



COMMUNITYVOICE

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December 21, 2021



HAPPY
Holidays

Extra, extra big thanks
to all of our readers and advertisers this holiday
season! We really appreciate your continued
support. **May 2022 bring plenty of good health
and good news for you and yours.**

WHAT MATTERS TO YOU – CHRISTMAS GREETING AND WRAP UP

Submitted by MLA Shane Geston

A couple weeks ago I had the chance to be part of the Christmas light up parade in Mayerthorpe, and honestly it was the highlight of the month. While the Legislative Assembly is in session, MLAs' Calendars are not their own, and we are either in the chamber or

on call all hours of the day, Monday to Thursday. Typically, we spend Fridays in our constituencies, so we can focus more on local matters – I was very happy that this was the case for the parade.

There is already something to be said about the spirit of hometown/small town/rural community events, but when it comes

to Christmas time, well, it's even more special. People are just more grounded. When folks wish you merry Christmas, they really mean it – like, from the bottom of their soul mean it. When small towns put on a parade in the winter, in the darkness of the evening, they light the place up. There's no holding back, and the same goes for the people watch-

ing. Main street was a sight to behold with all the light batons flashing as everyone turned the corner. Big families, big smiles, laughter, music. It did everyone's soul some good.

As I think back and review this past year, it is with that same hometown/small town/rural spirit that I want to give some of the highlights to things happening in Lac Ste. Anne – Parkland, and Alberta. The good stuff. The airwaves have been dominated by other news for long enough. I'd like to talk about the good things I've seen and heard about.

A Watershed Action Group was formed along the Sturgeon Watershed.

Continued on Page 2



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:

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Katherine
Jeannette

and our
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What Matters to You – Christmas Greeting and Wrap up

Continued from Page 1

The group's goal is to take some action items from studies that have already been done on local concerns, build some relationships between jurisdictions and levels of government, and implement some policy changes to help the local environment within the watershed. The group consists of local council members from the surrounding summer villages, the Alexis First Nation, and the counties. We came up with a framework that is being supported in principle by Alberta Environment and Parks, Municipal Affairs, Ministers, and the Premier himself. The focus is on water quality, levels, and shoreline protection.

This year, I was asked to chair Alberta's Economic Corridors Task Force. The goal of this task force is to look at current rail infrastructure, perform cross jurisdictional comparisons, and review current and potential corridors opportunities within the province, interprovincially, into the USA and internationally. This project will have a major positive impact on Alberta, Canada, and local communities. We've been looking at existing trading routes we already benefit from to see where those can be further bolstered, and ways we can remove impediments to new routes. Ideally, the work of the task force will help deal with some of the supply chain issues Canada has faced this year, which have only driven up cost of essential products. Developing economic corridors can also provide Alberta the opportunity to produce higher value-added prod-

ucts locally for global markets. The report findings of the Economic Corridor Task Force will lay out a plan for growing the province, and Northwest Canada as a whole region, strengthening trade and mitigating supply chain challenges to the east and west by looking north.

This year, I was also added as an advisor/observer to the Strategic Aerospace and

Aviation Council of Alberta. By now, it's no secret that I have a strong focus on the aviation and aerospace sectors. This group has been able to maximize the impact of and bring attention to the local airports in our region. We had our second air tour this year, and even managed to get more planes to stop in locally at the Mayerthorpe Airport.

Thanks to the support of the county, the town, SANG, local pilots, and the local bus, we were able to host several the residents from the senior's lodge where they were able to meet all of the visiting pilots and passengers. It turned into another one of those excellent hometown/small town/rural events.

Continued on Page 3



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JOKE of the week

While working as a mall Santa, I had many children ask for electric trains. "If you get a train," I would tell each one, "you know your dad is going to want to play with it too. Is that okay?"

The usual answer was a quick yes, but after I asked one boy this question, he became very quiet. Trying to move the conversation along, I asked what else he would like Santa to bring him. He promptly replied, "Another train."



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Deadline for Registration is April 1, 2022.

All equipment hired by Yellowhead County **MUST** be registered annually by the deadline.

Yellowhead County will select equipment that is the best suited for the work to be done and provide the most cost effective level of service.

For more information or to register your equipment, call the Infrastructure Services Department at (780) 723-4800 or 1-800-665-6030.

What Matters to You – Christmas Greeting and Wrap up

Continued from Page 3

We also launched the Alberta International Airshow (and three consecutive days of pancake breakfasts prior to the show) that brought international attention to our area. There were over forty thousand attendees, and \$3.5 million flowed into the local economy. That international attention has now resulted in a renewed interest for aerospace and aviation investments in our area from abroad, as well as a boost to the local aviation businesses.

This year, I held several virtual and hybrid town halls events on various topics. Recommendations from those meetings were provided to Ministers, and pol-

icy changes are being considered for improvements. The constituents who came to have a frank discussion about the pasture crop insurance program, for example, provided valuable information that will result in policy changes. These changes will have a positive impact here, but also across the whole province. It's these types of engagements, where locals can make their voices heard, that result in some of the best ideas governments come up with. I want to say thanks to everyone who came forward with ideas and put the work in.

Continued on Page 5

TAX PENALTY REMINDER

Yellowhead County would like to remind landowners that any taxes outstanding after December 31, 2021 will be subject to a 6% penalty.

Payment Options:

- Secure drop box is available 24 hours at the Edson office only.
- Chartered Bank or Credit Union
- Telephone Banking
- Internet banking (Your Tax Roll Number is your Account number)
- Courier or Canada Post (postmarked on/ or before December 31, 2021)

For more information please call 780-723-4800 Monday to Friday 8:00 am – 4:30 pm with the exception of December 24, 27, and 28, as the office will be closed.



Corporate & Planning Services

What Matters to You – Christmas Greeting and Wrap up

Continued from Page 4

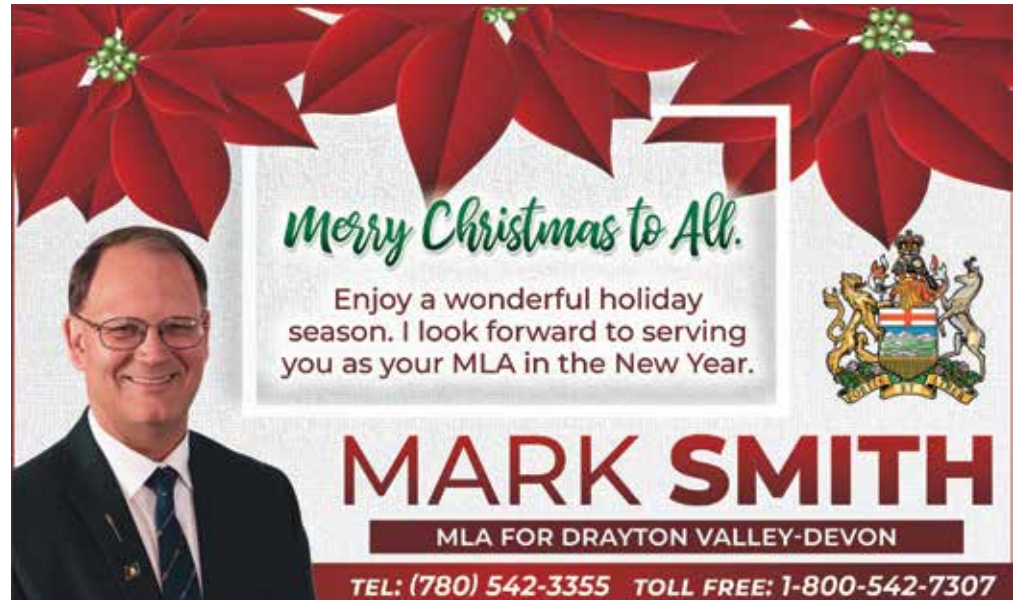
Although Alberta is still going through some tough challenges, the economy is picking up again, and I've been able to visit several very great small businesses that have sprung up in our area. Many have also worked hard to modernize, and make tough situations work for them. I've seen many farming operations taking full advantage of the farm gate to plate retail changes and partnering with other local farms to have create small store fronts. I've seen the opening of a high-end scotch/gin distillery recently, already offering their gin for sale (the scotch will be available in several years), set up with land, water, and

the location to grow most of their own feedstock. I've seen some manufacturing companies, aerospace, and even interest from an in-

ternational space company looking to set up in Alberta, with a high potential for some of their operations to happen close to here.

I honestly see so much potential for our area if we can look beyond self-perceived boundaries ...

Continued on Page 6



Merry Christmas to All.

Enjoy a wonderful holiday season. I look forward to serving you as your MLA in the New Year.

MARK SMITH
MLA FOR DRAYTON VALLEY-DEVON

TEL: (780) 542-3355 TOLL FREE: 1-800-542-7307



Yellowhead County

HOLIDAY HOURS
CLOSED Dec. 24, 27, 28 & Jan. 3

MERRY CHRISTMAS & HAPPY HOLIDAYS TO YOU AND YOURS!

On behalf of all Yellowhead County council and staff!

Yellowhead County



Wishing You Cartloads of Joy

We hope your holiday is filled with lots of good stuff: happiness, friendship, peace, gratitude, goodwill and more of your favorite things!

Merry Christmas, and thanks for choosing us!

From Management & Staff at Ray's Market/Bigway Foods

Wabamun 892-2230



HOLIDAY OFFICE HOURS

Parkland County Offices will be open
December 24 from 8:30 a.m. until 12:00 p.m.
and closed for the holidays.

Our offices will reopen
January 4, 2022 at 8:30 a.m.
We apologize for any inconvenience
this may cause.

ANIMAL SHELTER HOURS



The Animal Shelter will be open Dec. 24 from
8:30 a.m. – 12:00 p.m. and closed for the
holidays. It will reopen Jan. 4, 2022 at 8:30 a.m.

Please note: Shelter staff and officers will be
available if needed during the closure. Drop-offs
and pick-ups will be by appointment only.

Please call 780-968-8400 to book an appointment.

TRANSFER STATION HOURS



DEC. 24	Parkland County Transfer Station 9:00 a.m. – 3:00 p.m.
DEC. 25 & JAN. 1	Closed all sites
DEC. 26 – 31	Normal Hours

Throughout the holiday season, our after-hours
line will be accessible for matters requiring
immediate attention: 780-968-8400.

PLEASE NOTE: Essential services will be
maintained during the holiday season.

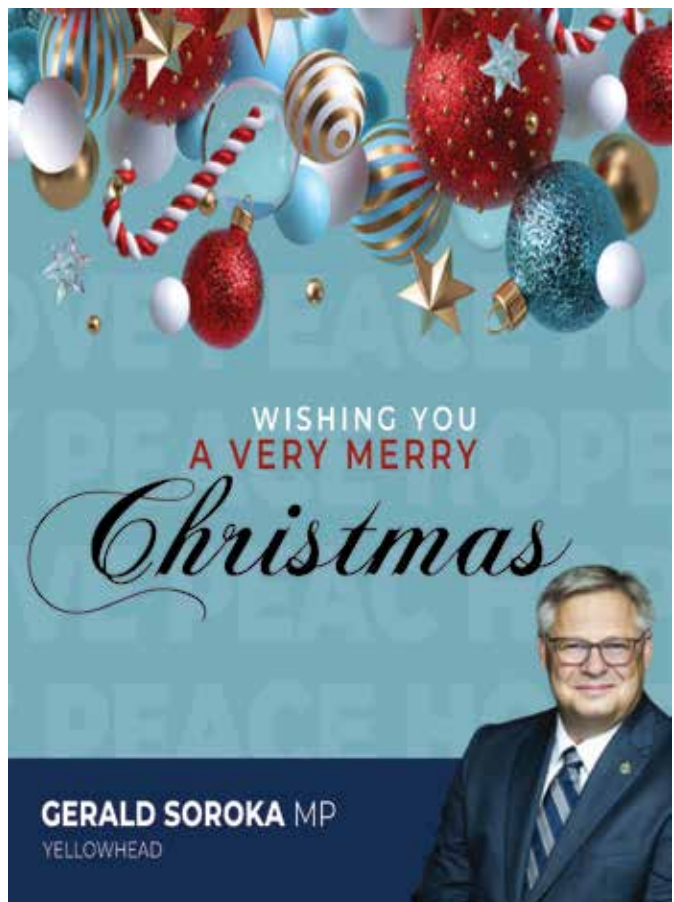
What Matters to You – Christmas Greeting and Wrap up

Continued from Page 5

... and limitations. Sometimes being hungry and lean drives you toward new opportunities. Sometimes, a crisis forces collaboration. I have never come across a more resilient, and bold group of people than the people here in this area. People are proud to tell others about this place. Let's make sure we keep that up and give each other a pat on the back now and again. We'll dust ourselves off and get growing again, for the next several generations to come.

Take care of each other, and yourselves.

Wishing you nothing but the best for the new year, and a very merry Christmas.



ROYAL CANADIAN LEGION BR 149 WILDWOOD

Submitted by Legion Br 149

Royal Canadian Legion Br 149 has remained closed, partly because of Government Mandates and lack of Volunteers. Branch elections were not allowed till late October, the branch executive decided to wait til January for elections. All members in good standing

are allowed to vote and hold office.

First call for nominations will be January 6, from 6p.m. to 8p.m. at the Legion. Second and third call for nominations and elections will be January 17, 2022 at the Legion Meeting held at 7p.m. Nominations will also be accepted by email to rclbr149@gmail.com.

The minimum Executive positions that we must have elected are: President, First Vice-president, Secretary Treasurer, other positions can be elected or appointed. At present we have 8 members holding executive positions.

We hope to open for meat draws on Saturday in mid January. All this depends on Covid

mandates and regulations in effect at that time. Proof of vaccinations will be required.

The bottle depot will be closed December 24 and 31. We are open for business, winter hours, 11 to 4 Wednesday, Thursday, Friday and Saturday.

Have a safe and Happy Holiday Seasons.

CANADA SUMMER JOBS 2022 EMPLOYER APPLICATION

Submitted by Gerald Soroka, MP

Gerald Soroka Member of Parliament for Yellowhead wishes to advise that the launch of the employer application to Canada Summer Jobs (CSJ) 2022 program begins today. This program helps youth (15 – 30 years of age) obtain their first summer work experience. The program provides opportunities for youth to develop and improve their skills within the not-for-profit, small business and public sectors, and supports the delivery of key community services. Not-for-profit organizations, public sector employers, and private sector employers with 50 or fewer full-time employees can apply for funding now until January 25, 2022, to hire young Canadians next summer. Full-time job placements will take place during the summer of 2022.

Employers interested in applying for CSJ 2022 funding can submit their applications electronically via either the online fillable application or the Grants and Contributions Online Service. The online fillable application is the fastest way for employers to complete an application online without having to create an account.

SEASON'S GREETINGS

Customers like you mean so much to us.
Thank-you for sharing your time, friendship and joy
with us during 2021. 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
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Phone: 780-786-0185 Fax: 780-786-0186

PARKLAND RCMP PARTICIPATED IN TOY DRIVE TO SUPPORT KINSMEN AND KINETTE CHRISTMAS HAMPERS

Submitted by Parkland RCMP

On Dec. 11, 2021 from 9 a.m. to 4 p.m., Parkland RCMP participated in the "Stuff a Cruiser" toy drive in support of the Kinsmen and Kinette Christmas Hampers in Spruce Grove

and Stony Plain, Alta.

Parkland RCMP partnered with the City of Spruce Grove Protective Services and Stony Plain Fire Department at the Winners in Spruce Grove and the Red Apple in Stony Plain, Alta. where toys, cash and gift

cards were collected to Stuff a Cruiser. The Christmas hamper program has been operating in the area for 42 years.

"As a team, we had a very successful toy drive in support of the Kinsmen and Kinette Christmas Hampers. The toys, cash and gift cards collected will brighten the holiday sea-

son for many families in our community. It was extremely heart warming to see our community come together once again to support the Kinsmen and Kinette Christmas Hampers" says Sergeant Major Kevin McGillivray.



At This Season of Giving-

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

Thanks!

Wabamun I.D.A Pharmacy

Wabamun, AB 892-2278

Soon It Will Be **Christmas Day**

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

Season's Greeting's from Council & Staff

Village of Seba Beach

(780) 797-3863

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

www.greenthumbgreenhouse.com

GREETINGS FROM THE WILDWOOD AND DISTRICT AGRICULTURAL SOCIETY.

Submitted by The Wildwood and District AG Society

The Christmas Season is upon us and we all anxiously await more (Hopefully less) Covid regulations. The Ag Society held their annual meeting on December 9th, 2021 with fourteen members and one guest in attendance. A big welcome to all our new members and a big thank you to all returning members. The past two years have been heart-breaking for the Ag Society because we were unable to host the annual Fair. In 2022 we are going to plan for a fair this year.... We hope our planning will not be in vain. If any convenors from the past have any new ideas please pass them on to Wilma. We will need to recruit some new volunteers to make our fair run smoothly. So

if you have been waiting for the opportunity to be part of the delivering of the excitement of the fair please let Wilma know. So get that seed order in

soon, so that you will be ready to plant those award winning vegetables and flowers. So on behalf of the Wildwood And District Agricultural Society I

wish you a Merry Christmas and lots of love, happiness, and good health in 2022

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!*

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

THANKS FOR MAKING OUR YEAR

Snow Special

At Christmas time and all year long, we truly
appreciate the friendship and support of neighbours like you.

**We hope the warmth of the season fills your heart
with happiness, peace and contentment.
From our family to yours, Merry Christmas!**

Searle Turton
MLA for Spruce Grove-
Stony Plain Constituency

60-210 McLeod Ave. Spruce Grove, AB T7X 2K5
PH: 780.962.6606 Fax: 780.962.1568
SpruceGrove.StonyPlain@assembly.ab.ca

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 ca-
tastrophe!
But my one wish on
Christmas Eve

is as plain as it can be!
All I want for Christmas
is my two front teeth,
my two front teeth,
see my two front teeth!
Gee, if I could only
have my two front teeth,
then I could wish you
"Merry Christmas."

It seems so long since I
could say,
"Sister Susie sitting on a
thistle!"
Gosh oh gee, how happy
I'd be,
if I could only whistle
(thhhh, thhhh)
All I want for Christmas

is my two front teeth,
my two front teeth,
see my two front teeth.
Gee, if I could only
have my two front teeth,
then I could wish you
"Merry Christmas!"

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



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Jennifer Caudron
ALUS Parkland
(780) 968-8888 EXT 8286
jennifer.caudron@parklandcounty.com

ALUS.ca

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

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 togeth- er, Fa la la la la, la la la la. Heedless of the wind and weather, Fa la la la la, la la la la.
---	---	--	--

FROM HEAVEN ABOVE TO EARTH I COME

From heaven above to earth I come, To bear good news to ev- ery 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 pi- ous mirth, A glad New Year to all the earth.
---	---


Pizza on Earth

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

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

Wildwood 2 for 1 Pizza

Wildwood, AB 325-2330





Christmas is on the way,
so we're reaching out to say,
*"Hope it's merry, bright and
wonderful in every single way!"*

May this special season deliver memories you'll cherish for a lifetime. Thank you for making our year such a happy and successful one. It's our pleasure and a privilege to do business here, and it wouldn't be the same without wonderful folks like you!

Merry Christmas

From
Kristine & Staff
at
Pink Pepper Hair & Beauty
Evansburg, Alberta 727-2055

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
Management & Staff
at
**On A Whim
- Ladies Consignment**
Evansburg, Alberta 621-6157



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 say-

ing,

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,

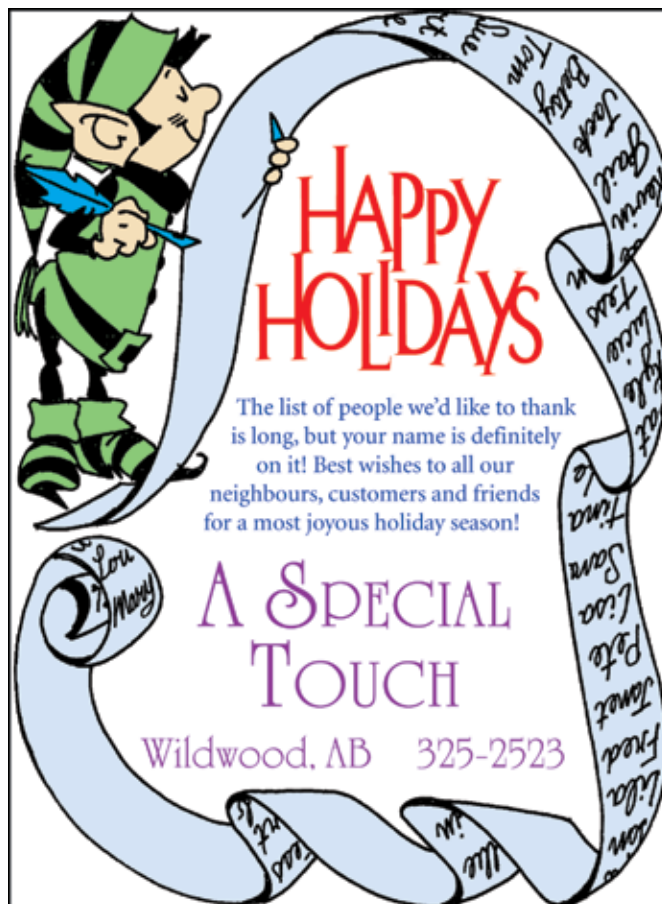
I'll be back again some
day."

Thumpetty thump
thump,

Thumpety thump thump,
Look at Frosty go.

Thumpetty thump
thump,

Thumpety thump thump,
Over the hills of snow.



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?

Ringin' through the sky, shepherd boy,

Do you hear what I hear?

A song, a song high above the trees

With a voice as big as the sea,

With a voice as big as the sea."

Said the shepherd boy to the mighty king,

"Do you know what I know?

In your palace warm, mighty king,

Do you know what I know?

A Child, a Child shivers in the cold—

Let us bring him silver and

gold,

Let us bring him silver and gold."

Said the king to the people everywhere,

"Listen to what I say!

Pray for peace, people, everywhere,

Listen to what I say!

The Child, the Child sleeping in the night

He will bring us goodness and light,

He will bring us goodness and light."



TO OUR VALUED CUSTOMERS AT THE HOLIDAY SEASON



WITH OUR BEST
WISHES TO YOU AND
YOURS FOR A TRULY
PRICELESS HOLIDAY
SEASON.

FOR YOUR TRUST WE
ARE DEEPLY
INDEBTED, AND FOR
YOUR FRIENDSHIP
WE ARE SINCERELY
GRATEFUL.

MERRY CHRISTMAS!

MARIANNE, AMANDA & FAMILIES

**WABAMUN ATB
FINANCIAL AGENCY**

WABAMUN

892-7927



Greeting you sincerely.
With a wish that you will find
Your Christmas Filled with pleasures
Of the best & Happiest Kind

**Merry Christmas &
Happy New Year**
from All of Us

**FALLIS COUNTRY
STORE**

FALLIS, AB (780) 892-3150

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 med-
ication,

So she stumbled out the
door into the snow.

When they found her
Christmas mornin',

At the scene of the at-
tack.

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 pla-
yin' cards with cousin
Belle.

It's not Christmas with-
out 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.



*Merry
Merry Merry
Merry Merry Merry
Everything*

Thank you for shopping locally! | May this holiday season
deliver everything you've been
wishing for and more.

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

**TOMAHAWK
GENERAL STORE**

339-3930

I SAW MOMMY KISSING SANTA CLAUS

I saw Mommy kissing
Santa Claus
Underneath the mistle-
toe last night.
She didn't see me creep

Down the stairs to have
a peep;
She thought that I was
tucked up in my bed-
room 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.

I'LL BE HOME FOR CHRISTMAS

I'll be home for Christ-
mas
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 Christ-
mas
If only in my dreams
I'll be home for Christ-
mas
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 Christ-
mas
If only in my dreams
If only in my dreams



The Full MERRY

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

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

Merry Christmas from the Staff & Managment at

Wabamun Hotel 892-2224

Wabamun



JINGLE BELL ROCK JINGLE BELL 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.

LET IT SNOW



GREETINGS, FRIENDS!

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

from Executive & Membership of

**RCL Wildwood
Br. 149**

Wildwood, AB 325-2015

Oh the weather outside is frightful,
But the fire is so delightful,
And since we've no place to go,
Let It Snow! Let It Snow! Let It Snow!
It doesn't show signs of stopping,
And I've bought some corn for popping,
The lights are turned way down low,
Let It Snow! Let It Snow! Let It Snow!

When we finally kiss goodnight,
How I'll hate going out in the storm!
But if you'll really hold me tight,
All the way home I'll be warm.
The fire is slowly dying,
And, my dear, we're still good-byeing,
But as long as you love me so,
Let It Snow! Let It Snow! Let It Snow!



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

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

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

Seba Beach, Alta 797-3838

Filled With Our Gratitude



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

Merry Christmas
from Kyle & Ann at
Wildwood Bigway

Wildwood, AB (780) 325-3870

JINGLE BELLS

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

Bells on bob-tails ring,
making spirits bright,
What fun it is to ride and
sing a sleighing song 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)



Now On Tap: Our Best Wishes

To all of the customers and friends who have filled
our year with so much cheer, thanks for hanging
out here! We sincerely appreciate your support,
and it's always our pleasure to serve you.

We hope your holiday season is filled to the
brim with happiness and good fortune!

Merry Christmas from Management & Staff at

EVANSBURG INN

Evansburg, AB

727-3621

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



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

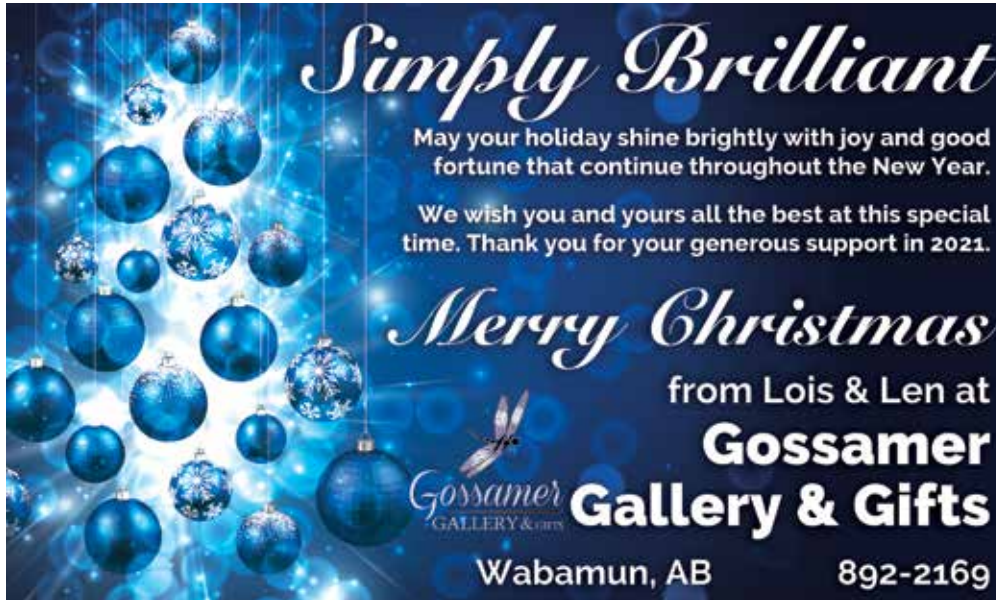
Please follow us on our Facebook page
and also Darwellag.com for updates.

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.



Simply Brilliant

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

We wish you and yours all the best at this special time. Thank you for your generous support in 2021.

Merry Christmas

from Lois & Len at
Gossamer Gallery & Gifts

Wabamun, AB 892-2169



*Season's Eatings
& Many Thanks!*

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

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

Calahoo
Meats Ltd.



Warmest Wishes

Here's one thing
we know for sure:
There's no place
like home for
the holidays,
and folks like you
are the reason.
**Thanks for making
our year so bright!**

Home
hardware

Wabamun, AB 892-4969

MUST BE SANTA

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

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

Who comes around on a special night?

Santa comes around on a special night.

Special night, beard that's white,

Must be Santa must be Santa,

Must be Santa, Santa Claus.

Who wears boots and a suit of red?

Santa wears boots and a suit of red.

Who wears a long cap on his head?

Santa wears a long cap on his head.

Cap on head, suit that's red,

Special night, beard that's white,

Must be Santa must be Santa,

Must be Santa, Santa Claus.

Who's got a big red cherry nose?

Santa's got a big red cherry nose.

Who laughs this way:

HO HO HO?

Santa laughs this way:

HO HO HO!

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

red, Special night, beard that's

white, Must be Santa must be

Santa, Must be Santa, Santa Claus.

Who very soon will come our way?

Santa very soon will come our way.

Eight little reindeer pull his sleigh,

Santa's little reindeer pull his sleigh.

Reindeer sleigh, come our way,

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

red,

Special night, beard that's white,

Must be Santa, must be Santa,

Must be Santa, Santa Claus.

Dasher, Dancer, Prancer,

Vixen,

Comet, Cupid, Donner and Blitzen.

Reindeer sleigh, come our way,

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

red, Special night, beard that's

white, Must be Santa, must be

Santa,

Must be Santa, Santa

Claus!



To all of the kind folks who have dropped in on us this year, we'd like to say thanks and let you know how much your visits mean to us. We're grateful to belong to such a warm and friendly community, and we look forward to spending another wonderful year with all of you.

We hope you enjoy a very merry Christmas and a happy, healthy New Year!

from our family to yours!

Jane's Hair Care
Wildwood, AB 325-3749

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

OH CHRISTMAS TREE

O Christmas tree, O
Christmas tree!

How are thy leaves so
verdant!

O Christmas tree, O
Christmas tree,

How are thy leaves so
verdant!

Not only in the sum-
mertime,

But even in winter is thy
prime.

O Christmas tree, O
Christmas tree,

How are thy leaves so
verdant!

O Christmas tree, O
Christmas tree,

Much pleasure doth
thou bring me!

O Christmas tree, O
Christmas tree,

Much pleasure doth
thou bring me!

For every year the
Christmas tree,

Brings to us all both joy
and glee.

O Christmas tree, O
Christmas tree,

Much pleasure doth
thou bring me!

O Christmas tree, O
Christmas tree,

Thy candles shine out
brightly!

O Christmas tree, O
Christmas tree,

Thy candles shine out
brightly!

Each bough doth hold
its tiny light,

That makes each toy to
sparkle bright.

O Christmas tree, O
Christmas tree,

Thy candles shine out
brightly!

with our thanks at
Christmas

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

Happy Holidays

**Ginni, Bubbly & Staff at
Travellers Hut &
Gas Station**

Wabamun, AB 892-3252



**Made
You
LOOK!**



**See
Advertising
works!
Place your
ad today!**

***Yuletide
Greetings***

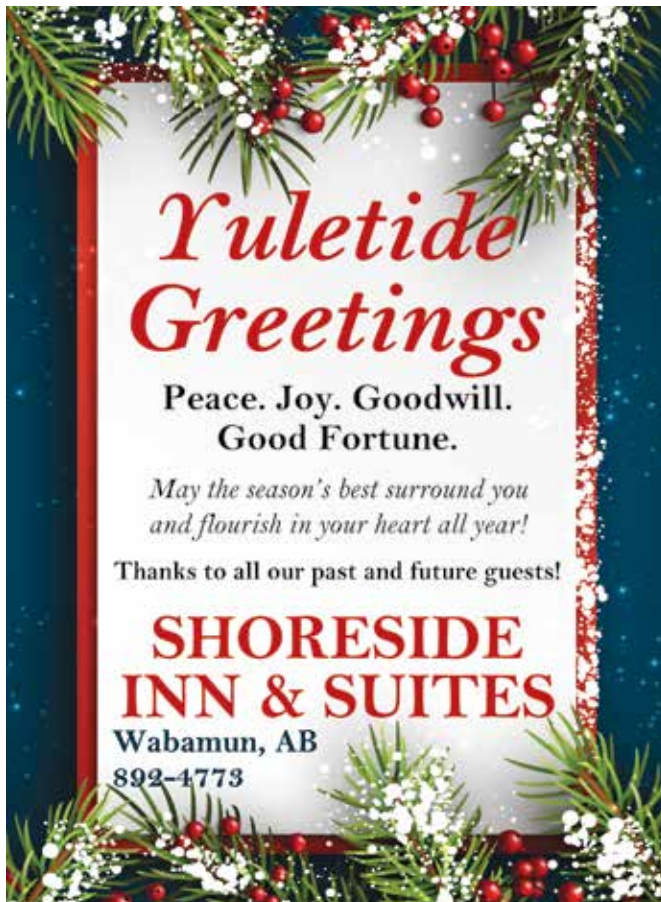
**Peace. Joy. Goodwill.
Good Fortune.**

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

Thanks to all our past and future guests!

**SHORESIDE
INN & SUITES**

**Wabamun, AB
892-4773**



**LET THE GOOD TIMES'
ROLL THIS' CHRISTMAS!**



Hope there's plenty of cheer
to spare this holiday season
and all through the New Year.

ALL THE BEST TO ALL OF YOU!

From Everyone at
**Wabamun Lions
Bowling Lanes**

(780) 892-3619

OH COME, ALL YE FAITHFUL

O come, all ye faithful,
 Joyful and triumphant,
 O come ye, O come ye to
 Bethlehem;
 Come and behold him,
 Born the King of angels;
 O come, let us adore him,
 O come, let us adore him,
 O Come, let us adore him,
 Christ the Lord.
 God of God,
 Light of Light,
 Lo! he abhors not the Virgin's
 womb:
 Very God,
 Begotten, not created; Refrain
 Sing, choirs of angels,
 Sing in exultation,
 Sing, all ye citizens of heaven
 above;
 Glory to God
 In the highest; Refrain
 See how the shepherds,
 Summoned to his cradle,
 Leaving their flocks, draw
 nigh to gaze;

We too will thither
 Bend our joyful footsteps;
 Refrain
 Child, for us sinners
 Poor and in the manger,

We would embrace thee, with
 love and awe;
 Who would not live thee,
 Loving us so dearly? Refrain
 Yea, Lord, we greet thee,

Born this happy morning;
 Jesus, to thee be glory given;
 Word of the Father,
 Now in flesh appearing; Re-
 frain



*Merry
 Christmas*

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

www.psd.ca

*Great
 Big Thanks
 Great Big Joy!*

Wishing you abundance of
 happiness and good fortune this
 holiday season and all year!

Merry Christmas
 From
Tomahawk TEMPO
 "Under New Management"

Tomahawk, Alberta 339-2575

Good Tidings to You!

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

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

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

**Wabamun
 LAKE INN**

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

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 op-
pression shall cease
Sweet hymns of joy in
grateful chorus raise we,
Let all within us praise His
holy name.

Merry Christmas

from  Yellowhead County



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

Happy holidays from the council and staff of Yellowhead County.

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 carol-
ing.
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.

OH LITTLE TOWN OF BETHLEHEM

O little town of Bethlehem,
How still we see thee lie!

Above thy deep and dreamless sleep

The silent stars go by;
Yet in thy dark streets shineth

The everlasting Light;
The hopes and fears of all the years

Are met in thee to-night.

For Christ is born of Mary,

And gathered all above,
While mortals sleep, the angels keep

Their watch of wondering love.

O morning stars, together

Proclaim the holy birth!
And praises sing to God the King,

And peace to men on earth.

How silently, how silently,

The wondrous gift is given!

So God imparts to human hearts

The blessings of his heaven.

No ear may hear his coming,

But in this world of sin,
Where meek souls will receive him, still

The dear Christ enters in.

Where children pure and 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!



WISHING
YOU A

*Merry
Christmas*

AND A HAPPY NEW YEAR

On behalf of Parkland County Council

Top row, left to right: Councillor Rob Wiedeman
Division 5, Councillor Phyllis Kobasiuk *Division 3*,
Mayor Allan Gamble, Councillor Kristina Kowalski
Division 2, Councillor Allan Hoefsloot *Division 6*

Bottom row, left to right:
Councillor Natalie Birnie *Division 4*, Councillor Sally
Kucher Johnson *Division 1*



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 Christ-
mas 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 histo-
ry!

SILENT NIGHT

Silent night, holy night,
All is calm, all is bright
Round yon virgin moth-
er 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 alle-
luia;
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 re-
deeming grace,
Jesus, Lord, at thy birth.
Jesus, Lord, at thy birth.



**We're So
Ho-Ho-Grateful!**

Thank you for believing in us! It has been our pleasure to serve this community in 2021, and we wouldn't be here without your kind support.

We hope your Christmas is merry and bright in every way, and we look forward to seeing you again soon in the New Year!

Happy Holidays
From
Management & Staff
at
Handsdown Liquor
Evansburg, AB 727-2059



Entwistle Rodeo Association
**HO...HO...
HOWDY PARTNERS!**

**Special
THANK
YOU**
to our
Rodeo
Sponsors

SANTA CLAUS IS COMING TO TOWN

Oh! You better watch out,
You better not cry,
You better not pout,
I'm telling you why:
Santa Claus is coming to town!

He's making a list,
He's checking it twice,
He's gonna find out
who's naughty or nice.

Santa Claus is coming to town!

He sees you when you're sleeping,

He knows when you're awake.

He knows when you've been bad or good,

So be good for goodness sake!

So...You better watch out,

You better not cry

You better not pout,

I'm telling you why.

Santa Claus is coming to town.

Little tin horns,
Little toy drums.
Rudy-toot-toot
and rummy tum tums.
Santa Claus is coming to town.

Little toy dolls
that cuddle and coo,
Elephants, boats
and Kiddie cars too.

Santa Claus is coming to town.

The kids in Girl and Boy Land
will have a jubilee.

They're gonna build a toyland town

all around the Christmas tree.

Oh....You better watch out,
You better not cry.

You better not pout,

I'm telling you why.

Santa Claus is comin'

Santa Claus is comin'

Santa Claus is comin'
To town.

OPEN UP TO CHRISTMAS!



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

For your visits this year, we are sincerely grateful.

Merry Christmas

From Everyone at

Wildwood Public Library (325-3882)

Evansburg Public Library (727-2030)

& Niton Public Library (795-2474)

Just For You At The Holidays

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

From Management and Staff

P.A.R.S.

Evansburg

727-4340

The First Noel

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

For your generous spirit, we are deeply thankful.

Merry Christmas from the Staff at



METRIX GROUP LLP

CHARTERED PROFESSIONAL ACCOUNTANTS

Evansburg, AB 727-2017





All Precious **JEWELLERS**

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

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Bulova, Citizen, Bering,
Caravelle, Accutron

We do Engraving!



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



SLEIGH RIDE

Just hear those sleigh bells
jingling

Ring ting tingling too.

Come on, it's lovely weath-
er

For a sleigh ride together
with you.

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

Come on, it's lovely weath-
er

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 togeth-
er

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 weath-
er

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 weath-
er

For a sleigh ride together
with you,

Outside the snow is falling
And friends are calling

"Yoo hoo,"

Come on, it's lovely weath-
er

For a sleigh ride together
with you.

Giddy up, giddy up, giddy
up,

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Our cheeks are nice and
rosy

And comfy cozy are we
We're snuggled up togeth-
er

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 weath-
er

For a sleigh ride together
with you.



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

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

Sobeys

SPRUCE GROVE 780 962 4121



**BANK ON
A VERY
GOOD
SEASON**

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

Merry Christmas
and sincere thanks
to our customers
and associates.

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

TD Canada Trust
962-0404

5 WAYS TO SPRUCE UP YOUR SPROUTS THIS HOLIDAY

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.

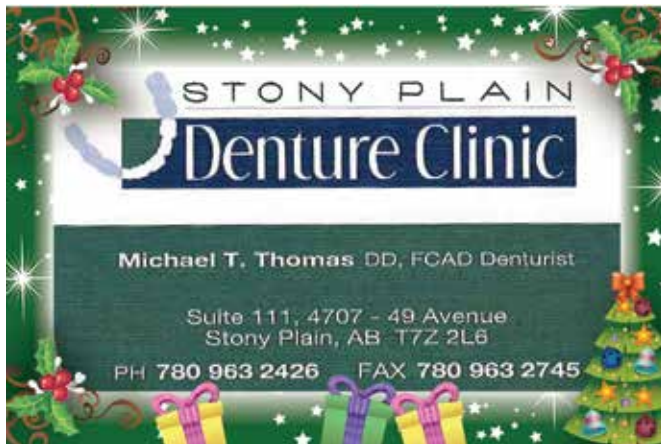
- Start at the store. For the best roasted sprouts, look for larger bright-green heads with tight leaves. Brussels sprouts are currently in season, meaning they're

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.

Continued on Page 30



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Our Christmas Hours are as follows:

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5 Ways To Spruce Up Your Sprouts This Holiday

Continued from Page 28

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.

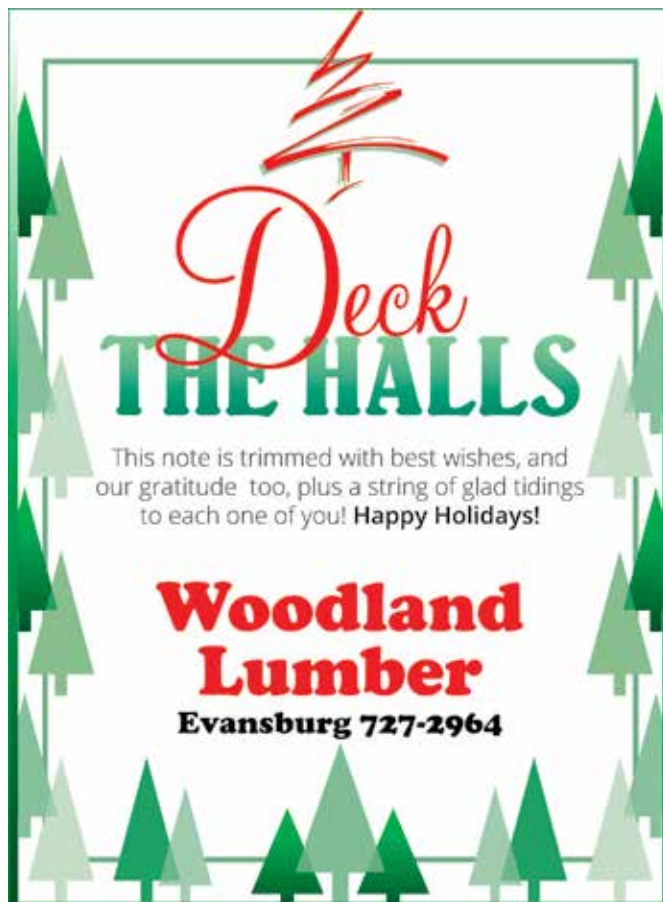
- Cranberries aren't just for turkey. If bacon isn't your thing, once your simple sprouts are perfectly roasted, toss them with a mixture of

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.



A HOLIDAY MULE TO WARM UP YOUR GUESTS



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) honey-crisp 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 half-way 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-alcohol-

ic 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.

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Season's Greetings

from Len & Staff at



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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 the following recipe for "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 (see below)
- 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.

Continued on Page 33



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this Christmas Season as we
remember the birth of Christ!*



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A Dessert To Please Soul Food Devotees

Continued from Page 32

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

Double Pie Crust

Ingredients

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

In a bowl, combine the flour and salt. Cut the shortening into the dry ingredients with a fork or by pinching the shortening into the flour mixture with your fingers. The result should be coarse crumbs and small clumps the size of peas. Add the egg and mix well. Add the milk 1 tablespoon at a time. Don't be afraid to

add more milk if necessary to achieve a dough that's wet enough to form into a ball. Being careful not to overwork the dough, form the dough into a ball with your hands. Wrap the ball in plastic, then chill in the refrigerator for 30 minutes. Transfer the dough from the refrigerator to a lightly floured surface. Flatten the

ball slightly and dust the top of it with flour before rolling it out with a rolling pin. Divide the dough into two portions before rolling. Begin rolling at the center of the dough and work outward. Roll the dough out into a circle about 4 inches wider than the pie pan it will be placed in.



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

From Management & Staff at

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from Gary & Lesley at

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WHITE CHOCOLATE PEPPERMINT FUDGE



TOTAL TIME: Prep: 10 min. Cook: 10 min. + chilling
MAKES: 81 servings
Ingredients
 • 1-1/2 teaspoons plus 1/4 cup butter, softened, divided
 • 2 cups sugar
 • 1/2 cup sour cream
 • 12 squares (1 ounce each) white baking chocolate, chopped

- 1 jar (7 ounces) marshmallow cream
- 1/2 cup crushed peppermint candy
- 1/2 teaspoon peppermint extract

Directions

1. Line a 9-in. square pan with foil. Grease the foil with 1-1/2 teaspoons butter; set aside.

2. In a large heavy saucepan, combine the sugar, sour cream and remaining butter. Cook and stir over medium heat until sugar is dissolved. Bring to a rapid boil; cook and stir until a candy thermometer reads 234° (soft-ball stage), about 5 minutes.

3. Remove from the

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

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

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

A Christmas Wish for Our Cherished Friends

Blankets of snow coating the ground, peace, joy and laughter all around. May it find you surrounded by family and friends, a picture-perfect holiday from beginning to end.

**Merry Christmas To All &
To All a Great Year!**



From Corwin & Staff

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Hope Your Holiday Sparkles

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WARM UP TO A SEASONAL SALAD



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 espe-

cially wonderful in the winter months, adding a dose of sunshine and nutrients.

Professional chef Matt Basile has developed a delicious and aromatic salad featuring roasted apples and fennel. He recommends substituting raw produce

with roasted fruits and veggies to create warm and seasonal dishes. This dish can be made in a matter of minutes all the while keeping important nutrients inside. While best prepared in the Panasonic Steam Convection Oven, this recipe can be created with a standard oven as well.

Roasted Apple and Fennel Salad

Prep time: 10 minutes

Cook time: 25 minutes

Ingredients:

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

• 4 small red tomatoes, cut in half

- 4 tbsp (60 mL) canola oil
- 1 tsp (5 mL) salt
- 1 tsp (5 mL) black pepper
- 1 tsp (5 mL) dried oregano

- 1 tsp (5 mL) brown sugar
- 1 tsp (5 mL) cinnamon
- 5 sprigs fresh thyme

Directions:

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

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

Sweet Tidings to You,

Our Valued Customers & Friends!

We love our customers and love our community! We appreciate all of your support and look forward to continuing to serve you! From our family to yours, we wish you a Merry Christmas and a Happy New Year!

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

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A MERRY MOCKTAIL FOR THE HOLIDAYS



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 festive 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 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 1/4 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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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



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A QUICK AND DELICIOUS HOLIDAY DESSERT CHOCOLATE STRAWBERRY PIE



The holiday season is synonymous with many things,

including delicious foods. While Thanksgiving turkeys or Christmas geese will be found on many a table this holiday season, baked goods and desserts are what many people look forward to this time of year.

Holiday hosts with a lot on their plates might not have the time to prepare homemade baked goods for their guests. Thankfully, the following recipe for "Chocolate-Strawberry Pie" from Addie Gundry's "No-Bake Desserts" (St. Martin's Press) can be prepared in just 15 minutes, all without turning on the oven.

Chocolate-Strawberry Pie

Yields 1 pie
1 pint fresh strawberries, washed, trimmed and

halved

1 store-bought (or home-made) chocolate cookie pie crust

2/3 cup sugar

1/4 cup cornstarch

2 tablespoons unsweetened cocoa powder

1/4 teaspoon minced crystallized ginger

1/8 teaspoon ground nutmeg

Pinch of kosher or sea salt

6 large egg yolks

2 1/2 cups half-and-half

6 ounces bittersweet or semisweet chocolate, chopped

1/2 tablespoon rum extract

1 teaspoon vanilla extract

Additional strawberries for garnish (optional)

1. Place the strawberry halves in a single layer in the bottom of the pie crust.

2. In a medium saucepan, whisk together the sugar, cornstarch, cocoa powder, ginger, nutmeg, and salt over medium heat.

3. Whisk in the egg yolks to create a thick paste. Gradually whisk in the half-and-half until the mixture thickens, about 5 minutes. Bring to a boil and cook for 1 minute. Remove from the heat.

4. Add the chocolate and whisk until combined. Add the rum and vanilla extracts. Cool the mixture for 4 minutes.

5. Pour the filling over the strawberries and up to the top of the crust. Chill the pie for 2 hours or until set.

6. Garnish with additional strawberries, if desired.

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For Your Friendship!



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

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Merry Christmas

From Dawn at
Grove Hearing Clinic
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Spruce Grove Ph: 960-2960

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.

We're All REVVED UP...

to wish you a very **Merry Christmas** and **Happy New Year!**

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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



Spruce Grove

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Tidings of Comfort & Joy

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



A SWEET AND SPICY MOCKTAIL TO ENJOY THIS SEASON

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.

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



**Season's Greetings!
Merry Christmas!
Happy Holidays!
- And Many Thanks!**

With best wishes for a joyous holiday and a happy new year.

Merry Christmas from
Allan and Cheryl of
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Wildwood Agricultural Society**

New Members Welcome

**Start Your Engines...
Christmas Is Coming!**



As we gear up for another holiday season, we'd like to send you our best wishes for a very merry Christmas and a happy New Year. **Thanks for your trust in us.**
We look forward to serving you again soon.

Merry Christmas from Mark & Staff at
**Trades Automotive
& Welding Ltd.**
892-4500 Wabamun, AB

CELEBRATE A POPULAR CHOCOLATE DESSERT



It is hard to determine who created the brownie, but dessert devotees no doubt appreciate that individual's now beloved creation.

Brownies are one of North America's favorite baked treats. They actually are

classified as a bar cookie rather than a cake, and the dessert earned its name from the deep, brown color of its main ingredient.

There have been many variations on the brownie through the years, and the lively debate

whether crunchy end pieces or chewy middle slices are preferred continues. There may be less debate about how flavorful it can be to mix cheesecake with brownies, which is just

what happens in this recipe for "Marbled Chocolate Cheesecake Brownies" from "Chocolate" (Love Food), by the editors of Parragon Books, Ltd.

Marbled Chocolate Cheesecake Brownies

Makes 12

3/4 cup unsalted butter, plus extra for greasing

3 tablespoons unsweetened cocoa

1 cup superfine sugar

2 eggs, beaten

1 cup all-purpose flour

Cheesecake mix

1 cup ricotta cheese

3 tablespoons superfine sugar

1 egg beaten

Preheat the oven to 350 F.

Grease an 11 x 7-inch cake pan and line with parchment paper.

Melt the butter in a medi-

um saucepan, remove from the heat, and stir in the unsweetened cocoa and the sugar. Beat in the eggs, then add the flour, and stir to mix evenly. Pour into the prepared pan.

For the cheesecake mix, beat together the ricotta, sugar and egg, then drop teaspoonfuls of the mixture over the chocolate mixture. Use a metal spatula to swirl the two mixtures tightly together.

Bake for 40 to 45 minutes, until just firm to the touch. Cool in the pan, then cut into bars or squares.

**All The Best
at the Holidays**

Gold may be precious and diamonds are rare, but it's your friendship that we treasure most of all! With best wishes to all of our neighbors for a holiday that's merry and bright and as special as you are to us. Thanks!

Merry Christmas from Management & Staff of

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**A Season for
Remembering**

At a time when loved ones lost are especially missed, we wish all of our friends and neighbors here comfort and peace.

Thanks to this community for your trust in us.

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*Have A
Jolly
Good
Season!*

We sure do
appreciate your
dropping in this
past year.

*Merry
Christmas
& many thanks!*

*from the
Management
& Staff at*



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CELEBRATE CHOCOLATE WITH A RICH, HOMEMADE CAKE

The dawn of a new year presents plenty of opportunities to look to the future. Resolutions are made each January, with most centering on ways to get healthy. Not all resolutions need to be of the healthy, however. Once in a while it is fine to indulge, so a resolution to entertain more or to explore new baking opportunities can spice things up in the year ahead.

People aspiring to spend more time in the kitchen can celebrate winter baking and National Chocolate Cake Day (January 27) simultaneously. This recipe for "French Silk" from "Classic Stars Desserts"

(Chronicle Books) by Emily Luchetti is for serious chocolate lovers. This fudgelike mousse cake pairs plenty of rich flavors and showcases the chocolate in this decadent cake.

French Silk
Serves 12
Crust
3/4 cup walnuts, toasted

1 cup pecans, toasted
1/2 cup firmly packed brown sugar

4 ounces (8 tablespoons) unsalted butter, melted

Filling
1 1/4 pounds bittersweet chocolate, chopped

6 ounces (12 tablespoons) unsalted butter,

at room temperature

3/4 cup granulated sugar

6 large eggs (use pasteurized eggs if you are concerned about eating uncooked eggs)

1/4 cup heavy whipping cream

1/2 teaspoon vanilla extract

Topping

1 cup heavy whipping cream

2 tablespoons granulated sugar

To make the crust: In a food processor, combine the walnuts, pecans, brown sugar, and cinnamon and pulse until the nuts are coarsely chopped. Pour the nuts into a bowl, add the but-

ter, and stir until the nuts are evenly moistened. Press the nut mixture evenly onto the bottom of a 9-inch round spring-form pan. Refrigerate for 30 minutes.

To make the filling: Melt the chocolate in a double boiler. While the chocolate is melting, combine the butter and sugar in the bowl of a stand mixer fitted with the paddle attachment and add the eggs two at a time, mixing well after each addition. Scrape down the sides of the bowl, increase the speed to medium-high, and whip until well blended, about 2 minutes.

Continued on Page 43



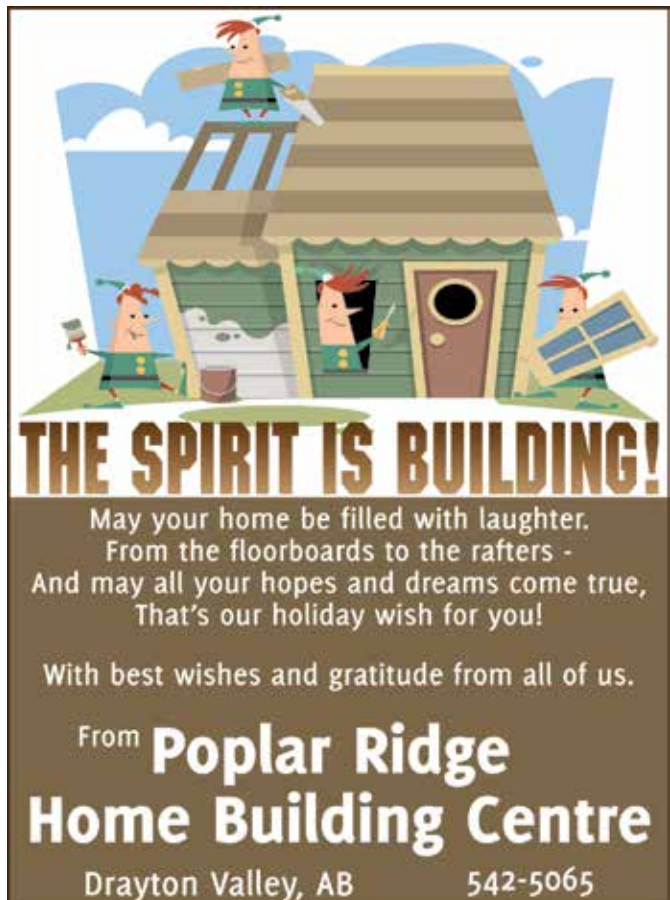
Our Valued Friends & Customers

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

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THE SPIRIT IS BUILDING!

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

With best wishes and gratitude from all of us.

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

Celebrate Chocolate With A Rich, Homemade Cake

Continued from Page 42

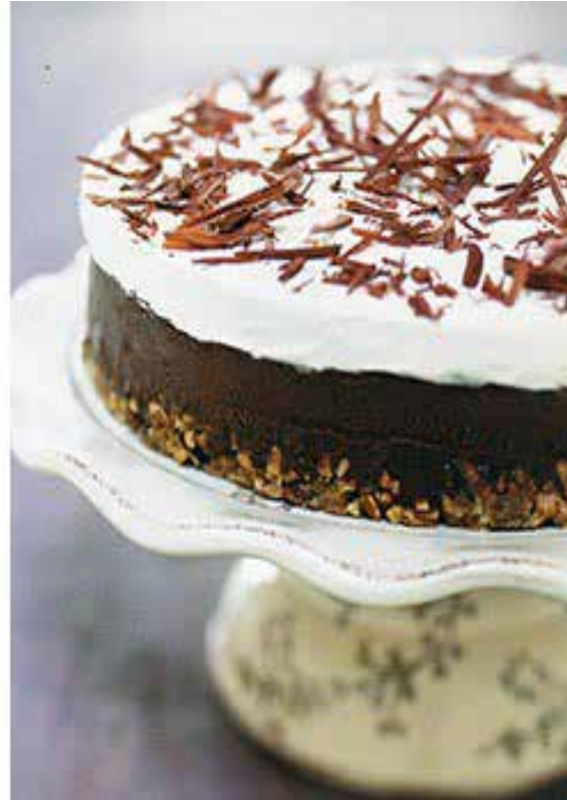
The mixture will look curdled.

Remove the melted chocolate from the heat and stir until smooth and warm but not hot. With the mixer on low speed, add the chocolate to the egg mixture. Scrape the sides and along the bottom of the bowl and then continue to mix on low speed until the chocolate is fully incorporated. Add the cream and vanilla and mix until blended. Spread the filling over the crust. Refrigerate until firm, about 3 hours.

To make the topping: In a bowl, whisk together

the cream and sugar until soft peaks form. Cover and refrigerate until serving.

Using a spatula, spread the topping over the top of the cake. Run a hot, dry knife around the inside edge of the pan to loosen the cake, then remove the pan sides and set the cake on a serving platter. Slice the cake with a hot, dry knife and serve chilled.



**Its Been Our
Pleasure Serving You!**

**Happy Holidays and many thanks for
your kind patronage this past year.**

From The Team at
**Fountain Tire
Drayton Valley**
780.542.4001



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



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

FOUNDATION
DODGE DRAYTON VALLEY
DRAYTON VALLEY 542-4488

CHAI SPICE GIRLS

Yield: 18 to 20 cookies
Prep: 25 mins Chill: 3 hrs
Bake: 350°F 12 mins

Ingredients

- 2 spiced chai-flavored tea bags
- 3 cups all-purpose flour
- 2 teaspoons pumpkin pie spice
- 1 1/2 cups butter, softened
- 1 cup sugar
- 2 egg yolks
- 2 tablespoons molasses
- 1 recipe Powdered Sugar Icing (see recipe below)

Directions

1. Remove tea bag contents (3 teaspoons); discard bags. In medium bowl combine tea, flour,

and pumpkin pie spice; set aside.

2. In large mixing bowl beat butter on medium to high 30 seconds. Add sugar; beat until light and fluffy. Beat in egg yolks and molasses. Beat in as much of the flour mixture as you can; stir in remaining flour. Divide dough in half. Cover and refrigerate about 3 hours or until easy to handle.

3. Preheat oven to 350 degrees F. Grease cookie sheets or line with parchment paper. On lightly floured surface, roll half of the dough at a time until 1/4-inch thickness. Cut dough with 4-inch gingerbread girl cutters.

4. Bake 12 minutes or until edges are lightly

browned. Cool on cookie sheets 2 minutes. Transfer to rack to cool completely. Decorate with Powdered Sugar Icing. Makes 18 to 20 cookies.

Storage: Layer cookies between waxed paper is covered airtight container. Store at room temperature up to 3 days or freeze up to 3 months.

Powdered Sugar Icing

Yield: Makes about 1/2 cup.

Ingredients

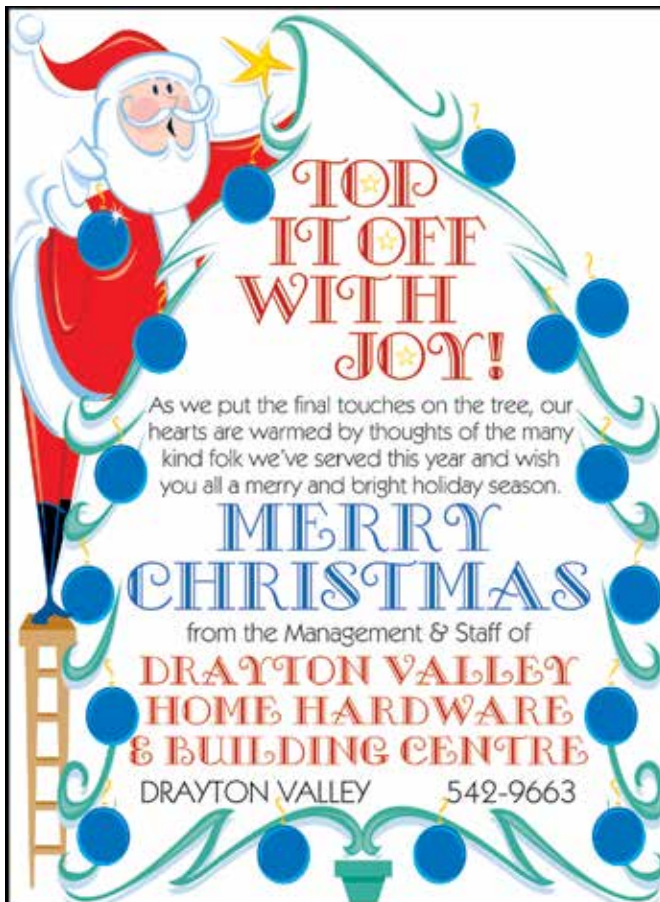
- 1 1/2 cups powdered sugar
- 1/4 teaspoon vanilla or almond extract
- 3 - 4 teaspoons milk

Directions

1. In a small bowl stir together powdered sugar,

vanilla or almond extract, and enough milk (3 to 4 teaspoons) to make icing drizzling consistency.

Nutrition Facts: Calories 308, Protein (gm) 3, Carbohydrate (gm) 39, Fat, total (gm) 16, Cholesterol (mg) 64, Saturated fat (gm) 10, Monosaturated fat (gm) 4, Polyunsaturated fat (gm) 1, Dietary Fiber, total (gm) 1, Sugar, total (gm) 22, Vitamin A (IU) 486, Thiamin (mg) 0, Riboflavin (mg) 0, Niacin (mg) 1, Pyridoxine (Vit. B6) (mg) 0, Folate (µg) 40, Cobalamin (Vit. B12) (µg) 0, Sodium (mg) 112, Potassium (mg) 72, Calcium (DV %) 20, Iron (DV %) 1, Percent Daily Values are based on a 2,000 calorie diet



CHESTNUT, BACON & CRANBERRY STUFFING



Prep: 30 mins - 40 mins
Cook: 40 mins Plus 1 hour to soak the cranberries

Makes 24 stuffing balls
Ingredients

- 100g dried cranberries
- 50ml ruby port
- 1 small onion,

- chopped
- 2 rashers un-smoked back bacon, cut into strips
- 50g butter
- 2 garlic cloves, chopped
- 450g sausage meat

140g fresh white or brown bread crumbs

- 2 tbsp chopped fresh parsley
- ½ tsp chopped fresh thyme leaves
- 140g peeled, cooked chestnuts, roughly chopped

- 1 medium egg, lightly beaten

Directions:

1. Soak the cranberries in the port for an hour. Fry the onion and bacon gently in the butter, until the onion is tender and the bacon is cooked. Add the garlic and fry for another minute or so.

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

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

and moist inside. To bake, press the stuffing into a greased ovenproof dish in a layer that is around 4cm thick. Bake at 190C/gas 5/fan 170C for about 40 minutes, until browned and, in the case of sausage meat 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.

- 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 - Licensed Funeral Director
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MERRY CHRISTMAS
and Happy New Year!

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A

Then we take care of your car and contents!

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CHOCOLATE-MINT THINS



Yield: about 60 cookies
Prep: 30 mins Chill: 1 hr Bake: 350°F 8 mins per batch

Ingredients

- 1 cup butter, softened
- 2/3 cup sugar
- 1 egg
- 2 teaspoons vanilla
- 2 1/2 cups all-purpose flour
- 2 tablespoons unsweetened cocoa powder or 1 ounce semisweet chocolate, melted and cooled
- 1 teaspoon mint

extract

- Green food coloring
- 2 ounces dark chocolate, coarsely chopped (optional)

Directions

1. In a large bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar. Beat until combined, scraping bowl occasionally. Beat in egg and vanilla until combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour. Divide dough in half.
2. Add cocoa powder to one dough portion; stir until combined. Add mint extract and a few drops of green food coloring to the remaining dough portion; stir until combined. Divide

each portion in half (two chocolate dough portions and two mint dough portions).

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

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

5. Bake for 8 to 10 minutes or until edges are firm. Transfer to a wire rack; cool completely. If desired, in a small heavy saucepan heat

and stir dark chocolate over low heat until melted and smooth. Drizzle melted chocolate over cookies. Let stand until chocolate is set.

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

Nutrition Facts: Calories 60, Protein (gm) 1, Carbohydrate (gm) 6, Fat, total (gm) 3, Cholesterol (mg) 12, Saturated fat (gm) 2, Monosaturated fat (gm) 1, Sugar, total (gm) 2, Vitamin A (IU) 97, Thiamin (mg) 0, Riboflavin (mg) 0, Niacin (mg) 0, Folate (µg) 12, Sodium (mg) 23, Potassium (mg) 10, Iron (DV %) 0, Percent Daily Values are based on a 2,000 calorie diet



Hope everything runs smoothly for you this holiday season. Many thanks for your vote of confidence.

Merry Christmas

From the Staff of



WIGHTY'S
TIRE & MECHANICAL

Evansburg, AB 727-4442

Hope it's mAGical!



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

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

Bourke's Farm Equipment

339-3939 Tomahawk, AB

CHRISTMAS CRUNCH

Ingredients

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

Directions

- Pop popcorn in a popcorn popper into a large bowl (or alternately in the microwave if using microwave bags of popcorn) according to manufactures directions. Remove any unpopped popcorn kernels. Toss in

broken pretzel pieces and M&Ms.

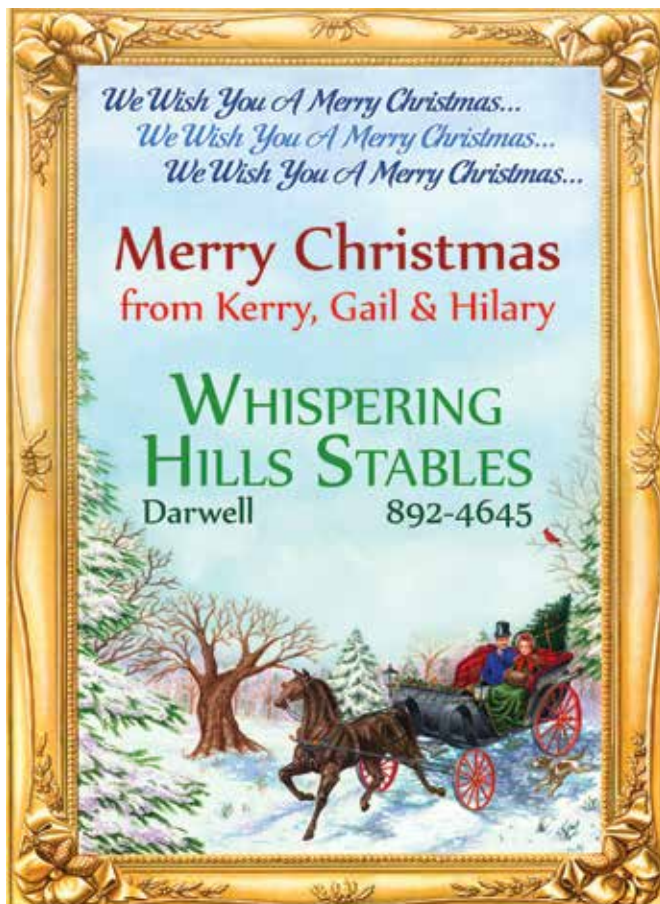
- Melt Vanilla Candy Melts in a microwave safe bowl on 50% power in 30 second intervals, stirring after each interval until melted and smooth. Drizzle half of melted chips over popcorn mixture, then stir, tossing gently a few times with a rubber spatula. Then drizzle remaining half of melted chips over popcorn, and gently stir mixture until evenly coated (don't over stir though or your sprinkles wont stick if the white chips begin to set and harden). Pour mixture into a single layer onto wax paper. Sprinkle entire mixture evenly with sprinkles (as many

as you'd like) before vanilla chips set. Allow to cool and harden, then gently break into pieces and store in an airtight container.

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

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

- Recipe Source: Adapted from Bake at 350





CINNAMON-LOG SLICES

- 2 teaspoons pure vanilla extract
 - 5 cups all-purpose flour, plus more for work surface
 - 3 tablespoons unsweetened cocoa powder
 - 1/3 cup turbinado sugar
- Directions

Ingredients

- 3 sticks unsalted butter, softened
- 1 cup granulated sugar
- 3/4 cup packed light-brown sugar
- 2 large eggs plus 1 large egg white
- 1 teaspoon coarse salt
- 2 teaspoons ground cinnamon
- 2/3 cup whole milk

1. Step 1

Beat together butter and granulated and brown sugars with an electric mixer on medium-low speed until creamy, about 3 minutes. Beat in whole eggs 1 at a time, then salt and 1 teaspoon cinnamon, until combined. Beat in milk and vanilla. Add flour a little at a time, beating until incorporated. Divide dough into

4 balls. Roll 1 ball into a 12-inch log; wrap in parchment and refrigerate, along with remaining 3 balls of dough, until firm, about 1 hour.

2. Step 2

Combine cocoa powder and remaining 1 teaspoon cinnamon and sprinkle over work surface. Roll out 1 ball of dough into a 6-by-12-inch rectangle in cocoa mixture. Flip rectangle over onto lightly floured work surface so that 1 long side is facing you; brush off excess cocoa mixture. Place log of dough, also with a long side facing you, in center of rectangle and wrap rectangle around log to enclose completely. Firmly squeeze and massage wrapped log of dough to adhere rectangle to log. Repeat process with second ball of dough, rolling it out into an 8-by-

13-inch rectangle, then with final ball, rolling it out into a 10-by-14-inch rectangle. Refrigerate log until firm, about 1 hour, 15 minutes. Log can be stored in refrigerator up to 1 day.

3. Step 3

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

AT THE HOLIDAYS

Your goodwill and generous support make it all worthwhile for us - thanks!



From Jeff, Chad & Eric at
2 BROS CUSTOM
CONTRACTING LTD.
 Spruce Grove | 780-717-0520

Merry Christmas!



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

FROM

Grove Collision Repairs

120 SOUTH AVE SPRUCE GROVE, AB

962-3755

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.

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.

Continued on Page 50



Blessings of the Season

.....

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

.....

Parkland Funeral Services

3502-44th Avenue
Stony Plain, Alberta

780-963-2520

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*May
Every Day
Be Merry*

Here's hoping your season is filled with all the delights, both big and small, that makes Christmas so special.

We really appreciate everything this community has done to help us through the challenges of this past year, so we can be here to celebrate the season with all of you.

Merry Christmas!

Drayden Insurance

Stony Plain, AB 963-2000

Complete The Holiday Season With Gingerbread

Continued from Page 49

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 de-

sired 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.



*There's no place like
Home for the Holidays*



With glad tidings to our customers, neighbors and friends this holiday season. For your continued support we will forever be grateful.

Merry Christmas from

**ECONOMY
ASPHALT**

Spruce Grove, AB 962-5581

Happy Holidays
& Best Wishes
For The New Year
from


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CRANBERRY & ORANGE CHELSEA BUN TREE

Prep: 1 hr

Cook: 22 mins plus at least
1 hr 30 mins proving

Makes 12 buns

Ingredients

- 275ml full-fat milk
- 50g butter, chopped into cubes

- 450g strong white bread flour

- 7g sachet fast-action dried yeast

- 50g golden caster sugar, plus 3 tbsp

- 1 tsp ground cinnamon

- flavourless oil, for greasing

- 200g marzipan, chilled

- 1 orange, zested and juiced

- 100g fresh cranberries

- 100g dried cranberries, plus 1 tbsp

- 40g pistachios, chopped

- edible gold spray (optional)

- 3 tbsp apricot jam, sieved

- 150g icing sugar

Directions:

1. Warm the milk in a saucepan until steaming but not boiling. Remove from the heat and add the butter, swirling to help it melt, then set aside to cool a little. Meanwhile, mix the flour, yeast, 50g sugar, the cinnamon and 1 tsp salt in a large bowl, or the bowl of a tabletop mixer. When the milk is warm, add it to the dry ingredients and combine to make a sticky dough. Tip onto your work surface and knead for 10 mins by hand, or for 5 mins in the mixer until the dough

is smooth and stretchy. Return to a clean oiled bowl, cover with oiled cling film and leave somewhere warm to rise for 1-2 hrs until doubled in size.

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

Continued on Page 52



With Warm Regards
At Christmas

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

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



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

Merry Christmas
From The Staff At
UFA
- Wildwood
Wildwood, AB (780) 325-3866



**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 Management & Staff
**D & L REHN
CONTRACTING LTD.**
Stony Plain, Alberta
780-723-0332

Cranberry & Orange Chelsea Bun Tree

Continued from Page 51

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

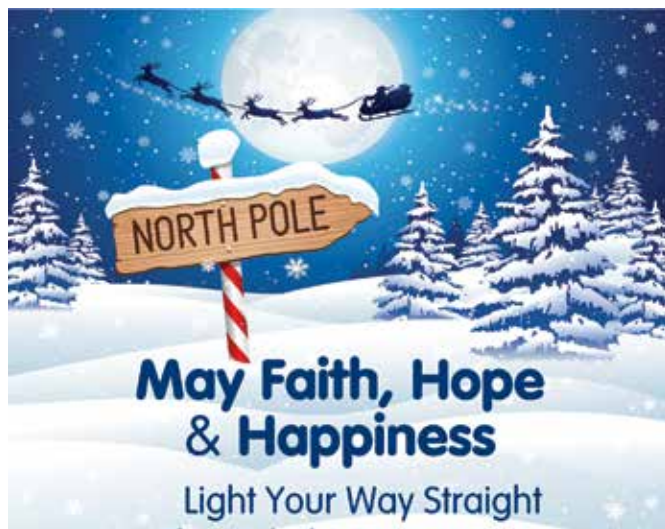
for 30 -40 mins, or until doubled in size and just touching

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 ran-

dom 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.


May Faith, Hope & Happiness

Light Your Way Straight Through the New Year!

To our neighbors, customers, friends and associates here in the community, thank you and best wishes for a happy and healthy holiday season. We hope you get everything on your wish list!

Merry Christmas from
VIXON
 CONTRACTING INC.

Wildwood, AB 241-0366



A Winter Wonderland

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

We wish all our neighbors a beautiful season from Glen & staff

Aljo-An (1995) Vacuum Services

Seba Beach, AB 797-3844

CREATE A DELICIOUS DESSERT FOR HOLIDAY CELEBRATIONS



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

Cheesecake is an example of a dessert that, due to the time it takes to create and the richness of the dessert itself, is not

something many people eat on a regular basis. However, with a time-saving recipe, cheesecake can become a dessert prepared in little time for holiday festivities. Try "Cinnamon Caramel Cheesecake Squares" from "Pampered Chef Season's Best, Fast, Fun & Fabulous" by Pampered Chef® Test Kitchens.

Cinnamon Caramel Cheesecake Squares

Makes 24 squares

Ingredients

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

- 1/2 cup caramel topping

Directions

1. Preheat oven to 350 F. Unroll one package of crescent dough into a shallow baking pan. Roll out the dough to edges.

2. Heat the cream cheese in a microwave-safe bowl, uncovered, on high for 30 to 40 seconds, or until softened. Whisk until almost smooth.

3. Add the egg, vanilla and 1/2 cup of the sugar to the bowl. Whisk until smooth. Spread over the crescent dough.

4. Lightly sprinkle the flat side of a cutting board with flour. Unroll the second package of crescent dough and roll it into a 13- by 12-inch rectangle.

5. Fold the dough in half from the short end; gently lift and place in the pan. Unfold and gently stretch the dough over

the cream cheese layer; press the edges to seal. Cut off corners of dough hanging over and discard.

6. Bake 22 to 24 minutes, until golden brown.

7. Combine the remaining 1/4 cup sugar and cinnamon in a small bowl. Place the caramel topping in a 1-cup measuring cup.

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

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

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

From Everyone at
ROSZKO
FARM EQUIPMENT LTD.

CASE III AGRICULTURE

www.roszko.com
Mayerthorpe, AB
786-2105

we wish you a
Merry Christmas

from all of us at
Northern Gateway Public Schools

DELICIOUS CHEESECAKE WITH IRISH FLAVOR



This recipe for “Bailey’s Marbled Cheesecake,” courtesy of Real Irish Desserts (www.realirishdesserts.com), is sure to please.

Baileys Marbled Cheesecake (Serves 8)

Ingredients

- Crust
- 85 grams butter
- 125 grams crushed

digestive biscuits or graham crackers

- 4 tablespoons granulated sugar

- 1 tablespoon cocoa Filling

- 1 3/4 cups granulated sugar

- 1 teaspoon vanilla extract

- 5 large eggs

- 3 egg yolks

- 1/2 teaspoon salt

- 2 1/2 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 heat-proof 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.

Continued on Page 55





Thinking of You at Christmas

At this special time of year, We wish you contentment, joy and cheer; Trimmed with a measure of gratitude, too For good friends and neighbors just like you!

Merry Christmas From Joe at
Zee Best Renovations
 Onoway, Alta Ph: 780-967-3898
 Cell: 780-915-3348

Delicious Cheesecake With Irish Flavor

Continued from Page 54

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.



Christmas Is in the Air

Everywhere we go, it's beginning to look a lot like Christmas, and we can't think of a better place to celebrate than right here at home with all of you. Your friendship and goodwill mean so much to us, and we feel deeply blessed to be a part of this community. We wish all of you a merry, bright and blessed Christmas. **With Thanks & Best Wishes**

Merry Christmas from
Pinnacle Renewable
Energy Inc.

Entwistle, AB

1-877-737-4344

EGGNOG KRINGLA



- 1/4 teaspoon salt
- 1/4 teaspoon ground cardamom (optional)
- 1 egg
- 1/2 teaspoon vanilla
- 1/2 teaspoon rum extract
- 3 cups all-purpose flour
- 3/4 cup dairy egg-nog
- 1 recipe Eggnog Icing

Yield: 40 kringla

Prep: 45 mins Chill: 1 hr

Bake: 425°F 5 mins per batch

Ingredients

- 1/2 cup butter, softened
- 3/4 cup sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon freshly grated nutmeg or 1/2 teaspoon ground nutmeg

- Freshly grated nutmeg or ground nutmeg

Directions

1. In a large bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Beat in the sugar, scraping sides of bowl occasionally. Beat in baking powder, baking soda, the 1 teaspoon fresh nutmeg, salt, and, if desired, cardamom until combined. Beat in egg,

vanilla, and rum extract until combined. Alternately add flour and eggnog, beating after each addition until combined. Divide dough in half. Wrap and chill for 1 to 2 hours or until dough is easy to handle.

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

3. Bake in the preheated oven about 5 minutes or until tops are very light brown. Transfer to a wire

rack; cool completely. Drizzle cookies with Eggnog Icing. If desired, sprinkle with additional nutmeg.

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

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



**WE KNOW IT GIVES US
A LIFT TO SERVE YOU!**

Many Thanks for your loyal support!

Merry Christmas from

**Bluenose
Automotive**

Unit 132 485 South Ave. Spruce Grove

780-962-6665



ENTERTAINING TRENDS: DIY PASTA BAR



Figuring out what to serve at a dinner party can be a challenge when you consider every guest's preferences and dietary restrictions. Enter the DIY food bar trend. The setup allows guests to customize their meal to their needs, and as a host, it's a fun and festive way to change things up.

A pasta bar is a guaranteed crowd-pleaser and a breeze to put together once you learn a few key steps. Here are some tried-and-true tips to inspire your next gathering.

- Labels are your best friend. Make sure to label all pastas, sauces and food allergy-friendly options. Not only is it appreciated by your guests, it's a great way to bring some aesthetics and creativity to the presentation. Think chalkboard labels or cork and printable tent cards to add that extra touch.

- Encourage creativity with plenty of options. To make the bar fun and interesting, offer a variety of pasta shapes and colours (rigatoni, penne, spaghetti) along with different sauce flavours (tomato, cream-based, meat) and toppings (parmesan, basil, olives). Then offer a big green salad to round out the meal. Don't forget to include gluten- and dairy-free options.

- Don't make everything from scratch. Simplify things by serving premade sauces that you trust and know your guests will enjoy. For example, Bertolli pasta sauces are a great option as they are in-

spired by the simple goodness of Tuscan cooking with a few quality ingredients that are cooked lightly to lock in the flavour.

This rich and creamy Bolognese Sauce is the perfect meaty sauce for any kind of pasta. With heavy cream, savoury tomato and basil sauce, and dry red wine, this sauce is as flavourful as it is easy to make.

Bolognese Sauce

Prep time: 5 minutes

Cook time: 20 minutes

Serves: 4

Ingredients:

- 1 tbsp. olive oil

- 1 onion, chopped

- 450 g ground beef

- ½ cup dry red wine

- 1 jar (630 mL) Bertolli tomato and basil sauce

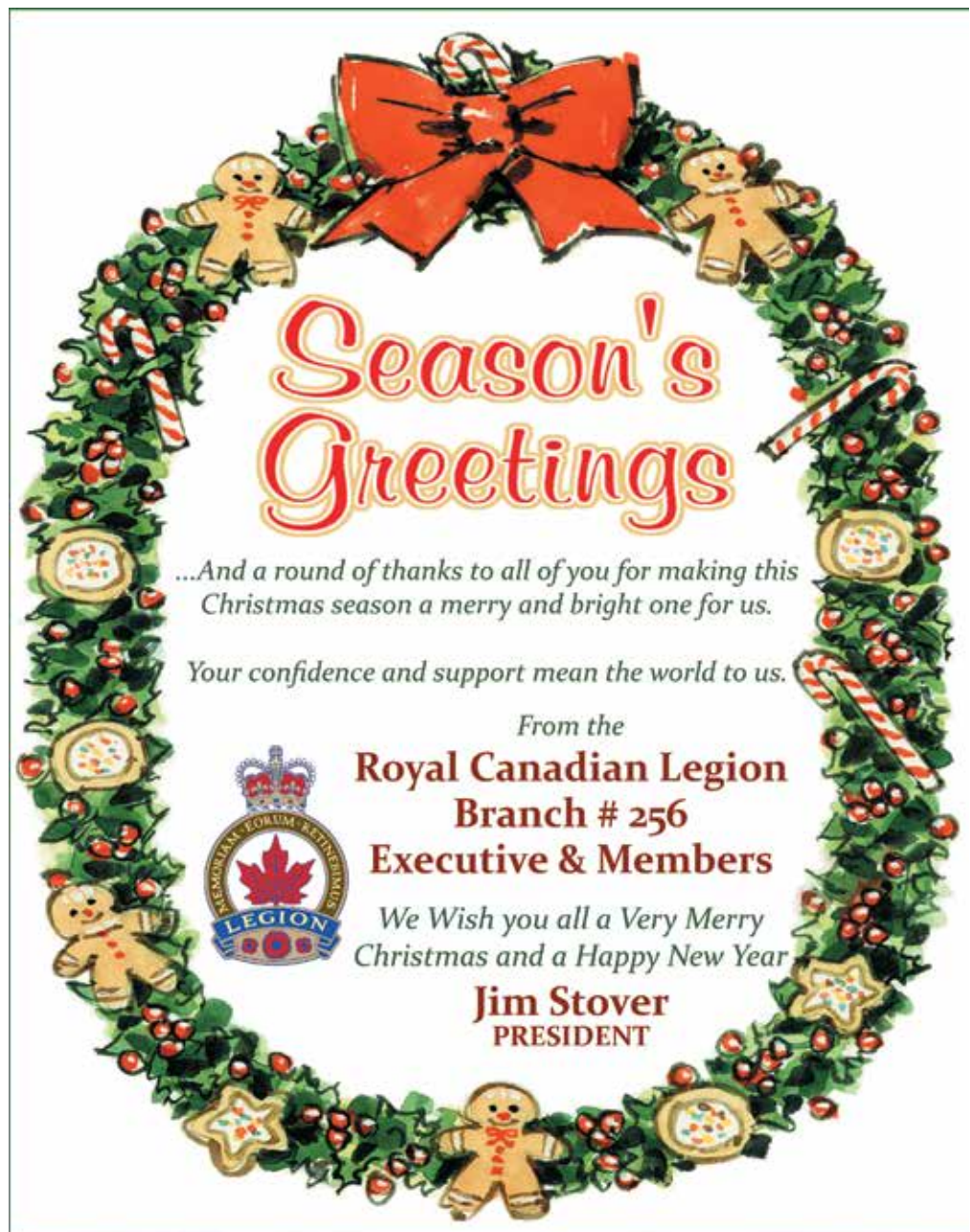
- ½ cup heavy cream (or whipping cream)

Directions:

1. Heat oil in 12-inch skillet on medium-high heat; add onions. Cook 3 minutes or until tender. Add meat; cook 4 minutes or until browned. Drain well. Return to pan.

2. Add wine and sauce to meat mixture. Cook on low heat for 10 minutes. Stir in cream; cook until heated through.

3. Serve over hot cooked pasta. Sprinkle with grated parmesan cheese, if desired.



FESTIVE SNACK FOR THE WHOLE FAMILY



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 Redenbacher 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.

Here Comes Santa Claus!

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

Thanks for being an important part of our year. Your friendship and support have made 2021 a great ride for us, and we wish you all the best this holiday season and in the coming year.

Merry Christmas to You and Yours!

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Have A Vintage Season!

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

Drayton Valley Auto Parts

NAPA AUTO PARTS
Drayton Valley, AB
542-6881

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

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 wintery day indoors with friends and family. Be ready to bake whenever the weather is cold or the kids need a fun activity 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.



Bundle Up for a Cool Christmas



The forecast sure looks merry! We hope your holiday season is a flurry of good times. Thanks for making so many great memories with us in 2021. We look forward to seeing and serving you again soon.

Happy Holidays!



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

HERE'S TO YOU!

At Christmas time we're filled with cheer.
When we recall the folks who've stopped by here—
So as we lift our glass today,
We wish you a happy holiday!

**Oil Country
Taphouse**



5028 - 52 Ave 780-542-5351
Drayton Valley

GINGERBREAD PANCAKES

• Prep/Total Time: 20 min.

• Yield: 3 Servings

Ingredients

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

• 3 tablespoons dried cranberries

Directions

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



**WISHING YOU
THE BEST OF THE
HOLIDAY SEASON...**
...from our family to yours



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To Our Valued
Members & Customers

*Happy Holidays
& Warm Wishes
for the New Year*

From Management & Staff

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GAS CO-OP LTD

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AMAZINGLY GOOD EGGNOG

Prep Time: 20 Minutes

Cook Time: 8 Minutes
Ready In: 6 Hours 28 Minutes

Servings: 12

INGREDIENTS:

4 cups milk
5 whole cloves
1/2 teaspoon vanilla extract

1 teaspoon ground cinnamon

12 egg yolks

1 1/2 cups sugar

2 1/2 cups light rum

4 cups light cream

2 teaspoons vanilla extract

1/2 teaspoon ground nutmeg

DIRECTIONS:

1. Combine milk, cloves, 1/2 teaspoon vanilla, and cinnamon in a saucepan, and heat over lowest setting for 5 minutes. Slowly bring milk mixture to a boil.

2. In a large bowl, combine egg yolks and sugar. Whisk together until fluffy. Whisk hot milk mixture slowly into the eggs. Pour mixture into saucepan. Cook over medium

heat, stirring constantly for 3 minutes, or until thick. Do not allow mixture to boil. Strain to remove cloves, and let cool for about an hour.

3. Stir in rum,

cream, 2 teaspoon vanilla, and nutmeg. Refrigerate overnight before serving.

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

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

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

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1-800-727-5259



Christmas is coming,
much to our delight.
We hope it's especially
merry and bright!

From the Hicks Family at
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Plumbing & Heating
Wildwood, AB 898-1062

**"Joy to The World...
In Christ Alone -
Merry Christmas!"**

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

Merry Christmas from Staff at
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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

- 21/3 cups dark molasses
- 6 ounces dark chocolate (60 to 70 percent cocoa solids), grated
- 13/4 cups all-purpose flour
- 2 teaspoons ground ginger
- 5 ounces whole pieces preserved stem ginger, drained and roughly chopped
- 1 stick (8 tablespoons) unsalted butter, softened
- 1/2 cup plus 2 tablespoons dark brown sugar, sifted (to remove lumps)



Deck the Halls!

As another holiday season gets into full swing, we'd like to display our best wishes and deliver our gratitude to all of our customers. For your business, we feel truly blessed and look forward to serving you again, soon.


Wishing you and your family a Very Merry Christmas and a Healthy & Safe 2022!

From

Academy MECHANICAL Services Inc.

& Staff

Spruce Grove | 780-962-6025



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

Merry Christmas

from Barbara & Staff at

RENTAL BUS LINES LTD.

948-9160

Continued on Page 63

Give The Gift Of Indulgence This Holiday Season

Continued from Page 62

- 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 min-

utes. (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.

ALL THE BEST

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

Entwistle Concrete Products

Entwistle, AB (780) 727-3525



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

With bright wishes to you and yours at this merry season.
Many thanks for your loyal patronage.

Merry Christmas
from all the Staff at

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Evansburg, AB 1-877-727-3939

*Wishing You
Glorious Season*

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

Merry Christmas from Paul & Elizabeth & Family

P & E Ventures Inc.
(Skidsteer) Services
Evansburg, AB 727-2721

HEALTHY HOLIDAY MOCKTAILS



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.



HELP ISOLATED LOVED ONES THIS HOLIDAY SEASON

A phenomenon called "cabin fever" tends to set in around late autumn or in midwinter. Long hours of darkness coupled with cold, inclement weather often is a recipe for increased time spent indoors. For people who live alone, the effects of cabin fever might be more pronounced.

In addition to seasonal cabin fever, this year another factor comes into play: social distancing and voluntary quarantine as a result of the novel coronavirus COVID-19. Even those who may venture outside to socialize, particularly around the holiday season, may be hesitant or unable to do so to help prevent the spread of the virus. In these instances, friends and loved

ones can mitigate feelings of isolation in various ways.

Schedule video chats. Video conferencing apps have become the communication vehicles of choice during the era of social distancing. Different applications and services continue to evolve and help people stay in touch. Plan regular chats, either once or twice per week with isolated or vulnerable people. Try to organize a large group chat on the holiday itself so no one has to spend Christmas or Chanukah alone.

Drop off supplies. Even though supermarket shop-from-home and other delivery services have normalized somewhat since the start of the pandemic, treat individuals who may

be isolated to some personalized attention. Put together care packages of supplies or holiday treats and deliver them in person so you can see the smiles that result from being able to visit with someone familiar.

Send uplifting messages. Children or even adults can make personalized cards and mail them to loved ones at home or those who may be in long-term care facilities. Send new mailings every week or two so that residents always have something to look forward to in the mail.

Start a virtual club. A book club or another shared interest can be the catalyst for more frequent communication. A club puts everyone on the same page and en-

ables them to come together, via phone or video chat, for a discussion.

Ask for help learning a new skill. Along the same vein as a virtual club, lessons on everything from woodworking to crochet to making favorite holiday recipes can be conducted online. Give an isolated individual daily purpose and distraction by engaging him or her with online lessons.

Isolation and feelings of loneliness can affect anyone who normally suffers from cabin fever. However, this year it may be more pronounced, as it could be coupled with social distancing precautions that have already been in effect for some time.



CHRISTMAS
HOPE IT'S UPLIFTING

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

We look forward to serving you in the New Year!

Merry Christmas
from Management & Staff at

JOE'S AUTO REPAIR
Evansburg
727-3642



Tidings Of Comfort & Joy

Customers, Neighbors, Associates, Friends. We hope we've got everyone covered with our warm wishes this holiday season. It gives us great comfort knowing people like you. Thanks!

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HOLIDAY BRUNCH CASSEROLE

Prep: 15 min. + chilling

Bake: 30 min. + standing

Yield: 12 Servings

Ingredients

- 4 cups frozen shredded hash brown potatoes

- 1 pound bulk pork sausage, cooked and drained

- 1/2 pound bacon strips, cooked and crumbled

- 1 medium green pepper, chopped

- 2 cups (8 ounces) shredded cheddar cheese, divided

- 1 green onion, chopped

- 1 cup reduced-fat biscuit/baking mix

- 1/2 teaspoon salt

- 4 eggs

- 3 cups 2% milk

Directions

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

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

- Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 375° for 30-35 minutes or a knife inserted near the center comes out clean. Let stand for 10 minutes before cut-

ting. Yield: 12 servings.

Nutritional Facts 1 piece equals 366 calories, 25 g fat (11 g saturated fat), 131 mg cholesterol, 971 mg


sodium, 16 g carbohydrate, 1 g fiber, 19 g protein.



From Our Home to Yours,

Merry Christmas!

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

L & B Water Services 

Stony Plain, AB (780) 963-8134

You're On Our List!

We've made our list and checked it twice, and customers like you top the "nice" bunch! Thanks for sharing so many good times with us in 2021. We're grateful to have such wonderful friends and neighbors here.

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

from Joe, Todd and Jackson

BLAKEMAN DRILLING

924-3024

HOLIDAY GLAZED HAM

Prep: 20 min. Bake: 2 hours

Yield: 16 Servings

Ingredients

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

Directions

- Place ham on a rack in a shallow roasting pan. Score the surface of the ham, making diamond shapes 1/2 in. deep; insert

a clove in each diamond. Bake, uncovered, at 325° for 1-1/2 hours.

- Drain pineapple, reserving juice. In a small saucepan, combine the pineapple juice, preserves, mustard and allspice. Bring to a boil; cook and stir for 10 minutes or until slightly thickened.

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

- Bake 30-45 minutes longer or until a thermometer reads 140°, basting twice with remaining glaze. Yield: 16 servings.

Nutritional Facts 5 ounces ham (calculated without cherries) equals 249 calories, 6 g fat (2 g satu-

rated fat), 86 mg cholesterol, 1,776 mg sodium, 18 g carbohydrate, trace fiber, 32 g protein.




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 your valued business.

Merry Christmas
from Management & Staff at
Thorsby Stockyards Inc.

Thorsby, AB 789-3915

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HOLIDAY PORK ROAST



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

Yield: 16 Servings

Ingredients

- 1 boneless whole pork loin roast (5 pounds)
- 1 tablespoon minced fresh gingerroot
- 2 garlic cloves, minced
- 1 teaspoon rubbed sage

- 1/4 teaspoon salt
- 1/3 cup apple jelly
- 1/2 teaspoon hot pepper sauce
- 2 medium carrots, sliced
- 2 medium onions, sliced
- 1-1/2 cups water, divided
- 1 teaspoon browning sauce, optional

Directions

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

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

• Skim fat from pan drippings. Transfer drippings and vegetables to a food processor; cover and process until smooth. Pour into a small saucepan. Add browning sauce if desired and remaining water; heat through. Slice roast; serve with gravy. Yield: 16 servings.

Nutritional Facts 4 ounces cooked meat with 4-1/2 teaspoons gravy equals 204 calories, 7 g fat (2 g saturated fat), 70 mg cholesterol, 84 mg sodium, 7 g carbohydrate, 1 g fiber, 28 g protein. Diabetic Exchanges: 4 lean meat, 1/2 starch.

**JOY • LOVE
PEACE • HARMONY
CONTENTMENT**



GREETINGS OF THE SEASON

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



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

INCORPORATE EGGNOG INTO YOUR HOLIDAY BRUNCH

Food is a big part of the holiday season. Big meals are typically the focal point of holiday gatherings with family and friends. Seasonal beverages also have a special place at holiday dinner tables and parties. This holiday season, hosts can incorporate a beloved beverage into their holiday brunches by whipping up the following recipe for "Baked Eggnog French Toast with Cranberries and Apples," courtesy of Betty Rosbottom's "Sunday Brunch" (Chronicle Books).

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 11/4 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 to-

gether 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.

Continued on Page 71

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!

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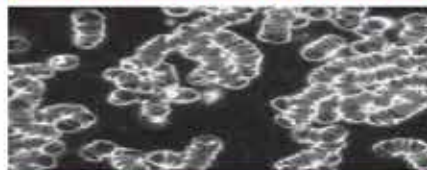
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Incorporate Eggnog Into Your Holiday Brunch

Continued from Page 69

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 sour-dough 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.



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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 but-

ter, melted

• 1/3 cup powdered sugar

• 1 tablespoon finely crushed lemon drop candies

Directions

1. In a large bowl, stir together the crushed cookies, the 1 cup powdered sugar, the almonds, and the 1/2 cup crushed candies. In a small bowl, stir together corn syrup, milk, and melted butter. Stir the corn syrup mixture into the cookie mixture until well combined.

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

3. Cover and chill for at

least 2 hours before serving. Roll balls again in powdered sugar mixture just before serving. Makes about 36 cookies.

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

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

TIME FOR A TUNE-UP!

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



MERRY CHRISTMAS!
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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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PARTY FARE SURE TO DELIGHT HOLIDAY GUESTS

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

Entertaining can take on many forms - from elaborate sit-down dinners featuring multiple courses to

cocktail parties with passed hors d'oeuvres. Small-bite foods are perfect for holiday parties because they're portable and allow guests to take their food with them and mingle. Several appetizers enjoyed together can even be a meal.

Appetizers need a solid base onto which the culi-

nary 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

Continued on Page 75



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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All the Best in the New Year

As we tie up another year, we're reminded of just how fortunate we are to do business in this warm and welcoming community. Thank you for your year-round support and friendship.

We wish you and yours a most merry and beautiful Christmas.

*Kori, Bruce
 & Staff*

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Party Fare Sure To Delight Holiday Guests

Continued from Page 74

- 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 gibles 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 mayonnaise
- 1 teaspoon Worcestershire sauce
- 1/4 to 1/2 teaspoon salt
- 1/8 teaspoon hot

sauce

- 1 pound jumbo lump crab meat, picked over for shells

Directions

In a medium bowl, combine the cream cheese, cream, lemon juice, lemon zest, chives, mayonnaise, Worcestershire, salt, and hot sauce and stir until smooth.

Gently add the crab meat,

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

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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 degrees F. Line an 8x8x2-inch baking pan with foil, extend-

ing foil over edges of pan; set aside.

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

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

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

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

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

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

*Wishing You a Season of
Wonder*

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

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

Merry Christmas!

from Gary & Keena

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PUMPKIN SPICE COOKIES

1 cup (2 sticks) unsalted butter, softened
 3/4 cup sugar
 3/4 cup packed light-brown sugar
 1 large egg plus 1 egg yolk, at room temperature
 1/2 cup mashed or canned pumpkin
 1 1/2 teaspoons vanilla extract
 2 cups all-purpose flour
 1 cup whole wheat pastry flour
 1/2 teaspoon baking powder
 1/2 teaspoon baking soda
 1/2 teaspoon salt
 1 teaspoon cinnamon
 1 teaspoon ground ginger
 1/2 teaspoon nutmeg
 1/2 teaspoon ground cloves

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

Preheat the oven to 350 degrees Fahrenheit. Lightly butter two large baking sheets or line them with parchment paper. With lightly floured hands, roll the dough into 1 1/2 -inch-diameter balls and place them on the baking sheets, leaving about 2 inches in between. Bake one sheet at

a time on the center oven rack for 16 to 17 minutes. When done, the tops will be dome-shape and yield slightly to light finger pressure. Cool the cookies on the baking sheet for 2 minutes, then transfer them to a rack to cool completely. Makes about 30 cookies.

Pumpkin Spice Cookie

Filling

1 package (8 ounces) cream cheese
 2/3 cup sugar
 1/2 teaspoon vanilla extract
 1/4 teaspoon lemon extract

Using an electric mixer, cream the cream cheese, gradually beating in the sugar. Add the vanilla

and lemon extracts. Beat until smooth. Refrigerate until needed. When the cookies have cooled completely, spread the flat side with some of the filling and press the flat side of a second cookie onto the filling to make a sandwich.

Greetings



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

from Management & Staff at

Morand Industries

Onoway, AB

967-2500

RED VELVET WHOOPIE PIE

Yield: 60 one-inch or 42 two-inch cookies

Prep: 45 mins Bake: 375°F 7 mins to 11 mins

Ingredients

- 2 cups all-purpose flour
- 2 tablespoons unsweetened cocoa powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup butter, softened

ened

- 1 cup packed brown sugar
- 1 egg
- 1 teaspoon vanilla
- 1/2 cup buttermilk
- 1 1 ounce bottle red food coloring (2 Tbsp.)
- 1 recipe Whoopie Pie Filling (see recipe below)

Directions

1. Preheat oven to 375 de-

grees F. Line baking sheets with parchment; set aside. In medium bowl combine flour, cocoa powder, baking soda, and salt; set aside.

2. In large mixing bowl beat butter on medium to high 30 seconds. Beat in brown sugar until light and fluffy. Beat in egg and vanilla. Alternately add flour mixture and buttermilk, beating after each addition

just until combined. Stir in food coloring.

3. Spoon batter in 1- or 2-inch diameter rounds, about 1/2-inch high on prepared baking sheets, allowing 1 inch between each round.

4. Bake 7 to 9 minutes for 1-inch cookies or 9 to 11 minutes for 2-inch cookies, or until tops are set. Cool completely on baking sheets on rack. Remove cooled cookies from baking sheets.

5. To fill, dollop Whoopie Pie Filling on flat sides of half the cookies. Top with remaining cookies, flat sides down. Makes 60 one-inch or 42 two-inch cookies.

Storage: Refrigerate in airtight container up to 4 days. Let stand at room temperature 15 minutes before serving.

Whoopie Pie Filling

Ingredients

- 1/4 cup softened butter
- 1/2 8 ounce package softened cream cheese
- 1 7 ounce jar marshmallow creme

Directions

1. In medium mixing bowl beat butter and cream cheese until smooth. Fold in marshmallow creme.

Nutrition Facts: Calories 70, Protein (gm) 1, Carbohydrate (gm) 10, Fat, total (gm) 3, Cholesterol (mg) 12, Saturated fat (gm) 2, Monosaturated fat (gm) 1, Sugar, total (gm) 5, Vitamin A (IU) 97, Thiamin (mg) 0, Riboflavin (mg) 0, Niacin (mg) 0, Folate (µg) 8, Sodium (mg) 49, Potassium (mg) 17, Calcium (DV %) 10, Iron (DV %) 0, Percent Daily Values are based on a 2,000 calorie diet



**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.

We hope your holiday season is filled with peace, joy and contentment. Merry Christmas and best

**Mandy Anderson -
Century 21 Hi-Point Realty Ltd.**

Drayton Valley, Alberta **621-6262**

TASTE SOMETHING DIFFERENT DURING THE HOLIDAYS

From ham to homemade 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)
- $\frac{3}{4}$ cups orange marmalade
- $\frac{1}{4}$ cup maple syrup
- $\frac{1}{4}$ cup whole grain Dijon mustard
- $\frac{1}{4}$ cup bourbon
- 2 tbsp lemon juice, fresh if possible
- $\frac{1}{2}$ 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 $\frac{1}{2}$ 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 dry-

ing out or burning.

6. Bake for about 2 to 2 $\frac{1}{2}$ 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 addi-

tional 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 $\frac{1}{2}$ cup whole grain Dijon mustard with $\frac{1}{4}$ 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 to learn more.

Ho-Ho-Hope It's Happy!



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

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

From **Fraser & Staff of**
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TIPS FOR BAKING BETTER CHRISTMAS COOKIES

Cookies and other baked treats are everywhere come the holiday season. It's not uncommon to give cookies as gifts or arrive at holiday gatherings with cakes and other decadent desserts.

Cookies are a classic holiday treat, and some families even build entire traditions around baking Christmas cookies.

Novice bakers making cookies for the first time may be a little overwhelmed when perusing recipes. Baking is a science, and sometimes it takes practice to get the results just right. However, there are some tips that can help yield better, buttery bounties.

Handle butter with care
Butter can make or break

a cookie recipe, as butter is often the glue that holds the cookie together. Therefore, it is key to follow the directions carefully regarding how to handle butter. Smithsonian.com says to leave butter at room temperature for 30 to 60 minutes to properly soften it. This takes patience, but fiddling with butter too much can damage its delectable integrity. While purists may say butter is best, margarine may be acceptable if it has a high fat content; otherwise, cookies may spread out and flatten.

When it comes time to cream the butter with sugar, be sure to do so thoroughly to incorporate air into the butter and remove the grainy texture of the

sugar.

Measure flour properly
Measuring flour the right way can ensure cookies come out right. The Cooking Channel says to spoon the flour lightly into a dry measuring cup, then level it off with a knife. Do not dip the measuring cup into the flour or tap the knife against the cup. This will pack too much flour into the measuring cup and result in dry, tough cookies.

Slow down the eggs

Add eggs one at a time to make sure each will emulsify properly with the fat in the butter. Adding eggs en masse may cause the emulsification to fail.

Chill out


Follow recipes that call for chilling cookie dough

carefully. This process is important for making sliced and shaped cookies. By chilling, the dough becomes more malleable for rolling and even slicing.

Use a bottom rack

Too much heat may compromise cookie integrity. The food experts at Delish say to try moving cookies onto a lower rack in the oven if they aren't retaining their shape when baked. Put an empty cookie sheet on the top rack. That will block the cookies from the most intense heat that rises to the top of the oven.

Mastering cookies takes a little patience and some trial and error. Once bakers get their feet wet, Christmas-cookie-baking becomes even more special.



**WITH THANKS
FOR YOUR TRUST**

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

Seasons Greetings
From Management & Staff of



**Drayton Valley
TOYOTA**

Drayton Valley, AB 514-3868


**May the
Holiday
Spirit
bring Joy
to all
around.**

Wishing Everyone a Very Merry Christmas and Some Peace, Health and Happiness for all of 2022.

**Leann and
Ryan Knysh**

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Masters

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WARM UP WITH HEARTY WINTER RECIPES

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 until 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.



Let it Snow
Let it Snow
Let it Snow

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

Happy Holidays To All From
CENTURY 21
Leading

Ph: (780) 962-9696 Spruce Grove, AB

WHITE-CHOCOLATE CHERRY SHORTBREAD



Makes: 60 servings
Yield: 60 cookies
Prep: 40 mins Bake: 325°F 10 mins per batch Stand: 30 mins
• 1/2 cup maraschino cherries, drained and finely chopped
• 2 1/2 cups all-purpose flour
• 1/2 cup sugar
• 1 cup cold butter
• 12 ounces white

chocolate baking squares with cocoa butter, finely chopped

- 1/2 teaspoon almond extract
- 2 drops red food coloring (optional)
- 2 teaspoons shortening
- White nonpareils and/or red edible glitter (optional)

Directions:

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

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

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

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

5. In a small saucepan, combine remaining 8 ounces white chocolate and the shortening. Cook and stir over low heat until melted. Dip half of each cookie into chocolate, allowing excess to drip off. If desired, roll dipped edge in nonpareils and/or edible glitter. Place cookies on waxed paper until chocolate is set. Makes about 60.

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

Nutrition Facts: Servings Per Recipe 60, Calories 87, Protein (gm) 1, Carbohydrate (gm) 9, Fat, total (gm) 5, Cholesterol (mg) 9, Saturated fat (gm) 3, Vitamin A (IU) 97, Sodium (mg) 28, Calcium (DV %) 10, Iron (DV %) 0, Percent Daily Values are based on a 2,000 calorie diet



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 250 people, 727-3879

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Laurence 797-3123

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Keephills Hall
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Lake Isle Community Hall,
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 785-2700

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 963-7984

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 Wanita 780-718-8824.

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SUDOKU

of the week

Here's How It Works: Sudoku puzzles are formatted as a 9x9 grid, broken down into nine 3x3 boxes. To solve a sudoku, the numbers 1 through 9 must fill each row, column and box. Each number can appear only once in each row, column and box. You can figure out the order in which the numbers will appear by using the numeric clues already provided in the boxes. The more numbers you name, the easier it gets. **ANSWER:** to solve the puzzle!

Like puzzles? Then you'll love sudoku. This mind-bending puzzle will have you hooked from the moment you square off, so sharpen your pencil and put your sudoku savvy to the test!

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

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

Church Directory

Seba Beach Christian Fellowship

Sunday School 10:00a.m.
Worship Service 11:00a.m.

Weekdays Bible Study & Prayer

(780) 305-3594

Advent Lutheran Church

Sunday Worship & Sunday School 11:00a.m.

Evansburg
O: 747-3594

Roman Catholic Church

St. Agnes' Parish, Mayerthorpe
Sunday 9:00a.m.
St. Elizabeth Parish, Evansburg
Saturday 7:00p.m.

(780) 786-2032

St. Joseph's Catholic Church

Sunday Mass 11:30a.m.
Tuesday Mass 7:00p.m.

Wabamun, AB

St. Augustine's - Parkland Anglican Church

131 Church Rd. Spruce Grove
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www.staugustinesparkland.org

Parkland Baptist Church

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www.parklandbaptist.ca

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Saturday:
Vespers 5:00PM
Sunday: Divine Liturgy 10:00AM

780.487.2167
santhony@telusnet.net
www.st-anthonys.ca

Stony Plain United Church

Sunday Service 10:30a.m.
5012-51 Ave. Stony Plain

Mewassin United Church

Sunday Service 9:00a.m.
Rev. Heather Koots
 Hwy 627 - Rg Rd 30
Ph: 780-963-4745

Immanuel Lutheran Church of Rosenthal

Sunday Worship Service 9:30a.m.
Sunday School

780-963-4048

Emmaus Lutheran Church

Sunday Worship Service 11:30a.m.

Rev. Robert Marshall
4604-56th Ave, Drayton Valley
Ph: 780-542-5101
emmauslutheran@telusnet.com

Church of God

Worship Service Sun. 11:00a.m.

Please contact for activities
3004-49 Street,
Drayton Valley
Ph: 780-542-5091

Calvary Baptist Church

Pastoral Team: Kenton Penner

Sunday Worship 10:30a.m.
Youth & Ministries Info - calvbapt@telus.net
4401-50th Ave. Drayton Valley
780-542-4774
www.calvarybaptistdu.ca

Drayton Valley Alliance Church

Pastor John Haazen

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All Saints' Anglican Church

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5212 47 Ave.
Drayton Valley
(780) 542-5048
www.allsaaintsdraytonvalley.ca

St. Anthony Catholic Church

WEEKEND MASS SCHEDULE:

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

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