snowy white drifts,

those nasty reindeer had  
left "little gifts".  
I got an old shovel and  
started to scoop, neat little  
piles of "Reindeer Poop!"  
But to throw them away,

seemed such a waste,  
so I saved them, thinking-  
you might like a taste!  
As I finished my task, which  
took quite awhile.  
Old Santa, passed by and he

sheepishly smiled.  
And I heard him exclaim as  
he was in the sky...  
"Well they're not potty  
trained, but at least they  
can fly!"

At This Season of Giving-



We'd like to give you our well wishes for a happy and healthy holiday season. We feel deeply honored to have your friendship and trust. Thanks!

**Merry Christmas** from  
Management & Staff at  
**Community Health  
Pharmacy**

Sangudo, AB (780) 785-3784

**WITH THANKS FOR YOUR TRUST**

... AND BEST WISHES TO ALL OUR CLIENTS FOR A HOLIDAY FILLED WITH HARMONY AND JOY



**MERRY CHRISTMAS**  
FROM NICOLE, SHELLY & MICHELLE  
**A.T.B. FINANCIAL AGENCY** SANGUDO 785-2737

FOR YOUR GOODWILL, WE REMAIN IN YOUR DEBT, AND LOOK FORWARD TO SERVING YOU AGAIN NEXT YEAR.



# SILVER BELLS

City sidewalks, busy side-walks  
Dressed in holiday style.  
In the air  
There's a feeling  
of Christmas.  
Children laughing  
People passing  
Meeting smile after smile

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

Even stop lights  
Blink a bright red and green  
As the shoppers rush  
Home with their treasures.  
Hear the snow crunch.  
See the kids bunch.  
This is Santa's big scene.  
And above all this bustle  
You'll hear,

Silver bells, silver bells  
It's Christmas time in the  
city  
Ring-a-ling, hear them sing  
Soon it will be Christmas  
day.

# 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  
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 hasten-  
ing on,  
By prophet bards foretold,  
When, with the ever-cir-

cling 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.

## Filled With Our Gratitude



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



### Onoway Bigway Foods

Open 7 Days a Week For Your Shopping Convenience.

4908 Lac Ste. Anne Trail, Onoway

967-4291

# HAPPY HOLIDAY

Happy Holiday  
 Happy Holiday  
 While the merry bells keep ringing  
 May your every wish come true  
 Happy Holiday  
 Happy Holiday  
 May the calendar keep bringing  
 Happy Holidays to you  
 It's the holiday season  
 And Santa Claus is coming back  
 The Christmas snow is white on the ground  
 When old Santa gets into town  
 He'll be coming down the chimney, down  
 Coming down the chimney, down  
 It's the holiday season  
 And Santa Claus has got a toy  
 For every good girl and good little boy  
 He's a great big bundle of joy  
 He'll be coming down the chimney, down  
 Coming down the chimney, down

He'll have a big fat pack upon his back  
 And lots of goodies for you and me  
 So leave a peppermint stick for old St. Nick  
 Hanging on the Christmas tree  
 It's the holiday season  
 With the whoop-de-do and hickory dock  
 And don't forget to hang up your sock  
 "Cause just exactly at 12 o'clock  
 He'll be coming down the chimney  
 Coming down the chimney, 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 Christmas  
 Mommy and Daddy are mad.  
 I'm getting nuttin' for Christmas  
 'Cause I ain't been nuttin' but bad.  
 I put a tack on teacher's chair  
 Somebody snitched on me.  
 I tied a knot in Susie's hair  
 Somebody snitched on me.  
 I did a dance on Mommy's plants  
 Climbed a tree and tore my pants  
 Filled the sugar bowl with

ants  
 Somebody snitched on me.  
 So, I'm gettin' nuttin' for Christmas  
 Mommy and Daddy are mad.  
 I'm gettin' nuttin' for Christmas  
 'Cause I ain't been nuttin' but bad.  
 I won't be seeing Santa Claus;  
 Somebody snitched on me.  
 He won't come visit me because  
 Somebody snitched on me.  
 Next year I'll be going straight;  
 Next year I'll be good, just wait  
 I'd start now, but it's too late;  
 Somebody snitched on me.  
 So you better be good whatever you do  
 'Cause if you're bad, I'm warning you,  
 You'll get nuttin' for Christmas.

## Friendship Is Always In Fashion



Thanks for adding so much style to our year with your visits. We couldn't ask for better friends and customers!

*We wish you all the best at the holidays and all year. Merry Christmas!*

from Denise at

### The Water Lilly Boutique Clothing & Consignment Store

**Fall Hours:** Tues: By Appt. Only  
 Wed/Thurs/Fri: 11:00 - 5:00  
 Sat: 12:00 - 4:00 | Sun/Mon: Closed  
 (780) 686-5977  
 4915 Lac Ste Anne Trail Onoway, AB T0E 1V0



## 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!

Merry Christmas & Happy New Year! from The Staff of

## C.I.B.C. Onoway

Onoway, AB (780) 967-2211



# *With Our Thanks*

When it comes to our members,  
our gratitude runs deep.  
With best wishes and  
many thanks to all.

Wishing all season's greetings and all the best  
in the New Year from the entire Co-op team



## Pembina West

**Barrhead**  
**674-2201**

**Mayerthorpe**  
**786-2093**

**Whitecourt**  
**778-3239**

**Wishing You a Pawsome Holiday!**



Hope this holiday season treats you and yours to nothing but the best. We're forever grateful to good friends and customers like you.

**Thanks & Merry Christmas!**  
from Sue & Staff at  
**Doggie Style**  
Mayerthorpe, AB  
786-0171

# 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.

# FROSTY THE SNOWMAN

Frosty the snowman was a jolly happy soul,  
With a corn cob pipe and a button nose,  
And two eyes made out of coal.  
Frosty the snowman is a fairy tale, they say,  
He was made of snow but the children know  
how he came to life one day.  
There must have been some magic in that  
Old silk hat they found.  
For when they placed it on his head,  
He began to dance around.  
O, Frosty the snowman  
Was alive as he could be,

And the children say he could laugh  
And play just the same as you and me.  
Thumpetty thump thump,  
Thumpety thump thump,  
Look at Frosty go.  
Thumpetty thump thump,  
Thumpety thump thump,  
Over the hills of snow.  
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.



**Filled With Warm Wishes**

We're bubbling over with gratitude for your continued patronage!  
Merry Christmas & Happy New Year!

Please Don't Drink & Drive  
— From Management & Staff at

**Redneck Liquor**  
Sangudo, AB 785-2229

**With Well Wishes At The Holidays**



Wishing all our customers, a happy and safe Christmas holiday filled with a large measure of peace, joy and merriment. It's an honor to serve you, and for your faith in us, we are truly grateful.

**Merry Christmas**  
from The Staff of  
**Rexall - Mayerthorpe**  
Mayerthorpe, AB 786 - 2044



**December Sales**  
*for your Christmas enjoyment*

Stocking up for the Season

**December 20 - 26**

All Wines & Spirits

**15% OFF**

**Come in and check out  
our in store specials!**

We also do special orders, case lots  
wedding and other functions.

Let us know what you need and  
we will give you the best price we can!

***from all of us here -***

Bradley, Sanda, Bronte, Kristy  
and Tina ***we wish you a very Merry  
Christmas and a Happy New Year.***

---

***Beach Front Liquor***

**780-924-3402 5027 - 50 Ave beside Jungles  
beachfrontliquor1018@gmail.com**

# 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 wonder-  
land 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 wonder-  
land 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.



## Filled With Our Gratitude

We're hoping your holiday season is an equal mix of harmony and joy. With special thanks for your continued support.

**Merry Christmas  
& Happy New Year**  
from Management & staff at

**ONOWAY HEALTH CARE PHARMACY**

Onoway, AB • (780) 967-2241

**GUARDIAN BEACH PHARMACY**

Alberta Beach, AB • (780) 924-3647

# THE FRIENDLY BEASTS

Jesus, our brother, kind and good,  
 Was humbly born in a stable rude;  
 And the friendly beasts around Him stood.  
 Jesus, our brother, kind and good.  
 "I," said the Donkey, shaggy and brown,  
 "I carried His mother up hill and down;

I carried His mother to Bethlehem town."  
 "I," said the Donkey, shaggy and brown.  
 "I," said the Cow, all white and red,  
 "I gave Him my manger for His bed;  
 I gave Him my hay to pillow His head."  
 "I," said the Cow, all white and red.

"I," said the Sheep, with the curly horn,  
 "I gave Him my wool for His blanket warm;  
 He wore my coat on Christmas morn."  
 "I," said the Sheep, with the curly horn.  
 "I," said the Dove, from the rafters high,  
 "I cooed Him to sleep that He should not cry;

We cooed Him to sleep, my mate and I."  
 "I," said the Dove, from the rafters high.  
 Thus every beast by some glad spell,  
 In the stable dark was glad to tell  
 Of the gift he gave Emmanuel,  
 The gift he gave Emmanuel.

## C-H-R-I-S-T-M-A-S

When I was but a youngster,  
 Christmas meant one thing,  
 That I'd be getting lots of toys that day.  
 I learned a whole lot different,  
 When my Mother sat me down,  
 And taught me to spell Christmas this way:  
 "C" is for the Christ child,  
 born upon this day,  
 "H" for herald angels in the night,

"R" means our Redeemer,  
 "I" means Israel,  
 "S" is for the star that shone so bright,  
 "T" is for three wise men, they who traveled far,  
 "M" is for the manger where he lay,  
 "A" is for all He stands for,  
 "S" means shepherds came,  
 And that's why there's a Christmas day,  
 And that's why there's a Christmas day.

## I SAW MOMMY KISSING SANTA CLAUS

I saw Mommy kissing Santa Claus Underneath the mistletoe last night.  
 She didn't see me creep Down the stairs to have a peep;  
 She thought that I was tucked up in my bedroom fast asleep.

Then, I saw Mommy tickle Santa Claus Underneath his beard so snowy white;  
 Oh, what a laugh it would have been If Daddy had only seen Mommy kissing Santa Claus last night.

**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 the Board & Staff of

**Onway**  
 PUBLIC LIBRARY

Onway, AB 967-2445

To the Nicest Folks We Know...

Thanks for making our year so special with your kindness and generosity. We hope this Christmas delivers everything on your wish list, including new memories you'll cherish for a lifetime.

Merry Christmas from All of Us at

**XLU**  
 Graphics  
 DESIGNS THAT WORK

Onway, AB (780) 967-5959

# OVER THE RIVER AND THROUGH THE WOODS

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

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

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

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

## 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 me I pray. Bless all the dear children, In thy tender care. And take them to heaven, To be with thee there.

## 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.

**A Homegrown Holiday Wish**

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

*Merry Christmas & Happy New Year from*

**Violet Gardens & Greenhouse**

Wildwood, AB 621-4774

**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



# 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;

ding 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.


## 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.



**HO-HO-Hope It's Trimmed With Happiness!**  
 Hope your Christmas holiday, is wonderful in every way. It's been a privilege and a pleasure serving you this past year. Thanks!  
**Seasons Greetings! From Steve, Eddy & Staff at**  
**Calahoo General Store**  
**Calahoo, AB 967-2070**



**HANG ON... IT'S ALMOST CHRISTMAS!**

Wishing all of our friends much peace, harmony and joy at this inspirational season.  
 We know you've been an inspiration to us, and we thank you for your continued support.

**Merry Christmas from**  
**MAD Fitness**  
 Onoway, AB 886-4851



**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



# THE FIRST NOEL

The first Noel the angel did say  
 Was to certain poor shepherds in fields as they lay;  
 In fields as they lay, keeping their sheep,  
 On a cold winter's night that was so deep.  
 Noel, Noel, Noel, Noel,  
 Born is the King of Israel.  
 They looked up and saw a star  
 Shining in the east beyond them far,  
 And to the earth it gave great light,  
 And so it continued both day and night. Refrain  
 And by the light of that same star  
 Three wise men came from country far;  
 To seek for a king was their intent,  
 And to follow the star wherever it went. Refrain  
 This star drew nigh to the northwest,  
 O'er Bethlehem it took its rest,  
 And there it did both stop and stay  
 Right over the place where Jesus lay. Refrain  
 Then entered in those wise men three  
 Full reverently upon their knee,  
 And offered there in his presence  
 Their gold, and myrrh, and frankincense. Refrain  
 Then let us all with one accord  
 Sing praises to our heavenly Lord;  
 That hath made heaven and earth of naught,  
 And with his blood mankind hath bought. Refrain



## Merry Christmas

**The simplest things in life are still  
 the most wonderful and we'd  
 simply like to say thanks!**

### CHRISTMAS HOURS:

*This Office Will Be Closed on:*

December 24, 2020 December 25, 2020

December 28, 2020 January 1, 2021

*We are open December 31, 2020 till 3:00pm.*

## TRIOUS Insurance & Onoway Registries

**Onoway**

**780-967-5270**

### AFTER HOURS CLAIMS NUMBERS PER COMPANY

<b>INTACT</b>	<b>1-866-464-2424</b>
<b>AVIVA /ELITE</b>	<b>1-866-692-8482</b>
<b>PORTAGE</b>	<b>1-800-661-3625</b>
<b>WAWANESA</b>	<b>1-844-929-2637</b>
<b>NORDIC</b>	<b>1-866-464-2424</b>



# All Precious JEWELLERS

**Draw For Your Discount  
5-50% off Until Dec. 24<sup>TH</sup>  
except Bradford Exchange and  
Grandfather Clocks**

**Authorized Dealers  
Bulova, Citizen, Bering,  
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**We do Engraving!**



**THE  
BRADFORD EXCHANGE**

**780-960-4200**  
**#102 McLeod Ave**  
(next to Something Else Restaurant),  
**SPRUCE GROVE**

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



**Holiday Hours** Starting on  
December 7

**Mon - Fri** 9:00am - 7:00pm  
**Saturday** 11:00am - 5:00pm  
**Sunday** 11:00am - 4:00pm



# 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.

## 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?

Must be Santa must be Santa, Must be Santa, Santa Claus.

*A Toast to Our Friends & Customers*

Once again, the time is near to wish you all a joyous New Year filled with good luck, health and happiness too, we hope for the best for each one of you!

**Merry Christmas from Pine Plaza Liquor**  
 Whitecourt, AB (780) 778-5260

Santa comes around on a special night.

Who's got a big red cherry nose?

Special night, beard that's white,

Santa's got a big red cherry nose.

Must be Santa must be Santa, Must be Santa, Santa Claus.

Who laughs this way: HO HO HO?

Who wears boots and a suit of red?

Santa laughs this way: HO HO HO!

Santa wears boots and a suit of red.

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

Who wears a long cap on his head?

Special night, beard that's white,

Santa wears a long cap on his head.

Must be Santa must be Santa, Must be Santa, Santa Claus.

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

Who very soon will come our way?

**Bank on a Great Holiday!**

At the holidays, we wish you all the happiness you so richly deserve. May your days be merry and bright, and may the coming year deliver much good fortune and prosperity to you and yours.

**Happy Holidays From Our Family to Yours!**

**RBC Royal Bank®**  
 Whitecourt (780) 778-6895

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!

# THE MOST WONDERFUL DAY OF THE YEAR

A packful of toys means a sackful of joys  
For millions of girls and for millions of boys  
When Christmas Day is here, The most wonderful day of the year!

A jack in the box waits for children to shout,  
"Wake up, don't you know that it's time to come out!"  
When Christmas Day is here, The most wonderful day of the year!

Toys galore  
Scattered on the floor  
There's no room for more  
And it's all because of Santa Claus!  
A scooter for Jimmy, a dolly for Sue, The kind that will

even say "How do you do."  
When Christmas Day is here, The most wonderful day of the year.

# 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 sound-

ing 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.



**Have Yourself a Merry Little Christmas**

From our house to yours, go our warmest wishes for a blessed and happy holiday. We hope it's filled with friends, family, joy, laughter and every little thing that makes the Christmas season special.

*Season's Greetings* from Everyone at  
**Whitecourt Insurance Ltd.**  
Whitecourt, AB (780) 778-3003

**CHEERS TO YOU!**  
It's been a pleasure serving you this past year.  
Merry Christmas From Staff & Management at  
**CJ's Liquor Store**  
Open Christmas Day 11:00am-6:00pm  
Whitecourt, Alta 778-8989  
www.cjliquor.ca | Facebook: CJ's Liquor Unlimited

**STORY TO TELL?**

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

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

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

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

**COMMUNITYVOICE**  
YOUR LOCAL NEWSPAPER

# THE HOLLY AND THE IVY

The holly and the ivy,  
When they are both full  
grown,  
Of all trees that are in the  
wood,  
The holly bears the crown:  
O, the rising of the sun,  
And the running of the deer  
The playing of the merry  
organ,  
Sweet singing in the choir.  
The holly bears a blossom,  
As white as lily flow'r,  
And Mary bore sweet Jesus  
Christ,

To be our dear Saviour:  
Refrain  
The holly bears a berry,  
As red as any blood,  
And Mary bore sweet Jesus  
Christ,  
To do poor sinners good:  
Refrain  
The holly bears a prickle,  
As sharp as any thorn,  
And Mary bore sweet Jesus  
Christ,  
On Christmas Day in the  
morn: Refrain  
The holly bears a bark,

As bitter as the gall,  
And Mary bore sweet Jesus  
Christ,  
For to redeem us all: Re-  
frain  
The holly and the ivy,  
When they are both full  
grown,  
Of all trees that are in the  
wood,  
The holly bears the crown:  
Refrain

# THE CHRISTMAS SONG

Chestnuts roasting on an  
open fire,  
Jack Frost nipping on your  
nose,  
Yuletide carols being sung  
by a choir,  
And folks dressed up like  
Eskimos.  
Everybody knows a turkey  
and some mistletoe,  
Help to make the season

bright.  
Tiny tots with their eyes all  
aglow,  
Will find it hard to sleep  
tonight.  
They know that Santa's on  
his way;  
He's loaded lots of toys and  
goodies on his sleigh.  
And every mother's child is  
going to spy,

To see if reindeer really  
know how to fly.  
And so I'm offering this  
simple phrase,  
To kids from one to nine-  
ty-two,  
Although its been said  
many times, many ways,  
A very Merry Christmas to  
you!

**MERRY CHRISTMAS** **HAPPY NEW YEAR**

Of all the gifts the Christmas season brings, your presence is one of the presents we most appreciate!  
Thank you for being a valued part of our business at the holidays and all year.

**Season's Greetings**  
from Management & Staff at

**H&R BLOCK**

**Spruce Grove 962-8884**

**MERRY CHRISTMAS**

All around town, north, south, east and west,  
we're sending our neighbors all of our best!  
With wishes so warm and merry and bright,  
we hope your holiday is a sheer delight!

Thank you for  
your continued support!

**ONOWAY**  
**TIMBER MART**

2-2104 Hwy 37 Onoway, AB  
(780) 967-2274

5015 50 Street, Stony Plain

**780-968-0040**

Our Christmas Hours are as follows:

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

Mon – Wed 9am – 7pm

Thurs – Fri 9am – 9pm

Sat 9am – 7pm

Sun 10am – 5pm

**Dec. 24: 9am – 3pm**

*Blue Diamond*



*Jewellers*



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Jewellery Repairs &

Custom Design Made for YOU

Harley Davidson Products

*Give a Gift of a Canadian Diamond*

**[www.bluediamondjewellers.com](http://www.bluediamondjewellers.com)**

# 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!"

## OH CHRISTMAS TREE

O Christmas tree,

O Christmas tree! How are thy

leaves so verdant!

and glee.

**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

O Christmas tree, O Christmas tree,  
How are thy leaves so verdant!  
Not only in the summertime,  
But even in winter is thy prime.  
O Christmas tree,  
O Christmas tree, How are thy leaves so verdant!  
O Christmas tree,  
O Christmas tree, Much pleasure doth thou bring me!  
O Christmas tree, O Christmas tree,  
Much pleasure doth thou bring me!  
For every year the Christmas tree,  
Brings to us all both joy

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!

**JOYEUX NOËL**

Here's hoping your Christmas delivers an extra-large feeling of happiness!

Thanks for your generous support at the holidays and all year. We appreciate your business.

**Best Wishes**  
from everyone at  
**Zena's Extermination Inc.**  
Alberta Beach (780) 909-3003

**A Round of Thanks & Best Wishes Too**  
From All of Us To All of You!

**Merry Christmas**  
from Brenda & Staff  
**The Co-Operators**  
Mayerthorpe, AB  
786-2750





# *With Festive Greetings At The Holidays*

Hope it's merry...  
Hope it's bright...  
Hope it's festive...  
Hope it's light...  
Hope it's special...  
And joyous, too...

That's our Christmas wish for you!

from **Management & Staff** of

# Canadian Tire

Whitecourt AB

780-778-6591

# 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 recon-  
ciled!  
Joyful, all ye nations, rise,  
Join the triumph of the  
skies;  
With th' angelic host pro-  
claim  
Christ is born in Bethle-  
hem!  
Hark! the herald angels

sing  
Glory to the new-born  
King!  
Christ, by highest heaven  
adored;  
Christ, the everlasting Lord;  
Late in time behold him  
come,  
Offspring of the Virgin's  
womb.  
Veiled in flesh the Godhead  
see;  
Hail the incarnate Deity,  
Pleased as man with man  
to dwell;  
Jesus, our Emmanuel!

Refrain  
Mild he lays his glory by,  
Born that man no more  
may die,  
Born to raise the sons of  
earth,  
Born to give them second  
birth.  
Risen with healing in his  
wings,  
Light and life to all he  
brings,  
Hail, the Sun of Righteous-  
ness!  
Hail, the heaven-born  
Prince of Peace! Refrain

Come, Desire of nations  
come,  
Fix in us Thy humble home;  
Rise, the Woman's con-  
quering 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

## DO YOU HEAR WHAT I HEAR?

Said the night wind to the  
little lamb,  
"Do you see what I see?  
Way up in the sky, little  
lamb,  
Do you see what I see?  
A star, a star, dancing in the  
night  
With a tail as big as a kite,  
With a tail as big as a kite."  
Said the little lamb to the  
shepherd boy,

"Do you hear what I hear?  
Ringing through the sky,  
shepherd boy,  
Do you hear what I hear?  
A song, a song high above  
the trees  
With a voice as big as the  
the sea,  
With a voice as big as the  
the sea."  
Said the shepherd boy to  
the mighty king,

"Do you know what I  
know?  
In your palace warm,  
mighty king,  
Do you know what I know?  
A Child, a Child shivers in  
the cold—  
Let us bring him silver and  
gold,  
Let us bring him silver and  
gold."  
Said the king to the people

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

**Glad Tidings  
To You!**

**Merry Christmas  
and Best Wishes  
in the New Year!**

**From the Board & Staff Of  
COMMUNITY  
FUTURES  
YELLOWHEAD EAST**

**Whitecourt - 1-877-706-3500**

*A Winter  
Wonderland*

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

**MERRY CHRISTMAS**  
from the staff of  
**GRIGG INSURANCE  
BROKERS (1947)**

**Mayerthorpe, AB 786-2347**

# HERE WE COME A-WASSAILING

Here we come a-wassail-  
ing  
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 Hap-  
py 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 Hap-  
py New Year.

Good master and good  
mistress,  
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 Hap-  
py 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 Hap-  
py 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 Hap-  
py 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 Hap-  
py New Year.



*Wishing You a  
Holiday Rich  
in Blessings*

Love, friendship, health, happiness, peace,  
goodwill and contentment...we hope your holiday  
season is filled with all the things that matter most.  
*Serving you has been our pleasure. Merry Christmas!*  
from Management & Staff

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# LET THERE BE PEACE ON EARTH

Let There Be Peace on Earth  
and let it begin with me.  
Let There Be Peace on  
Earth, the peace that was  
meant to be!

With God as our Father,  
brothers all are we.  
Let me walk with my broth-  
er in perfect harmony.  
Let peace begin with me. Let

this be the moment now.  
With ev'ry breath I take, let  
this be my solemn vow;  
To take each moment and  
live each moment in peace

eternally!  
Let there be peace on earth  
and let it begin with me!

## BIRTHDAY OF A KING

In the little village of Beth-  
lehem  
There lay a child one day  
And the sky was bright  
With a holy light  
O'er the place where Jesus  
lay.  
Alleluia

O how the angels sang!  
Alleluia  
How it rang!  
And the sky was bright  
With a holy light  
'Twas the birthday of a  
King.  
Humble birthplace

But O  
How much God gave to us  
that day!  
From the manger bed what  
a path has led  
What a perfect holy way.  
Alleluia  
O how the angels sang!

Alleluia  
How it rang!  
And the sky was bright  
With a Holy light  
'Twas the birthday of a  
King.

## MISTLETOE & HOLLY


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

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

## I SAW THREE SHIPS

I saw three ships come sail-  
ing by on Christmas Day, on  
Christmas Day.  
I saw three ships come  
sailing by on Christmas Day  
in the morning.  
And what was in those  
ships all three  
on Christmas Day, on  
Christmas Day?  
And what was in those  
ships all three

on Christmas Day in the  
morning?  
The Virgin Mary and Christ  
were there  
on Christmas Day, on  
Christmas Day.  
The virgin Mary and Christ  
were there  
on Christmas Day in the  
morning.



**He's Checking It TWICE!**

*We know you're on the list of people we'd like to thank this holiday season. Your kind patronage has made it all worthwhile. Merry Christmas!*

**DR. PETER SEE & FAMILY**  
Chiropractor  
5008B-50 Ave, Barrhead 674-2861



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

Customers like you mean so much to us, at the holidays and year round. Thank you for sharing your time and friendship with us in 2020. We greatly appreciate your support, and we wish you all the best this Christmas season and beyond. Cheers!

Merry Christmas from staff at  
**MCEWEN'S**  
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Fax: (780) 674-4663

# CAROL OF THE BELLS

Hark! how the bells  
Sweet silver bells  
All seem to say,  
"Throw cares away."  
Christmas is here  
Bringing good cheer  
To young and old  
Meek and the bold  
Ding, dong, ding, dong

That is their song  
With joyful ring  
All caroling  
One seems to hear  
Words of good cheer  
From ev'rywhere  
Filling the air  
Oh how they pound,  
Raising the sound,

O'er hill and dale,  
Telling their tale,  
Gaily they ring  
While people sing  
Songs of good cheer  
Christmas is here  
Merry, merry, merry, merry  
Christmas  
Merry, merry, merry, merry

Christmas  
On, on they send  
On without end  
Their joyful tone  
To ev'ry home  
(repeat from the beginning)  
Ding, dong, ding, dong.

# FROM HEAVEN ABOVE TO EARTH I COME

From heaven above to  
earth I come, To bear good  
news to every home,  
Glad tidings of great joy I  
bring, Whereof I now will

gladly sing. To you this  
night is born a Child  
Of Mary, chosen mother  
mild; This little Child, of  
lowly birth,

Shall be the joy of all the  
earth. Glory to God in  
highest heaven,  
Who unto us His Son hath  
given! While angels sing

with pious mirth, A glad  
New Year to all the earth.

# 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 tum.  
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.

*Tidings of  
Comfort & Peace*

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

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

from the Staff at

**SERENITY**  
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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

# 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 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!

# JOLLY OLD SAINT NICHOLAS

Jolly old Saint Nicholas,  
Lean your ear this way!  
Don't you tell a single soul  
What I'm going to say;  
Christmas Eve is coming  
soon;  
Now, you dear old man,  
Whisper what you'll bring

to me;  
Tell me if you can.  
When the clock is striking  
twelve,  
When I'm fast asleep,  
Down the chimney broad  
and black,  
With your pack you'll creep;

All the stockings you will  
find  
Hanging in a row;  
Mine will be the shortest  
one,  
You'll be sure to know.  
Johnny wants a pair of  
skates;

Susy wants a dolly;  
Nellie wants a story book;  
She thinks dolls are folly;  
As for me, my little brain  
Isn't very bright;  
Choose for me, old Santa  
Claus,  
What you think is right.

# 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.



**BANK ON A VERY GOOD SEASON**

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

Merry Christmas and sincere thanks to our customers and associates.

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



**Canada Trust**  
962-0404



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

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



**SPRUCE GROVE 780 962 4121**

# Here Comes Christmas!

*We're all revved up for the holidays,  
and we can't think of a finer place to  
celebrate than right here at home  
with good folks like you.*



*Merry Christmas from*  
**North West Fire Rescue**

**Onoway, AB**

**(780) 777-4688**

# THE LAST CHRISTMAS TREE

I saw a truck of Christmas trees  
And each one had a tale,  
The driver stood them in a row  
And put them up for sale.

He strung some twinkly lights  
And hung a sign up with a nail;  
"FRESH CHRISTMAS TREES  
FOR SALE" 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!



**Hark! The Herald Angels Sing!**

As we count our blessings this holiday season and reflect on the miracle of life, we realize how much ours has been enhanced by knowing and serving all of you. May you and your loved ones revel in the joy of the season, and please accept our best wishes and gratitude.

**ROSE GARDEN  
CHAPEL**

**674-4644**  
Box 4119, Barrhead, AB T7N 1A1



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.

Merry Christmas & Happy New Year  
From Management & Staff

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# TWAS THE NIGHT BEFORE CHRISTMAS

'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!

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**Blessings of the Season**

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

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# CHESTNUT, BACON & CRANBERRY STUFFING

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

Prep: 30 mins - 40 mins,  
Cook: 40 mins Plus 1 hour

- 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

ing 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 oven-proof 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.

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 stuff-

**We Hope You Get Your Fill of Good Times This Christmas!**

As another Christmas comes in for a landing, we're filled with cheer and gratitude for wonderful customers and friends like you. We appreciate your pulling for us this past year, and we'll continue to go the extra mile for you in 2021 and beyond.

**Merry Christmas & Many Thanks From Our Entire Crew at Mayerthorpe Fas Gas 786-2523**

We'd Like to Shout It From the Rooftops:

## MERRY CHRISTMAS!

Thanks to all of our friends and clients for making 2020 an outstanding year for us. We owe our success to your loyal support, and we wish you and yours a very happy holiday!

from Management at

# GIBBS CONTRACTING

Mayerthorpe, AB (780) 785-4002

*With Appreciation at the Holidays*

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

---

*Merry Christmas From The Staff At*

## C & D Tank Truck Service

780-785-3383

# APPLE RYE DRESSING

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

**Ingredients**

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

**Directions**

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

the sausage mixture, apples, walnuts, raisins, apple juice and water. Add toasted bread cubes; stir to combine.

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

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



# BAKED CAULIFLOWER



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

**Ingredients**

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

**Directions**

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

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

- Transfer to a greased 1-qt. baking dish. Melt remaining butter; toss with bread crumbs. Sprinkle over cauliflower mixture.
- Cover and bake at 350° for 15 minutes. Uncover; bake for 10 minutes or until heated through. Sprinkle with cheese; bake 3-5 minutes longer or until cheese is melted. Yield: 4-6 servings.

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

**WE WISH YOU AND YOUR LOVED ONES A WELL-REMEMBERED PAST, A PEACEFUL PRESENT AND A HOPEFUL FUTURE.**

*May your heart be filled with warmth and comfort this holiday season.*

**Fran Marion**  
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*We Wish You A Merry Christmas...*  
*We Wish You A Merry Christmas...*

**Merry Christmas**  
from Kerry, Gail & Hilary

**WHISPERING HILLS STABLES**  
Darwell 892-4645

# TASTE SOMETHING DIFFERENT DURING THE HOLIDAYS

(NC) From ham to home-made pie, from turkey to tasty desserts, holiday recipes are some of the best treats on the food calendar. But they can also get repetitive and wasteful.

Mix it up this year with popular Canadian chef Chuck Hughes. He has some colourful twists on holiday classics, with recipes that use the leftovers and help you cut down food waste. Try one for yourself:

### Glazed Ham

Prep time: 20 minutes

Cook time: 3 hours

Serves: 4

Ingredients:

- 1 bone-in half ham (about 6-10 lbs)
- ¾ cups orange marmalade
- ¼ cup maple syrup
- ¼ cup whole grain Dijon

mustard

- ¼ cup bourbon
- 2 tbsp lemon juice, fresh if possible
- ½ tsp ground ginger
- Salt and black pepper to taste

Directions

1. Move oven rack to lower-third portion of the oven and preheat your LG ProBake oven to 325° Line bottom of a roasting pan with aluminum foil for easy cleanup and set aside.

2. Add orange marmalade, maple syrup, mustard, bourbon, lemon juice, ground ginger and salt and pepper to a small saucepan. Whisk to combine well and bring to a boil. Set aside.

3. Remove ham from package and pat dry if too wet. Place on roasting rack, flat side down, so the fatty

side is facing up.

4. Gently score ham in a criss-cross pattern and brush all over with ½ cup of the prepared glaze. Scoring the ham will help the glaze to really sink in and create an amazing flavour.

5. Cover ham loosely with aluminum foil to prevent drying out or burning.

6. Bake for about 2 to 2 ½ hours, until instant thermometer inserted into the middle of the ham registers 125 to 130°

7. Remove roasting pan from the oven and peel back or remove foil from the top and sides of the ham. Increase oven temperature to 425°

8. Brush 6 tbsp of glaze over the ham and bake for 20 minutes, brushing ham with additional 6 tbsp of glaze every 6 to 7 minutes.

You'll be brushing the ham with glaze approximately three times during this step.

9. Be sure to watch that the glaze doesn't burn, but instead turns a rich, deep golden colour.

10. Remove roasting pan from oven and place ham on a large cutting board. Tent loosely with foil and let rest for 20 minutes before slicing.

11. To make mustard sauce for serving, mix ½ cup whole grain Dijon mustard with ¼ cup glaze.

To find delicious recipes using leftover ham, and to learn how the right kitchen appliances can help cut down on waste for the holidays, head to [LG.ca/continuouskitchen](http://LG.ca/continuouskitchen) to learn more.

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

**CHRISTMAS**  
**HOPE IT'S UPLIFTING**

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

**Merry Christmas**  
from  
**Iron Wing Mechanical Ltd**

Sangudo, AB (780) 515-0583

**PEACE ON EARTH**

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

**Merry Christmas**  
from Management & Staff at  
**Sangudo Custom Meats**

Sangudo, AB (780) 785-3353

# ALMOND CHICKEN & STRAWBERRY-BALSAMIC SAUCE

Prep: 20 min.  
 Cook: 20 min.  
 Yield: 4 Servings  
**Ingredients**  
 · 1/2 cup panko (Japanese) bread crumbs  
 · 1/3 cup unblanched almonds, coarsely ground  
 · 1/2 teaspoon salt  
 · 1/4 teaspoon pepper  
 · 4 boneless skinless chicken breast halves (4 ounces each)  
 · Butter-flavored cooking spray  
 · 3 teaspoons canola oil, di-

vided  
 · 1/4 cup chopped shallots  
 · 1/3 cup reduced-sodium chicken broth  
 · 1/3 cup strawberry preserves  
 · 3 tablespoons balsamic vinegar  
 · 1 tablespoon minced fresh rosemary or 1 teaspoon dried rosemary, crushed  
 · 1 package (9 ounces) fresh baby spinach  
**Directions**  
 · In a large resealable plastic bag, combine the bread

crumbs, almonds, salt and pepper. Add chicken, one piece at a time, and shake to coat.  
 · In a large nonstick skillet coated with butter-flavored spray, cook chicken in 2 teaspoons oil over medium heat for 4-5 minutes on each side or until juices run clear. Remove and keep warm.  
 · In the same pan, cook shallots in remaining oil until tender. Stir in the broth, preserves, vinegar and rosemary. Bring to a boil. Reduce heat;



simmer for 5-6 minutes or until thickened.  
 · Meanwhile, in a large saucepan, bring 1/2 in. of water to a boil. Add spinach; cover and boil for 3-5 minutes or until wilted. Drain; serve with chicken and sauce. Yield: 4 servings.

# BALSAMIC-GLAZED BRUSSELS SPROUTS

Prep/Total Time: 30 min.  
 Yield: 8 Servings  
**Ingredients**  
 · 2 pounds fresh brussels sprouts  
 · 1/2 pound bacon strips, cut into 1/2-inch pieces  
 · 1 medium onion, sliced  
 · 1/4 cup white balsamic vinegar

· 2 tablespoons stone-ground mustard  
 · 1/2 teaspoon garlic powder  
 · 1/8 teaspoon salt  
 · 1/2 cup soft bread crumbs  
**Directions**  
 · Cut an "X" in the core of each brussels sprout. Place in a large saucepan; add 1 in. of water. Bring to a boil.

Reduce heat; cover and simmer for 8-10 minutes or until crisp-tender.  
 · Meanwhile, in a large oven-proof skillet, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels; drain, reserving 2 tablespoons drippings.  
 · Saute onion in drippings

until tender. Stir in the vinegar, mustard, garlic powder, salt, brussels sprouts and bacon; cook 2-3 minutes longer.  
 · Sprinkle with bread crumbs; broil 4-6 in. from the heat for 2-3 minutes or until golden brown.

**Tidings of Comfort & Joy**

To our many best friends everywhere, go our very best wishes for a Merry Christmas and a memorable New Year. We loved every minute of serving you ~ thanks!

Treatment options are now available for all animals, large or small, with our new therapeutic laser.

Merry Christmas from Ralph & Staff at  
**Sangudo Veterinary Clinic**  
 Sangudo, AB 785-2200

**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.

**RAY'S AUTO REPAIR**  
 785-2251 Sangudo, AB ASSOCIATED INDEPENDENT

# HEALTHY HOLIDAY MOCKTAILS

(NC) Festive office events, family dinners and cocktail parties do not have to wreak havoc on your health during the holidays. Replace cocktails with a healthy alternative — mocktails.

By ditching the alcohol for nutrient-rich fruit, herbs and fermented ingredients, you can create nutritious holiday drinks that will not only look stunning, but also nourish your body to boot.

Here are two mocktail drinks to consider whipping up this season:

### Fruit-Flavoured Kombucha

This fermented drink supports digestive health and increases good bacteria in the digestive tract.

Ingredients:

- 2 cups kombucha
- ¼ cup frozen mixed berries
- Mint leaves

Directions:

1. Mix everything together and enjoy the refreshing taste!

### Ginger Iced Green Tea

Benefit from this antioxidant-rich alkaline drink that also supports digestion.

Ingredients:

- 2 cups green tea
- ½ tsp grated ginger
- ½ lemon, to taste
- Cinnamon, ground or stick

Directions:

1. Steep tea and put in fridge with ice to chill.

2. Once at preferred temperature, grate ginger into drink and add lemon and cinnamon to top off this festive treat.

Visit your local CHFA member store to find all the ingredients you need. Find your nearest location at [chfa.ca](http://chfa.ca).

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

# START YOUR MORNINGS RIGHT

(NC) Made with orange juice, this simple, make-ahead breakfast is packed with protein to kick-start your day. Prep everything the night before so in the morning all you have to do is pop it in the oven for a warm, delicious breakfast your whole family will enjoy.

### Berry Breakfast Strata

Ingredients:

- 2 tbsp. butter
- 3 tbsp. honey
- 4 large eggs

- ½ cup whole milk ricotta
- 3 tbsp. sugar
- 1 cup whole milk
- ¼ cup Florida Orange Juice

- 4 slices of bread, torn into 1-inch pieces (about 4 cups)
- 275 g frozen mixed berries, thawed and drained

Directions:

1. Combine butter and honey and melt in microwave.
2. In a large bowl, using a whisk, beat the egg, ricotta and sugar.

3. Add milk, Orange Juice, butter and honey mixture. Stir to combine. Gently fold in bread and berries.

4. Place mixture into an 8x8-inch baking dish. Cover with plastic wrap and place in the refrigerator for at least 2 hours and up to 12 hours.

5. Preheat oven to 350°

6. Bake the strata until golden on top and baked through; about 40 minutes.

7. Let stand for 5 minutes before serving. Spoon into

dishes to serve.

Find more great recipes at [floridacitrus.ca](http://floridacitrus.ca).

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



**MERRY CHRISTMAS!**  
from Management & Staff of the  
**Onoway Veterinary Clinic.**

Wishing you and your families a safe and happy holiday season. We look forward to seeing you in the upcoming year!

**ONOWAY VETERINARY CLINIC**  
967-2967

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

**Christmas Holiday Hours**  
We will be closed December 24, 2020 to January 4, 2021  
We will reopen to regular hours on January 5, 2021  
Reg Hours 8:00A.M. - 5:00P.M. Sat 8:00A.M. - 1:00P.M.  
Please make your feeding plans accordingly for the week we are closed.

**ONOWAY FEED & SEED SERVICES LTD.**  
Box 1116, Onoway, AB T0E 1V0  
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# 3 PLANT-BASED HOLIDAY SMOOTHIES

(NC) Whether you're looking to indulge in a festive holiday treat or need a quick solution to fill up before a late-night dinner party, holiday smoothies are a great option that can be whipped up in no time. Check out the recipes and benefits of each below.

## Plant-based "eggnog" smoothie.

Enjoy the same taste as conventional eggnog without the added sugars. This version is made fresh with spices, fruit and vegetables to provide you with an extra

boost. Simply blend together and sip away.

- Ingredients:
- 2 cups water
  - ½ cup raw cashews
  - 1 tsp vanilla extract
  - 1 tsp cinnamon
  - 4 medjool dates, pitted
  - ½ cup spinach
  - Fruit of choice and any other spices preferred, sprinkled on top

## Plant-based gingerbread smoothie.

Adding dried ginger powder or root can give your digestion the kick it needs to reduce inflammation from

all the holiday fair.

- Ingredients:
- 1 cup of almond milk
  - ½ tsp freshly grated ginger or the dry equivalent
  - ½ tsp cardamom
  - ½ tsp turmeric powder
  - 1 banana
  - 1 tbsp coconut oil
  - 3 tbsp hemp hearts

**Plant-based pumpkin pie smoothie.** Pumpkins aren't just for the fall. Indulge in this delicious treat full of antioxidants to support your immune system at large.

- Ingredients:
- 1 cup organic pumpkin pu-

ree (from can or a pie pumpkin)

- 1 cup almond milk
- ½ tsp cinnamon
- ½ tsp nutmeg
- 1 banana
- 1 tsp local honey
- Squeeze of ½ lemon

Visit your local Canadian Health Food Association member store to find a variety of ingredients to give your smoothies an extra kick of nutrition. Find your nearest location at [chfa.ca](http://chfa.ca).

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

# A HOLIDAY MULE TO WARM UP YOUR GUESTS

(NC) This extra-festive twist on a Moscow mule is sure to spice up your holiday party. Flavoured with the zing of ginger beer, notes of caramel and vanilla from bourbon, and balanced by the sweetness of apple cider, it strikes a perfect balance.

"To make your drink look as good as it tastes, try garnishing with accents such as crystallized ginger," suggests

Michelle Pennock, executive chef for the President's Choice Test Kitchen. "This small step brings the drink to the next level."

Maple Bourbon Cider Mule  
Prep time: 5 minutes Serves: 1

- Ingredients:
- 1/3 cup (75 mL) honeycrisp sweet apple cider
  - 2 tbsp (25 mL) bourbon (1 oz)
  - 4 tsp (20 mL) pure maple

syrup

- 1 tsp (5 mL) fresh lime juice
- 1/4 cup (50 mL) ginger beer
- 1 slice crystallized ginger (optional)

Directions:

1. Fill cocktail shaker halfway with ice. Add apple cider, bourbon, maple syrup and lime juice. Cover and shake vigorously 15 to 20 seconds.
2. Strain into PC Stemless

Red Wine Glass filled with ice. Top with ginger beer. Thread crystallized ginger onto wooden cocktail skewer (if using); place in glass.

Chef's tip: Leave out the bourbon for a non-alcoholic version.

Nutritional information per serving: Calories 220, fat 0 g, sodium 10 mg, carbohydrates 39 g, fibre 0 g, sugars 36 g, protein 0 g.

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



*Spread the Joy!*

May good fortune follow wherever you go this holiday season. Thanks for including us in your travels this year. Merry Christmas, everyone!

from Korey, Bonnie and Staff of

## Sud's Up Car Wash

5300 Lac Ste Anne Trail South Onoway, AB  
8:00am to 7:00pm Daily 967-0022



*Remember The Magic!*

May your holiday come alive with beautiful moments and memories. We really appreciate your making this past year a truly memorable one for us. Merry Christmas!

**VILLAGE** 967-2127  
GLASS & MIRROR LTD.

5027-50 Avenue, Onoway, AB **DURABUILT**  
WINDOWS & DOORS INC.

# BAKED EGGNOG FRENCH TOAST WITH CRANBERRIES AND APPLES

Serves 6  
 Glazed Cranberries and Apples

- 2 cups apple cider
- 6 tablespoons light corn syrup
- 2 tablespoons light brown sugar
- 8 tablespoons unsalted butter, diced
- 3 Golden Delicious apples (about 1 1/4 lb.), peeled, cored and cut into 1/2-inch cubes
- 2 cups fresh or frozen cranberries (see note 1)

• 1/2 cup granulated sugar, plus more if needed

Eggnog French Toast  
 • 12 thick (3/4-inch) bread slices, cut on a sharp diagonal from a day-old baguette (see note 2)

- 2 1/2 cups purchased eggnog (see cooking tip)
- 1/2 teaspoon freshly grated nutmeg
- Pinch of ground cinnamon

• 3 tablespoons melted unsalted butter  
 • Confectioners' sugar

Directions

1. For the Glazed Cranberries and Apples: Whisk together the apple cider, corn syrup and brown sugar in a large, heavy saucepan over high heat. Boil until reduced to 1 cup, about 15 minutes. Whisk in 4 tablespoons of the butter until melted. Remove from the heat and set aside.

2. Melt the remaining 4 tablespoons of butter in a large, heavy frying pan over medium heat until hot. Add the apples and sauté, stirring, for 2 minutes. Add the cranberries and granulated sugar, and stir until cranberries begin to pop, about 2 minutes. Stir in the reduce cider mixture and cook until the mixture has reduced to a syrup-like consistency,

about 6 minutes. Taste and stir in more sugar, if desired. (The cranberries and apples can be prepared 1 day ahead; cool, cover and refrigerate. Reheat, stirring, over medium heat.)

3. For the Eggnog French Toast: Arrange the bread slices in a 9-by-13-inch shallow baking dish. Whisk together the eggnog, nutmeg and cinnamon in a medium bowl. Pour the mixture over the bread. Cover the pan with plastic wrap and refrigerate for 6 hours, or overnight.

4. Arrange a rack at center position and preheat the oven to 450 F. Butter a large, rimmed baking sheet with some of the melted butter. Using a metal spatula, transfer the bread slices to the baking sheet. Brush the bread with the remaining melted butter.

5. Bake for 10 minutes, and then turn and bake until golden brown on the outside and still soft inside, 5 to 6 minutes more. Watch carefully so they do not burn.

6. Arrange 2 slices on each of six dinner plates and mound the warm fruits on top. Dust generously with confectioners' sugar and serve.

Note 1: If using frozen cranberries, defrost and pat dry.

Note 2: You also can use a good, crusty sourdough bread; cut 3/4-inch slices from it, and if they are large, cut them in half.

Cooking tip: If eggnog is not available at the supermarket, whisk together 4 egg yolks, 1/2 cup sugar and 2 cups light cream to blend. Then proceed with the recipe.

**Delivering  
Truckloads  
of Cheer**

...to you and your loved ones  
at this special time of year!



A HUGE THANK YOU to all our customers for the trust and support you have shown us in 2020 which has been a difficult year for all. We look forward to serving you in 2021.

**Season Greetings for  
Grande Tire**

Onoway • 780-967-3432



**Ring In The  
Season!**

Wishing our neighbors and friends all the best at Christmas.  
Thank you for your patronage!

**MERRY CHRISTMAS**  
From Dawn & Janice

**U.F.A.**

Onoway, AB  
967-5340



# 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](http://walmart.ca/recipes).

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

# EASY CHRISTMAS MORNING BREAKFAST

Christmas morning is an exciting and joyous time for families. Children are anxious to rush downstairs and see what Santa has left under the tree, and parents are eager to see the looks on youngsters' happy faces.

Having a fast and easy breakfast at the ready on Christmas morning allows families to jump right into the festivities rather than spending too much time in the kitchen.

This recipe for "Spiced Yo-

gurt Muffins," courtesy of the National Dairy Council, Dannon and McCormick, can be made in advance and then enjoyed while peeking into Christmas stockings or watching holiday parades on television. This big-batch recipe is ideal for feeding a houseful of overnight holiday guests. Or it can be prepared in advance and doled out as needed throughout the week. The muffins also can be made as a treat for holiday office luncheons. Cut

the recipe in half for smaller yields.

Spiced Yogurt Muffins  
(Yield: 50 servings)

Ingredients

- 6 1/2 cups Dannon plain fat-free Greek yogurt
- 4 cups water, room temperature
- 1 box (5 lbs) Gold Medal® Muffin Mix, Whole Grain Variety
- 3 tablespoons McCormick pumpkin pie spice
- 2 tablespoons McCormick Chipotle cinnamon

Directions:

1. Combine yogurt and water in mixing bowl. Whisk until blended. Set aside.

2. Add spices to dry muffin mix in a large bowl. Add yogurt and water mixture to the muffin mixture. Mix until just blended. Don't overmix.

3. Using a scoop, portion into greased or lined muffin pans. Bake at 350 F for 24 minutes, or 17 to 20 minutes in a convection oven, until the tops are golden brown.

*Wishing You  
Glorious Season*



May you and your loved ones be blessed with all the rapture and fellowship this special season holds.

It's time for us to sing the praises of our good friends and neighbors. Thank you for all you have done to make our year a resounding success.

.....  
Merry Christmas from the staff at

**Assertive Electric Ltd.**  
967-3827

**Hope it's mAGical!**



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

**We wish you and your family a merry Christmas and a happy, healthy New Year! from the Kolstad Family at**

**2K Small Engine Service**

952-3956 Onoway, AB

# CREAM CHEESE MINTS

**Ingredients**

- 250 gram Philadelphia Brick Cream Cheese, room temperature
  - 1 tsp pure peppermint extract
  - 3 dash food colouring of choice
  - 5 cup powdered sugar
- Cook Time: 0 min.  
Prep Time: 20 min.  
Yields - 10 serv.

**Directions**

1. Line two baking sheets with wax paper, tape down the ends and set them aside. Fit a large pastry bag with a medium star tip.
2. In a large bowl with an electric mixer, beat the cream cheese and peppermint extract until it's smooth. Add the powdered sugar and mix it until you achieve the consistency of thick cream cheese frosting.

- The peaks should remain quite stiff and not melt down when the mixer is stopped. Add more powdered sugar if necessary.
3. You can tint your cream cheese mints any colour using food colouring. I opted for an icy blue using a few drops of liquid blue food colouring. A little bit goes a long way so make sure not to add too much and make your mixture too thin.

4. Fill the pastry bag with the minty mixture and pipe little kisses onto the prepared baking sheets. You should get about 250 of them.
5. Let them sit for about an hour to set then store them in the fridge for freezer. They'll last about a month in the fridge and up to four in the freezer. Enjoy!

# HOLIDAY BRUNCH CASSEROLE




**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

- Prep: 15 min. + chilling Bake: 30 min. + standing  
Yield: 12 Servings
- Ingredients**
- 4 cups frozen shredded hash brown potatoes
  - 1 pound bulk pork sausage, cooked and drained
  - 1/2 pound bacon strips, cooked and crumbled
  - 1 medium green pepper, chopped
  - 2 cups (8 ounces) shredded cheddar cheese, divided
  - 1 green onion, chopped
  - 1 cup reduced-fat biscuit/baking mix
  - 1/2 teaspoon salt
  - 4 eggs

- 3 cups 2% milk
- Directions**
- In a large bowl, combine the hash browns, sausage, bacon, green pepper, 1 cup cheese and onion. Transfer to a greased 13-in. x 9-in. baking dish.
  - In another bowl, whisk the biscuit mix, salt, eggs and milk; pour over the top. Sprinkle with remaining cheese. Cover and refrigerate overnight.
  - Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 375° for 30-35 minutes or a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.



**Warmest  
Wishes  
at Christmastime**

We're dashing through the snow to say,  
we wish you a wonderful holiday!  
From the sweet sound of carols filling the air,  
to the lights that twinkle everywhere,  
may every moment be merry and bright,  
filled with goodwill, laughter and sheer delight.

**Merry Christmas, friends!**  
from Rick, Sandra, Dylan & David

**R & S TOWING**  
Onoway (Salvage) 967-2492



**Greetings At Christmas**

With a bundle of thanks and best wishes to our many good friends this holiday season.

**You make it all worthwhile!**

*Merry Christmas from the staff at*  
**Countryside Plumbing & Heating**

**Onoway, AB  
967-4500**

# SANTA-WORTHY COOKIES

(NC) 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 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 re-

semble 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](http://walmart.ca/recipes).

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



Merry Christmas

With gratitude and best wishes for a jolly good season to all.



Paddle River Concrete

Mayerthorpe 786-2666

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 & Happy New Year from **Crockett Automotive Repair Ltd.**

786-2216

Mayerthorpe, AB



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!



MAYERTHORPE, AB

786-2253

# 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.

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# SUGAR, SPICE AND EVERYTHING NICE WITH GINGERBREAD COOKIE BARS

(NC) You can't beat traditional treats during the holiday season, and there's nothing quite as classic as gingerbread. From elaborately decorated gingerbread houses to crisp gingersnaps, there are many ways to enjoy the slightly spiced and cozy flavour.

These scrumptious bars combine two traditional holiday treats – gingerbread and cookie bars – to create a mouthwatering bite perfect for the holidays. Swap your butter 1:1 with Becel Sticks, which require no softening so you can go from prep to enjoyment in 30 minutes.

### Gingerbread Cookie Bars

Prep time: 10 minutes

Cook time: 20 minutes

Makes: 30 cookie bars

Ingredients:

- 2 ¾ cups (550 mL) all-purpose flour
- 1 tsp (5 mL) baking soda
- ½ tsp (2 mL) salt
- 1 cup (250 mL) (2 sticks) Be-

- cel unsalted margarine sticks
- 1 cup (250 mL) firmly packed light brown sugar
- ¼ cup (60 mL) granulated sugar
- 2 eggs
- 1 tsp (5 mL) vanilla extract
- 1 tsp (5 mL) ground cinnamon
- 1 tsp (5 mL) ground ginger
- 3 tbsps (45 mL) white chocolate chips
- ½ cup (125 mL) dried cranberries
- ½ cup (125 mL) toasted chopped pistachios

Directions:

1. Preheat oven to 375°F (190°C). Line 13 x 9-inch (33 x 23 cm) baking pan with foil or parchment paper, leaving 2-inch (5



cm) overhang. Spray with cooking spray and set aside. Combine flour, baking soda and salt in medium bowl; set aside.

2. Beat margarine sticks with sugars in large bowl. Beat in eggs and vanilla until blended. Gradually add in flour mixture; beat just until blended. Stir in cinnamon and ginger. Spread into prepared baking pan. Combine white chocolate chips,

cranberries and pistachios in small bowl. Evenly sprinkle over dough; press gently.

3. Bake 20 minutes or until toothpick inserted in centre comes out clean. Cool in pan on wire rack for 10 minutes. Using foil overhang, lift out of pan and cool completely. Cut into 30 pieces.

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

# FROSTED HOLIDAY SUGAR COOKIES

**Ingredients**

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

**Additional Materials:**

- Cookie cutters

**Cooking Instructions**

1. Sift flour, baking powder, and salt together in a medium sized bowl. Set aside.

2. Beat butter or margarine, sugar, eggs, and vanilla in a large bowl with electric mixer until fluffy. Gradually add flour mixture and stir with wooden spoon until thoroughly mixed. Cover dough with plastic wrap and chill in the refrigerator for two hours.

3. Preheat oven to 400 degrees F. On a lightly floured surface, roll out dough to 1/4 inch thick. Cut out circles with a cookie cutter or other round object, such as a glass or round plastic container. Place circles 2 inches apart on ungreased cookie sheet.

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

5 minutes. Remove from cookies sheets to aluminum foil on a flat surface and allow to cool completely.

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

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

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

8. For sugar stars, trees, and other shapes, gently place a miniature cookie cutter on top of the cookie after it's frosted. Carefully sprinkle a small amount of sugar into the cookie cutter with your fingers, being

careful not to let the sugar fall outside. Gently remove cookie cutter.

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

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

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

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

**WITH OUR THANKS FOR THE GIFT OF YOUR FRIENDSHIP**

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

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

**Merry Christmas from Joe & Staff of**

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

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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.

## 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

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# GET THE KIDS IN THE KITCHEN WITH HOT CHOCOLATE-INSPIRED COOKIE CUPS

(NC) The holidays are a busy time for families, between shopping for the perfect gift, hosting out-of-town guests, attending get-togethers and baking. Not only is baking a quintessential part of the festive season, but it is also a delicious way to spend a wintry day indoors with friends and family. Be ready to bake whenever the weather is cold or the kids need a fun activ-

ity by using Becel Sticks, a convenient 1:1 swap for butter that are ready to use straight from the fridge.

Perfect for little bakers, try this recipe for hot chocolate cookie cups. Inspired by a steaming hot cup of cocoa, these mini chocolate chip cookies are topped with marshmallows and finished with a pretzel "handle."

Hot Chocolate Cookie Cups

Prep time: 15 minutes  
Cook time: 10 minutes  
Makes: 60 cookies

- Ingredients:
- 2 ¼ cups (550 mL) all-purpose flour
  - 1 tsp (5 mL) baking soda
  - ½ tsp (2 mL) salt
  - 1 cup (250 mL) (2 sticks) Becel unsalted margarine sticks
  - 1 cup (250 mL) firmly packed light brown sugar
  - ¼ cup (60 mL) granulated sugar
  - 2 large eggs
  - 1 tsp (5 mL) vanilla extract
  - ¾ cup (170 mL) chocolate chips, divided
  - 3 tbsp (45 mL) cocoa
  - 1 tsp (5 mL) ground cinnamon

- 1 ½ cups (375 mL) mini marshmallows (3 per cup)
- 30 mini pretzels

- Directions:
1. Preheat oven to 375°F (190° C). Combine flour, baking soda and salt in medium bowl; set aside.
  2. Beat margarine sticks with sugars in large bowl. Beat in eggs and vanilla until blended. Gradually add in flour mixture; beat just until blended. Stir in ½ cup (125 mL) chocolate chips, cocoa powder and cinnamon. Drop by tablespoons into greased mini muffin pans.
  3. Bake 10 minutes or until edges are firm. Quickly make a dent in the center of each and insert three marshmallows. Top each with one chocolate chip. Cool 10 minutes on wire rack; remove cups from pan. Break off curved part of pretzels to make a "handle" and press into side of cup to adhere; cool completely.



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**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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# 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

- 1 cup chopped walnuts
- 1 teaspoon vanilla extract

#### Directions

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

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

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



*With Our*  
**Thanks**  
May your holiday be trimmed with peace, joy and goodwill.

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Thank you for making 2020 a great year for us. We look forward to seeing you again soon!

*Merry Christmas* from Management & Staff

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**WISHING YOU A MODEL YEAR!**

As another year hits the road, we'd like to acknowledge all the people who have been key to our success and wish you all a very, very merry season and a truly memorable year.

Thanks for your valued business and we look forward to seeing you again in the new year

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**'Tis the Season to Be Jolly!**

Thank you for being such fine friends and customers. We can't thank you enough for all you've done to make 2020 a memorable and successful year for us. Good folks like you remind us how lucky we are to be a part of this community!

*Hope your holiday is blessed and happy!*

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(NC) Sangria is often relegated to summertime patios, but this make-ahead pitcher drink is equally perfect for winter entertaining. Sweet-tart pomegranate juice and warm winter spices add fes-

sive flavour, and de-alcoholized red wine makes this a great non-alcoholic option.

"Spruce up this mocktail with sprigs of basil or fresh mint for an extra pop of colour and freshness," suggests Michelle Pennock, executive chef for the President's Choice Test Kitchen. "These small touches add bright tasting notes that get your guests' senses tingling and

## A MERRY MOCKTAIL FOR THE HOLIDAYS

set the stage for your event."

Non-Alcoholic Spiced Sangria

Prep time: 15 minutes

Cool time: 2 hours

Serves: 8

Ingredients:

- 1 cup (250 mL) granulated sugar

- 1/2 tsp (2 mL) cinnamon

- 1/4 tsp (1 mL) each ground allspice and ground cloves

- Pinch (0.5 mL) ground nutmeg

- 1 navel orange (peel on), thinly sliced into rounds

- Half lemon (peel on), thinly sliced into rounds

- 1 bottle (750 mL) PC Red De-Alcoholized Wine with Natural Flavour, chilled

- 2 cups (500 mL) 100% pomegranate juice

- 1 cup (250 mL) pulp-free orange juice

- 1/4 cup (50 mL) frozen pomegranate arils

Directions:

1. Bring sugar, cinnamon, allspice, cloves, nutmeg and 1 cup water to a boil in small saucepan over medium-high

heat. Cook, stirring often, until sugar is dissolved; about 2 minutes. Remove from heat; let cool 30 minutes. Refrigerate syrup until chilled; about 30 minutes.

2. Stir together orange, lemon, 1 cup wine, pomegranate juice, orange juice and 3/4 cup syrup in 3-L (12 cup) pitcher. Cover and refrigerate one hour or up to 12 hours.

3. Stir in frozen pomegranate arils and remaining wine. Divide among wine glasses filled with ice.

Chef's tip: You'll make more of the spiced syrup than you need for one batch of this sangria. Refrigerate the remaining syrup in an airtight container or jar for up to one month and use in your favourite cocktails and mocktails, or as a dressing for fruit salad.

Nutritional information per serving: Calories 100, fat 0 g, sodium 10 mg, carbohydrate 24 g, fibre 1 g, sugars 20 g, protein 1 g.

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# Thanks To Our BEST FRIENDS



...for giving us your valued business and friendship this year. Happy Holidays!  
**Merry Christmas & Happy New Year**  
 From **Management & Staff**

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Merry Christmas!

from all of us at  
**Northern Gateway Public Schools**





# ROLL OUT THE JOY

We hope we've got everyone covered as we wish our customers, neighbors, associates and friends, a very, merry holiday season. For your past support, we are truly grateful.

Season's Greetings' from Management & Staff at

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# HEALTHY HOLIDAY DESSERT OPTION

A certain measure of over-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 choc-

olate

• 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 teaspoons, roll into balls, then roll the balls in the grated chocolate and put on the prepared baking sheet. Cover with plastic wrap and refrigerate until firm.

5. Put the truffles in small



paper cases. Store in an airtight container in the refrigerator until ready to use.

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IS IN THE AIR!

**Merry Christmas**  
From the Management & Staff at  
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# THE SHOWSTOPPER DESSERT OF THE HOLIDAY SEASON

(NC) This classic dessert is sure to be a conversation piece in your holiday dinner. The sugared cranberries are a pretty garnish and take this cake to the next level.

"A classic Bûche de Noël, or French yule log cake, is one of the most impressive holiday desserts you

can make," says Michelle Pennock, executive chef for President's Choice test kitchen.

"The key to rolling the sponge cake without having it crack is to keep it moist, so be sure to cover it with a damp towel as directed once it comes out of the oven and use the towel

to guide the cake as you roll it. Don't be concerned if the cake cracks a little — you can cover it up with the hazelnut frosting."

Use jelly roll pans, which are smaller and taller versions of baking sheets and are perfect for making both rolled and slab cakes, as well as roasting smaller batches of vegetables and nuts.

- 1 tbsp (15 mL) cocoa powder
- 1 jar (375 g) PC crunchy hazelnut spread, divided
- 2 cups (500 mL) mascarpone cheese, drained and at room temperature
- Sugared cranberries (optional)
- Fresh mint (optional)

- Directions:
1. Preheat oven to 400°F (200°C). Line 15 x 10-inch (38 x 25 cm) metal jelly roll pan with parchment paper; mist with cooking spray. Set aside.
  2. Place chocolate in microwave-safe bowl. Microwave 20 seconds, then stir and repeat until melted; 1 to 1 ½ minutes total. Stir until smooth. Let cool slightly.
  3. Beat together egg yolks, sugar and salt in large bowl using electric hand mixer until pale yellow. Beat

## Chocolate Hazelnut Bûche de Noël

- Prep time: 50 minutes  
 Cook time: 10 minutes  
 Serves: 14
- Ingredients:
- 1 ¼ cup (300 mL) chopped PC 70% cocoa solids dark chocolate
  - 5 large eggs, yolks and whites separated
  - ½ cup (125 mL) granulated sugar
  - ½ tsp (2 mL) salt

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*We're delighted to be spending another holiday season with good friends and neighbors like all of you. Thank you for making us feel so at home here. We really do appreciate your friendship and kind support, and we wish you and yours a blessed and joy-filled holiday.*

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**Best Wishes at Christmas Time**

A blanket of snow covers the ground, the feeling of Christmas is all around. At every moment and in every way, we hope it's a wonderful holiday.

**With Our Thanks, Merry Christmas**  
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# The Showstopper Dessert of the Holiday Season

in melted chocolate until smooth. Set aside.

4. Beat egg whites in separate large bowl using electric hand mixer until soft peaks form. Fold a quarter of egg whites into chocolate mixture using rubber spatula; fold in remaining egg whites. Transfer to prepared pan, spreading evenly and smoothing top.

5. Bake until cake springs back when lightly touched in centre; about 10 minutes. Run paring knife around edges of cake to loosen. Cover cake with clean damp kitchen towel; let cool completely.

6. Arrange same damp towel on work surface with long side facing you; dust with cocoa powder. Carefully invert cake onto towel with long side facing you; remove pan and gently peel off parchment. Trim edges of cake. Set aside.

7. Stir ½ cup hazelnut spread with mascarpone in separate large bowl until well combined. Spread over surface of cake. Beginning at long side closest to you and lifting and guiding cake with towel, roll up cake lengthwise. Arrange, seam-side down, on work surface.

8. Diagonally slice 5-inch (13 cm) long piece off one end of cake. Arrange longer piece of cake on serving platter; place cut end of short piece adjacent to long piece to make a "Y" shape. Spread remaining hazelnut spread all over cake. Refrigerate uncovered until hazelnut spread is set; about 1 hour or up to 24 hours.

9. Let stand at room temperature for 15 minutes. If using, top with sugared cranberries and mint.

Chef's tip: To make sugared cranberries, bring ½ cup each granulated sugar

and water to a boil in small saucepan; cook, stirring, until sugar dissolves. Add 1 cup frozen cranberries; simmer 1 minute. Pour cranberries and liquid into bowl or liquid measure; refrigerate 1 hour. Strain cranberries; transfer to small baking dish or rimmed baking sheet. Sprinkle with ½ cup granulated sugar; toss to coat. Spread in single lay-

er; let stand uncovered at room temperature for three hours or up to 24 hours.

Nutritional information per serving: calories 430, fat 31 g (15 g of which is saturated), sodium 160 mg, carbohydrate 31 g, fibre 0 g, sugars 26 g, protein 7 g.

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# WARM UP TO A SEASONAL SALAD

(NC) With the dropping temperatures, we often crave the comfort of a hearty dish at the end of the day. But don't 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 in-

side. 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 tbsps (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](http://panasonic.com/ca/steam) and join the conversation online by following #GetHealthy-Fast.

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# BAILEYS MARBLED CHEESECAKE

(Serves 8)

**Crust**

- 85 grams butter
- 125 grams crushed digestive biscuits or graham crackers
- 4 tablespoons granulated sugar
- 1 tablespoon cocoa

**Filling**

- 13/4 cups granulated sugar
- 1 teaspoon vanilla extract
- 5 large eggs
- 3 egg yolks
- 1/2 teaspoon salt
- 21/2 pounds cream cheese
- 4 tablespoons all-purpose flour
- 1/4 cup heavy cream
- 1/4 cup Baileys Irish Cream liqueur
- 1 teaspoon instant coffee crystals
- 1 tablespoon cocoa
- 2 tablespoons warm water

**Directions**  
 1. Butter an 8-inch or 9-inch springform pan and then line its bottom and sides with parchment paper. Butter the paper lining the sides of the springform. Set

aside while the ingredients come to room temperature.

2. Melt the butter and crush the graham crackers or digestive biscuits very finely. Put them in a heatproof bowl and stir in the cocoa and granulated sugar. Melt the butter on the stove or in the microwave and add to the mixture. Stir well together with a fork and allow to cool.

3. When the crust mixture is cooled, press it into the bottom of the springform pan and half an inch or so up the sides. Preheat the oven to 375 F and bake in the preheated oven for 7 minutes. When finished, set aside to cool completely.

4. In a large electric mixer's bowl put in half the cream cheese, half the sugar, and two tablespoons of the flour.

5. Beat well, then add the rest of the cream cheese, the rest of the sugar, vanilla, cream, and one tablespoon of the flour. (Reserve the remaining tablespoon.)

6. One at a time, beat in each of the eggs. Make sure each one is beaten in very well before adding the next. Do the same with two of the egg yolks; reserve one.

7. When completely mixed, pour half the cheesecake batter into a second bowl. In a third, smaller bowl, add hot water to the instant coffee crystals; mix well until dissolved. Add the cocoa and whisk until well blended into the coffee mixture. Add the final tablespoon of flour and the final egg yolk and whisk well again until completely blended. Finally, add the Baileys and once again whisk lightly until completely blended.

8. Add this mixture to one of the bowls of cheesecake batter, and stir well until it is completely mixed into the second bowl.

9. By large spoonfuls, take turns spooning the two mixtures into the springform pan. When the pan is full, carefully draw a knife through the mixture a

number of times, both vertically and horizontally, to produce the marbling effect.

10. Preheat the oven to 475 F. Place the cheesecake carefully on the center rack of the oven and bake at this temperature for 15 minutes. Then reduce the heat to 400 F and bake for another 60 minutes. Open the oven, and quickly (wearing an oven mitt) jiggle the springform pan a little to check the cake's texture. If it is still "wiggly" or loose, it needs a little more time. Allow it to bake for another 10 minutes; then turn the oven off. Allow the cheesecake to sit in the residual heat for another half hour. Then remove and cool on a rack.

11. When completely cool, refrigerate the cheesecake overnight. Remove the cheesecake from the fridge, carefully unclamp and remove the springform's ring, and peel off the baking parchment. Slice to serve.



**To Our Friends**  
 both near and deer  
 At the close of another year,  
 We remember our friends  
 both far and near— So without  
 delay or making a fuss,  
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 for pulling for us!

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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 nonstick parchment paper.

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

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

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

Pour into the prepared cake pan, scatter with the crystallized ginger, if using, and bake for 45 minutes. Reduce the oven temperature to 300 F and bake for another 30 minutes. (If using the oval pan, cook for about 45 minutes at the higher temperature, then about 1 hour at the lower temperature, as it will be deeper.) A metal skewer inserted into the center should come out clean. Let

cool for 5 minutes in the pan, then turn out onto a wire rack and let cool completely. When cold, store in an airtight container for at least a couple of days to mature and become sticky. Don't worry if



it sinks a bit in the middle - this is normal.

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**Happy Holidays & Best Wishes!**



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# 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.




*Wherever you spend your holiday, may it leave you joyous and filled with laughter! We truly appreciate your visiting us this past year.*

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Wishing you warmth and wonder at this magical time. May the spirit of the season fill your heart with hope and your soul with inspiration. Thank you for your patronage in 2020. We look forward to seeing you again soon! from our family to yours we wish you all the best,  
Matt & Nancy Mahar and family!

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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.



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# CHRISTMAS CRUNCH

**Ingredients**

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

**Directions**

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

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

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

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

- ✓ Good Times
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  - ✓ Good Fortune
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  - ✓ Good Memories
- Here's hoping your holiday season is all-good!  
 Thanks so much for making our year so merry with your visits.

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*At this time of great joy and celebration, we hope the blessings of family, friendship and fellowship surround you.*

Thank you for welcoming us into this fine community, friends. We are grateful for the opportunity to serve you, and we look forward to seeing you again soon. Merry Christmas to you and yours!

Thank You for your patronage.

From Dennis & Toby

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# FOR YOUR TABLE: CRANBERRY AND SWEET POTATO STUFFING

(NC) Looking for something special to serve up this holiday season? Add some colour and flavour to your table with this delicious stuffing. A perfect marriage of sweet and savoury, this is a recipe the whole family will love.

## Cranberry and Sweet Potato Stuffing

Prep time: 20 minutes

Cook time: 20 minutes

Serves: 4

### Ingredients:

- 1 loaf Promise Gluten Free soft white bread, bread-crumbed
- 2 tbsp (30 mL) olive oil
- 30 g unsalted butter
- 1 medium onion, finely chopped
- 2 small sweet potatoes, grated
- 100 g dried cranberries
- 75 g shelled pistachios, roughly chopped

- Handful of flat leaf parsley, chopped

- Pinch of saffron threads soaked in 3 tbsp (45 mL) water

- 1 bunch of red currants

### Instructions:

1. Heat oil and butter in a pan with a lid. Add onions and sauté over medium heat for 5 minutes until softened.

2. Add grated sweet potatoes and continue to cook for another 3 minutes.

3. Add the ingredients in the pan to your breadcrumbs, parsley and saffron with soaking water; mix.

4. Season with salt and pepper.

5. Bake at 365°F (185°C) for 15-20 minutes until golden brown.

6. Stir the cranberries, pistachios and herbs into the breadcrumb and sweet potato mixture.

7. Garnish with a bunch of red currants.

For more recipe inspiration, visit [www.promiseglutenfree.ca](http://www.promiseglutenfree.ca).

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



**HAPPY HAPPY HAPPY HOLIDAYS**

Merry Christmas from Joe, Vivian, & Staff at  
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Mayerthorpe, AB 786-2614

*We're filled with glad tidings  
And best wishes too, For each  
and every one of you; And  
while people may celebrate in  
all different ways, We're hoping  
you'll enjoy twelve fun-filled days!*

*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!

*Season's Greetings*  
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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, un-

- wrapped
- 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.

**A TIME FOR GIVING**  
 The most precious gift of all, is the gift of friendship.  
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**MERRY CHRISTMAS and HAPPY NEW YEAR**

We're just peeking in to say, Hope you have a great holiday. May it be happy, healthy and bright, Making each day a sheer delight. We're sharing words of gratitude too, For we wouldn't be here without all of you!

**Thanks and best wishes to all of our fine customers & friends!**

Merry Christmas from  
**C-5 CHADD CONTRACTORS**  
 SANGUDO, AB 785-2548

# JALAPEÑO, LEMON AND LIME MICROWAVE SQUARES

(NC) Did you know that sugar and spice make desserts oh so nice? A bit of heat is a surprisingly delicious complement to sugar. If your sweet tooth starts nagging you mid-evening, you'll want something quick that'll satisfy that craving.

These easy-peasy jalapeño, lemon and lime squares can be made from scratch in under five minutes, using only your microwave. They pack a punch and are guaranteed to hit the spot.

### Jalapeño, lemon and lime microwave squares

Prep time: 5 minutes

Cook time: 5 minutes

Serves: 9

#### Ingredients:

- 1 ¼ cup (135 g) graham cracker crumbs
- ¼ cup (62.5 mL) melted salted butter
- ¼ cup (62.5 mL) melted butter, cooled for 5 minutes
- ½ cup (100 g) sugar
- 3 egg yolks
- 1 whole egg
- 1/3 cup (83 mL) lemon juice
- 2 tbsp (30 mL) lime juice
- tsp (5 mL) Tabasco Green sauce
- 1 tbsp (6 g) lemon and lime zest

#### Directions:

1. For the crust, microwave ¼ cup butter and mix together with graham cracker crumbs. Press firmly onto bottom of 9-inch, microwave-safe dish, lined with parchment paper. Cook in microwave at 80 per cent power for 3 minutes. Check to make sure the crust is firm. If not, heat an additional 30 seconds. Set aside.

2. In a separate microwave-safe bowl, mix ¼ cup melted butter, sugar, egg yolks and egg until well combined. Whisk in lemon and lime juice, Tabasco Green sauce, zests and lemon juice together.

3. Microwave in 1-minute intervals, stirring after each minute. Finish with 30-second intervals when it starts to thicken, until the mixture is thick enough to coat the back of a spoon.

4. Pour lemon curd over crust. Let cool, then refrigerate for several hours or overnight.

5. Cut into squares and enjoy. Find more delicious recipes including one pot fried rice, bacon and cheese meatloaf and eggplant parm using only your microwave at [tabasco-sauce.ca](http://tabasco-sauce.ca).

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



**WISHING YOU  
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# BUILDING YOUR BEST CHARCUTERIE BOARD

(NC) Charcuterie boards have become a social media phenomenon. After all, who doesn't love a good spread of meats and cheeses? To help you build that Instagram-worthy charcuterie board for your social bubble hangouts, check out these tips:

Foundation is key.

Traditional charcuterie boards, whether beautiful wood grain or marble, are nice to have, but aren't essential. A simple platter, plate, cutting board or even a roll of brown paper – hello table runner charcuterie – make the perfect base. Remember, you won't see much of it once you start building on your cheeses and meats, so just ensure it's easy to carry if you plan on moving it.

Select your cheeses.

Try to include different

tastes and textures with a variety of cheeses from different families. Cheese can also be served in many ways – including cubed, sliced or placed on the board as a wedge. It's a good idea to feature at least four cheeses for optimal snacking pleasure. For example, pairing a soft brie with a firm parmesan elevates the flavours of both. It can sometimes be difficult to find cheeses that complement one another, so if you're a beginner you might want to invest in a pre-made charcuterie kit such as the President's Choice cheese collection box.

Include cured meats.

You can't go wrong with prosciutto, salami and sausage galore. In fact, the best platters have a little bit of everything. However, meat is not mandatory. The salty de-



liciousness that cured meats bring can be substituted by olives, crackers or even in-season veggies for your vegetarian guests.

Add something sweet.

Where there's salty, there must be sweet. When selecting fruits for your board, make sure to choose some colourful options. Incorporate fruit that is in-season and easy to grab. Grapes, strawberries, raspberries and blackberries are all great options to consider. You can also use sweets to make your board seasonal – for exam-

ple, a holiday charcuterie board could even feature cranberries and chocolates.

Quick and easy.

If you're strapped for time or the idea of building your own charcuterie board is adding to that holiday stress, Loblaw's has got you covered. With beautifully curated deli and cheese platters available for custom order and pickup, you and your guests will be perfectly satisfied and unsuspecting.

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

**YOU'RE #1 WITH US**

For your patronage and goodwill, we thank you from the bottom of our hearts, and bid you all a most joyous and satisfying Christmas season.

**MERRY CHRISTMAS**

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The snow on the ground; the chill in the air.  
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happy holiday season from all of us.*

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

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# AN ICE CREAM CAKE TO SERVE ALL HOLIDAY LONG

(NC) Ice cream nestled on cake and wrapped in toasted meringue is so irresistible. We're struggling to figure out why the baked Alaska disappeared from popular culture in the '60s.

As luck would have it, this impressive layered dessert is poised for a comeback, and we're leaning into it hard with our peppermint hot chocolate-inspired version.

"This delicious dessert is the perfect way to finish off a festive celebration or indulge in a little weekday treat," says Michelle Pennock, executive chef for the President's Choice test kitchen. "If you're feeling a little extra decorative, top with crushed candy canes or festive sprinkles."

## Peppermint Hot Chocolate Baked Alaska

Prep time: 30 minutes

Cook time: 20 minutes

Serves: 10

### Ingredients:

#### Cake:

- 1/3 cup (83 mL) each all-purpose flour and cocoa powder
- 1/4 tsp (1 mL) baking powder

- 1 large egg
- 1/2 cup (125 mL) granulated sugar
- 1/4 cup (60 mL) vegetable oil
- 4 cups (1 L) PC peppermint hot chocolate ice cream, softened at room temperature for 20 minutes

#### Meringue:

- 3 large egg whites
- 1/2 tsp (2 mL) cream of tartar
- 3/4 cup (188 mL) granulated sugar

#### Directions:

1. For the cake, begin by pre-heating oven to 350°F (180°C). Line bottom and sides of 9- x 5-inch (2 L) loaf pan with parchment paper, leaving 1-inch (2.5 cm) overhang on two opposite sides.

2. Whisk together flour, cocoa powder and baking powder in small bowl; set aside. Whisk together egg, sugar and oil in large bowl. Add flour mixture to egg mixture and stir with wooden spoon or rubber spatula until smooth. Scrape into prepared loaf pan, smoothing top.

3. Bake until puffed and toothpick inserted in centre comes

out with a few small crumbs attached, 18 to 20 minutes. Let cool completely.

4. Scrape softened ice cream over top of cooled chocolate layer, smoothing top. Freeze until firm, about 4 hours.

5. For the meringue, beat egg whites with cream of tartar in separate large bowl using electric hand-mixer on high speed until soft peaks form. Reduce speed to medium high and gradually beat in sugar, 1 tbsp (15 mL) at a time. Increase speed to high, beat until glossy and stiff peaks form, about 1 minute.

6. To assemble the baked Alaska, line baking sheet with foil. Lifting with parchment, remove cake from pan; peel off parchment and place cake on prepared baking sheet. Spread meringue all over top and sides of cake, making layer on top of ice cream thicker than sides. Using back of spoon, make swirly peaks in meringue. Freeze 30 minutes.

7. Preheat broiler to high. Broil cake on middle rack, rotating baking sheet once or twice to



toast evenly, until meringue peaks are golden, 1 to 2 minutes. Watch closely or broil with oven door slightly ajar to ensure meringue doesn't burn.

8. Cut into 10 slices. Serve immediately.

Tip: For mini baked Alaskas, divide the chocolate batter among 10 greased wells of standard muffin tin and bake on middle rack of 350°F (180°C) oven 10 to 12 minutes. Let cool, then remove to a foil-lined baking sheet and top each round with a scoop of ice cream, dividing evenly. Freeze 2 hours, then spread meringue all over tops and sides. Freeze 30 minutes. Broil as directed in recipe above. Nutritional information per slice: calories 260, fat 11 g, sodium 50 mg, carbohydrates 31g, fibre 1 g, sugars 34 g, protein 4 g.

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

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# A SWEET AND SPICY MOCKTAIL TO ENJOY THIS SEASON

(NC) Tired of too-sweet mocktails? This booze-less option is made with sugar-free ginger ale flavoured sparkling water and naturally sweetened with honey syrup and pomegranate juice.

The result is a subtle, sweet and spiced sipper you'll want to make all season long. If you want to add alcohol, try a splash of white rum or vodka.

"You'll make more spiced honey syrup than you need for four mocktails, but the leftovers will keep in the fridge," shares Michelle Pennock, executive chef for the President's Choice test kitchen. "Use it to sweeten coffee, tea or sparkling water, or brush over cake layers before icing to keep the cake extra moist."

## Sparkling Ginger Pomegranate Mocktails

Prep time: 10 minutes

Cook time: 15 minutes

Serves: 4

### Ingredients:

Spiced Honey Syrup:

- 4 black peppercorns
- 3 whole cloves
- 1 each cinnamon stick and star anise
- 1 piece (about 3 inches/7.5 cm) fresh ginger, sliced
- 2/3 cup (167 mL) honey

Mocktails:

- 1 ½ cups (375 mL) ice cubes
- 1 cup (250 mL) 100 per cent pomegranate juice
- ½ cup (125 mL) spiced honey syrup
- ½ cup (125 mL) PC ginger ale flavour sparkling water
- 4 sprigs fresh rosemary
- 8 pieces crystallized ginger (optional)

### Directions:

1. To make the spiced honey syrup, combine peppercorns, cloves, cinnamon stick, star anise, fresh ginger, honey, and 1 cup water in a small saucepan. Bring to a boil; reduce heat to a simmer and cook 10 minutes. Discard star anise. Let cool to room temperature. Discard peppercorns, cloves, cinnamon stick and ginger. Tip: Refrigerate in sealed jar or airtight container up to one week.

2. To make the mocktails, divide ice among glasses. Pour ¼ cup pomegranate juice and 2 tbsp spiced honey syrup into each glass. Top with sparkling water, dividing evenly. Stir to combine.

3. Garnish glasses with rosemary sprigs. If using, thread crystallized ginger onto wooden cocktail skewers and place in glasses.



Nutritional information per serving: calories 80, fat 0g, sodium 5 mg, carbohydrates 21g, fibre 0g, sugars 20g, protein 0g.

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# 5 WAYS TO SPRUCE UP YOUR SPROUTS THIS HOLIDAY

(NC) While your table may not be as crowded with friends and relatives this holiday, there are still plenty of ways to celebrate. Many families can still enjoy more intimate gatherings to share good company and delicious food.

Brussels sprouts have been a staple at holiday dinners for decades. But they're likely not your favourite or first choice when it comes to loading up your plate. Although often steamed or boiled, these mini cabbage look-a-likes have more tasty potential than you think.

The truth is that Brussels sprouts have only gotten better over the years, becoming more mellow and nuttier over time rather than the bitter, stinky sprouts of your

childhood. So, put away the steamer basket and stop guests from pushing them around their plates by giving one of these tips and delicious roasted variations a try.

- Start at the store. For the best roasted sprouts, look for larger bright-green heads with tight leaves. Brussels sprouts are currently in season, meaning they're locally grown so you'll be getting the best-possible flavour and nutrients out of your new favourite holiday side.

- Keep it simple. For an easy but far superior alternative to the standard steamed variety, slice sprouts in half and toss in extra virgin olive oil with salt and pepper. Spread them out evenly on a baking sheet and roast in the



oven at 400°F (200°C) for 45 minutes.

- Everything is better with bacon. Toss sprouts in olive oil, salt and pepper and top them with chopped un-cooked bacon before roasting them. Craving that sweet and salty mix? Add a few tablespoons of maple syrup when tossing them in olive oil to achieve that perfect maple-bacon flavour.

- Cranberries aren't just for turkey. If bacon isn't your thing, once your simple sprouts are perfectly roasted, toss them with a mixture of dried cranberries and almonds or walnuts to add an unexpected sweetness and build on their nutty flavour.

- Leaf it to the pecorino. Peeling away the leaves of

each sprout may seem like a never-ending task, but it's so worth it. Try adding a warm salad to your holiday table by roasting the leaves with olive oil and salt and pepper for 20 minutes or until the leaves are crisp. Toss them in a bowl with grated or shaved pecorino Romano cheese and a squeeze of fresh lemon juice for a satisfying alternative.

Everything you need for your Holiday feast, including delicious and local Brussels sprouts, is available at your local Loblaws. If you need more time in the kitchen, simply place a PC Express order for easy in-store pickup.

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**WITH WELL WISHES at CHRISTMAS**

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**Season's Greetings from  
Craig, Kathy & Staff**

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# IMPRESS GUESTS WITH SIMPLE AND HEALTHY BITES



(NC) Whether you're looking to jazz up another typical dinner at home or planning to entertain friends, this light shrimp appetizer is a great time-saver that will have everyone excited for the next bite.

To reclaim some time and get some extra flavour, use sustainably sourced, peeled and cleaned shrimp, like MSC certified cold water shrimp. When you purchase seafood that has been MSC certified you can enjoy wild, nutritious seafood knowing it's good for the ocean too. And it's frozen at sea, locking in freshness.

With this recipe, the delicate sweetness of the shrimp is elevated by bright aromatic herbs and citrus notes, while the crispy potato cake is the perfect vessel for this tasty app.

## Crispy Potato Cakes with

### Herb-Marinated Cold Water Shrimp

Prep time: 30 mins  
Cook time: 30 – 45 mins  
Serves: 12

#### Ingredients:

- 3 large russet potatoes
- 1 medium spanish or white onion
- 340 g (3/4 lb) MSC certified cold water shrimp, thawed and drained
- 200 g (3/4 cup) full-fat sour cream
- 1 small bunch each of fresh thyme, fresh basil, fresh flat-leaf parsley, fresh oregano
- 2 cloves of garlic
- ¼ cup of olive oil
- Zest and juice of 1 lemon
- Salt to taste
- Capers, caper berries, microgreens, or pickled onions (optional garnish suggestions)

#### Directions:

1. Make sure shrimp are thawed and drained. Re-

move any excess liquid and store in fridge until you're ready to use.

2. Peel onion. Using the rough side of a cheese grater, grate into a bowl.

3. Grate the washed but not peeled potatoes using the same side of the cheese grater. Add to bowl with onions. Tip: grating the onion first helps keep the potatoes from oxidizing.

4. Season grated mixture with a little bit of salt and mix together well. The mixture will start to weep liquid once you add salt – don't worry, that's exactly what you are looking for.

5. Preheat your frying pan to medium heat and get your baking sheet and spatula ready to go.

6. Using your hands, take a bit of the mixture, about the size of a ping pong ball, and squeeze as much liquid out

of it as you can. Place this in the heated frying pan and press down so it is flat. Continue to do so until the pan is filled with potato cakes.

7. Cook until golden brown on both sides and add more oil if they start to stick to the pan.

8. Set aside cooked potato cakes and let rest while you prepare the cold water shrimp.

9. Roughly chop all the herbs, zest and squeeze juice from the lemon and mix together in a bowl. Add the olive oil, cold water shrimp, and season to taste.

10. To assemble, place potato cakes on a platter, top generously with sour cream and add the final touch – a generous spoonful of the marinated shrimp. Garnish and serve.

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**Rejoice!**

With exceeding great joy, we wish you and your family much peace, love and harmony this Christmas season.

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**Greetings of the Season**

*As another holiday season comes skating in, we want to give our best to you and your kin. Serving you has been real fun for us – thanks!*

**Season's Greetings from the staff of**  
**Treeline Well Services LP**  
Onoway, AB 967-1080

# GOURMET SNACK IDEAS FOR THOSE WITH A SWEET TOOTH

(NC) We all find ourselves craving sweets from time to time. Chances are when you want to indulge, it's usually on a decadent cake or chocolate bar. Instead of spending money on a store-bought treat, why not enjoy the taste of indulgence right at home?

This gourmet snack idea won't break the bank and is sure to impress your family. A fun take on cheesecake, it combines toffee, sweet and salty kettlecorn popcorn and chocolate for an easy-to-eat

dessert. You still get the rich and creamy texture like you would from a cheesecake but with an added crunch from the popcorn.

### Popcorn-Coated Cheesecake on a Stick:

Prep time: 20 minutes  
Serves: 8

#### Ingredients:

- 8 slices large prepared frozen cheesecake
- 1 bag (220 g) Orville Redenbacher sweet and salty ready-to-eat kettlecorn, coarsely chopped
- 1 cup (250 mL) sponge tof-

fee pieces

- 1 lb (450 g) dark chocolate, melted

#### Directions:

1. Skewer widest end of each cheesecake slice with an ice pop or wooden craft stick; freeze until firm.

2. In shallow dish, stir together kettle corn and sponge toffee. Place melted chocolate in bowl; dip each cheesecake slice into melted chocolate, shaking any excess chocolate back into bowl. Coat in popcorn mixture.



3. Transfer to parchment paper-lined baking sheet. Freeze for about 10 minutes or until chocolate hardens.

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

## 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 table-spoon 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.



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# FESTIVE SNACK FOR THE WHOLE FAMILY

(NC) Holiday receptions this year will not be like those of previous years, but there is no need to forget family traditions during this festive season. Why not take the opportunity to make new popcorn ornaments and create new traditions?

It is always fun to cook with popcorn. Popcorn based treats are always popular on special occasions and they can be decorated according to different themes. These Christmas balls can easily be used on traditional holidays or any other holiday celebrated in December. To do this, just replace the sugar cane with another candy and change the colors. As Orville Redenbacher Microwaveable Butter Popcorn contains no artificial flavors, colors, or preservatives, you can serve a healthy snack to family members.

**Holiday popcorn balls**

Prep time: 5 minutes  
 Cooking time: 30 minutes  
 Servings: 12

**Ingredients:**

- Spray cooking spray
- 1 bag (82 g) Orville Reden-

bacher Butter Popcorn for Microwave

- 1 liter (4 cups) miniature marshmallows, cut into pieces
- 1/4 cup (60 ml) butter, cut into pieces
- 15 drops of green food coloring
- Colored coarse crystal sugar and candy canes or gum drops, optional

**Preparation:**

1. Spray large bowl, rubber spatula and piece of waxed paper with cooking spray; put aside. Cook the popcorn in the microwave as directed on the package. Remove any unpopped kernels and place half the popcorn (about 2 liters or 8 cups) in the bowl.

2. Place 500 ml (2 cups) of marshmallows and 30 ml (2 tbsp) of butter in a microwave-safe bowl; microwave on high power for 45 seconds or until marshmallows melt and mixture is smooth when stirred. Pour in the food coloring while stirring.

3. Pour the marshmallow mixture over the popcorn in the bowl. Mix with the greased rubber spatula to

coat the corn well. Divide the mixture and form six balls. Place the balls on the piece of waxed paper.

4. Decorate with coarse sugar and candy canes or gum drops, if desired. Repeat the above steps with the rest of the popcorn, marshmallows and butter to make uncolored popcorn balls. Decorate with sugar and candy, if desired.

For additional recipes and suggestions for using popcorn, visit orville.ca.



*May the peace and harmony of Christmas time accompany you today and all year*

Merry Christmas from Brad at  
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# QUICK AND EASY AT-HOME BRUNCH IDEAS

(NC) Recreating our favourite dishes and meals at home has been essential for getting through this unprecedented year, and brunch is no exception. This approach can help you save money while taking social distancing precautions during the pandemic.

One key element in any brunch spread is the artisanal toast. Though it sounds lavish, anyone can easily make restaurant-worthy toast at a fraction of the cost in their own kitchen.

"Despite the fact that people are eating in restaurants less

frequently this year, artisanal toast is still a hugely popular food trend in Canada," says Abbey Sharp, culinary expert and registered dietitian. "Make your own toast masterpieces with wholesome, naturally fermented bread from Stonemill Bakehouse. Whether it's the classic avocado topping or something new you're experimenting with, there is simply no limit to just how creative you can get with your toast!"

You can make your very own nutritious version of avocado toast with this decadent yet simple recipe from Abbey

Sharp.

## Smoked Salmon Avocado Toast

Prep time: 5 minutes

Serves: 1

### Ingredients:

- 2 slices Stonemill multigrain sourdough rye
- ½ avocado, mashed
- 1 tsp lemon juice
- 4 thin slices of red onion
- 3 cherry tomatoes, halved
- 1 oz smoked salmon, cut into pieces
- ½ tsp capers
- ¼ tsp everything bagel seasoning

Tip: To make the everything

bagel seasoning yourself, simply combine one tablespoon each of poppyseeds, sesame seeds, dried garlic flakes and dried onion flakes with one teaspoon of kosher salt.

### Directions:

1. Toast the bread.
2. Mash avocado with lemon juice and smear on toast.
3. Add onion, tomatoes, smoked salmon, capers and everything bagel seasoning.

Find more recipe inspiration at [stonemillbakehouse.com](http://stonemillbakehouse.com).

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

## 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.

*Tidings Of Comfort & Joy*

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**WITH THANKS FOR YOUR TRUST**  
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**Seasons Greetings**  
*From Management & Staff of*

**Drayton Valley TOYOTA**

*Drayton Valley, AB 514-3868*



# CREATE A DELICIOUS DESSERT FOR HOLIDAY CELEBRATIONS

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.

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.

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from Rosemary, Joe, Wendy, Todd & Brandon

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# PEPPERMINT CREAM BITES

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

**Ingredients**

- 1 1/2 cups crushed chocolate sandwich cookies with white filling (15 cookies)
- 3 tablespoons butter, melted
- 2 cups powdered sugar
- 2 tablespoons butter, softened
- 2 tablespoons milk
- 1 teaspoon peppermint extract
- 6 ounces bittersweet chocolate, chopped
- 2 teaspoons shortening

**Directions**

1. Preheat oven to 350 de-

grees F. Line an 8x8x2-inch baking pan with foil, extending foil over edges of pan; set aside.

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

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

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

Tip \*: To help push the cookie cutter through the mixture, press the top of the cookie cutter with the bottom of a mea-

suring cup.

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

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

# PERFECT SNOWBALLS

Prep Time: 15 minutes  
 Cook Time: 5 minutes  
 Total Time: 2 hours  
 Yield: 48

**Ingredients**

- 3 cups sugar
- 3/4 cup melted butter
- 1 1/4 cups milk
- 3 cups large rolled oats
- 1 cup unsweetened fine coconut

- 12 tbspcocoa
- 1 1/2 cups extra coconut extra coconut to roll the balls

**Instructions**

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

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

candy thermometer.

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

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

5. Roll the balls in additional coconut.

6. Makes about 4 dozen.

These should be stored in the fridge. These freeze very well

**Notes**

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

# 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 tbsps  
 • 1 tsp ground cinnamon  
 • flavourless oil, for greasing  
 • 200g marzipan, chilled  
 • 1 orange, zested and

juiced  
 • 100g fresh cranberries  
 • 100g dried cranberries, plus 1 tbsps  
 • 40g pistachios, chopped  
 • edible gold spray (optional)  
 • 3 tbsps 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 cinna-

mon and 1 tsp salt in a large bowl, or the bowl of a tabletop mixer. When the milk is warm, add it to the dry ingredients and combine to make a sticky dough. Tip onto your work surface and knead for 10 mins by hand, or for 5 mins in the mixer until the dough is smooth and stretchy. Return to a clean oiled bowl, cover with oiled cling film and leave somewhere warm to rise for 1-2 hrs until doubled in size.  
 2. Line your largest baking sheet with baking parchment. Tip the dough onto a

lightly floured work surface and roll to a rectangle about 30 x 40cm. Grate the marzipan over the surface and scatter over the orange zest, fresh cranberries, 75g dried cranberries, 25g pistachios and 3 tbsps 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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# 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 tbs (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 even-

ly 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.

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**Deck the Halls!**  
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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 cookies. 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'

## A MATCH MADE IN HOLIDAY HEAVEN

"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 semisweet chips.



*It's Time for Christmas!*

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

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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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Baked goods are staples at many family gatherings. Whether hosting family for the holidays, reunions or weekly Sunday night dinners, hosts

## DELIGHT GUESTS WITH DESSERT

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 but-

ter 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 jiggle 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.



**Best Holiday Wishes,  
Right On Time!**

**Merry Christmas**

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# 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 all-spice 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.

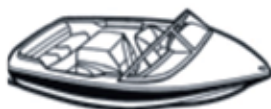
This recipe is exquisite alone, but even more delicious over poached Bosc pears (see photo).



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## HOST THE HOLIDAYS WITH HOMEMADE FRUITCAKE

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

Hosting also involves feeding guests, and many hosts aim to provide the

usual holiday treasure trove of baked goods for their friends and family. Baking can satisfy holiday sweet tooth, and the smell of baked goods can create that welcoming feeling hosts aim for. Some foods are synonymous with certain times of year, and fruitcake is one food that's enjoyed almost exclusively during the holiday season. Fruitcake is some-

times 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, pit-

ted prunes, pitted dates, and

- dried figs, finely chopped
- 1/2 cup candied orange and/or lemon peel, finely chopped

- 1/3 cup candied or dried cherries, finely chopped

- 2/3 cup candied or preserved ginger, finely chopped

- Grated zest and juice of 1 large lemon

- Grated zest and juice of 1 large orange

- 1 tablespoon orange or tangerine marmalade

- 1 tablespoon apricot jam
- 1 cup applesauce

- 2 tablespoons brandy, sweet sherry or apple juice

- 1 cup unsalted butter, at room temperature, plus more for greasing

- 3 cups Jeanne's Gluten-Free All-Purpose Flour (see below)

- 1 teaspoon ground cinnamon

- 1 teaspoon ground ginger

- 1 teaspoon freshly grated nutmeg

- 1 teaspoon ground allspice

- 1 tablespoon baking powder

- 1 cup packed dark brown sugar

- 1 teaspoon pure vanilla extract

- 4 extra-large eggs, at room temperature

- 2 tablespoons brandy, rum, whiskey, sweet sherry, or apple juice, or as needed

#### Directions

The day before you bake the cake, prepare the macerated fruit. Place the raisins, prunes, dates, and figs in a large bowl. Add the citrus peel, cherries, ginger, lemon zest and juice, and orange zest and juice. Add the marmalade, jam, applesauce, and brandy and stir to combine. Cover the bowl and let stand over-

# Greetings



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## Host The Holidays With Homemade Fruitcake

night 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.

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



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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

## THE PERFECT TENDER ROAST OF THE SEASON

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.



from the Staff at  
**Timberlind**  
**Auctions**  
**780-542-7323**

# WARM UP WITH HEARTY WINTER RECIPES

(NC) The colder months are perfect for testing out cozy new recipes in the kitchen made with wholesome, nutritious and hearty ingredients. It's the best time of year to make stews and soups, but if you're running out of ideas, you can always put a new spin on classic favourites.

This soup recipe by Renée Kohlman from the Sweet-sugarbean food blog is a fun twist on the traditional mushroom and barley, with quinoa swapped in for the barley and added bacon for a little depth of flavour. Bursting with antioxidants and other important nutrients, not to mention being low in calories, mushrooms are great to use in the winter as they are the only vegetable that contains vitamin D. We've used sliced cremini mushrooms here, but feel free to use whatever mushrooms you like. A little splash of sherry does

wonders in the taste department, while the protein in the quinoa plus the meatiness of the mushrooms make the soup a hearty, satisfying meal perfect for fall and winter weather. If you want to keep the soup vegetarian, it's still great without the bacon.

## Hearty Mushroom and Quinoa Soup with Bacon

Prep time: 15 minutes  
Cook time: 35 minutes  
Serves: 6

### Ingredients:

- 2 tbsp butter
- 1 large yellow onion, chopped
- 1 large carrot, chopped
- 1 celery stalk, chopped
- 200 g sliced cremini mushrooms
- 2 garlic cloves, minced
- 1 tsp dried thyme
- 1/2 tsp salt
- 1/4 tsp pepper
- 1/4 cup sherry
- 4 cups low-sodium vegetable or chicken broth



- 1 can (19 oz/540 mL) diced tomatoes
- 1/2 cup quinoa, rinsed
- 2 cups chopped kale, tough centre stems removed
- 5 slices cooked bacon, chopped
- 1 tbsp low-sodium soy sauce or tamari

### Directions:

1. Melt butter in a Dutch oven over medium-high heat. Add onion, carrot and celery. Cook for a few minutes then stir in mushrooms. Sauté for 3 minutes, then stir in garlic. Cook for another minute or two, until the vegetables are tender, and mushrooms have released their juices.

2. Stir in sherry and cook un-

til vegetables have absorbed the liquid, about 2 minutes. Stir in broth, diced tomatoes and quinoa. Cover, bring to a boil, then turn the heat down to low and simmer for 20 to 25 minutes until quinoa is cooked through.

3. Stir in kale, bacon and soy sauce. Simmer until kale is softened, about 5 to 7 minutes. If you find it too thick, thin with a bit more broth or water. Season to taste with more salt and pepper, if desired.

Find more delicious mushroom recipes at mushrooms.ca.

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

*May Happiness Reside in Your Heart & Home This Christmas*

There's no place like home for the holidays, and we're very grateful to be here with so many good neighbors like you.

Thanks for making us feel so welcome in this community with your kindness and friendship.

**Merry Christmas and best wishes to you and yours!**

*Leann and Ryan Knysh*

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*Home Is Where the Heart Is*

We know our hearts are with all the wonderful people we've had the privilege to work with this past year. We feel proud to serve and be a part of this wonderful community.

Merry Christmas and many thanks!

**Merry Christmas & Happy New Year from Wayne & Pauline Quintal**

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# DOUGHNUTS TO DELIGHT HOLIDAY GUESTS

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

Small).

## Cider-Apple Doughnuts

Makes 12

Ingredients

- 2 medium-tart eating apples
- 1 teaspoon ground cinnamon
- 3 1/3 cups unbleached all-purpose flour
- 1/4 teaspoon sea salt
- 1 tablespoon baking powder

- 1 cup sugar
  - 3 tablespoons unsalted butter, chilled and cut into cubes
  - 1 cup smooth mashed potatoes (1 large cooked potato or 2 small), at room temperature
  - 2 extra-large eggs, beaten
  - 1/2 to 3/4 cup milk (not fat-free)
- To finish:

- Saltflower or canola oil for deep-frying
  - 2 tablespoons sugar
  - 1 teaspoon ground cinnamon
- Directions
- Peel, core and chop the apples into small pieces, about the size of your little fingernail. Sprinkle with the cinnamon and toss until thoroughly mixed. Set aside until needed.

Sift the flour, salt, baking powder, and sugar into a large bowl. Add the butter and rub it in with the tips of your fingers until the mixture looks like fine crumbs. Work in the mashed potatoes, then stir in the apple mixture with a round-bladed knife. Add the eggs and enough milk to make a soft but not sticky scone-like dough.

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

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



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.

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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 ad-

ditional 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.

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(NC) When you've got your grill ready to go but need a quick appetizer to feed your guests, throw on this tasty

# THE PERFECT GRILLED CROSTINI APPETIZER

garlic herb shrimp to make them some delicious crostini.

"These grilled crostini are ideal for backyard summer hangouts. You can prep the tomatoes and grill the baguette ahead of time, then toss the shrimp on the grill once everyone is ready to start snacking," shares Tom Filippou, executive chef for President's Choice cooking school. "The number

of shrimp in each package varies, so try to cut the baguette into the same number of slices as there are pieces of shrimp."

## Garlic Herb Shrimp and Pesto Crostini

Prep time: 20 minutes

Cook time: 10 minutes

Ready in: 30 minutes

Serves: 12 to 15

Ingredients:

- 1 cup (250 mL) cherry tomatoes, chopped

- 2 tbsp (25 mL) olive oil divided, plus additional for oiling grill

- 1 tbsp (15 mL) chopped fresh basil

- Pinch (0.5 mL) salt

- Half baguette, sliced diagonally into ¼-inch/5-mm thick rounds (12 to 15 slices)

- 1 pkg (340 g) frozen PC garlic and herb grilling raw butterflied shrimp

- 2 tbsp (25 mL) pesto

Directions:

1. Stir together tomatoes, 1 tbsp oil, basil and salt in small bowl. Set aside.

2. Preheat grill to medium heat. Brush both sides of baguette slices with remaining 1 tbsp oil, dividing evenly. Arrange in single layer on grill. Cook, turning once, until grill-marked, about 4 minutes. Transfer to large plate. Set aside.

3. Brush grill with oil. Arrange frozen shrimp, shell side down, in single layer on grill. Close lid and cook over medium heat, turning half-way through cooking time, until opaque throughout and shells are pink; about 5 to 7 minutes. Transfer to separate large plate; remove and discard shells.

4. Spread pesto over top of baguette, dividing evenly. Top with shrimp and tomato mixture, dividing evenly.

**Chef's Tip:** No barbecue? Arrange baguette slices in a single layer on a baking sheet and drizzle with oil; bake in 400°F (200°C) oven, flipping baguette once, until crispy and light golden; about 6 minutes. Set aside. Arrange shrimp, shell side down, in a single layer on a parchment paper-lined baking sheet; bake in 450°F (230°C) oven until opaque throughout and shells are pink; about 10 to 12 minutes.

Nutritional information per serving (1 crostini): Calories 80; fat 4 g (1 g of which is saturated); sodium 160 mg; carbohydrates 9 g; fibre 0 g; sugars 0 g; protein 3 g.

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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, set-

ting 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 mix-

ing bowl, beat the egg whites with a hand mixer until soft peaks form (be sure before beating the whites that you have cleaned and thoroughly dried the beaters).

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



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



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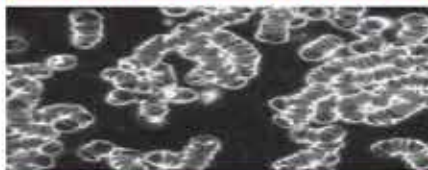
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## Obituaries



Meyer, Gertie Mary  
1934 - 2020  
It is with saddened hearts the family of Gertie Meyer announces her passing on Friday, December 11, 2020 at the age of 86 years. Gertie leaves behind her son Les Meyer (Dianne); daughters: Brenda Gagnon (Gord Erickson), and Karen Renaud; grandchildren: Gina Delorme, Sherrie Ellis,

Tracy Wilks, Jeff Meyer, Graham Gagnon, Andrea Hanson and their families; 14 great-grandchildren; brother Ed as well as numerous nieces, nephews and friends. She was predeceased by her husband Charles Meyer; parents Rasmus and Alma Hansen and siblings: Joe, Jens and Marge. A private family gathering will be held at a later date.



Parkland Funeral Services, Stony Plain, 780.963.2520. (1) 22-12

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

	8		4		2			
		6						
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		5	8		4		1	6
9					1	4	5	
				9	6	5	7	4
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<p><b>Rich Valley Community Church</b></p> <p>Sunday School 10:00a.m.</p> <p>Worship Service 11:00a.m.</p>	<p><b>Catholic Parish of Lac Ste. Anne</b></p> <p>Sunday 10:00a.m.</p>	<p><b>Mayerthorpe Baptist Church</b></p> <p>Worship Service Sunday 10:30a.m.</p> <p>Children's Church 10:30a.m.</p> <p>4606-54 St. Mayerthorpe (780) 786-2677</p>	<p><b>Alberta Beach Alliance Church</b></p> <p>Sunday Worship Service &amp; Kid's Church 11:00a.m.</p> <p>Sunday School 10:00a.m.</p> <p>(780) 924-3282</p>	<p><b>St. John's Anglican Church</b></p> <p>Onoway</p> <p>Sunday Service 10:00a.m.</p> <p><b>Everyone Welcome</b></p>	
<p><b>St. John's Lutheran Church</b></p> <p>Alberta Beach</p> <p>Sunday Service 11:00a.m.</p> <p>Sunday School</p>	<p><b>Zion United Church</b></p> <p>Sunday Service 10:00a.m.</p> <p>Sunday School</p> <p>Serving Alberta Beach, Wabamun, Darwell &amp; Lake Isle, Onoway &amp; Area (780) 924-3351</p>	<p><b>Sangudo United Church</b></p> <p><b>Christmas Eve Service 6:00p.m.</b></p> <p>Worship Service 3<sup>rd</sup> Sunday 11:00a.m.</p> <p>4907 -50 Ave. Sangudo, AB</p>	<p><b>St. Mary's Anglican Church Service</b></p> <p>Holy Communion 2<sup>nd</sup> Sunday each month 11:00 a.m.</p> <p>at Sangudo United Church</p> <p>Reverend Barry Rose Officiating</p>	<p><b>Cherhill Community Church</b></p> <p>Sunday School 10:00a.m. - 11:00a.m.</p> <p>Worship Service Sunday 11:00a.m.</p>	<p><b>St. Michael Lutheran Church</b></p> <p>Sunday Services 1<sup>st</sup> &amp; 3<sup>rd</sup> Sunday at 2:00p.m.</p> <p>Pastor Rick Chappell (780) 674-2618 Mystery Lake</p>
<p><b>Trinity Lutheran Church (LC-C)</b></p> <p>"The Church of the Lutheran Hour" - Roehfort Bridge</p> <p>Pastor Dan Hansard Church (780) 778-2055</p> <p>Sunday Worship 9:00a.m.</p> <p>Senior's Service &amp; Cottage Bible Study - Phone for locations</p>	<p><b>Crossroads Community Church</b></p> <p>P.A.O.C.</p> <p>Rev. Arnold Lothoiz</p> <p>Sunday Service 10:30a.m.</p> <p>(780) 786-2424</p>	<p><b>Onoway Baptist Church</b></p> <p>Sunday Service 10:30a.m.</p> <p>Pastor Greg Garbutt (780) 967-2266</p>	<p><b>Roman Catholic Church</b></p> <p>St. Agnes' Parish, Mayerthorpe</p> <p>Sunday 9:00a.m.</p> <p>St. Elizabeth Parish, Evansburg</p> <p>Saturday 7:00p.m.</p> <p>(780) 786-2032</p>	<p><b>Calahoo Alliance Church</b></p> <p>Family Worship Service Sunday 10:00a.m.</p> <p>For Info Call Jerry (780) 974-7734</p>	

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