



# COMMUNITYVOICE

— YOUR LOCAL NEWSPAPER —

*Serving: Alsike, Brazeau County, Breton, Calmar, Devon  
Drayton Valley, Leduc, Sunnybrook, Thorsby and Warburg.*

**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.**

# BRETON RCMP SEEK PUBLIC ASSISTANCE FOR BREAK AND ENTER TO LOCAL BANK AND BUSINESS CAUSING EXTENSIVE DAMAGE

Submitted by Breton RCMP

On Nov. 28, 2021, shortly before 3 a.m., Breton and Thorsby RCMP received a report of a break and enter in progress to a bank on 50 Street in Warburg. Heavy duty equipment was used by suspects to ram the side of the building causing significant damage. Three suspects fled the scene making off

with an undisclosed amount of Canadian currency in a dark dually style pick-up truck.

Breton and Thorsby RCMP attended the scene to find the building significantly damaged and, after searching the building and immediate surroundings, that the suspects had fled. The investigation then proceeded to a nearby business from which the front end load-

er was stolen. Suspects had forced entry into that building. RCMP Forensic Identification Section examined both scenes for evidence.

The investigation has identified the pick-up truck used to flee the scene as one was reported stolen on Nov. 28, 2021, at approximately 8:30 a.m., in Warburg. The stolen pick-up truck is described as a black,

2007, Ford, F350 dually with Alberta licence plate VBK19.

Suspect #1 is described as:

- Male, 6' tall and heavy set
- Wide, thick shoulders,
- Light brown bib style coveralls;
- Black sweater with hood up;
- Dark hat with possibly a headlamp
- Dark gloves
- Grey/light coloured mask/face warmer

•Light brown/leather coloured skate board

Suspect #2 is described as:

- Male, 6' tall and skinny build
- Dark colored boots,
- Dark colored pants
- Black softshell jacket with white lettering on left and right breast
- Jacket hood up
- Masked
- Blue latex glove on right hand, white glove with possible black writing/logo on back of left hand

The third suspect was not observed outside of the vehicle.



## Delivering Our Best at Christmas

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

from our staff:

*Elaine*  
*Ashley*  
*Katherine*  
*Jeannette*

and our Delivery Team:  
*Wes*  
*Bobbi*  
*Terry*  
*Kip*  
*Jennifer*





# THIS WEEK'S MID-YEAR FISCAL UPDATE SHOWED THAT ALBERTA'S ECONOMY IS CONTINUING TO SOAR.

Submitted by Mark Smith, MLA for Drayton Valley

According to the update, the deficit for 2021-22 is now forecast at \$5.8 billion. This is \$12.4 billion lower than the budget estimate and \$1.9 billion lower than the first quarter fiscal update. Total revenue in 2021-22, meanwhile, is forecast at \$57.9 billion, \$14.2 billion higher than the budget estimate and \$2.9 billion higher than the first quarter fiscal update.

Alberta's updated forecasts show that real gross domestic product is expected to grow by 6.1 per cent this year, which is significantly higher than the 4.8 per cent forecast released at the start of the year.

Job numbers are way up, with Statics Canada's latest report showing that Alberta created 15,000 new jobs in November and has created 105,400 new jobs over the past 12 months. These jobs are in addition to the hundreds of thousands

of jobs that were lost and restored since the start of the pandemic. At 64 per cent, Alberta now has the highest employment rate in the nation!

Further, evidence now shows that the Job Creation Tax Cut and continued efforts to make Alberta the most competitive business environment in North America are working. Corporate income tax revenue of \$2.9 billion is forecast for 2021-22, \$1 billion more than what was forecast in February's budget. This revenue is now forecast to increase by an average of 19 per cent over the next two years to reach \$4.1 billion in 2023-24 as growth in investment and profits continue.

In true Alberta fashion, we are leading Canada's economy recovery. This is an astounding turnaround from the challenging times we saw under the NDP's terrible policies, low oil prices and the heights of the pandemic. According to economist Trevor Tombe, "This week's fis-

cal update represents the largest improvement in provincial finances ever recorded."

Various factors are supporting this strong economic comeback, including improved commodity prices, but our government's persistent focus on attracting new investment and improving competitiveness for our key sectors is making a major difference at this challenging economic time.

Thanks to our policy efforts, our province is seeing billions of dollars in new investment and capital being deployed across the province right now. This is happening

in hydrogen, tech, aerospace, petrochemicals, and many other areas.

Alberta's Recovery Plan is working, and Albertans are going back to work. This is great news for our families and businesses who have endured so much over the past year. According to Minister of Jobs, Economy and Innovation Doug Schweitzer, Alberta is getting its "swagger back" and I couldn't agree more.

Our United Conservative government will remain relentless in delivering jobs and investment for Alberta families and businesses. Truly, our best days are still to come.



**Holiday Hours**

Thursday, Dec. 23 <sup>rd</sup> , 2021	OPEN 9:00AM-6:00PM
Friday, Dec. 24 <sup>th</sup> , 2021	OPEN 9:00AM-3:00PM
Saturday, Dec. 25 <sup>th</sup> , 2021	CLOSED
Sunday, Dec. 26 <sup>th</sup> , 2021	CLOSED
Monday, Dec. 27 <sup>th</sup> , 2021	CLOSED
Friday, Dec 31 <sup>st</sup> , 2021	OPEN 9:00AM- 3:00PM
Sat & Sun, Jan. 1 <sup>st</sup> & 2 <sup>nd</sup> , 2022	CLOSED

**BRETON IDA PHARMACY**  
(780) 696-3594



**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."



**SERENITY**  
FUNERAL SERVICE

**NEW FACILITY**  
Chapel & Reception Centre

600 Calahoo Road Spruce Grove, AB  
**780-962-2749** [www.serenity.ca](http://www.serenity.ca)

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

# UPCOMING NEW HORIZONS FOR SENIORS PROGRAM

Submitted by Gerald Soroka MP for Yellowhead

Gerald Soroka Member of Parliament for Yellowhead

wishes to advise the advanced launch of the New Horizons for Seniors Program (NHSP) 2021-2022 Call for Proposals for Com-

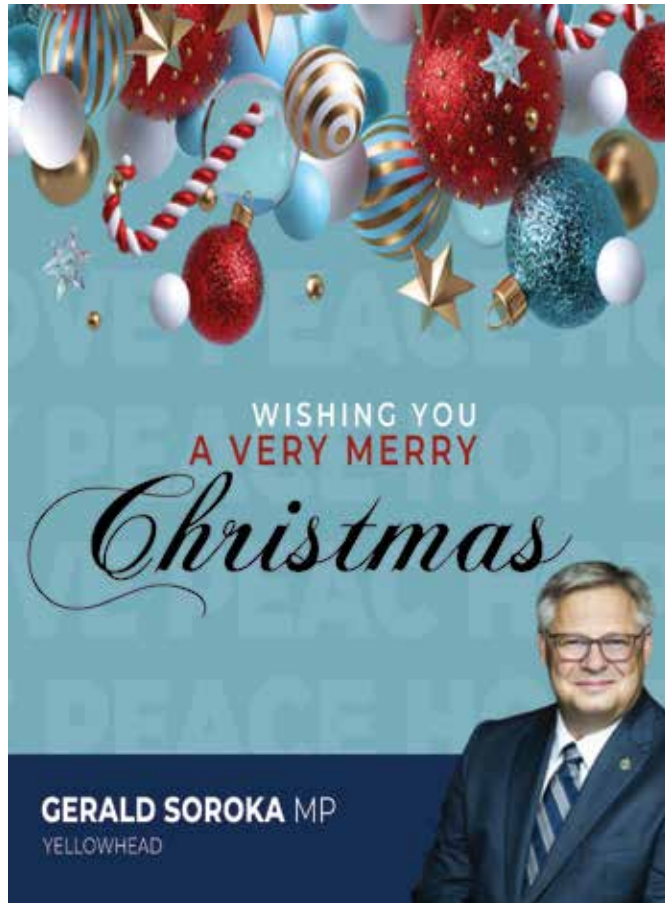
munity-based Projects on November 23.

The online application and applicant guide will only be available on the Employment and Social Development Canada (ESDC) web site starting on November 23, 2021. Applications can only be submitted on or after November 23, 2021, after the CFP is officially launched. Please consult the ESDC Funding Programs page.

The deadline to submit applications will be December 21, 2021, at 3:00 p.m. Eastern time. Organizations will have a total of four (4) weeks to submit their applications.

The New Horizons for Seniors Program supports projects addressing the following objectives:

- o Promoting volunteerism among seniors and other generations;
- o Engaging seniors in the community through the mentoring of others;
- o Expanding awareness of elder abuse, including financial abuse;
- o Supporting the social participation and inclusion of seniors; and
- o Providing capital assistance for new and existing community projects and/or programs for seniors.



## NEW AMENDMENTS TO IMPROVE SAFETY AT GRADE CROSSINGS

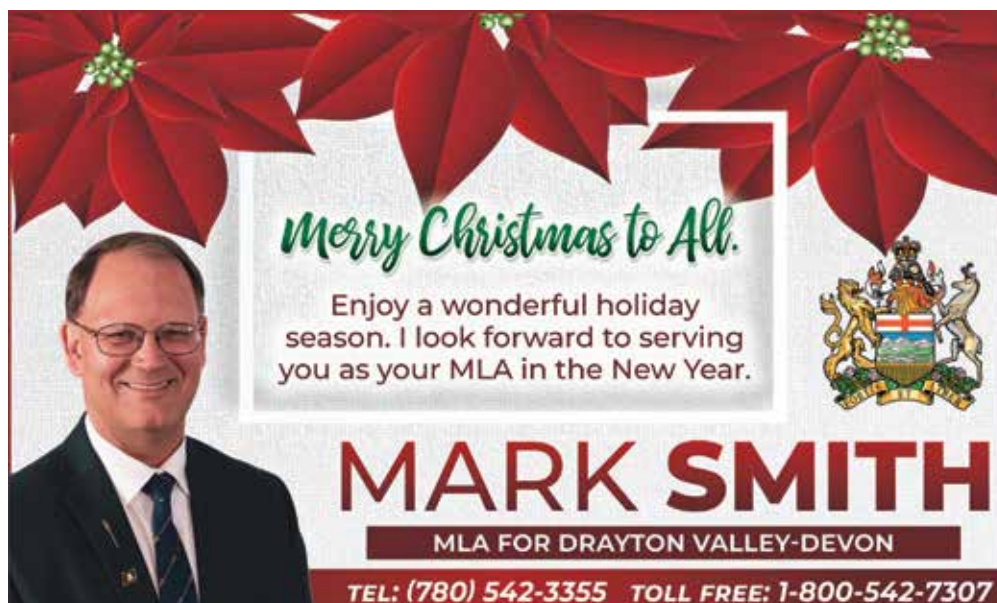
Submitted by MP Gerald Soroka

Gerald Soroka, Member of Parliament for Yellowhead, wishes to advise that Transport Canada has announced

new amendments to Grade Crossings Regulations.

Amendments to the Regulations will preserve the core safety objectives while providing financial relief to public and private authorities during the COVID-19 pandemic by extending compliance deadlines and ensuring that low-risk grade crossings are not subject to an undue burden. This includes:

- a one-year extension for existing public grade crossings which present a higher risk;
- a three-year extension for all remaining public and all private grade crossings; and
- an exclusion from the construction and maintenance requirements for very low-risk grade crossings (such as field-to-field crossings with minimal train traffic).





# JUSTICE PARTNERSHIP AND INNOVATION PROGRAMS

Submitted by MP Gerald Soroka

Gerald Soroka, Member of Parliament for Yellowhead, wishes to advise the launch of a call for proposals for projects that assist victims of intimate partner violence to access and navigate the family justice system, and that improve justice system responses to this type of violence. This funding will be provided through the Justice Partnership and Innovation Pro-

gram (JPIP). Applicants are invited to submit project proposals by January 18, 2022, 12:00 PM PT.

Information can be found at: <https://www.justice.gc.ca/eng/fund-fina/jsp-sjp/jpip-pjpi.html>

Also being launched by JPIP is an anticipatory call for proposals that seeks to fill gaps in legal services and supports for racialized communities in Canada. Priorities include access to justice, family violence, and emerging justice

issues. The long-term goal of JPIP is to contribute to increasing access to the Canadian justice system and strengthening the Canadian legal framework. Applicants are

invited to submit project proposals by January 10, 2022, 12:00 PM (PT).



## Filled With Our Gratitude

We're hoping your holiday season is an equal mix of harmony and joy. For your goodwill and trust, please accept a generous measure of our sincere gratitude.

Merry Christmas from the Team at  
**ROYAL CARE GUARDIAN PHARMACY**

Thorsby, AB • (780) 789-3686



**To the Nicest Folks We Know...**


We hope this Christmas delivers everything on your wish list, including new memories you'll cherish for a lifetime.

**Happy Holidays, Everyone!**

Wishing you and yours a safe and happy holiday season.  
On behalf of mayor, council and staff of the Town of Calmar

**the TOWN of Calmar**

(780) 985-3604 [www.calmar.ca](http://www.calmar.ca)



**Merry Christmas**

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

Customers like you mean so much to us, at the holidays and year round. Thank you for sharing your time and friendship with us in 2021. We greatly appreciate your support, and we wish you all the best this Christmas season and beyond. Cheers!

From Drayton Valley  
Town Council & Administration

**DRAYTON VALLEY**



# LEDUC RCMP HELD 3RD ANNUAL STUFF A CRUISER

Submitted by Leduc RCMP

On Dec. 4, 2021, Leduc RCMP held their 3rd Annual Stuff a Cruiser in Support of the Leduc District Food Bank.

Leduc RCMP partnered with City of Leduc peace

officers and Vintage Towing at three grocery stores in Leduc where donations were collected to Stuff a Cruiser and Tow Truck.

"As a team, we collected 1923 lbs of food and raised over \$1583.55 to support the local food bank. The

food collected and money raised will make a huge difference for many families. It was heart warming to see our community come together to support the Leduc & District Food Bank" says Constable Cheri-Lee Smith.

Leduc RCMP, City of

Leduc peace officers and Vintage Towing would like to thank Leduc Safeway, Craig's No Frills and Leduc Coop and for their support of the Leduc & District Food Bank.



*It's the Most Wonderful Time of the year!*

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

**Merry Christmas and holiday wishes to you all from Town of Devon staff & Council!**

**TOWN OF**  
**Devon**  
ALBERTA  
(780) 987-8300

*It's Beginning To Look A Lot Like Christmas*

Wishing you simple pleasures and rich spirit during this holiday season

From The Council & Staff of  
**VILLAGE OF BRETON**

HAPPY *Holidays*  
+ A PROSPEROUS NEW YEAR

from **THE CHAMBER**  
LEDUC & WETASKEN REGIONS  
TEAM + BOARD OF DIRECTORS



# GRANDMA GOT RUN OVER BY A REINDEER

Grandma got run over by a reindeer

Walking home from our house Christmas eve.

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

But as for me and Grandpa, we believe.

She'd been drinkin' too much egg nog,

And we'd begged her not to go.

But she'd left her medication,

So she stumbled out the door into the snow.

When they found her Christmas mornin',

At the scene of the attack.

There were hoof prints on her forehead,

And incriminatin' Claus marks on her back.

Grandma got run over by a reindeer,

Walkin' home from our house Christmas eve.

You can say there's no

such thing as Santa,

But as for me and Grandpa, we believe.

Now were all so proud of Grandpa,

He's been takin' this so well.

See him in there watchin' football,

Drinkin' beer and playin' cards with cousin Belle.

It's not Christmas without Grandma.

All the family's dressed in black.

And we just can't help but wonder:

Should we open up her gifts or send them back?

Grandma got run over by a reindeer,

Walkin' home from our house Christmas eve.

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

But as for me and Grandpa, we believe.

Now the goose is on the

table

And the pudding made of fig.

And a blue and silver candle,

That would just have matched the hair in Grandma's wig.

I've warned all my friends and neighbours.

Better watch out for yourselves."

They should never give a license,

To a man who drives a sleigh and plays with elves.

Grandma got run over by a reindeer,

Walkin' home from our house, Christmas eve.

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

But as for me and Grandpa, we believe.



**Season's Greetings**

*Sending you and yours a flurry of well wishes at the holidays and all year round. Thank you for your patronage!*

from The Council & Staff  
**Village of Warburg**

Warburg, AB 848-2841



**Especially For You**  
at Christmas

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

**Merry Christmas**  
from all of us at  
**Calmar Pharmacy Ltd.**  
Calmar, AB (780) 985-3142



**Filled With Our Gratitude**

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

**Merry Christmas**  
from Management & Staff at  
**Warburg Village Market**  
Warburg, AB 848-7704



**Jolly  
Happy  
Wishes**

May your  
Christmas  
stocking and  
your heart be  
filled to the  
brim with joy!

Thanks to our friends and customers for filling our year with so much gladness.

From the Management & Staff at  
**BRETON IDA  
PHARMACY**  
(780) 696-3594




## DECK THE HALLS

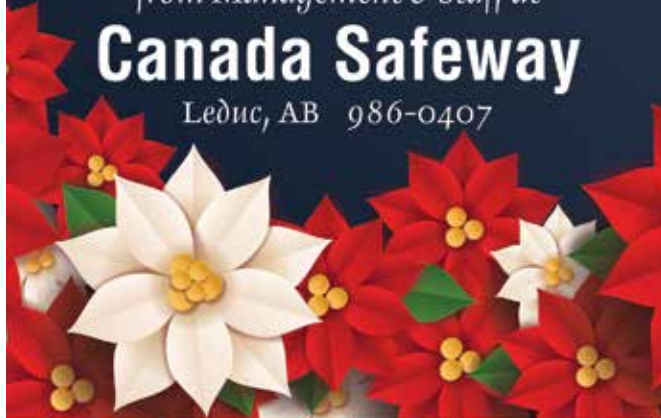
Deck the halls with  
boughs of holly,  
Fa la la la la, la la la la.  
Tis the season to be  
jolly,  
Fa la la la la, la la la la.  
Refrain  
Don we now our gay  
apparel,  
Fa la la, la la la, la la la.  
Troll the ancient Yule  
tide carol,  
Fa la la la la, la la la la.  
See the blazing Yule  
before us,  
Fa la la la la, la la la la.  
Strike the harp and  
join the chorus.  
Fa la la la la, la la la la.  
(Refrain)  
Follow me in merry  
measure,  
Fa la la la la, la la la la.

While I tell of Yule  
tide treasure,  
Fa la la la la, la la la la.  
(Refrain)  
Fast away the old  
year passes,  
Fa la la la la, la la la la.  
Hail the new, ye lads  
and lasses,  
Fa la la la la, la la la la.  
(Refrain)  
Sing we joyous, all to-  
gether,  
Fa la la la la, la la la la.  
Heedless of the wind  
and weather,  
Fa la la la la, la la la la.

**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 Management & Staff at  
**Canada Safeway**  
Leduc, AB 986-0407




**Tidings of Comfort & Joy**

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

**Merry Christmas**  
from Maxine  
at  
**Thorsby's Puppy Lovin Grooming**  
Thorsby, AB 780-518-3943



# OH HOLY NIGHT

Oh holy night!

The stars are brightly shining

It is the night of the dear Savior's birth!

Long lay the world in sin and error pining

Till he appear'd and the soul felt its worth.

A thrill of hope the weary world rejoices

For yonder breaks a new and glorious morn!

Fall on your knees

Oh hear the angel voices

Oh night divine

Oh night when

Christ was born

Oh night divine

Oh night divine

Led by the light of Faith serenely beaming

With glowing hearts by His cradle we stand

So led by light of a star sweetly gleaming

Here come the wise men from Orient land

The King of Kings

lay thus in lowly manger

In all our trials born

to be our friend.

Truly He taught us to love one another

His law is love and

His gospel is peace

Chains shall He break for the slave is our brother

And in His name all oppression shall cease

Sweet hymns of joy in grateful chorus raise we,

Let all within us praise His holy name.



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

*We wish you and yours all the best this holiday.*

*Merry Christmas from Norma & Staff at*

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

Devon, AB (780) 987-2345

Closed: Christmas, Boxing Day & New Years Day

## Christmas Wish List

✓ Happiness ✓ Health ✓ Prosperity ✓ Friendship  
✓ Love ✓ Peace ✓ Contentment



From our family to yours, best wishes for a wonderful holiday season! Thanks for stocking our year with such good memories.

Your visits have brought us so much joy in 2021, and we look forward to serving you again in 2022.

**Merry Christmas**  
from Management & Staff



**VILLAGE SUPERMARKET**

THORSBY OPEN EVERYDAY: 8:00am-8:00pm 789-2132



## 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 the Staff at**

**Twisted Lime Liquor Co.**

Thorsby, AB

789-0100

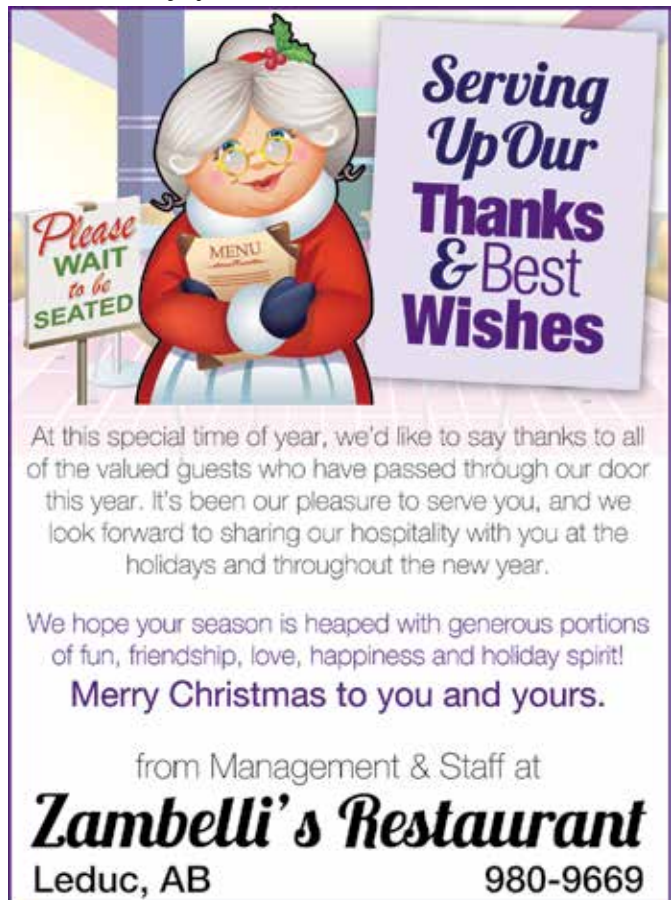
# OH COME, ALL YE FAITHFUL

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 foot-

steps; Refrain  
Child, for us sinners  
Poor and in the manger,  
We would embrace thee, with love and awe;  
Who would not live thee,  
Loving us so dearly? Refrain  
Yea, Lord, we greet thee,  
Born this happy morning;  
Jesus, to thee be glory given;  
Word of the Father,  
Now in flesh appearing; Refrain





# WINTER WONDERLAND

Sleigh bells ring, are  
you listening,  
In the lane, snow is  
glistening  
A beautiful sight,  
We're happy tonight.  
Walking in a winter  
wonderland.

Gone away is the  
bluebird,  
Here to stay is a new  
bird

He sings a love song,  
As we go along,  
Walking in a winter  
wonderland.

In the meadow we  
can build a snowman,  
Then pretend that he  
is Parson Brown

He'll say: Are you  
married?

We'll say: No man,  
But you can do the  
job

When you're in town.  
Later on, we'll con-  
spire,  
As we dream by the  
fire

To face unafraid,  
The plans that we've  
made,  
Walking in a winter  
wonderland.

In the meadow we  
can build a snowman,  
And pretend that he's  
a circus clown

We'll have lots of fun  
with mister snowman,  
Until the alligators  
knock him down.

When it snows, ain't it

thrilling,  
Though your nose  
gets a chilling

We'll frolic and play,  
the Eskimo way,  
Walking in a winter  
wonderland.

Walking in a winter

wonderland,  
Walking in a winter  
wonderland

**Rejoice... It's Christmas!**

As we herald another holiday season, we'd like to take the opportunity to thank you for your friendship and the privilege of serving you this year. Wishing you all a most memorable and joyous Noel.

**DEVON REGISTRIES & INSURANCE LTD.**  
(780) 987-3344 | [devonregistry.com](http://devonregistry.com)




FROM THE MANAGEMENT  
AND STAFF AT  
**Leduc CO-OP**  
986-3000

**MERRY CHRISTMAS**

*All the Trimmings*

Put the finishing touch on Christmas with beautiful jewelry gifts to make it *sparkle.*

Here's hoping your holiday is fabulous in every way! May all the magic and beauty of the season fill your home and your heart with much happiness.

Thank you for the time you've spent with us this year. We always enjoy your visits, and we greatly appreciate your support.

**Happy Holidays to You & Your Loved Ones!**  
from Management & Staff at

**LEDUC GOLDSMITHS**  
Jewelry • Watches • Engagement • Repairs • Custom Design • Fine Jewels • Gifts  
1234 Main Street • Suite 100 • Leduc, AB • T9C 1A1 • [www.leducgoldsmiths.com](http://www.leducgoldsmiths.com)





# SLEIGH RIDE

Just hear those sleigh bells  
jingling  
Ring ting tingling too.  
Come on, it's lovely weather  
For a sleigh ride together  
with you.  
Outside the snow is falling  
And friends are calling "Yoo  
hoo."  
Come on, it's lovely weather  
For a sleigh ride together  
with you.  
Giddy up, giddy up, giddy  
up,  
Let's go, Let's look at the

show,  
We're riding in a wonder-  
land of snow.  
Giddy up, giddy up, giddy  
up,  
It's grand, Just holding your  
hand,  
We're gliding along with a  
song  
Of a wintry fairy land.  
Our cheeks are nice and  
rosy  
And comfy cozy are we  
We're snuggled up together  
Like two birds of a feather

would be  
Let's take that road before  
us  
And sing a chorus or two  
Come on, it's lovely weather  
For a sleigh ride together  
with you.  
There's a birthday party  
At the home of Farmer Gray  
It'll be the perfect ending a  
perfect day  
We'll be singing the songs  
We love to sing without a  
single stop,  
At the fireplace while we  
watch  
The chestnuts pop.  
Pop! pop! pop!  
There's a happy feeling  
Nothing in the world can  
buy,  
When they pass around the  
chocolate  
And the pumpkin pie  
It'll nearly be like a picture  
print  
By Currier and Ives  
These wonderful things are  
the things  
We remember all through  
our lives!  
Just hear those sleigh bells  
jingling,  
Ring ting tingling too

Come on, it's lovely weather  
For a sleigh ride together  
with you,  
Outside the snow is falling  
And friends are calling "Yoo  
hoo,"  
Come on, it's lovely weather  
For a sleigh ride together  
with you.  
Giddy up, giddy up, giddy  
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Let's go, Let's look at the  
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We're riding in a wonder-  
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Giddy up, giddy up, giddy  
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It's grand, Just holding your  
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Like two birds of a feather  
would be  
Let's take that road before  
us  
And sing a chorus or two  
Come on, it's lovely weather  
For a sleigh ride together  
with you.



**Hope Your Christmas  
Is Trimmed** *With Every*  
*Happiness*

For all the joy you've brought  
to us, we are truly thankful.  
from Rosemary, Carleen,  
Jeni, Amanda & Rachael

**Auntie Rose's  
Community Daycare**

**780-987-7338 Devon**



**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

**Custom  
Carmar  
Goldsmiths**

Devon, AB  
987-3262



**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!**

**HARDY'S**

**independent**  
YOUR INDEPENDENT GROCER



# WE WISH YOU A MERRY CHRISTMAS

We wish you a Merry Christmas;

We wish you a Merry Christmas;

We wish you a Merry Christmas and a Happy New Year.

Good tidings we bring to you and your kin;

Good tidings for

Christmas and a Happy New Year.

Oh, bring us a figgy pudding;

Oh, bring us a figgy pudding;

Oh, bring us a figgy pudding and a cup of good cheer: Refrain

We won't go until we get some;

We won't go until we get some;

We won't go until we get some, so bring some out here: Refrain

We wish you a Merry Christmas;

We wish you a Merry Christmas;

We wish you a Merry Christmas and a Happy New Year.



**We're ONLINE!**  
[www.com-voice.com](http://www.com-voice.com)



**Make It Merry!**  
 THE SPIRIT IS BUILDING  
 AND WE WANT TO SAY,  
 "HAVE A HAPPY HOLIDAY!"  
 FOR YOUR VALUED SUPPORT AND  
 FRIENDSHIP TOO, WE'RE REALLY  
 GRATEFUL TO ALL OF YOU!

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



*Wishing You a  
 Magical,  
 Merry Christmas*  
*We're over the moon about fans like you!  
 Thanks for making 2021 a great year for us.  
 We look forward to serving you again soon.*

**DQ**  
**Grill & Chill**  
 Devon Dairy Queen  
 40 Superior Street Devon, AB (780) 987-4462

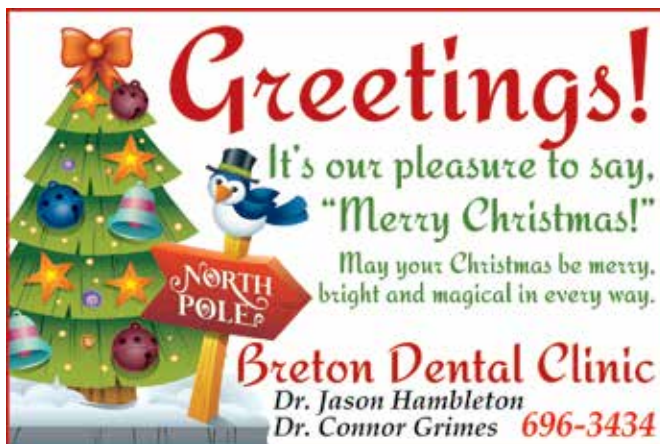


**STOCK UP ON**  
**Cheer!**  
 May your cart overflow  
 with glad tidings and joy.  
 Merry Christmas  
 from the Management and Staff at  
**DEVON IGA**  
 DEVON AB 780-987-2626

# I'LL BE HOME FOR CHRISTMAS

I'll be home for find me  
 Christmas Where the love light  
 You can plan on me gleams  
 Please have snow and I'll be home for  
 mistletoe Christmas  
 And presents on the If only in my dreams  
 tree I'll be home for  
 Christmas Eve will Christmas

You can plan on me gleams  
 Please have snow and I'll be home for  
 mistletoe Christmas  
 And presents on the If only in my dreams  
 tree If only in my dreams  
 Christmas Eve will  
 find me  
 Where the love light



**Greetings!**  
 It's our pleasure to say,  
 "Merry Christmas!"  
 May your Christmas be merry,  
 bright and magical in every way.

**Breton Dental Clinic**  
 Dr. Jason Hambleton  
 Dr. Connor Grimes 696-3434



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**Every Good Wish**

As always, we're grateful for your friendship and support. We appreciate your trust in us, and we look forward to continuing to serve you in the New Year and beyond.

**Happy Holidays!**

from Clarence & Cheryl at  
**Valley Ridge Custom Meats**  
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**HOME OF STINKY'S SAUSAGE**



**Best wishes for a joyful holiday season**

Warmest wishes for a safe and happy holiday season and all good things for the coming year.

**Nicole Galbraith, QAFP**  
 Financial Advisor and Mutual Fund Investment Specialist

4817 Harkin Street, Thorsby, AB | 5035 50 Avenue, Edmonton, AB  
 780-789-4001 | 780-696-3759  
[cooperators.ca/local/nicole-galbraith](https://cooperators.ca/local/nicole-galbraith)

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**HO-HO-  
HOPE IT'S  
MARVELOUS!  
HEAVENLY!  
MAGICAL!  
JOYOUS!  
GRAND!  
COOL!  
FUN!**

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7 days a week

Open New  
Years Day

**Merry Christmas**  
from Management & Staff at  
**CANADIAN TIRE**  
**Leduc (780) 986-5229**





# JOY TO THE WORLD

Joy to the world! the  
Lord is come;  
Let earth receive her  
King;  
Let every heart pre-  
pare Him room,  
and heaven and na-  
ture sing,

and heaven and na-  
ture sing,  
and heaven, and  
heaven and nature  
sing.  
Joy to the earth! the  
Savior reigns;  
Let men their songs

employ;  
while fields and  
floods,  
rocks, hills and plains  
Repeat the sounding  
joy,  
Repeat the sounding  
joy,  
Repeat, repeat the  
sounding joy.  
No more let sins and  
sorrows grow,  
nor thorns infest the  
ground;  
He comes to make  
His blessing flow  
far as the curse is  
found,  
far as the curse is  
found,  
far as, far as the curse  
is found.

He rules the world  
with truth and grace,  
and makes the na-  
tions prove  
the glories of His  
righteousness,  
and wonders of His  
love,  
and wonders of His  
love,  
and wonders, won-  
ders of His love.

*with our thanks at*  
**Christmas**

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

*Happy Holidays*  
from Management & Staff at  
**Calmar Fas Gas**  
Calmar, AB 780-985-7224



**See What's Brewing**

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



*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




**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

**Stetson GM Ltd.**

Drayton Valley, AB 542-5391





# JINGLE BELL ROCK

Jingle bell, jingle bell, jingle bell time  
 Jingle bells swing and in Jingle Bell Square  
 jingle bells ring In the frosty air.  
 Snowing and blowing What a bright time, it's  
 up bushels of fun the right time  
 Now the jingle hop has To rock the night away  
 begun. Jingle bell time is a  
 Jingle bell, jingle bell, swell time  
 jingle bell rock To go gliding in a one-  
 Jingle bells chime in 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

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!

## Dreaming of a Green Christmas

Christmas is coming, and we hope you're on course for a great holiday season! May your days be merry and bright, and your New Year happy and healthy.

Thanks for spending time with us in 2021. We appreciate you!

Merry Christmas from Management & Staff at

## Big Tee Golf Resort

Breton, AB (780) 696-3883



*Great Big Thanks.  
Great Big Joy!*

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

*As we wrap up 2021, we're reminded how lucky we are to be a part of this supportive community. Thanks for making this year special.*

**DARREN SCOTT  
ACCOUNTING**

Breton • 696-3800

Merry Christmas

Wishing You Loads of

# JOY

at Christmas!

Wishing you a Safe Holiday Season!  
from Management & Staff

**Drake Insurance Agency**

Devon, AB (780) 987-5296

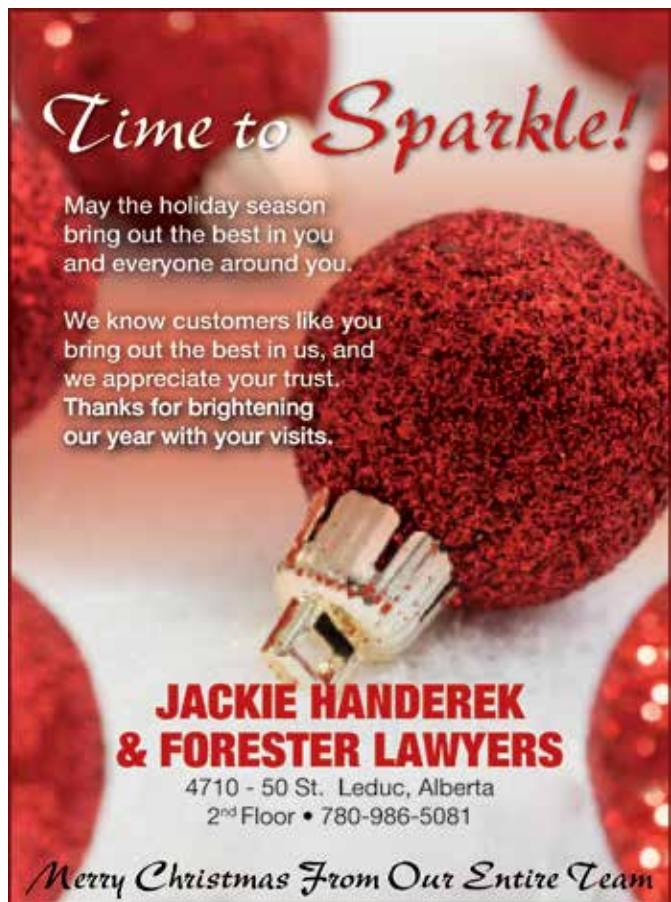
We're delivering our best wishes to the wonderful friends and customers who have made our year so very merry. We couldn't ask for a better gift than your loyal support, and we thank you for your patronage.

# FROSTY THE SNOWMAN

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

around.  
O, Frosty the snowman  
Was alive as he could be,  
And the children say he  
could laugh  
And play just the same as  
you and me.  
Thumpetty thump thump,  
Thumpety thump thump,  
Look at Frosty go.  
Thumpetty thump thump,  
Thumpety thump thump,  
Over the hills of snow.  
Frosty the snowman  
knew  
The sun was hot that day,  
So he said, "Let's run and  
we'll have some fun  
now before I melt away."  
Down to the village,  
With a broomstick in his  
hand,  
Running here and there  
all

Around the square 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, lit-  
tle 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 the sea,

With a voice as big as  
the the sea."

Said the shepherd  
boy to the mighty king,

"Do you know what I  
know?"

In your palace warm,  
mighty king,

Do you know what I  
know?"

A Child, a Child shiv-  
ers in the cold—

Let us bring him sil-  
ver and gold,

Let us bring him sil-  
ver and gold."

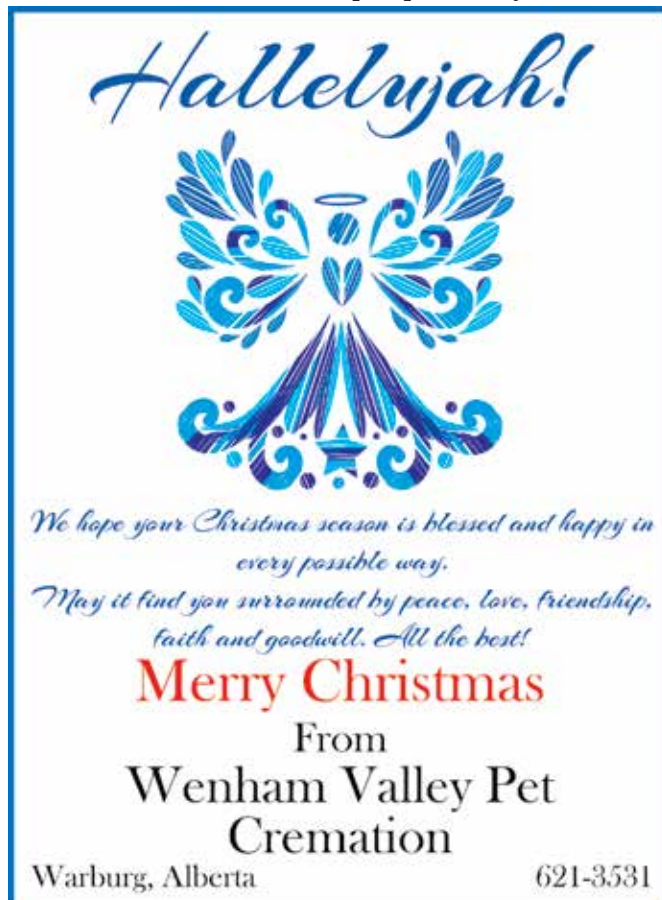
Said the king to the  
people everywhere,

"Listen to what I say!  
Pray for peace, peo-  
ple, everywhere,

Listen to what I say!  
The Child, the Child  
sleeping in the night

He will bring us good-  
ness and light,

He will bring us good-  
ness and light."





# 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 Christ-  
mas  
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 whis-  
tle (thhhh, thhhh)

All I want for Christ-  
mas

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!"



**In The Holiday MOOD**

In the city, or on the farm,  
we hope the holiday really *mooves* you!  
With our thanks and to one and all.  
Merry Christmas!

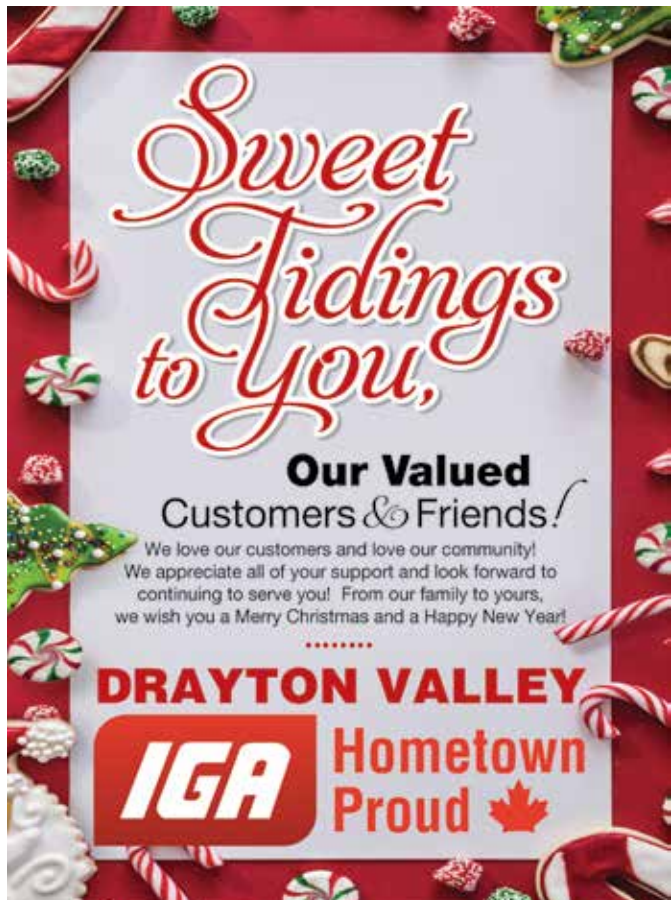
**MERRICK'S MOBILE MEATS**

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**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




**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!

.....

**DRAYTON VALLEY**  
**IGA** Hometown Proud 



# 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 ...

*Continued on Page 22*

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*With Heartfelt Thanks At The Holidays*

Wishes warm and bright from our flock to yours. Your kind patronage truly means a lot to us.

**Merry Christmas**

From Dawn at  
**Grove Hearing Clinic**  
#220 Westland Market Mall  
70 McLeod Ave  
Spruce Grove Ph: 960-2960

*Tidings of Comfort & Peace*

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

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

from the Staff at

**SERENITY FUNERAL SERVICE**

600 Calahoo Road Spruce Grove, AB  
**780-962-2749** [www.serenity.ca](http://www.serenity.ca)  
SERENITY FAMILY SERVICE SOCIETY - YOUR NOT-FOR-PROFIT SOCIETY



## 5 Ways To Spruce Up Your Sprouts This Holiday

*Continued from Page 21*

... the best-possible flavour and nutrients out of your new favourite holiday side.

•Keep it simple. For an easy but far superior alternative to the standard steamed variety, slice sprouts in half

and toss in extra virgin olive oil with salt and pepper. Spread them out evenly on a baking sheet and roast in the oven at 400°F (200°C) for 45 minutes.

•Everything is better with bacon. Toss sprouts in olive oil, salt and pepper and

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

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

•Leaf it to the pecorino. Peeling away the leaves of each sprout may seem like a never-ending task, but it's so worth it. Try adding a warm salad to your holiday table by roasting the leaves with

olive oil and salt and pepper for 20 minutes or until the leaves are crisp. Toss them in a bowl with grated or shaved pecorino Romano cheese and a squeeze of fresh lemon juice for a satisfying alternative.

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

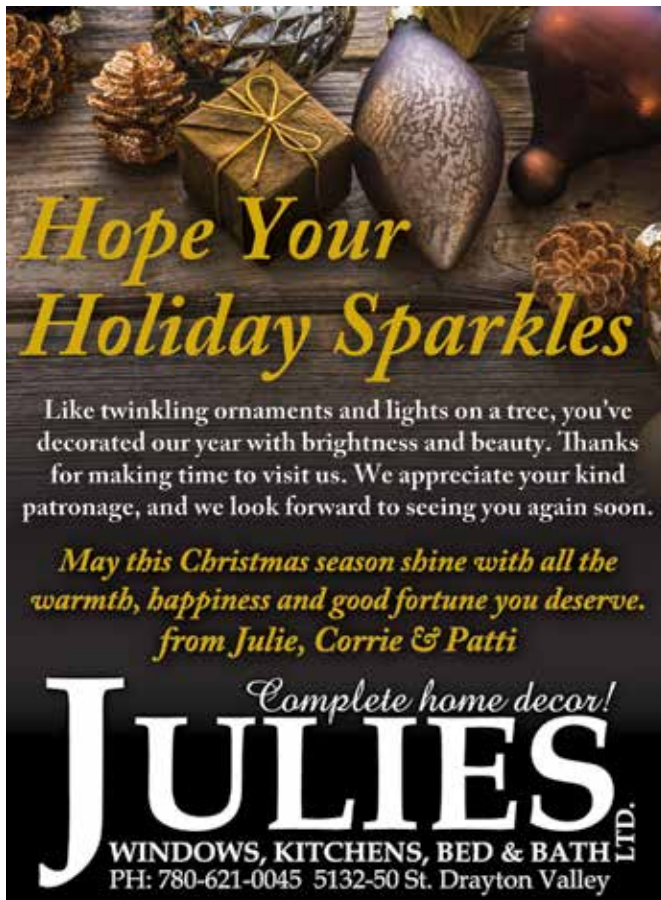
[www.newscanada.com](http://www.newscanada.com)

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



Merry Christmas from Brad at  
**B.W. EAVESTROUGHING**  
780-699-1880

*Hope Your Holiday Sparkles*

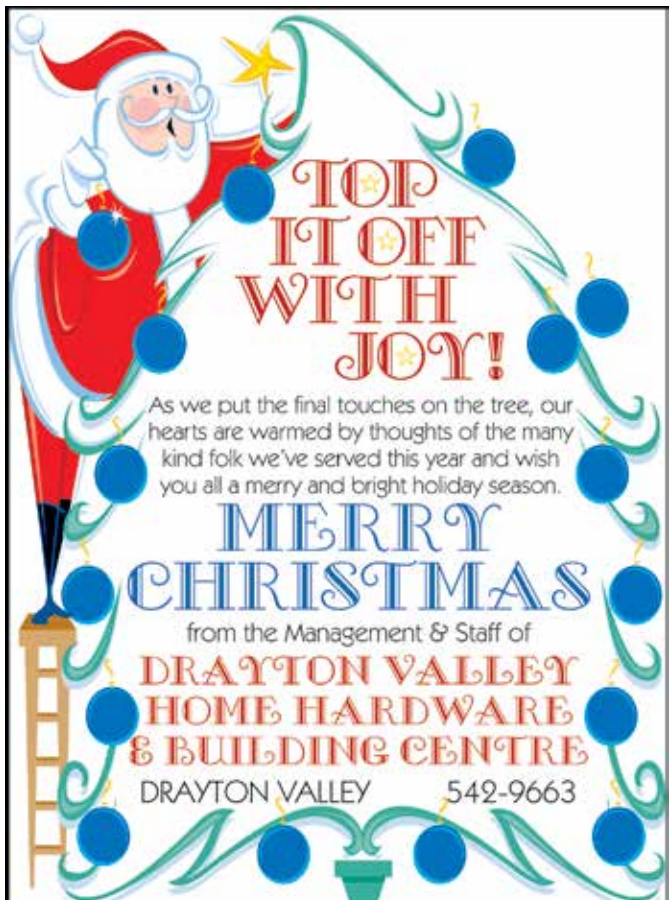


Like twinkling ornaments and lights on a tree, you've decorated our year with brightness and beauty. Thanks for making time to visit us. We appreciate your kind patronage, and we look forward to seeing you again soon.

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

**JULIES** *Complete home decor!*  
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**TOP IT OFF WITH JOY!**



As we put the final touches on the tree, our hearts are warmed by thoughts of the many kind folk we've served this year and wish you all a merry and bright holiday season.

**MERRY CHRISTMAS**  
from the Management & Staff of  
**DRAYTON VALLEY HOME HARDWARE & BUILDING CENTRE**  
DRAYTON VALLEY 542-9663



# A MATCH MADE IN HOLIDAY HEAVEN



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

Perhaps no food is more popular around the holidays than cookies. Cookies are as much a part of the holiday season as Christmas trees, long lines at the mall and kids searching

the house for presents. For those with guests to entertain this holiday season, the following recipe for "Kitchen-Sink Chocolate Chip Cookies" from Elinor Klivans' "The Essential Chocolate Chip Cookbook" (Chronicle Books) is sure to please.

**Kitchen-Sink Chocolate Chip Cookies**

Makes About 36 Cookies

1 cup plus 2 tablespoons unbleached all-purpose flour

3/4 teaspoon baking soda

1/2 teaspoon salt

1/2 cup (1 stick) unsalted butter, at room temperature

1/2 cup packed light brown sugar

6 tablespoons granulated sugar

1 large egg

1 1/2 teaspoons vanilla extract

3 cups semisweet chocolate chips

1 cup pecan halves

1 cup walnut halves or large pieces

1 cup blanched whole almonds, toasted and chopped roughly in half

Position a rack in the middle of the oven. Preheat the oven to 350 F. Line two or three baking sheets with

parchment paper.

Sift the flour, baking soda, and salt into a medium bowl and set aside.

In a large bowl, using an electric mixer on medium speed, beat the butter, brown sugar and granulated sugar until smoothly blended, about 1 minute.

*Continued on Page 24*

**with appreciation**  
at the Holiday Season from  
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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.'*

**Affinity Funeral Service**  
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**pahl • howard • llp**  
LAW FIRM  
**Season's Greetings**

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

For your trust in us, we are deeply grateful.

**Merry Christmas**  
from Management & Staff  
at  
**Pahl Howard LLP**  
Leduc, AB 986-8428

## WE'RE FILLED WITH GRATITUDE!



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

**ALSIKE  
CORNER GAS**  
Alsike 696-2399

## A Match Made in Holiday Heaven

*Continued from Page 23*

Stop the mixer and scrape the sides of the bowl as needed during mixing. Add the egg and vanilla and mix until blended, about 1 minute. The mixture may look slightly curdled. On low speed, add the flour mixture, mixing just until it is incorporated. Mix in the chocolate chips, pecans, walnuts, and almonds until evenly distributed.

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

Bake the cookies one sheet at a time until the edges are lightly browned and the centers are slightly colored,

about 14 minutes. Cool the cookies on the baking sheets for 10 minutes, then use a wide metal spatula to transfer the cookies to a wire rack to cool completely.

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

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

## 'Tis the season for celebrating friends and neighbors like you!

Greetings and best wishes to all of the folks who make our town such a wonderful place to work and live. We can't imagine anywhere we'd rather be this holiday season, and we're especially grateful for your support through the challenges and setbacks of this past year.

Looking ahead, we're excited to keep on growing with this community and sharing more time with all of you in 2022. Thanks again for sticking with us. We wish you all a very merry Christmas and a joyous New Year!



from Management & Staff at  
**Ruhr Valley Lumber**  
Thorsby, AB (780) 900-3424

# With Our Thanks

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

We sincerely appreciate the kindness you've shown us as customers, neighbors and friends. Thank you for making 2021 a great year for us. We look forward to seeing you again soon!



Merry Christmas from Management & Staff at

**DEVON  
CHRYSLER**  
• DODGE • JEEP • RAM •

(780) 987-2433





#### Ingredients

- 3 sticks unsalted butter, softened
- 1 cup granulated sugar
- 3/4 cup packed light-brown sugar
- 2 large eggs plus 1 large egg white
- 1 teaspoon coarse salt
- 2 teaspoons ground cinnamon
- 2/3 cup whole milk
- 2 teaspoons pure vanilla extract
- 5 cups all-purpose flour, plus more for work surface
- 3 tablespoons unsweetened cocoa powder
- 1/3 cup turbinado sugar

#### Directions

##### 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.



Wishing you and your family health and happiness  
this Christmas Season and all the best in 2022!

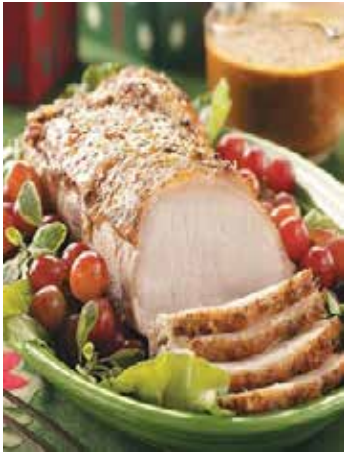
From the management and staff at  
**Blue Falls Manufacturing**

Thorsby, Ab.

780-789-2626

[arcticspas.ca](http://arcticspas.ca)

# 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 brown-ing 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, un-covered, 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.

**Oh, Joy!**

It's Christmastime again,  
and we couldn't wait to share  
our best wishes with all of you!

*Merry Christmas*  
Neil, Rose & Staff  
**Foothills Door Ltd.**

DRAYTON VALLEY  
(780) 388-3321

**Sending Our Best  
At Christmas**

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

**Carol Lapointe  
Professional  
Services**

5108-53 Street  
Drayton Valley

Ph: (780) 542 1571  
Fax: (780) 542-7205

**With Tidings of  
Comfort & Joy**

Wishing you and the ones  
you love, the blessings  
of peace, love, and  
contentment at this  
special time of year.

We've enjoyed  
the time we've  
spent with you,  
and look forward  
to your continued  
friendship!

From Myrna & Gunther Chwalek  
**Country Haven Kennels**  
780.621.1631 Drayton Valley, AB





Made with orange juice, this simple, make-ahead breakfast is packed with protein to kick-start your day. Prep everything the night before so in the morning all you have to do is

## START YOUR MORNINGS RIGHT

pop it in the oven for a warm, delicious breakfast your whole family will enjoy.

Berry Breakfast Strata

Ingredients:

- 2 tbsp. butter
- 3 tbsp. honey
- 4 large eggs
- ½ cup whole milk ricotta
- 3 tbsp. sugar
- 1 cup whole milk
- ¼ cup Florida Orange Juice

- 4 slices of bread, torn into 1-inch pieces (about 4 cups)

- 275 g frozen mixed berries, thawed and drained

Directions:

1. Combine butter and honey and melt in microwave.

2. In a large bowl, using a whisk, beat the egg, ricotta and sugar.

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

in bread and berries.

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

5. Preheat oven to 350°

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

7. Let stand for 5 minutes before serving. Spoon into dishes to serve.

## STRAWBERRY CHEESECAKE COOKIES

Prep Time: 15 minutes

Cook Time: 12 minutes

Total Time: 1 hour

Yield: 18 cookies

Ingredients

• ¾ cup butter, at room temperature

• ½ cup brown sugar

• ½ cup granulated sugar

• 2 eggs

• 1 teaspoon vanilla

• 2 ¼ cup all-purpose flour

• 1 package (3.4 oz) instant cheesecake pudding mix

• 1 teaspoon baking soda

• ¼ teaspoon salt

• ½ cup chopped strawberries

• 10 whole graham crackers, processed into fine crumbs

Instructions

1. Preheat the oven to 350F. Line a cookie sheet with parchment paper.

2. In a bowl, cream together the butter and both sugar until light and fluffy. Add the eggs, one at a time, scraping down the sides of the bowl in between additions. Beat in the vanilla.

3. In another bowl, combine the flour, pudding mix, baking soda and salt. Add into the butter mixture and mix just until combined. Fold in the strawberries.

4. Place the graham crackers in a shallow bowl or dish. Roll the cookie dough into 2 tablespoon sized balls and roll in the graham cracker crumbs. Place on the baking sheet, about 3 inches apart. Flatten slightly. Bake until set around the edges, about 12 minutes.

Notes: for best results, store the cookies in the refrigerator.

The Brightest Joy  
The Warmest Cheer  
The Greatest Happiness

*May this Christmas  
bring you the best of everything!*

Thanks to all of our fine friends and customers for making this year so very enjoyable. We owe our success to your loyal support.

**ACE**  
The helpful place.  
**Ace Hardware**  
(780) 696-6554

**A.I.F. BRETON LTD.**  
**NAPA AUTO PARTS**  
Breton, AB (780) 696-3551

# 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 drying 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 additional 6 tbsp of glaze every 6 to 7 minutes. You'll be brushing the ham with glaze approximately three times during this step.

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

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

11. To make mustard sauce for serving, mix  $\frac{1}{2}$  cup whole grain Dijon mustard with  $\frac{1}{4}$  cup glaze.

## 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!

**DRAYTON'S SHOP**  
AUTOMOTIVE SERVICES & TIRES

**TREADPRO**  
Tire • Centres

Come see us at our new facility!

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7329 TWP. RD. 505 Drayton Valley

## Have A Vintage Season!

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

**Drayton Valley Auto Parts**

**Drayton Valley, AB**  
**542-6881**



# 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.

WITH OUR GRATITUDE

**Sincere Thanks for your valued business.**  
*We appreciate having you as our customer and  
 looking forward to serving you in the New Year!*  
 from Derryl, Jackie & Family  
 Emil & Irene and staff of

**THORSBY TIRE SHOP**  
 Thorsby, AB. 789-3975



# 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



SEASON'S GREETINGS

Wishing you peace, joy, friendship and all the wonder that makes the holiday season so very special.

Thanks and Merry Christmas! from  
**VALLEY CONCRETE (2003) INC.**  
DRAYTON VALLEY, AB 542-5488

*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**

*Let It Snow.  
Let It Sparkle!*

As flurries of snow, twinkling lights and yuletide greetings fill the air, our hearts and spirits are lifted by the pure joy of Christmas time.

May the spirit of the season fill you with the same sense of wonder and contentment into the New Year and beyond.

Thank you for helping to make 2021 an outstanding year for us. We owe our success to the loyal support of friends and customers like you, and we couldn't be more grateful for the kindness you have shown us.

**Many Thanks &  
Merry Christmas**

**Tri Electric Ltd**  
4901 57 Street  
Drayton Valley, AB  
780-542-4212



# 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

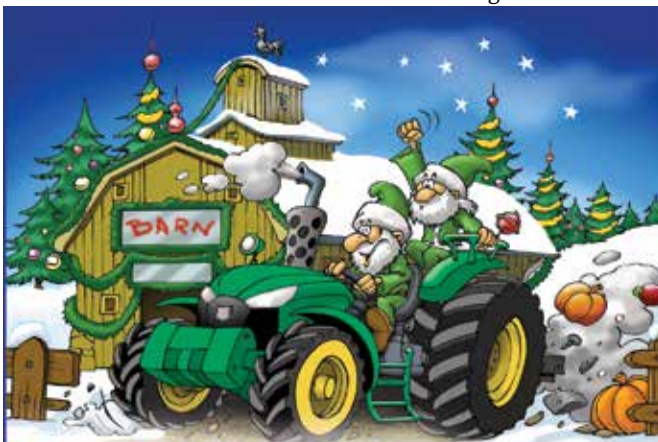
## TIME FOR A TUNE-UP

We thank you for choosing us and we wish you a Very Merry Christmas & a Happy New Year!

from Management & staff at

### Lone Wolf Mechanical

Thorsby, AB 587-643-9653



## Here We Grow Again: Merry Christmas!

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



WARBURG, AB

848-7777



*The halls are decked, the lists are checked;  
Christmas is here, bringing good cheer.*

*There's just one thing we've left to do:  
Send our very best wishes to each one of you!*

Thanks to our customers and neighbors all around town for your friendship and support. We wish you and yours all the best at Christmas time and in the New Year. Happy Holidays!

### Seasons Greetings from the staff at G & N CONTRACTING

Thorsby, AB

789-2210





Yield: 32 brownies  
 Prep: 15 mins Bake: 35 mins  
 Ingredients  
 •1/2 cup all-purpose flour

- 1 cup quick-cooking rolled oats
- 1/2 cup packed brown sugar
- 1/4 teaspoon baking soda
- 1/2 cup butter, melted
- 1 egg
- 3/4 cup granulated sugar
- 2/3 cup all-purpose flour
- 1/4 cup milk
- 1/4 cup butter, melted
- 1 ounce unsweetened chocolate, melted and cooled

- 1 teaspoon vanilla
  - 1/4 teaspoon baking powder
  - 1/2 cup chopped walnuts
  - 1 ounce unsweetened chocolate
  - 2 tablespoons butter
  - 1 1/2 cups sifted powdered sugar
  - 1/2 teaspoon vanilla
  - Walnut halves (optional)
- Directions

1. For bottom layer, stir together oats, the 1/2 cup flour, the brown sugar, and baking soda. Stir in the 1/2 cup melted butter. Pat mixture into the bottom of an ungreased 11x7x1-1/2-inch baking pan. Bake in a 350 degree F. oven for 10 minutes.

2. Meanwhile, for middle layer, stir together egg, granulated sugar, the 2/3 cup flour, the milk, the 1/4 cup melted butter, 1 ounce melted chocolate, the 1 teaspoon vanilla, and the baking powder until smooth. Fold in chopped walnuts. Spread

batter over baked layer in pan. Bake about 25 minutes more or until a wooden toothpick inserted in center comes out clean. Set on a wire rack while preparing top layer.

3. For top layer, in a medium saucepan heat and stir 1 ounce chocolate and the 2 tablespoons butter until melted. Stir in the powdered sugar and the 1/2 teaspoon vanilla. Stir in enough hot water (1 to 2 tablespoons) to make a mixture that is almost pourable. Spread over brownies. If desired, garnish with walnut halves. Cool completely on wire rack. Cut into bars. Makes 32 brownies.

Nutrition Facts: Calories 141, Protein (gm) 2, Carbohydrate (gm) 18, Fat, total (gm) 7, Cholesterol (mg) 19, Saturated fat (gm) 4, Dietary Fiber, total (gm) 1, Sodium (mg) 76, Percent Daily Values are based on a 2,000 calorie diet

*Calm. Bright. Peaceful. Beautiful.*  
 May your holiday season be all this and more.  
*From our family to yours, thank you and Merry Christmas.*  
*We appreciate your business, and we wish you all the best*  
 from management & staff at **ARRGO**  
 Alberta Rhodiola Rosea Growers Organization  
 Thorsby, AB 789-3301

**CHRISTMAS...**

**Hope It's Uplifting!**  
 May your spirits be lifted at this special time of year,  
 and may you enjoy much good fortune in the year ahead

Thank you for your continued support  
**Merry Christmas** From Merv  
**Merv's Truck Parts (1992) Ltd.**  
 Warburg AB 780-848-7667

**Warmest Wishes**  
 at Christmastime

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

**Merry Christmas, friends!**  
 from Management & Staff of  
**SCHWAB CHEVROLET**  
**BUICK GMC LTD.**  
 Leduc (780) 986-2277



# SUGAR, SPICE AND EVERYTHING NICE WITH GINGERBREAD COOKIE BARS



- 3 tbsp (45 mL) white chocolate chips
- ½ cup (125 mL) dried cranberries
- ½ cup (125 mL) toasted chopped pistachios

## Directions:

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

cooking spray and set aside. Combine flour, baking soda and salt in medium bowl; set aside.

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

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

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

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

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

Gingerbread Cookie Bars

Prep time: 10 minutes

Cook time: 20 minutes

Makes: 30 cookie bars

Ingredients:

- 2 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 eggs
- 1 tsp (5 mL) vanilla extract
- 1 tsp (5 mL) ground cinnamon
- 1 tsp (5 mL) ground ginger



## Hope Your Christmas Is the Height of Happiness

We're grateful to have such an uplifting group of friends and customers by our side at the holidays and all year.

Shirley Cotterill would like to Thank all her loyal customers over the years for all their support!

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

**Hill 'n' Dale**  
Insurance LTD.

HILL 'N' DALE INSURANCE LTD.

GENERAL INSURANCE & AGENT FOR ALBERTA REGISTRIES

BRETON, ALBERTA | Office Phone: (780) 696-3575 | Fax: (780) 696-2094



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

# Merry Christmas

From Management & Staff  
At

Alsike Co-op Gas Bar	696-2487
Calmar Co-op Gas Bar	985-4584
Drayton Valley Co-op Gas Bar	514-5042



# 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.



## 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

Let The Spirit **MOO**ve You!



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

From Oscar & Margaret  
**Oscar's Loader  
Service Ltd.**

Warburg, AB

848-2472

*May you enjoy this special time of year with the ones you love, and may the days ahead bring good fortune to your doorstep.*


Merry Christmas! from the Staff & Families of  
**Miller's Auction  
Services**

Sunnybrook, AB

789-2226

**GREETINGS OF THE SEASON**





**It's Beginning To Look A Lot Like Christmas!**

Signs of the season are everywhere -  
The snow on the ground; the chill in the air  
But our hearts are always warm, this is true,  
When we turn our thoughts to friends like you!

**Merry Christmas from Alex at  
BAUMANN'S HOE  
& BOBCAT SERVICE**

Thorsby, AB 780-789-3843

## CHOCOLATE CHIP-COOKIE DOUGH TRUFFLES



Yield: about 20 truffles  
Prep: 30 mins Freeze: 30 mins Stand: 30 mins

### Ingredients

- 1/3 cup butter, softened
- 1/3 cup packed brown sugar
- 1 tablespoon vanilla
- 1 cup all-purpose flour
- 1 cup miniature semisweet chocolate pieces
- 4 ounces dark chocolate or semisweet chocolate, chopped
- 4 ounces chocolate-flavor candy coating, chopped
- 1 tablespoon shortening

### Directions

1. Line a 15x10x1-inch baking pan with waxed paper; set aside. In a medium bowl beat butter, brown sugar, and vanilla with an electric mixer on

medium speed until combined. Beat in flour just until combined. Stir in chocolate pieces. Shape dough into 1-inch balls. Place on prepared baking pan. Cover; freeze about 30 minutes or until firm.

2. Meanwhile, in a small saucepan heat chopped chocolate, candy coating, and shortening over low heat, stirring until melted and smooth. Remove from heat.

3. Line a baking sheet with waxed paper. Using a fork, dip balls into chocolate mixture, allowing excess chocolate mixture to drip back into saucepan. Place dipped balls on the baking sheet. Let stand or chill about 30 minutes or until set. Lightly drizzle with the remaining melted chocolate mixture.

Storage: Place truffles in a single layer in an airtight container; cover. Store in the refrigerator for up to 1 week.



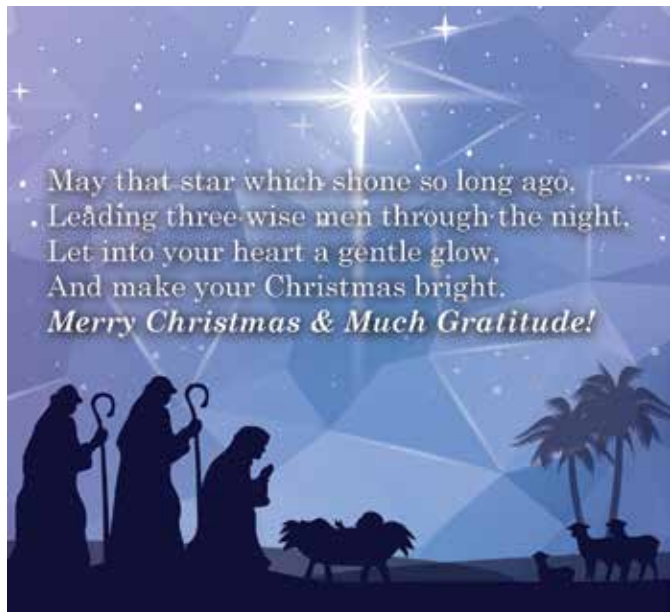
**Tidings of Comfort & Joy**

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

**Happy Holidays!**  
from Management & Staff at

**SINOPEC**

Warburg, AB 848-2100



May that star which shone so long ago,  
Leading three-wise men through the night,  
Let into your heart a gentle glow,  
And make your Christmas bright.  
**Merry Christmas & Much Gratitude!**

From the Staff at

**Canline Pipeline Solutions**

www.canlinepipeline.com (780) 696-3412



## CHESTNUT, BACON & CRANBERRY STUFFING

Prep: 30 mins - 40 mins  
Cook: 40 mins Plus 1 hour  
to soak the cranberries  
Makes 24 stuffing balls

Ingredients  
•100g dried cranberries  
•50ml ruby port  
•1 small onion, chopped  
•2 rashers unsmoked back  
bacon, cut into strips  
•50g butter  
•2 garlic cloves, chopped  
•450g sausage meat  
•140g fresh white or brown  
breadcrumbs  
•2 tbsp chopped fresh  
parsley  
•½ tsp chopped fresh  
thyme leaves  
•140g peeled, cooked  
chestnuts, roughly chopped  
•1 medium egg, lightly  
beaten

### Directions:

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

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

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



**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 Wilf & Staff at**  
**Wilf Brandt Trucking**  
**848-7668**

*O Come Let Us Adore Him*



As we celebrate the birth of our Savior, we give thanks for every blessing he has bestowed upon us this year, including the kind support of this community.

*Many Thanks & Merry Christmas!*

From the Staff at

**Insulation Snakes**

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# A LESS TRADITIONAL YET TASTY TAKE ON A HOLIDAY DINNER



Holiday dinners vary from household to household. Some might prefer a traditional meal of turkey with all of the trimmings, while others might want to try their hands at something new. For those among the latter group, the following recipe for "Winter-Stuffed Pork Tenderloin," from Laurey Masterton's "The Fresh Honey Cookbook" (Storey Publishing), is sure to make a splash at your holiday dinner table this season.

Winter Fruit-Stuffed Pork

Tenderloin

Serves 8

Ingredients

- 1/2 cup dried apricots
- 1/2 cup dried cherries
- 1/2 cup dried figs
- 2 pork tenderloins (about 3 pounds total)
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- 1 cup crumbled blue cheese
- 2 tablespoons extra-virgin olive oil
- 4 tablespoons butter
- 1/4 cup honey, preferably sourwood honey

Directions

1. Mince the apricots, cherries and figs by hand or in a food processor.

2. Slice the tenderloins lengthwise, almost all the way through. Open them up and lay them flat. Place each tenderloin on a large piece of plastic

wrap. Cover with another piece of plastic wrap and pound each piece of meat with a meat tenderizer until it is about 1/2-inch thick. Remove the top piece of plastic.

3. Season the surface of the pork with the salt and pepper. Divide the fruit mixture in half and spread evenly on the cut surface of each tenderloin. Top each with half of the cheese. Roll up each tenderloin, using the bottom piece of plastic to help you, tucking in the fruit and cheese as you go. Tie kitchen string every 2 inches around the tenderloins, continuing to push in any fruit or cheese that may fall out.

4. Preheat the oven to 450 F.

5. Heat the oil in a large skillet over medium-high heat. Sear the tied tenderloins, turning as each side is browned. Be careful when searing the open side,

as some fruit and cheese might fall out. You are just trying to seal in the meat juices, not trying to cook the pork all the way through.

6. Combine the butter and honey in a microwaveable bowl and microwave on high for about 20 seconds, or until the butter is melted. Drizzle the butter over the tenderloins.

7. Place the tenderloins on a baking sheet. Bake for 15 to 20 minutes, or until the meat reaches an internal temperature of 150 F. Remove the baking sheet and allow the tenderloins to sit for at least 10 minutes before slicing. This will keep the juices in the meat rather than all over your kitchen counter.

8. Snip off and discard the strings. Slice the pork into 1-inch-thick pieces and serve.

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Presents may get much of the glory during the holiday season, but there is much to be said about the foods found throughout this time of year as well. During the holiday season, people frequently find that dinner invites, cocktail parties, office happy hour gatherings, and other opportunities for socialization are easy to come by. At the heart of these events are foods and beverages.

Whether one is hosting a holiday soiree or plans to bring something to a potluck party, it's helpful to have a list of fail-proof recipes at the ready. Tasting menus, bite-sized treats and finger foods are always a hit at holiday functions - and this recipe for "Mini Merry Meatballs," courtesy of the Cattlemen's Beef Board and National Cattlemen's Beef Association, is sure to please. Paired with a cranberry barbecue sauce, these savory appetizers are bursting with flavor and holiday appeal.

Mini Merry Meatballs  
(Serves 24)

1/2 pound ground beef brisket

1/4 pound ground beef ribeye steak boneless

1/4 pound ground beef (80 percent lean)

1 cup seasoned stuffing mix

1 egg, beaten

3 tablespoons water

1 teaspoon minced garlic

1/4 teaspoon salt

1/8 teaspoon pepper

Cranberry Barbecue Sauce:

2 teaspoons vegetable oil

1/2 cup chopped white onion

1 tablespoon minced garlic

2 1/2 cups fresh cranberries

1/2 cup orange juice

1/2 cup water

1/3 cup ketchup

## HOLIDAY APPETIZERS PERFECT FOR ENTERTAINING

1/4 cup light brown sugar  
2 tablespoons cider vinegar  
2 tablespoons molasses  
1/2 teaspoon ground red pepper  
Salt

Preheat oven to 400 F. Combine brisket, ribeye, ground beef, stuffing mix, egg, water, garlic, salt, and pepper in a large bowl, mixing lightly but thoroughly. Shape into 24 1 1/2-inch meatballs. Place on a rack

in a broiler pan that has been sprayed with cooking spray. Bake for 13 to 15 minutes until the internal temperature reads 160 F.

Meanwhile, prepare the Cranberry Barbecue Sauce. Heat oil in a medium saucepan over medium heat. Add onions and garlic; cook and stir 2 to 3 minutes, or until tender, but not brown. Add remaining ingredients, stirring to combine.

Bring to a boil; reduce heat and simmer for 20 minutes, or until cranberries burst and the mixture has been reduced to a thick consistency, stirring occasionally. Remove from heat; cool slightly. Transfer mixture to blender container. Cover, allowing steam to escape. Process until smooth. Season with salt, as desired.

Serve meatballs with barbecue sauce.

## Coming Your Way: Our Best Wishes!

Hope this holiday season delivers a rush of happiness! May it find you surrounded by love, friendship, goodwill and good times.

Thank you for making our year run so smoothly. We wouldn't be here without good friends and customers like all of you.

**Merry Christmas from the staff at**

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# 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) honeycrisp sweet apple cider  
- 2 tbsp (25 mL) bourbon (1 oz)  
- 4 tsp (20 mL) pure maple syrup  
- 1 tsp (5 mL) fresh lime juice  
- 1/4 cup (50 mL) ginger beer  
- 1 slice crystallized ginger (optional)

Directions:  
1. Fill cocktail shaker halfway with ice. Add apple cider, bourbon, maple syrup and lime juice. Cover and shake vigorously 15 to 20 seconds.

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

Wishing our customers a

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and Happy New Year

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



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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

## A MERRY MOCKTAIL FOR THE HOLIDAYS

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 syr-

up 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.

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

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

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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.

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.

# 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



# A TASTY TREAT FOR HOLIDAY GUESTS



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

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

Aint Luverta's Dr. Pepper Cake

Makes one 9- by 13-inch cake

Ingredients

Cake

- 2 cups all-purpose flour, sifted

- 1 teaspoon baking soda

- 2 cups granulated sugar

- 1 cup (2 sticks) unsalted butter

- 11/2 cups miniature marshmallows

- 3 tablespoons unsweetened cocoa powder

- 1 cup Dr. Pepper

- 2 eggs

- 11/2 cups buttermilk

- 1 teaspoon vanilla extract

- Dr. Pepper Frosting

- 1/2 cup (1 stick) unsalted butter, softened

- 6 tablespoons Dr. Pepper

- 3 tablespoons unsweetened cocoa powder

- 1 1-pound box confectioners'

sugar, sifted

- 1 teaspoon vanilla extract

- 1 cup chopped pecans

Directions

Preheat the oven to 350 F.

Grease, but do not flour, a 9-by 13-inch pan. Set it aside.

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

In a saucepan, heat the butter, marshmallows, cocoa, and Dr. Pepper. Stir constantly until the butter and the marshmal-

lows are melted. Do not allow the mixture to boil. Pour the marshmallow mixture over the flour mixture. Beat well. Set aside. In another bowl, beat the eggs until they are light and fluffy. Stir in the buttermilk and vanilla extract. Mix well. Beat the egg mixture into the flour mixture until well blended and the batter is smooth. Pour the batter into the prepared pan. Bake for 50 to 55 minutes, or until the center of cake springs back when lightly touched. Let

the cake cool on a rack for 10 minutes.

To make the frosting, in a saucepan, combine the butter, Dr. Pepper and cocoa powder. Bring the mixture to a boil over low heat, stirring constantly. Remove the pan from the heat. Gradually stir in the confectioners' sugar until the mixture is smooth, then fold in the vanilla extract and pecans. Spread over the warm cake.

**Here Comes Christmas!**


Whew! How the time really flew ... Now we're delivering best wishes to each one of you - We hope the coming season brings, Lots of glad tidings and beautiful things!

Wishing you a very Merry Christmas and a Happy New Year!

Best wishes from Management & Staff at

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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 nut-

- meg
- 1/4 teaspoon salt
- 1/4 teaspoon ground car-

## EGGNOG KRINGLA

damom (optional)

- 1 egg
- 1/2 teaspoon vanilla
- 1/2 teaspoon rum extract
- 3 cups all-purpose flour
- 3/4 cup dairy eggnog
- 1 recipe Eggnog Icing
- Freshly grated nutmeg or ground nutmeg

### Directions

1. In a large bowl beat butter with an electric mixer on medium to high speed for 30

seconds. Beat in the sugar, scraping sides of bowl occasionally. Beat in baking powder, baking soda, the 1 teaspoon fresh nutmeg, salt, and, if desired, cardamom until combined. Beat in egg, vanilla, and rum extract until combined. Alternately add flour and eggnog, beating after each addition until combined. Divide dough in half. Wrap and chill for 1 to 2 hours or until dough is easy to handle.

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

3. Bake in the preheated oven about 5 minutes or until tops are very light brown. Transfer to a wire rack; cool completely. Drizzle cookies with Eggnog Icing. If desired, sprinkle with additional nutmeg.

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

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



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ANSWER:

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	6	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	
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**Thrilled with my results! I lost 9 lbs and an amazing 11 inches off my abdomen! Works wonderfully!**

**Managed to lose 7 lbs very fast & much more in inches the way my clothes are fitting now! 1 cup a day is all for me!**

**Down 17 lbs and fitting into clothes that were way to tight before!**

**No dieting, first month finished. Down 7 ½ lbs 8.5 inches. Awesome product!**

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