



COMMUNITYVOICE

— YOUR LOCAL NEWSPAPER —

Serving: Carvel, Darwell, Drayton Valley, Duffield, Entwistle, Evansburg, Fallis, Gainford, Parkland County, Seba Beach, Tomahawk, Wabamun, Wildwood, Spruce Grove and Stony Plain.

December 20, 2022

Happy, Healthy, Joyful, Peaceful, Fun-Filled, Fantastic



Extra, extra big thanks to all of our readers and advertisers this holiday season! We really appreciate your continued support.

May 2023 bring plenty of good health and good news for you and yours.

RECREATION MULTI-USE FACILITY UPDATE

Submitted by Yellowhead County

Work continues by the Town of Edson and Yellowhead County towards the construction of a Multi-Use Facility for the region.

In spring of 2022, the Town and County began reviewing the feasibility of redeveloping the existing Leisure Centre to include all the amenities that were proposed for a newly

constructed facility: a new aquatic facility, two new ice arenas, a curling rink, walking track and gym space.

In September of 2022, the assessment of the Leisure Centre was completed and much of the Leisure Centre was deemed suitable for re-use, except for the aquatic centre which is beyond its functional life. Since that time, the two municipalities have been examining options to renovate the

current facility, combined with new construction that would facilitate all the programs and amenities the community needs.

On December 13, 2022, the Town and County selected a preferred concept to continue to develop and move forward with. This design proposes a new aquatic centre, one new ice surface (arena), while renovating the existing Centennial Arena for ice hockey and other

sports, and Memorial Arena to a curling rink facility. The concept also envisions a new gym space, walking track and major renovations to the lobby, common areas and parking areas. This concept also allows construction to proceed with minimal disruption of aquatics and ice arena programming, while the new construction is completed. Both Councils additionally directed administration to further investigate costing options for a second ice arena.

The Town of Edson and Yellowhead County continue to pursue the Federal and Provincial grants needed to make this concept a reality, and to further develop the concept to allow the municipalities to secure a builder in the spring of 2023.



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
Dorothy
Autumn
Jennifer



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ARTICLE FROM MLA MARK SMITH

Submitted by MLA Mark Smith

With another week of the legislative session behind us, I wanted to update you on some of our major accomplishments from the Legislature over the last few weeks.

We began by introducing the Property Rights Statutes Amendment Act, which proposes to abolish adverse possession, otherwise known as “squatter’s rights,” in Alberta. This past summer, the MLA Select Special Committee on Real Property Rights, which was chaired by Highwood MLA R.J. Sigurdson, travelled the province, and consulted extensively with Albertans on property rights issues. The decision to abolish adverse possession stems from a recommendation in the Committee’s final report.

We then introduced legislation to help finalize our government’s new deal with Alberta doctors. The Alberta Health Care Insurance Amendment Act removes a section of the Health Care Insurance Act that allows the government to terminate compensation-related agreements. Alberta doctors say this legislation gives them confidence they need to focus on growing their businesses and delivering the world-class care Albertans deserve. It also allows our government to focus on doctor recruitment and retention in communities across the province.

As you may have heard we passed the Alberta Sovereignty within a United Canada Act. This legislation will affirm our jurisdictional and constitutional rights as a province and strengthen the bonds of Confederation by upholding our nation’s history most foundational

documents – the Constitution and the Charter.

Probably the highlight of the session so far, however, was the introduction of the Inflation Relief Statutes Amendment Act, which, if passed, will make life more affordable for all Albertans. Our government knows that affordability is the primary challenge facing Albertans today, and that Albertans are counting on us to take decisive action

to address the affordability crisis. The Inflation Relief Statutes Amendment Act provides important legislative changes necessary to deliver timely, effective support to help Albertans heat their homes, put food on their tables, and fuel their vehicles.

Our multi-billion-dollar inflation-relief package for Albertans is significant and includes expanding the electricity rebate to a total

of up to \$500; reindexing benefits like AISH, PDD, and Income Support, as well as the Alberta Seniors Benefit and the Alberta Child and Family Benefit; and providing targeted payments for kids under 18, seniors 65 and over, and vulnerable Albertans with household incomes of \$180,000 or below.

Continued on Page 4



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9:30AM-6:00PM
Monday to Friday

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ADDRESS 5107, 50TH STREET, EVANSBURG, AB T0E 0T0
WE DON'T HAVE ANY OTHER LOCATION ANYWHERE

Article From MLA Mark Smith

Continued from Page 3

Our United Conservative government can provide this timely and significant relief because our budget is balanced and our fiscal

house is back in order, after the previous government almost drove our balance sheet off a cliff.

The Inflation Relief Statutes Amendment Act will

ensure that all Albertans either directly or indirectly benefit from the strength of our economy. Our government is committed to tackling this affordability crisis,

fixing our healthcare system, maintaining Alberta's economic momentum, and making life better for all our citizens.

WILDWOOD'S GRANDPARENTS' PROGRAM



Submitted by GYSPD

The Grade 6 students at Wildwood School are excited that the Grandparents' Program

was reintroduced this year. Once a week, the students get to spend time connecting with Wildwood Seniors. These afternoons are filled with activities: story telling, colouring, baking, and learning card games.

Principal Graham joins the students when they

spend time at the Wildwood Seniors' Centre and has been proud to see all the wonderful relationships built through conversations and activity.

This program is well-loved in the community and is not only enjoyed by their students but the grandparents who have graciously volunteered their own time to be there with the students.



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

JOKE of the week
Rudolph

One Christmas eve, Pete and Jane were driving their Russian friend Rudolph back to his house. The weather outside was frightful. Jane asked Pete, "Do you think that's sleet or rain out there?"

"It's rain, Jane," said Pete.

"I think it's sleet, Pete," said Jane.

Rudolph chimed in, "It's definitely rain, Jane."

"No, I really think it's sleet, Rudolph," said Jane.

"Don't argue with the expert, Jane," said Pete.

"What do you mean, Pete?" asked Jane.

Pete replied, "Rudolph the Red knows rain, Dear."

Let the Good Times Roll!

There's a rush of excitement in the air as everybody, everywhere, gets set to ring in a brand-new year with gratitude, goodwill and plenty of cheer!

We've really enjoyed the good times we've shared with our customers and friends in 2022. **Best Wishes!**

NEW YEAR'S EVE PARTY
December 31, 2022

* Entertainment * Prizes *
* Party Favors * Buffet *

WABAMUN HOTEL

Wabamun 892-2224

KEEP CHILDREN SAFE FROM BUTTON BATTERIES THIS HOLIDAY SEASON

Submitted by Alberta Health Services

Christmas is around the corner and many parents may be shopping for battery operated gifts for their children. Alberta Health Services (AHS) is reminding Albertans about the dangers of button batteries, often found in toys and electronics, and the risk they pose to children if swallowed.

Button batteries are used to power many items such as games, watches, hearing aids, cameras, calculators, flashing shoes, musical cards, and more. Because of their round shape and small size, children can mistake button batteries for food or candy.

From January to October of this year, emergency departments across Alberta saw 155 injuries in children related to button and similar small batteries. 18 of those were in the North Zone.

A swallowed button battery can cause chemical burns and destroy the tissue in the upper digestive tract and may even cause death. The damage can be rapid and is likely to be worse if the battery gets stuck in the esophagus instead of moving into the stomach.

After swallowing a button battery your child might have one or more of these symptoms:

- wheezing, drooling
- coughing and gagging when eating
- trouble swallowing
- chest pain
- belly pain
- nausea, vomiting
- no appetite
- fever

There might not be any symptoms after swallowing a button battery, but injury can still occur. If you think

someone has swallowed a button battery:

- DO NOT try to make them vomit.
 - Take them to the nearest emergency department immediately.
- To keep children safe this holiday season and beyond:
- Where possible, choose products that do not use button batteries.
 - Keep all batteries locked up, out of reach and out of sight of children.
 - Supervise children when they use products containing button batteries.
 - Ensure children do not play with batteries or are able to remove them - only buy and use products where the battery is secured so your child cannot open it (for example, battery covers that are secured by screws).
 - Look for loose batteries on floors, tables, and counters and store or dispose of batteries after covering the ends with tape, even if the batteries are dead. Dead batteries can still cause harm if swallowed.

Alberta Health Services is the provincial health authority responsible for planning and delivering health

supports and services for more than four million adults and children living in Alberta. Its mission is to

provide a patient-focused, quality health system that is accessible and sustainable for all Albertans.



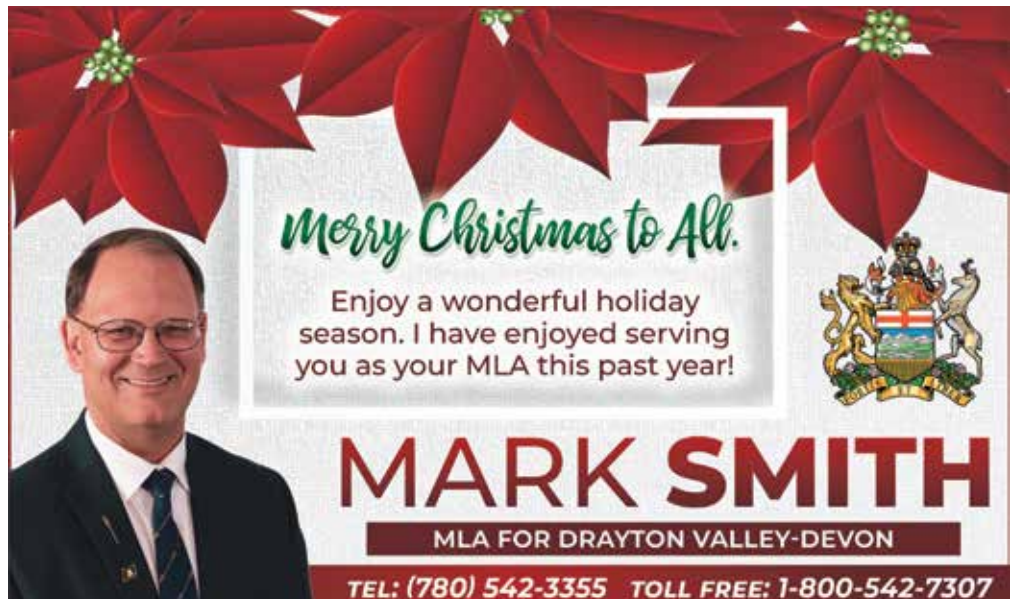
Darwell & District Agricultural Society
Wishes You A Very Merry Christmas!!

And invites the whole community to

BOXING DAY Dance

December 26, 2022 | Doors open at 7 pm
Darwell Centennial Hall
Bar/Midnight Lunch
5 & under free | \$10 each/\$30 family

TICKETS AT THE DOOR




Merry Christmas to All.

Enjoy a wonderful holiday season. I have enjoyed serving you as your MLA this past year!

MARK SMITH
MLA FOR DRAYTON VALLEY-DEVON

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




HOLIDAY OFFICE HOURS

The Parkland County Centre, Entwistle Community Recreation Centre and Agricultural Services Building will be open December 23, 2022 until noon and closed for the holidays until January 3, 2023.

We apologize for any inconvenience this may cause. Offices will re-open January 3, 2023 at 8:30 a.m.


ANIMAL SHELTER HOURS:



December 23: Available by phone 8:30 a.m. - 12:00 p.m.

Closed for walk-ins December 24 to January 3. Staff will be available by appointment at 780-968-8400.

TRANSFER STATION HOURS:



All transfer stations will be closed December 24 and December 25, 2022 and January 1, 2023

Parkland County Transfer Station
OPEN: December 23, 2022 from 8:00 a.m. - 5:45 p.m.

CHOLLA HOUSEHOLD WASTE DROP OFF
CLOSED: December 26, 2022 and January 1, 2023

Unless noted, transfer stations will operate under their regular hours.

Throughout the holiday season you can always use our after hours line 780-968-8400 for matters requiring immediate attention.

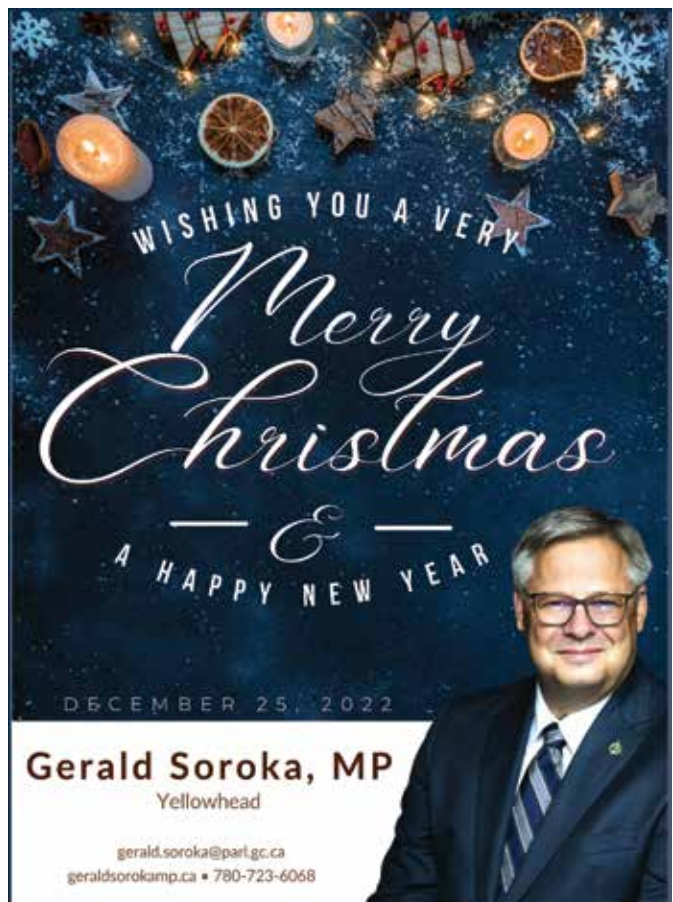
PLEASE NOTE: Essential services will be maintained during the holiday season.

A CHRISTMAS LULLABY

Hushaby, hushaby	sound
Christmas stars are in the sky	Lullaby, goodnight
Sweet the bells of Christmas Eve	Lullaby, goodnight
Babies, each a kiss receive	Rockaby, rockaby
Hushaby, goodnight	Christmastide draweth nigh
Hushaby, goodnight	Quiet now the tiny feet
Lullaby, lullaby	Babies sleep so still and sweet
Babies in their cradles lie	Sweetest dreams, goodnight
Every one in white is gowned	Sweetest dreams, goodnight
Hush, make not a single	

A CHUBBY LITTLE SNOWMAN

A chubby little snowman	Looking for his lunch
Had a carrot nose	Ate the snowman's carrot nose
Along came a rabbit	Nibble, nibble, crunch!
And what do you suppose?	
That hungry little rabbit	



WISHING YOU A VERY

Merry Christmas

— & —

A HAPPY NEW YEAR

DECEMBER 25, 2022

Gerald Soroka, MP
 Yellowhead

gerald.soroka@part.gc.ca
 gerald.sorokamp.ca • 780-723-6068

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 catastro-
phe!
But my one wish on
Christmas Eve

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

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

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

BIRTHDAY OF A KING

In the little village of Beth-
lehem
There lay a child one day
And the sky was bright
With a holy light
O'er the place where Jesus
lay.
Alleluia
O how the angels sang!
Alleluia
How it rang!
And the sky was bright
With a holy light
'Twas the birthday of a
King.
Humble birthplace
But O
How much God gave to us
that day!
From the manger bed
what a path has led
What a perfect holy way.
Alleluia
O how the angels sang!
Alleluia
How it rang!
And the sky was bright
With a Holy light
'Twas the birthday of a
King.


A large, clear glass Christmas ornament with a red ribbon bow at the top. Inside the ornament is a white mortar and pestle with a red 'Rx' symbol on the mortar. There are also some small, colorful Christmas ornaments and greenery inside. The background is red with white snowflakes and starburst lights.

*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.

780.786.0185
4821 Crockett 50 St Unit-1, Mayerthorpe, AB

 **Mayerthorpe
Value Drug Mart**

CHRISTMAS ALPHABET

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

C is for the candy
trimmed around the
Christmas tree

H is for the happiness
with all the family

R is for the reindeer
prancing by the window
pane

I is for the icing on the
cake as sweet as sugar
cane

S is for the stocking on

the chimney wall

T is for the toys beneath
the tree so tall

M is for the mistletoe
where everyone is kissed

A is for the angels who
make up the Christmas list

S is for old Santa who
makes every kid his pet

Be good and he'll bring
you everything in your
Christmas alphabet!

Capital C is for the can-

dy trimmed around the
Christmas tree

H is for the happiness
with all the family

R is for the reindeer
prancing by the window
pane

I is for the icing on the
cake as sweet as sugar
cane

S is for the stocking on
the chimney wall

T is for the toys beneath

the tree so tall

M is for the mistletoe
where everyone is kissed

A is for the angels who
make up the Christmas list

S is for old Santa who
makes every kid his pet

Be good and he'll bring
you everything in your
Christmas (Christmas) al-
phabet!

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

COME ON, RING THOSE BELLS

Everybody likes to take a
holiday

Everybody likes to take
a rest

Spending time together
with the family

Sharing lots of love and
happiness.

Come on, ring those
bells,

Light the Christmas tree,
Jesus is the king

Born for you and me.

Come on, ring those
bells,

Every-body say,

Jesus, we remember

This your birthday.

Celebrations come be-
cause of something good.

Celebrations we love to
recall

Mary had a baby boy in
Bethlehem

the greatest celebration
of all.

Come on, ring those
bells,

Light the Christmas tree,
Jesus is the King

Born for you and me.

Come on, ring those
bells,

Every-body say,

Jesus, we remember

This your birthday.



THANKS FOR MAKING OUR YEAR

Snow Special

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

We hope the warmth of the season fills your heart with happiness, peace and contentment.

From our family to yours, Merry Christmas!

 **Searle Turton**
MLA for Spruce Grove-
Stony Plain Constituency

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

GOOD NEIGHBOUR Snow Shoveling Program

Do you have a member of your community that could use your help to clear their sidewalks?

Reach out to someone in your neighbourhood who may need help and you could be nominated as a **good neighbour!**

Nominated volunteers will be entered into the prize draw in April!



Have a **good neighbour** who is helping you out with snow removal?

Nominate them and enter them into April's **volunteer prize draw!**

PLUS - you can recognize your volunteers with an "I Have a Good Neighbour" sign!

Nomination forms and recognition signs are available at the Yellowhead County Wildwood and Edson Offices, or contact Karen at 780-325-3782 or kschatz@yhcounty.ca



Private Contractors for Hire SNOWPLOWING OF PRIVATE RESIDENTIAL DRIVEWAYS

Each year, Yellowhead County compiles a list of Private Contractors who are available for snowplowing services to residents in the County. An updated list is available each winter season on our website. **All Private Contractors must submit their information annually.**

Private contractors interested in being listed on the County website can submit a form.

Please contact Infrastructure Services Department at (780) 723-4800 or 1-800-665-6030 or www.yhcounty.ca



www.yhcounty.ca | 1-800-665-6030



HOLIDAY HOURS

CLOSED Dec. 23, 26, 27 & Jan. 2



On behalf of all Yellowhead County Council and staff!



TAX PENALTY REMINDER

Yellowhead County would like to remind landowners that any taxes outstanding after December 31, 2022 will be subject to a 6% penalty.

Payment Options:

- Secure drop box is available 24 hours at the Edson office only.
- Chartered Bank or Credit Union
- Telephone Banking
- Internet banking (Your Tax Roll Number is your Account number)
- Courier or Canada Post (postmarked on/or before December 31, 2022)

For more information please call 780-723-4800 Monday to Friday 8:00 am – 4:30 pm with the exception of December 23, 26, and 27, as the office will be closed.



Corporate & Planning Services



Merry Christmas

This Christmas season,
in lieu of the annual
Christmas cards that we
normally send across our
constituency, we've
chosen make donations to
help out our local food
banks.

One less
Christmas card
won't make a
difference,
but one more
Christmas dinner
will.

Wishing you and your
family a very Merry
Christmas

MLA Shane Getson
Lac Ste. Anne - Parkland



DECK THE HALLS

Deck the halls with boughs
of holly,
Fa la la la la, la la la la.
Tis the season to be jolly,
Fa la la la la, la la la la.
Refrain
Don we now our gay ap-
parel,
Fa la la, la la la, la la la.
Troll the ancient Yule tide
carol,
Fa la la la la, la la la la.
See the blazing Yule before
us,

Fa la la la la, la la la la.
Strike the harp and join
the chorus.
Fa la la la la, la la la la.
(Refrain)
Follow me in merry mea-
sure,
Fa la la la la, la la la la.
While I tell of Yule tide
treasure,
Fa la la la la, la la la la.
(Refrain)
Fast away the old year
passes,

Fa la la la la, la la la la.
Hail the new, ye lads and
lasses,
Fa la la la la, la la la la.
(Refrain)
Sing we joyous, all togeth-
er,
Fa la la la la, la la la la.
Heedless of the wind and
weather,
Fa la la la la, la la la la.

FROM HEAVEN ABOVE TO EARTH I COME

From heaven above to
earth I come,
To bear good news to ev-
ery home,
Glad tidings of great joy I
bring,
Whereof I now will gladly
sing.
To you this night is born a

Child
Of Mary, chosen mother
mild;
This little Child, of lowly
birth,
Shall be the joy of all the
earth.
Glory to God in highest
heaven,

Who unto us His Son hath
given!
While angels sing with pi-
ous mirth,
A glad New Year to all the
earth.



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Alberta

DO YOU HEAR WHAT I HEAR?

Said the night wind to the little lamb,

"Do you see what I see?
Way up in the sky, little lamb,

Do you see what I see?
A star, a star, dancing in the night

With a tail as big as a kite,
With a tail as big as a kite."

Said the little lamb to the shepherd boy,

"Do you hear what I hear?

Ringing through the sky, shepherd boy,

Do you hear what I hear?
A song, a song high above the trees

With a voice as big as the sea,

With a voice as big as the sea."

Said the shepherd boy to the mighty king,

"Do you know what I know?

In your palace warm, mighty king,

Do you know what I know?

A Child, a Child shivers in the cold—

Let us bring him silver and gold,

Let us bring him silver and gold."

Said the king to the people everywhere,

"Listen to what I say!

Pray for peace, people, everywhere,

Listen to what I say!
The Child, the Child

sleeping in the night

He will bring us goodness and light,

He will bring us goodness and light."

FIVE MINCE PIES

Five mince pies in the baker's shop,

Warm and spicy with sugar on the top.

Along came ... (insert name)

with a dollar one day,
Bought a mince pie

And ate it right away.
Four mince pies in the baker's shop ...

Three mince pies in the baker's shop ...

Two mince pies in the baker's shop ...

One mince pie in the baker's shop ...

No mince pies in the baker's shop,

Nothing warm and spicy with sugar on the top.

"Oh dear!" said the baker

with the empty tray,

"I'll have to make some more,"

And he did it right away.



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 at
Wildwood Bigway
Wildwood, AB (780) 325-3870

Pizza on Earth

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

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

Wildwood 2 for 1 Pizza
Wildwood, AB 325-2330



Greetings of the Season

Interlake Golden Age,
Darwell Seniors wishing everyone a wonderful holiday season. **Merry Christmas and a Happy New Year!**



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
fairytale, 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,
Thumpetty thump thump,
Look at Frosty go.
Thumpetty thump thump,
Thumpetty thump thump,
Over the hills of snow.
Frosty the snowman knew
The sun was hot that day,

So he said, "Let's run and
we'll have some fun
now before I melt away."
Down to the village,
With a broomstick in his
hand,
Running here and there all
Around the square saying,
Catch me if you can.
He led them down the
streets of town
Right to the traffic cop.
And he only paused a mo-
ment 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,
Thumpetty thump thump,
Look at Frosty go.
Thumpetty thump thump,
Thumpetty thump thump,
Over the hills of snow.

HERE COMES SANTA CLAUS

Here comes Santa Claus!
Here comes Santa Claus!
Right down Santa Claus
Lane!

Vixen and Blitzen and all
his reindeer
are pulling on the reins.
Bells are ringing, children
singing;

All is merry and bright.
Hang your stockings and
say your prayers,
'Cause Santa Claus comes
tonight.

Here comes Santa Claus!
Here comes Santa Claus!
Right down Santa Claus
Lane!

He's got a bag that is filled
with toys
for the boys and girls
again.

Hear those sleigh bells jin-
gle jangle,
What a beautiful sight.
Jump in bed, cover up
your head,

'Cause Santa Claus comes
tonight.

At This Season of Giving-



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

Thanks!

Wabamun I.D.A Pharmacy

Wabamun, AB

892-2278

**Wishing You
Cartloads of Joy**



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

Merry Christmas, and thanks for choosing us!

**From Management & Staff at
Bigway Foods / TGP**

(Rays Market)

Wabamun

892-2230

GOD REST YOU MERRY GENTLEMEN

God rest you merry, gentlemen
 Let nothing you dismay
 For Jesus Christ our Saviour
 Was born upon this day
 To save us all from Satan's power
 When we were gone astray
 O tidings of comfort and joy
 Comfort and joy
 O tidings of comfort and joy
 In Bethlehem, in Israel

This blessed Babe was born
 And laid within a manger
 Upon this blessed morn
 The which His Mother Mary
 Did nothing take in scorn
 O tidings of comfort and joy
 Comfort and joy
 O tidings of comfort and joy
 From God our heavenly Father
 A blessed angel came
 And unto certain shepherds
 Brought tidings of the same

How that in Bethlehem was born
 The Son of God by name
 O tidings of comfort and joy
 Comfort and joy
 O tidings of comfort and joy
 The shepherds at those tidings
 Rejoiced much in mind
 And left their flocks a-feeding
 In tempest, storm and wind
 And went to Bethlehem

straightway
 This blessed Babe to find
 O tidings of comfort and joy
 Comfort and joy
 O tidings of comfort and joy
 But when to Bethlehem they came
 Whereat this Infant lay
 They found Him in a manger
 Where oxen feed on hay
 His mother Mary kneeling
 Unto the Lord did pray
 O tidings of comfort and joy
 Comfort and joy
 O tidings of comfort and joy
 Now to the Lord sing praises
 All you within this place
 And with true love and brotherhood
 Each other now embrace
 This holy tide of Christmas
 Doth bring redeeming grace
 O tidings of comfort and joy
 Comfort and joy
 O tidings of comfort and joy

Merry Greetings



**At this special time of year, we're sending out a
 happy hello and our very best wishes for a
 festive season!**

Thank You & Merry Christmas

**Merry Christmas
 from the Staff &
 Management at**

**Wabamun
 Hotel**

892-2224

Wabamun





CO-OP
North Central

Happy Holidays

**WE ARE HERE
TO SERVE YOU!**

 EQUIP TEAM	Storage and equipment solutions for grain and livestock.	PLUS: <ul style="list-style-type: none"> • Bulk Fuel • Packaged Lubricants • Bulk Lubricants • Diesel Exhaust Fluid • Shop Fluids
 FUEL TEAM	Timely, local deliveries for bulk fuels, lubricants and propane.	
 BUILD TEAM	Design, supply and build farm buildings for your growing operation.	
 FEED TEAM	Trusted support for animal nutrition.	

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- Pumps & Hoses
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FOR MORE INFORMATION, CONTACT US AT:
780-963-2272 | BULKPETRO@NCCOOP.CA
www.northcentralco-op.crs

HAVE YOURSELF A MERRY LITTLE CHRISTMAS

Have yourself a merry little Christmas,
Let your heart be light
From now on,
our troubles will be out of sight
Have yourself a merry little Christmas,

Make the Yule-tide gay,
From now on,
our troubles will be miles away.
Here we are as in olden days,
Happy golden days of yore.

Faithful friends who are dear to us
Gather near to us once more.
Through the years
We all will be together,
If the Fates allow
Hang a shining star

upon the highest bough.
And have yourself
A merry little Christmas now.

I HEARD THE BELLS ON CHRISTMAS DAY

I heard the bells on Christmas Day
Their old familiar carols play.
And wild and sweet the words repeat
Of Peace on earth, good will to men.
I thought how as the day had come
The belfries of all Christendom
Had roll'd along th' unbroken song
Of Peace on earth, good

will to men.
And in despair, I bow'd my head:
"There is no peace on earth," I said,
"For hate is strong and mocks the song,
Of Peace on earth, good will to men."
Then pealed the bells more loud and deep;
"God is not dead, nor doth He sleep;
The wrong shall fail, the right prevail,

With Peace on earth, good will to men."



We're So Ho-Ho-Grateful!

Thank you for believing in us! It has been our pleasure to serve this community in 2022, and we wouldn't be here without your kind support.

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

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

**Merry.
Bright.
Blessed.
Beautiful.**

May your holiday season be decorated with every possible happiness!

We'd like to take this opportunity to thank you for shopping locally. Your support keeps independent businesses like us going, and we look forward to continuing to serve the needs

from our family to yours!
Jane's Hair Care
Wildwood, AB 325-3749

HOLLY AND THE IVY

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

sus Christ
To be our sweet Saviour
O, the rising of the sun
And the running of the
deer
The playing of the merry
organ
Sweet singing in the choir
The holly bears a berry
As red as any blood
And Mary bore sweet Je-
sus Christ
To do poor sinners good
O, the rising of the sun
And the running of the

deer
The playing of the merry
organ
Sweet singing in the choir
The holly bears a prick
As sharp as any thorn
And Mary bore sweet Je-
sus Christ
On Christmas Day in the
morn
O, the rising of the sun
And the running of the
deer
The playing of the merry
organ

Sweet singing in the choir
The holly bears a bark
As bitter as any gall
And Mary bore sweet Je-
sus Christ
For to redeem us all
O, the rising of the sun
And the running of the
deer
The playing of the merry
organ
Sweet singing in the choir

I WONDER AS I WANDER

I wonder as I wander out
under the sky,
How Jesus the Savior did
come for to die.
For poor on'ry people like
you and like I...
I wonder as I wander out
under the sky.
When Mary birthed Jesus
'twas in a cow's stall,

With wise men and farm-
ers and shepherds and all.
But high from God's heav-
en a star's light did fall,
And the promise of ages it
then did recall.
If Jesus had wanted for
any wee thing,
A star in the sky, or a bird
on the wing,

Or all of God's angels in
heav'n for to sing,
He surely could have it,
'cause he was the King.




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

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

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

Seba Beach, Alta 797-3838

**TO OUR VALUED CUSTOMERS
AT THE HOLIDAY SEASON**



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

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

MERRY CHRISTMAS!

MARIANNE, AMANDA & FAMILIES
**WABAMUN ATB
FINANCIAL AGENCY**

WABAMUN 892-7927

I'LL BE HOME FOR CHRISTMAS

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

Where the love light
gleams
I'll be home for Christmas
If only in my dreams
I'll be home for Christmas
You can plan on me

Please have snow and
mistletoe
And presents on the tree
Christmas Eve will find me
Where the love light
gleams

I'll be home for Christmas
If only in my dreams
If only in my dreams

I'M A LITTLE STAR

I'm a little star, hanging on
a tree
See the little children
dance around me
Tra-la-la, tra-la-la
Tra-la-la, la-la-la
Tra-la-la, tra-la-la
Tra-la-la, la
I'm a candy stick, hanging

on a tree
See the little children
dance around me
Tra-la-la, tra-la-la
Tra-la-la, la-la-la
Tra-la-la, tra-la-la
Tra-la-la, la
I'm a pretty angel, hanging
on a tree

See the little children
dance around me
Tra-la-la, tra-la-la
Tra-la-la, la-la-la
Tra-la-la, tra-la-la
Tra-la-la, la
I'm a bright light, hanging
on a tree
See the little children

dance around me
Tra-la-la, tra-la-la
Tra-la-la, la-la-la
Tra-la-la, tra-la-la
Tra-la-la, la

I'M A LITTLE SNOWMAN

I'm a little snowman
Round and fat,
I've a woolly scarf
And a little bobble hat.
When the snow is falling
You will hear me say:
Come and make a snow-

man,
We'll have a fun day!



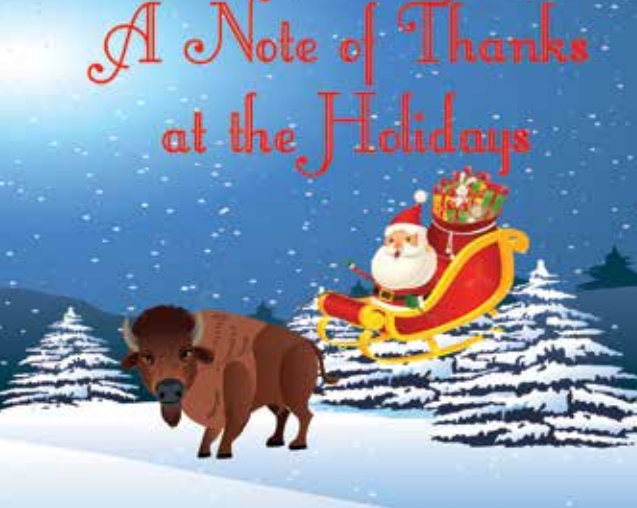

Now On Tap:
Our Best Wishes

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

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

Merry Christmas from Management & Staff at
EVANSBURG INN
Evansburg, AB 727-3621


*A Note of Thanks
at the Holidays*



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

from Todd & Jackie Veldhouse & Staff at

**Wild Ventures
Game Farm**



Wildwood, AB 325-2255

IT'S THE MOST WONDERFUL TIME OF THE YEAR

It's the most wonderful time of the year.

With the kids jingle bell-ing,

And everyone telling you be of good cheer.

It's the most wonderful time of the year!

It's the hap-happiest season of all.

With these holiday greetings and gay happy meetings,

When friends come to call.

It's the hap-happiest season of all!

There'll be parties for hosting,

Marshmallows for toast-ing,

And caroling out in the snow.

There'll be scary ghost stories,

And tales of the glories of, Christmases long, long ago.

It's the most wonderful time of the year.

There'll be much mistle-toeing,

And hearts will be glow-

ing,

When loved ones are near.

It's the most wonderful time of the year!

There'll be parties for hosting,

Marshmallows for toast-ing,

And caroling out in the snow.

There'll be scary ghost stories,

And tales of the glories of, Christmases long, long ago.

It's the most wonderful

time of the year.

There'll be much mistle-toeing,

And hearts will be glow-ing,

When loved ones are near.

It's the most wonderful time,

Yes the most wonderful time,

Oh the most wonderful time,

Of the year!




**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



**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



JINGLE BELLS

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

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

Chorus

Jingle bells, jingle bells,
jingle all the way!

O what fun it is to ride in a

one-horse open sleigh.

Jingle bells, jingle bells,
jingle all the way!

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

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

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

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

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

A day or two ago, the story
I must tell

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

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

He laughed as there I
sprawling lie but quickly
drove away

(Chorus)

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

Take the girls tonight, and
sing this sleighing song;

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

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

(Chorus)

MERRY

Wishes

FOR A

BEAUTIFUL CHRISTMAS

Thank you for shopping locally!

May this holiday season
deliver everything you've been
wishing for and more.

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

TOMAHAWK GENERAL STORE

339-3930

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!



LITTLE DRUMMER BOY

Come they told me, pa
rum pum pum pum
A new born King to see, pa
rum pum pum pum
Our finest gifts we bring,
pa rum pum pum pum
To lay before the King, pa
rum pum pum pum,
rum pum pum pum, rum
pum pum pum,

So to honor Him, pa rum
pum pum pum,
When we come.
Little Baby, pa rum pum
pum pum
I am a poor boy too, pa
rum pum pum pum
I have no gift to bring, pa
rum pum pum pum
That's fit to give the King,

pa rum pum pum pum,
rum pum pum pum, rum
pum pum pum,
Shall I play for you, pa rum
pum pum pum,
On my drum?
Mary nodded, pa rum pum
pum pum
The ox and lamb kept time,
pa rum pum pum pum

I played my drum for Him,
pa rum pum pum pum
I played my best for Him,
pa rum pum pum pum,
rum pum pum pum, rum
pum pum pum,
Then He smiled at me, pa
rum pum pum pum
Me and my drum.

MISTLETOE AND HOLLY

Oh by gosh, by golly, it's
time for mistletoe and holly,
Tasty pheasants, Christ-
mas presents,
Countrysides covered
with snow.
Oh by gosh, by jingle,
It's time for carols and Kris
Kingle.
Overeating, merry greet-
ings
From relatives you don't
know.
Then comes that big night,
Giving the tree a trim.

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

with our thanks at
Christmas

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

Happy Holidays

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

Wabamun, AB 892-3252



*Friendship Is
Always In
Fashion*

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

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

From
Management & Staff
at
*On A Whim
- Ladies Consignment*

Evansburg, Alberta 621-6157

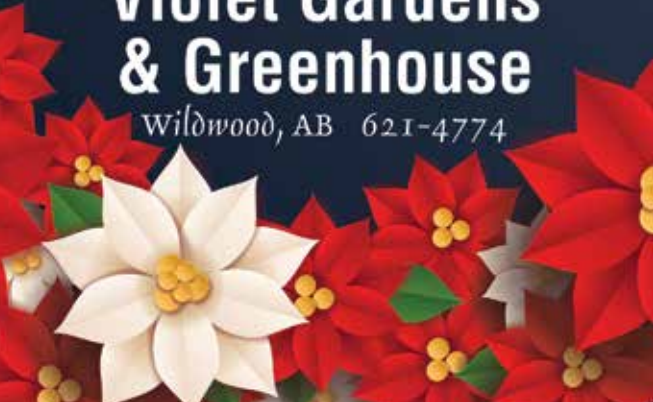


**A Homegrown
Holiday Wish**

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

Merry Christmas & Happy New Year from
**Violet Gardens
& Greenhouse**

Wildwood, AB 621-4774



MERRY CHRISTMAS EVERYONE

Snow is fallin', all around me

Children playin', having fun

It's the season of love and understanding

Merry Christmas everyone!

Time for parties and celebrations

People dancing all night long

Time for presents and exchanging kisses

Time for singing Christ-

mas songs

We're gonna have a party tonight

I'm gonna find that boy Underneath the mistletoe

We'll kiss by candle light

Room is swaying, records playing

All the old songs, we love to hear

All I wish that everyday was Christmas

What a nice way to spend the year

We're gonna have a party

tonight

I'm gonna find that boy Underneath the mistletoe

We'll kiss by candle light

Snow is fallin' (snow is fallin')

All around me (all around me)

Children playin' (children playin')

Having fun (having fun)

It's the season of love and understanding

Merry Christmas everyone!

Merry Christmas everyone!

Oh Merry Christmas everyone!

Snow is fallin' (snow is fallin')

All around me (all around me)

Children playin' (children playin')

Having fun (having fun)

It's the season of love and understanding

Merry Christmas everyone!

Snow is fallin' (snow is fallin')

All around me (all around me)

Children playin' (children playin')

Having fun (having fun)

It's the season of love and understanding

Merry Christmas everyone!

Oh Snow is fallin' (snow is fallin')

All around me (all around me)

Children playin' (children playin')

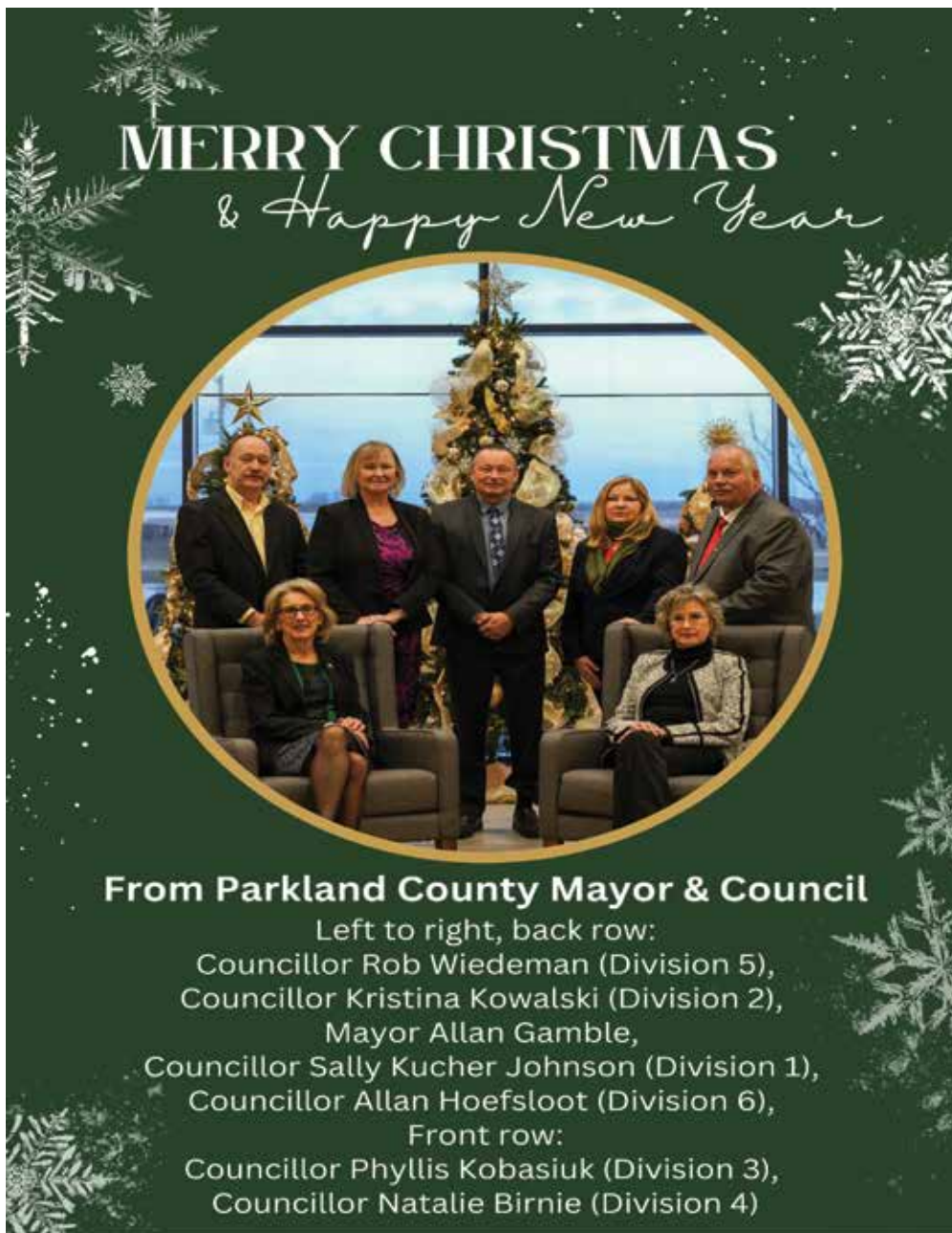
Having fun (having fun)

It's the season of love and understanding

Merry Christmas everyone!

Merry Christmas everyone!

Merry Christmas everyone!



MUST BE SANTA

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

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

Who comes around on a special night?

Santa comes around on a special night.

Special night, beard that's white,

Must be Santa must be Santa,

Must be Santa, Santa Claus.

Who wears boots and a suit of red?

Santa wears boots and a suit of red.

Who wears a long cap on his head?

Santa wears a long cap on his head.

Cap on head, suit that's red,

Special night, beard that's white,

Must be Santa must be Santa,

Must be Santa, Santa Claus.

Who's got a big red cherry nose?

Santa's got a big red cherry nose.

Who laughs this way: HO HO HO?

Santa laughs this way: HO HO HO!

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

Special night, beard that's white,

Must be Santa must be Santa,

Must be Santa, Santa Claus.

Who very soon will come our way?

Santa very soon will come our way.

Eight little reindeer pull his sleigh,

Santa's little reindeer pull his sleigh.

Reindeer sleigh, come our way,

way,

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

Special night, beard that's white,

Must be Santa, must be Santa,

Must be Santa, Santa Claus.

Dasher, Dancer, Prancer, Vixen,

Comet, Cupid, Donner and Blitzen.

Reindeer sleigh, come our way,

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

Special night, beard that's white,

Must be Santa, must be Santa,

Must be Santa, Santa Claus!




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

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

sobeys

SPRUCE GROVE 780 962 4121



On Today's Menu:
Our Best Wishes
Merry Christmas
from
Management & Staff at
BING'S #1 RESTAURANT

OH COME, ALL YE FAITHFUL

O come, all ye faithful,
Joyful and triumphant,
O come ye, O come ye to
Bethlehem;
Come and behold him,
Born the King of angels;
O come, let us adore him,
O come, let us adore him,
O Come, let us adore him,
Christ the Lord.
God of God,
Light of Light,

Lo! he abhors not the Vir-
gin's womb:
Very God,
Begotten, not created; Re-
frain
Sing, choirs of angels,
Sing in exultation,
Sing, all ye citizens of
heaven above;
Glory to God
In the highest; Refrain
See how the shepherds,

Summoned to his cradle,
Leaving their flocks, draw
nigh to gaze;
We too will thither
Bend our joyful footsteps;
Refrain
Child, for us sinners
Poor and in the manger,
We would embrace thee,
with love and awe;
Who would not live thee,
Loving us so dearly? Re-

frain
Yea, Lord, we greet thee,
Born this happy morning;
Jesus, to thee be glory giv-
en;
Word of the Father,
Now in flesh appearing;
Refrain

OLD TOY TRAINS

Old toy trains, little toy
tracks
Little toy drums coming
from a sack
Carried by a man dressed
in white and red
Little boy, don't you think
it's time you were in bed?
Close your eyes
Listen to the skies
All is calm, all is well
Soon you'll hear Kris Krin-

gle and the jingle bells
Bringin' old toy trains, lit-
tle toy tracks
Little toy drums coming
from a sack
Carried by a man dressed
in white and red
Little boy, don't you think
it's time you were in bed?
Close your eyes
Listen to the skies
All is calm, all is well

Soon you'll hear Kris Krin-
gle and the jingle bells
Bringin' old toy trains, lit-
tle toy tracks
Little toy drums coming
from a sack
Carried by a man dressed
in white and red
Little boy, don't you think
it's time you were in bed?



Warmest Wishes

Here's one thing
we know for sure:
There's no place
like home for
the holidays,
and folks like you
are the reason.

Thanks for making
our year so bright!



Wabamun, AB

892-4969



LET THE GOOD TIMES' ROLL THIS CHRISTMAS!



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

ALL THE BEST TO ALL OF YOU!

From Everyone at

**Wabamun Lions
Bowling Lanes**

(780) 892-3619

OH HOLY NIGHT

Oh holy night!
The stars are brightly
shining
It is the night of the dear
Savior's birth!
Long lay the world in sin
and error pining
Till he appear'd and the
soul felt its worth.
A thrill of hope the weary
world rejoices
For yonder breaks a new

and glorious morn!
Fall on your knees
Oh hear the angel voices
Oh night divine
Oh night when Christ was
born
Oh night divine
Oh night divine
Led by the light of Faith
serenely beaming
With glowing hearts by
His cradle we stand

So led by light of a star
sweetly gleaming
Here come the wise men
from Orient land
The King of Kings lay thus
in lowly manger
In all our trials born to be
our friend.
Truly He taught us to love
one another
His law is love and His
gospel is peace

Chains shall He break for
the slave is our brother
And in His name all op-
pression shall cease
Sweet hymns of joy in
grateful chorus raise we,
Let all within us praise His
holy name.

OVER THE RIVER AND THROUGH THE WOODS

Over the river and through
the woods
To Grandmother's house
we go.
The horse knows the way
to carry the sleigh
Through white and drifted
snow.
Over the river and through
the woods,
Oh, how the wind does
blow.
It stings the toes and bites
the nose
As over the ground we go.
Over the river and through
the woods
To have a full day of play.
Oh, hear the bells ringing
ting-a-ling-ling,
For it is Christmas Day.
Over the river and through
the woods,
Trot fast my dapple gray;
Spring o'er the ground just
like a hound,
For this is Christmas Day.
Over the river and through
the woods
And straight through the
barnyard gate.
It seems that we go so
dreadfully slow;
It is so hard to wait.
Over the river and through
the woods,
Now Grandma's cap I spy.
Hurrah for fun; the pud-
ding's done;
Hurrah for the pumpkin
pie.



I SHOP LOCAL

All the toys in Santa's workshop couldn't make us happier than the opportunity to spend the holiday season with friends and customers like you!

The Board of Directors and Staff wish you all
A very happy holiday season and prosperous New
Year
From
**Greater Parkland Regional
Chamber of Commerce**

 **GREATER
PARKLAND
REGIONAL
CHAMBER** 780-963-4545

RING RING RING THE BELLS

Ring, ring, ring the bells
Ring them loud and clear
To tell the children every-
where
That Christmas time is
here!
To tell the children every-
where
That Christmas time is
here!

To tell the children every-
where
That Christmas time is
here!
To tell the children every-
where
That Christmas time is
here!
Ring, ring, ring the bells
Ring them loud and clear

To tell the children every-
where
That Christmas time is
here!
To tell the children every-
where
That Christmas time is
here!
To tell the children every-
where

That Christmas time is
here!
To tell the children every-
where
That Christmas time is
here!

ROCKING AROUND THE CHRISTMAS TREE

Rocking around the
Christmas tree
At the Christmas party
hop
Mistletoe hung where you
can see
Every couple tries to stop.

Rocking around the
Christmas tree,
Let the Christmas spirit
ring
Later we'll have some
pumpkin pie
And we'll do some carol-

ing.
you will get a sentimental
Feeling when you hear
Voices singing let's be jolly,
Deck the halls with boughs
of holly.
Rocking around the

Christmas tree,
Have a happy holiday
Everyone dancing merrily
In the new old-fashioned
way.

SANTA HE HAS A RED RED COAT

He has a red, red coat
And a red, red hat,
His boots are black
And he carries a sack.
He has a twinkle in his eye

And a friendly smile,
And his name is Santa
Claus.
"One more time!"
He has a red, red coat

And a red, red hat,
His boots are black
And he carries a sack.
He has a twinkle in his eye
And a friendly smile,

And his name is Santa
Claus.
"Let's hear it again now ..."
And his name is SANTA
CLAUS!



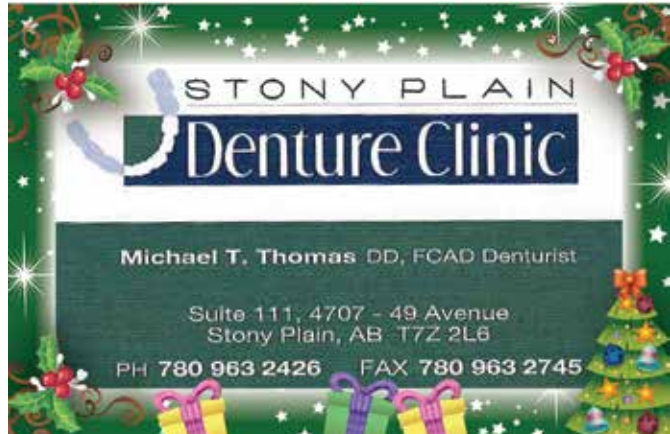
GREETINGS, FRIENDS!
You make it all worthwhile
for us! Merry Christmas
and many thanks.
from Executive &
Membership of
RCL Wildwood
Br. 149
Everyone Welcome
Wildwood, AB 325-2015



Thanks A BUNCH!
With warm wishes and every happiness to all of
you from all of us in this beautiful holiday season.
Merry Christmas
from Amy, Matt, Hayden, Owen & Payton at
Greenthumb Greenhouses
Evansburg, AB 727-2824
www.greenthumbgreenhouse.com



*May peace be your gift at Christmas
and your blessing all year through!*
TIPPLE PARK MUSEUM
Evansburg, AB. 727-2240



STONY PLAIN
Denture Clinic
Michael T. Thomas DD, FCOAD Denturist
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Stony Plain, AB T7Z 2L6
PH 780 963 2426 FAX 780 963 2745

5015 50 Street, Stony Plain

780-968-0040

Our Christmas Hours are as follows:

December 1st to December 23rd

Mon – Wed 9am – 7pm

Thurs – Fri 9am – 9pm

Sat 10am – 7pm

Sun 10am – 5pm

Dec. 24: 9am – 3pm

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SANTA CLAUS IS COMING TO TOWN

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

He's making a list,
He's checking it twice,
He's gonna find out
who's naughty or nice.
Santa Claus is coming to town!

He sees you when you're sleeping,

He knows when you're awake.

He knows when you've been bad or good,

So be good for goodness sake!

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

You better not pout,
I'm telling you why.

Santa Claus is coming to town.

Little tin horns,
Little toy drums.

Rudy-toot-toot
and rummy tum tums.

Santa Claus is coming to town.

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

Santa Claus is coming to town.

The kids in Girl and Boy Land

will have a jubilee.

They're gonna build a toy-

land town

all around the Christmas tree.

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

You better not pout,
I'm telling you why.

Santa Claus is comin'
Santa Claus is comin'

To town.

SILENT NIGHT

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

Holy infant so tender and mild,

Sleep in heavenly peace.

Sleep in heavenly peace.

Silent night, holy night,
Shepherds quake at the sight,

Glories stream from heaven afar,

Heavely hosts sing alleluia;

Christ the Saviour, is born!

Christ the Saviour, is born!

Silent night, holy night,
Son of God, love's pure light

Radiant beams from thy holy face,

With the dawn of redeeming grace,

Jesus, Lord, at thy birth.

Jesus, Lord, at thy birth.



Merry Christmas

from  Yellowhead County



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

Happy holidays from the council and staff of Yellowhead County.

SILVER BELLS

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

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

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

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

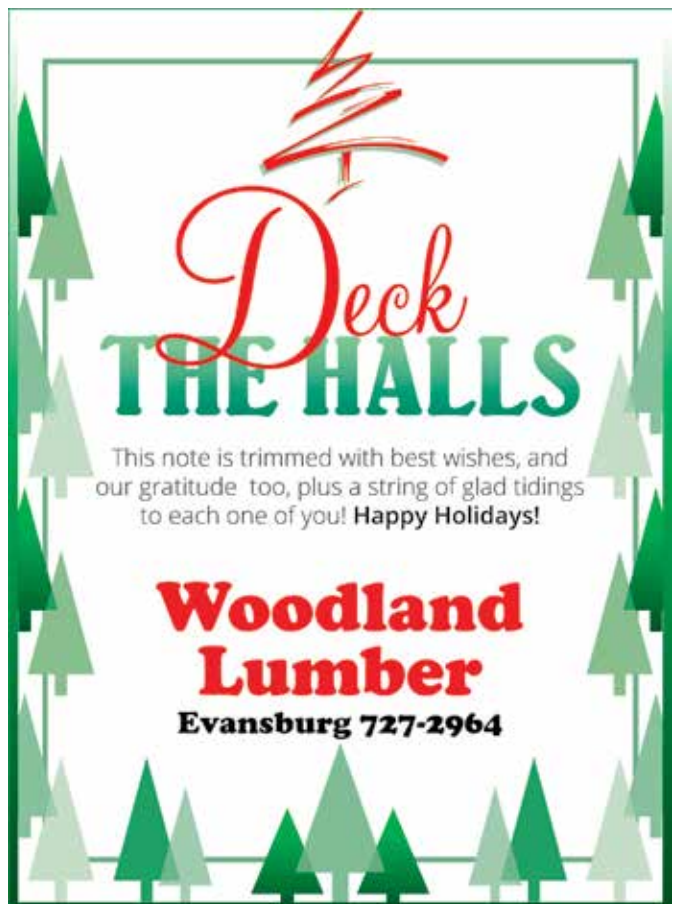
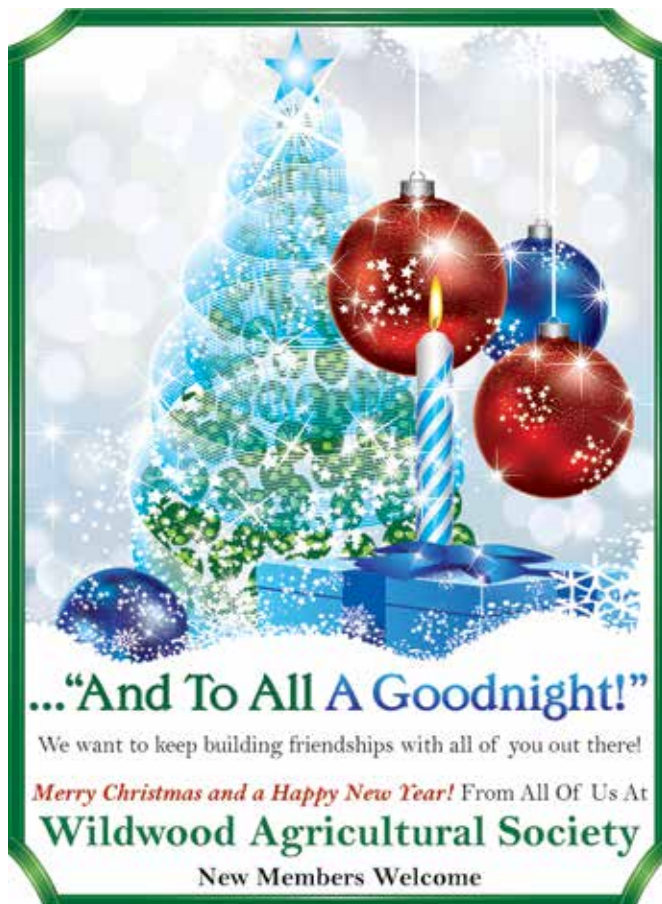
THE CHRISTMAS SONG

Chestnuts roasting on an
open fire,
Jack Frost nipping on your
nose,
Yuletide carols being sung
by a choir,
And folks dressed up like
Eskimos.
Everybody knows a turkey

and some mistletoe,
Help to make the season
bright.
Tiny tots with their eyes all
aglow,
Will find it hard to sleep
tonight.
They know that Santa's on
his way;

He's loaded lots of toys
and goodies on his sleigh.
And every mother's child
is going to spy,
To see if reindeer really
know how to fly.
And so I'm offering this
simple phrase,
To kids from one to nine-

ty-two,
Although its been said
many times, many ways,
A very Merry Christmas to
you!



THE FIRST NOEL

The first Noel the angel did say
Was to certain poor shepherds in fields as they lay;
In fields as they lay, keeping their sheep,
On a cold winter's night that was so deep.
Noel, Noel, Noel, Noel,
Born is the King of Israel.
They looked up and saw a star
Shining in the east beyond

them far,
And to the earth it gave great light,
And so it continued both day and night. Refrain
And by the light of that same star
Three wise men came from country far;
To seek for a king was their intent,
And to follow the star wherever it went. Refrain

This star drew nigh to the northwest,
O'er Bethlehem it took its rest,
And there it did both stop and stay
Right over the place where Jesus lay. Refrain
Then entered in those wise men three
Full reverently upon their knee,
And offered there in his

presence
Their gold, and myrrh, and frankincense. Refrain
Then let us all with one accord
Sing praises to our heavenly Lord;
That hath made heaven and earth of naught,
And with his blood mankind hath bought. Refrain

THE MOST WONDERFUL DAY OF THE YEAR

A packful of toys means a sackful of joys
For millions of girls and for millions of boys
When Christmas Day is here
The most wonderful day of the year!
A jack in the box waits for children to shout,

"Wake up, don't you know that it's time to come out!"
When Christmas Day is here
The most wonderful day of the year!
Toys galore
Scattered on the floor
There's no room for more
And it's all because of San-

ta Claus!
A scooter for Jimmy, a dolly for Sue
The kind that will even say "How do you do."
When Christmas Day is here
The most wonderful day of the year.

All the Best in the New Year

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

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

Kori, Bruce & Staff
2 Locations

780-962-5617 (Spruce Grove)
780-963-9877 (Stony Plain)

ARMITAGE & MELVILLE
CHARTERED PROFESSIONAL ACCOUNTANTS

BANK ON A VERY GOOD SEASON

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

Merry Christmas and sincere thanks to our customers and associates.

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

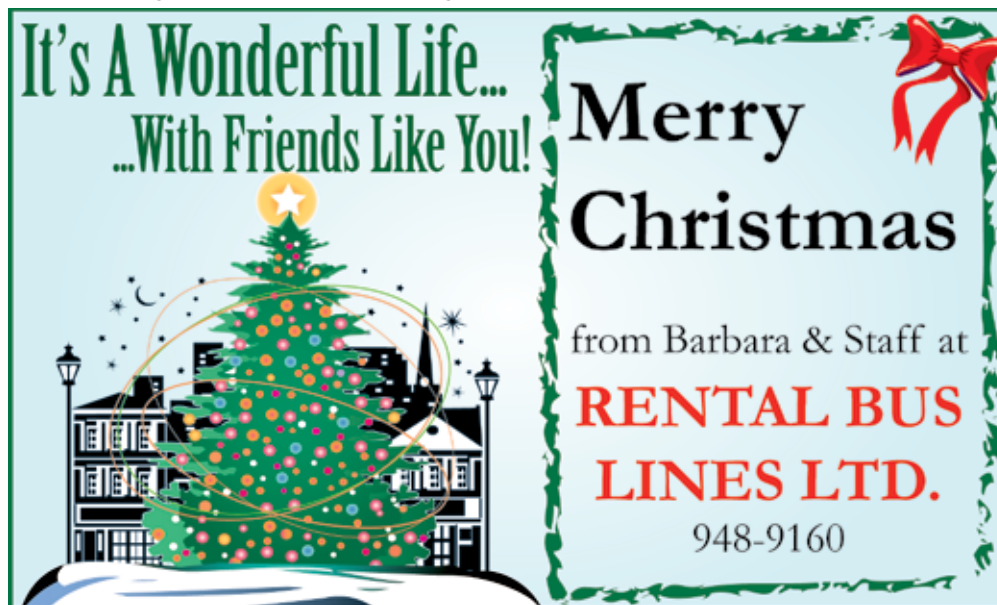
TD Canada Trust
962-0404

THE HOLIDAY SEASON (OR HAPPY HOLIDAY)

Happy Holiday
Happy Holiday
While the merry bells keep
ringing
May your every wish come
true
Happy Holiday
Happy Holiday
May the calendar keep
bringing
Happy Holidays to you
It's the holiday season
And Santa Claus is coming
back
The Christmas snow is
white on the ground

When old Santa gets into
town
He'll be coming down the
chimney, down
Coming down the chim-
ney, down
It's the holiday season
And Santa Claus has got a
toy
For every good girl and
good little boy
He's a great big bundle of
joy
He'll be coming down the
chimney, down
Coming down the chim-
ney, down
He'll have a big fat pack
upon his back
And lots of goodies for you
and me
So leave a peppermint
stick for old St. Nick
Hanging on the Christmas
tree
It's the holiday season
With the whoop-de-do
and hickory dock
And don't forget to hang
up your sock
"Cause just exactly at 12
o'clock

He'll be coming down the
chimney
Coming down the chim-
ney
Coming down the chim-
ney, down!
Happy Holiday
Happy Holiday
While the merry bells keep
bringing
Happy Holidays to you
Happy Holiday
Happy Holiday
May the calendar keep
bringing
Happy Holidays to you
To you
Happy Holiday



WHITE CHRISTMAS

I'm dreaming of a white
Christmas
Just like the ones I used to
know
Where the treetops glis-
ten,
and children listen
To hear sleigh bells in the
snow
I'm dreaming of a white
Christmas
With every Christmas card
I write
May your days be merry
and bright
And may all your Christ-
mases be white
I'm dreaming of a white
Christmas
With every Christmas card
I write
May your days be merry
and bright
And may all your Christ-
mases be white



UP ON THE ROUSETOP

Up on the housetop rein-
deer pause
Out jumps good old Santa
Clause
Down thru the chimney
with lots of toys
All for the little ones
Christmas joys.
Chorus
Ho, ho, ho!

Who wouldn't go!
Ho, ho, ho!
Who wouldn't go!
Up on the housetop
Click, click, click
Down thru the chimney
with
Good Saint Nick
First comes the stocking
Of little Nell

Oh, dear Santa
Fill it well
Give her a dolly
That laughs and cries
One that will open
And shut her eyes
Repeat Chorus
Next comes the stocking
Of little Will
Oh, just see what

A glorious fill
Here is a hammer
And lots of tacks
Also a ball
And a whip that cracks
Repeat Chorus

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 Christ-
mas and a Happy New Year.

Oh, bring us a figgy pud-
ding;

Oh, bring us a figgy pud-
ding;

Oh, bring us a figgy pud-
ding and a cup of good
cheer: Refrain

We won't go until we get
some;

We won't go until we get
some;

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

We wish you a Merry
Christmas;

We wish you a Merry
Christmas;

We wish you a Merry

Christmas and a Happy
New Year.



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

**With
Thanks
For Your
Friendship!**

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

Merry Christmas
from the Staff at
Parkland Veterinary Clinic

#58 96 Campsite Rd. Spruce Grove | West of ESM, facing Wal-Mart
962-6300 | After Hours: 962-2535

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 won-

derland.
In the meadow we can build a snowman,
Then pretend that he is Parson Brown
He'll say: Are you married?
We'll say: No man,
But you can do the job
When you're in town.
Later on, we'll conspire,
As we dream by the fire
To face unafraid,
The plans that we've made,

Walking in a winter wonderland.
In the meadow we can build a snowman,
And pretend that he's a circus clown
We'll have lots of fun with mister snowman,
Until the alligators knock him down.
When it snows, ain't it thrilling,
Though your nose gets a

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

THE TWELVE DAYS OF CHRISTMAS

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

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

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

my true love sent to me
Six geese a-laying,
Five golden rings,
Four calling birds,
Three French hens,
Two turtle doves,
And a partridge in a pear tree.

Continued on Page 35



Warm & Cozy Wishes

Thanks for showing us so much kindness this year.
We really appreciate friends and customers like you,
and we wish you all the best this Christmas season!

Now In Oneway One Saturday a Month

**Family Footcare
& Reflexology**



• Registered CMP
• Certified Reflexologist
780.984.9774

Restorative Footcare Seniors, Diabetics, & Grumpy Feet!

Get Carried Away!



Wishing you tidings of comfort and joy, plus
wall-to-wall happiness this holiday season.
Thank you for doing business with us.

Merry Christmas
The Flooring Store

Hours:
Monday to Friday 9:00AM to 5:30PM
Saturday 9:00AM to 4:00PM
Closed Sunday

**226 McLeod Ave
Spruce Grove
(780) 960-9212**

THE TWELVE DAYS OF CHRISTMAS

Continued from Page 34

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

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

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

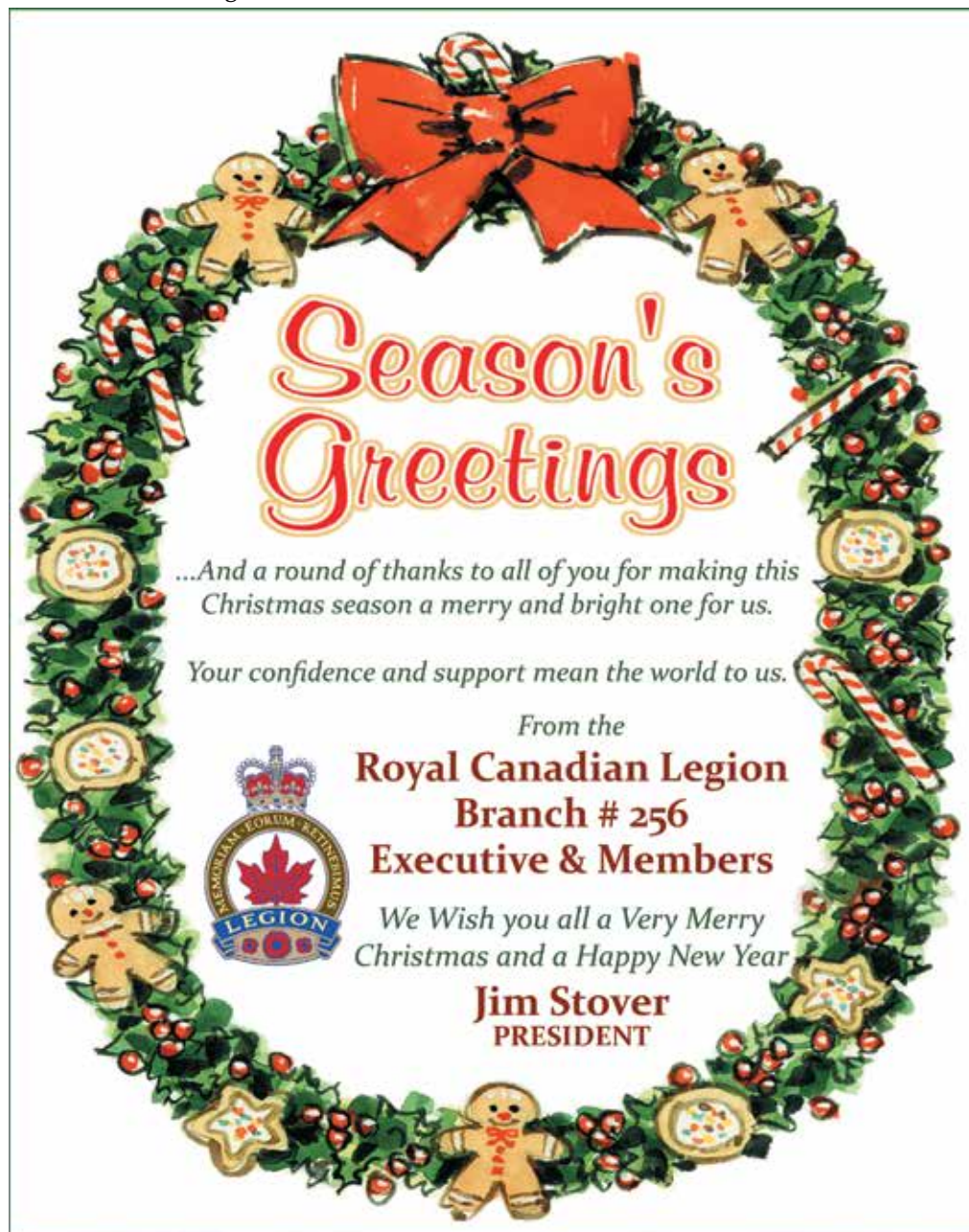
On the tenth day of Christmas,
my true love sent to me
Ten lords a-leaping,
Nine ladies dancing,
Eight maids a-milking,
Seven swans a-swimming,
Six geese a-laying,
Five golden rings,
Four calling birds,
Three French hens,
Two turtle doves,
And a partridge in a pear tree.

On the eleventh day of Christmas,
my true love sent to me
Eleven pipers piping,
Ten lords a-leaping,
Nine ladies dancing,
Eight maids a-milking,
Seven swans a-swimming,

Six geese a-laying,
Five golden rings,
Four calling birds,
Three French hens,
Two turtle doves,
And a partridge in a pear tree.

On the twelfth day of Christmas,
my true love sent to me
Twelve drummers drumming,
Eleven pipers piping,
Ten lords a-leaping,
Nine ladies dancing,

Eight maids a-milking,
Seven swans a-swimming,
Six geese a-laying,
Five golden rings,
Four calling birds,
Three French hens,
Two turtle doves,
And a partridge in a pear tree!



BAKED HAM WITH BROWN SUGAR-HONEY GLAZE



Ingredients

1 10-pound bone-in smoked ham (with water added)

1 1/2 cups packed light brown sugar

1/2 cup clover honey

Directions

Adjust the oven racks to accommodate a large roasting pan. Fit the pan

with a shallow roasting rack. Preheat the oven to 350 degrees F.

Unwrap the ham and rinse it under cold water. Place it on the rack in the roasting pan. Cover with foil and bake 1 hour 40 minutes. Meanwhile, combine the brown sugar and honey in a saucepan and cook over medium heat until the mixture is smooth and the sugar has dissolved.

Pour the brown sugar glaze over the ham and continue roasting 1 hour 40 minutes more, basting at least twice with the drippings in the roaster. (To adjust the total roasting time for a smaller or larger ham, calculate 20 minutes per pound.) Check for doneness by inserting a meat thermometer into a meaty spot (not into fat or touching the bone)-it should register 160 degrees F.

Let the ham stand 15 minutes before slicing to allow the juices to set. (You can make the ham up to 2 hours ahead; tent with foil and serve at room temperature.)



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

542-4644

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

BLACK FOREST TRIFLE



Ingredients

500ml tub ready-made chilled custard – look for one with real vanilla seeds
100g plain chocolate, bro-

ken into pieces
400g chocolate brownies
2 x 390g jars cherries in kirsch or similar
300g tub double cream
200ml tub crème fraîche
25g icing sugar
grated chocolate, to decorate, and fresh cherries (optional)

Method

STEP 1 Put the custard

into a pan with the chocolate pieces. Gently heat, stirring, until the chocolate has melted into the custard. Cover with cling film and cool.

STEP 2 Arrange the brownies in the base of a trifle bowl. Drain the jars of cherries, reserving the liquid, and scatter over the brownies. Drizzle over 100ml reserved liquid. Spoon the cooled chocolate

custard over and chill while you make the topping.

STEP 3 Lightly whip the cream with the crème fraîche and icing sugar until soft peaks form. Chill until ready to serve, then pile on top of the trifle and decorate with grated chocolate and fresh cherries, if you like.

CHRISTMAS JAM

Ingredients

500g fresh cranberries
2 oranges, zested and juiced
1 star anise
1 cinnamon stick
2 cloves
500g caster sugar
2 tsp edible glitter (optional)

Method

STEP 1 Put a small plate in the fridge to chill. Tip the cranberries, orange zest and juice, the star anise, cinnamon stick, cloves and sugar into a heavy-based saucepan. Bring to the boil. Reduce the heat and simmer for 30-35 mins, stirring often until the cranberries

have burst and the liquid has reduced – it should be thick and jammy. Put a teaspoon of the jam on the chilled plate and leave to cool. Once cool, run your finger through the jam – if it wrinkles up, it's ready. If not, cook for 5 mins more and test again.

STEP 2 Leave to cool for

10 mins, then remove the whole spices and stir in the glitter, if using. Decant into sterilised jam jars and seal. Will keep in a cool, dark place for three months, or chilled for one month once opened.

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 & Donna.

JULIES Complete home decor!
WINDOWS, KITCHENS, BED & BATH LTD.
PH: 780-621-0045 5132-50 St. Drayton Valley

A Christmas Wish for Our Cherished Friends

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

Merry Christmas To All & To All a Great Year!

From Corwin & Staff

VALUE DRUG MART
5014 - 56 Ave Drayton Valley
780.542.5366

BRUSSELS SPROUTS WITH BALSAMIC AND CRANBERRIES



Ingredients
3 pounds Brussels sprouts
1/2 cup olive oil
1 cup sugar
3/4 cup balsamic vinegar
1 cup dried cranberries

Directions

Preheat the oven to 375

degrees F.

Trim/clean the Brussels sprouts, then cut them in half. Arrange on 2 baking sheets and toss with the olive oil. Roast until brown, 25 to 30 minutes.

Combine the balsamic vinegar and sugar in a saucepan. Bring to a boil,

then reduce the heat to medium-low and reduce until very thick.

Drizzle the balsamic reduction over the roasted sprouts, then sprinkle on the dried cranberries.

CRANBERRY BRIE BITES

Yields: 24
Prep Time: 20 mins
Total Time: 35 mins

Ingredients

1 (8-oz.) tube crescent dough
Cooking spray, for pan
Flour, for surface
1 (8-oz.) wheel of brie
1/2 c. whole berry cran-

berry sauce
1/4 c. chopped pecans
6 sprigs of rosemary, cut into 1" pieces.

Directions

Step 1 Preheat oven to 375° and grease a mini muffin tin with cooking spray. On a lightly floured surface, roll out crescent dough,

and pinch together seams. Cut into 24 squares. Place squares into muffin tin slots.

Step 2 Cut brie into small pieces and place inside the crescent dough. Top with a spoonful of cranberry sauce, some chopped pecans, and one little sprig of rosemary.

Step 3 Bake until the cres-

cent pastry is golden, about 15 minutes.




Tidings of Comfort & Joy

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

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

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

- We wish you and your loved ones -
**A WELL-REMEMBERED PAST,
A PEACEFUL PRESENT AND
A HOPEFUL FUTURE.**

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

Fran Marion - Licensed Funeral Director
Mayerthorpe: 780-786-2533 / Whitecourt: 780-779-2533
www.parkmemorial.com / info@parkmemorial.com



Park Memorial Ltd.
Funeral Home & Crematorium

CONSUMER CHOICE AWARD 2021
ALBERTA

BUCKWHEAT CREPES

Ingredients

5 tablespoons unsalted butter, plus more for the skillet
 2/3 cup buckwheat flour
 1/3 cup all-purpose flour
 1 3/4 cups whole milk
 3 large eggs
 1/2 teaspoon salt
 1/4 cup chopped fresh parsley (optional)

Assorted Fillings:

Sweet Onion Crepe Filling, recipe follows

Sauteed Spinach Crepe Filling, recipe follows

Creamy Mushroom Crepe Filling, recipe follows

Citrus Shrimp Crepe Filling, recipe follows

Directions

Melt 5 tablespoons butter in an 8-inch nonstick skillet. Combine the melted butter, both flours, the milk, eggs and salt in a blender and process until smooth (set the skillet aside). Let the batter rest at

room temperature at least 1 hour or overnight. Stir in the parsley, if desired.

Preheat the oven to 300 degrees. Heat the skillet over medium heat until a drop of water sizzles in it. Lightly butter the skillet, then add a scant 1/3 cup batter and quickly swirl to coat the bottom of the pan. Cook until the crepe sets and browns around the edges, about 2 minutes. Carefully lift with a rubber spatula, flip over and cook about 30 more seconds. Transfer to a plate.

Repeat with the remaining batter, adding more butter as needed and stacking the finished crepes. Wrap the crepes in a damp dish towel and place in the oven to reheat, about 10 minutes.

Serve with assorted fillings.

Sweet Onion Crepe Filling:

Yield: 4 servings

Heat 2 tablespoons butter in a large skillet over medium-low

heat. Add 2 sliced onions and 2 thyme sprigs. Season with salt and pepper and cook until the onions are lightly browned, about 20 minutes.

Sauteed Spinach Crepe Filling:

Yield: 4 servings

Heat 2 tablespoons olive oil in a large skillet over medium-high heat. Add 12 ounces spinach and cook until just wilted, about 4 minutes. Season with salt and pepper.

Creamy Mushroom Crepe Filling:

Yield: 4 servings

Heat 3 tablespoons butter in a large skillet over medium-high heat. Add 1 pound chopped wild mushrooms and 2 thyme sprigs; saute until the mushrooms are golden, about 10 minutes. Season with salt and pepper and add 2/3 cup heavy cream; toss to warm through. Remove from the heat and add a handful of parsley.

Citrus Shrimp Crepe Filling:
 Yield: Photograph by Con Poulos

Saute 1 1/4 pounds shrimp (peeled and halved lengthwise) in 2 tablespoons butter with 1 strip lemon zest, 2 tarragon sprigs and salt and pepper until the shrimp turn pink, 3 to 4 minutes. Add a squeeze of lemon juice and 1/2 cup white wine and simmer 1 minute. Remove from the heat; add 4 tablespoons chopped cold butter and some parsley.



**Just For You At
The Holidays**

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

From Management and Staff

P.A.R.S.

Evansburg

727-4340

Entwistle Rodeo Association

**HO...HO...
HOWDY PARTNERS!**

**Special
THANK
YOU
to our
Rodeo
Sponsors**

CANDY CANE COOKIES



Ingredients

1 box sugar cookie mix
1/2 stick butter, melted

1 egg
1/3 cup softened cream cheese
1/2 cup all-purpose flour, plus additional for surface
Red food coloring
1 1/2 teaspoons peppermint extract

Directions

Preheat oven to 325 degrees F.

In a bowl, combine sugar cookie mix, melted but-

ter, egg, cream cheese, and flour; mix together to form dough. Separate dough into 2 equal portions and place in 2 different bowls. Add red food coloring gradually to 1 bowl of dough, kneading together until desired shade of red is created. To second bowl of uncolored dough, add peppermint extract and knead together. On a floured work surface, shape each dough into balls and then roll each ball into 1/4-inch-

wide ropes, each about 6 inches long. For each cookie, carefully twist some of the red and white ropes of dough together and shape into a candy cane. Spread candy canes out on cookie sheets and bake on the top shelf of the oven for about 10 to 12 minutes. Transfer to a rack to cool before serving.

CARAMEL APPLE AND BRIE SKEWERS

Ingredients

2 medium apples, cubed
1 log (6 ounces) Brie cheese, cubed
1/2 cup hot caramel ice cream topping
1/2 cup finely chopped

macadamia nuts
2 tablespoons dried cranberries

Directions

On each of 6 appetizer skewers, alternately thread

apple and cheese cubes; place on a serving plate. Drizzle with caramel topping; sprinkle with macadamia nuts and cranberries.



The First Noel

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

For your generous spirit, we are deeply thankful.

Merry Christmas
from the Staff at



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



A WISH FORE YOU



We hope your holiday is all-around wonderful!
Thanks for keeping us on course this year.
We really appreciate your support!

**MERRY CHRISTMAS FROM
SILVER SANDS GOLF RESORT**



Silver Sands Village, Lake Isle
(780) 797-2683 (780) 222-1535

CHEESE-FILLED EDIBLE GIFT BOXES

Ingredients

Pepper Jack Cheese
Cracker:

2 tablespoons apple cider vinegar

2 large eggs, separated

2 1/2 cups all-purpose flour, plus more for dusting (see Cook's Note)

1 1/2 teaspoons kosher salt, plus more for sprinkling

1 teaspoon dry mustard

1 teaspoon paprika

1/2 teaspoon turmeric

One 8-ounce package pepper jack cheese spread

12 tablespoons (1 1/2 sticks) unsalted butter, cut into small pieces

1/2 cup grated Parmesan
Assembling and Decorating:

6 long fresh chives

Two 8-ounce packages pepper jack cheese spread

Assorted meats, vegetables and crackers, for serv-

ing (Suggestions: sliced prosciutto, salami, carrots, radish, celery and butter crackers)

Directions

Special equipment: a pastry bag fitted with a medium plain tip

For the pepper jack cheese cracker: Whisk together the vinegar, egg whites and 3 tablespoons water in a small bowl; set aside. Refrigerate the egg yolks in a small bowl, covered, until ready to use.

Pulse the flour, salt, mustard, paprika and turmeric in a food processor to combine. Add the pepper jack cheese spread, butter and Parmesan and pulse until the butter is completely broken up. Add the egg white mixture and pulse until the dough comes to-

gether in a ball. (It's okay if it's a little wet.) Put the dough on a large piece of plastic wrap, pat into a 1/2-inch-thick square and wrap in the plastic. Refrigerate to chill and firm up, about 1 hour.

Cut the dough in half. Dust a sheet of parchment with flour and put one piece of the dough on top. Dust with more flour and top with another sheet of parchment. Roll out the dough into a square about 1/8 inch thick and chill until very firm, about 30 minutes. Repeat with the remaining piece of dough.

Position oven racks in the upper and lower third of the oven and preheat to 350 degrees F. Line 2 baking sheets with parchment.

From one piece of rolled dough, measure and cut 6 panels for a box: two 4-inch

squares for the top and bottom, two 4-by-2-inch rectangles for the long sides and two 3 1/2-by-2-inch rectangles for the slightly shorter sides. Arrange on one of the prepared baking sheets, cover and refrigerate until the dough firms up again, about 15 minutes. Repeat with the remaining dough.

Prick the dough panels with a fork (this will prevent the dough from rising too much during baking). Whisk 2 teaspoons water into the reserved egg yolks, then brush on the dough. Bake, rotating the baking sheets front to back and top to bottom about halfway through, until cooked through and golden brown around the edges, about 25 minutes.

Continued on Page 42

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 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

DRAYTON VALLEY 780.542.3338 WHITECOURT 780.778.3330
www.affinityfuneralservice.ca

Cheese-Filled Edible Gift Boxes

Continued from Page 41

Let cool completely on the baking sheets on a cooling rack, about 30 minutes.

For the assembling and decorating: Meanwhile, bring a large pot of water to a boil over high heat; fill a medium bowl with ice and water. Add the chives to the boiling water and cook until bright green and pliable, about 30 seconds. Transfer immediately to the ice water. Once completely cool, press between 2 paper towels to dry.

Add the pepper jack cheese spread to the bowl of a stand mixer fitted with the paddle attachment and beat until lightened and smooth, about 2 minutes. Transfer to a pastry bag fitted with a medium plain tip.

To build a box, put a 4-inch square panel flat-side up on a work surface and pipe the

cheese glue around the perimeter. Push a long edge of a 4-by-2-inch side panel into the glue on any side (make sure the golden top is facing out). You can use a can to help prop the panel up. Push the other 4-by-2-inch side panel directly opposite of the first. Now do the same with the remaining 3 1/2-by-2-inch side panels. Pipe more cheese glue up the 4 corners to help the side panels adhere to one another. If any of the panels don't fit, use a sharp knife to trim the edges. Repeat to form a second box.

Tie a chive bow on each of the remaining 4-inch square panels to make them look like the box tops



of wrapped presents. These will be the lids. Pipe the remaining pepper jack cheese into the boxes, using a small offset spatula to smooth out the top, then top with the decorated lids. Serve these edible gifts with assorted meats, vegetables and crackers.



WITH OUR GRATITUDE

**It's Been Our
Pleasure Serving You!**
Happy Holidays and many thanks for
your kind patronage this past year.

From The Team at
Fountain Tire
Drayton Valley
780.542.4001

*From Our Home to Yours,
Merry Christmas!*

Festive lights, fragrant trees, freshly baked cookies, brightly wrapped packages, and beloved family and friends to share the season... May the best of Christmastime be yours!

*It brings us so much joy to wish you a happy holiday, and
thank you for your trust in us.*

**Drayton Valley
Insurance Agency LTD.**
5121-51 Street, Drayton Valley, AB
542-4411



*Have A
Jolly
Good
Season!*

We sure do
appreciate your
dropping in this
past year.

*Merry
Christmas
& many thanks!*

**from the
Management
& Staff at**



CANADIAN TIRE

DRAYTON VALLEY (780) 514-7670

CHERRY MITTEN HAND PIES



crusts (2 crusts)
1 large egg
Royal Icing and
Decoration:
1 pound confec-
tioners' sugar
5 tablespoons
meringue powder
Blue gel food
coloring, for icing
White snowflake
sprinkles, for dec-

orating

Ingredients

Filling:

One 10-ounce bag frozen
cherries, thawed, drained
and coarsely chopped
1/3 cup granulated sugar
1/4 teaspoon ground cin-
namon

Pinch of kosher salt
1 tablespoon cornstarch
1 tablespoon freshly
squeezed lemon juice

Crust:

All-purpose flour, dusting
One 14- to 16-ounce box
rolled refrigerated pie

Directions

Special equipment: a
4-inch mitten-shaped cut-
ter; three pastry bags fitted
with a #6 or 7 round tip, a #3
or 4 round tip and a #103 or
104 rose petal tip

For the filling: Line 2 bak-
ing sheets with parchment.
Preheat the oven to 400 de-
grees F.

Combine the cherries,
granulated sugar, cinnamon
and salt in a medium sauce-

pan. Bring to a simmer over
medium heat and cook, stir-
ring occasionally, until the
cherries are juicy, the sug-
ar dissolves and the liquid
begins to thicken, about 10
minutes.

Stir together the corn-
starch and 1 tablespoon
water in a small bowl un-
til smooth. Pour the corn-
starch mixture into the
saucepan and continue
to simmer, stirring, until
thickened, 1 to 2 minutes.
Transfer to a bowl, stir in
the lemon juice and let cool
completely.

For the crust: Lightly
dust a work surface with
flour. Unroll both pie crust
rounds, dust them with
flour and roll with a rolling
pin just to flatten out any
creases and thin the dough
slightly. Use a 4-inch mit-
ten-shaped cutter to cut
out as many mittens as pos-

sible, rerolling the dough
once; you should have 16 to
20 pieces in all.

Arrange half of the mit-
tens on the prepared bak-
ing sheets. Beat the egg in
a small bowl with 1 table-
spoon water. Brush around
the edges of the mittens
with the egg wash. Spoon
1 to 2 tablespoons of the
filling in the center of each
mitten (the amount you use
will depend on the exact
size of the cutter, but do not
overfill). Cover each with a
second mitten, pressing to
seal with your finger. Brush
the tops with the egg wash.
Cut one small slit in the top
of each mitten to let steam
escape. Bake until the crust
is golden and crisp, 10 to 12
minutes. Transfer the pies
to a rack to cool completely.

Continued on Page 45

TO: Our Valued Friends & Customers

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

CLOSED:
Dec 24th - 27th
& Dec 31st - Jan 2nd

Lubers
EXPRESS
OIL CHANGE

Lubers Express Oil Change Ltd.
5008 61 St. Drayton Valley, AB
(780) 542-6880

*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

Cherry Mitten Hand Pies

Continued from Page 44

For the royal icing and decoration: Meanwhile, combine the confectioners' sugar and meringue powder in a large bowl. Add 6 tablespoons water and beat with an electric mixer on medium-high speed until soft glossy peaks form, adding 1 to 2 tablespoons water if necessary to make a smooth,

slightly thick icing. Remove a third of the icing to a small bowl. Add food coloring to the remaining icing to make a light blue color.

Transfer the blue icing to a pastry bag fitted with a #6 or #7 round tip. Transfer half of the white icing to a pastry bag fitted with a #3 or #4 round tip and the other half of the icing to a pastry bag fitted with a

#103 or #104 rose petal tip.

Pipe a thin blue border around the edge of each cookie, leaving the cuff plain and uniced. Let set for a few minutes. Pipe a generous amount of blue icing inside the border of each cookie. Using a small offset spatula or the back of a spoon, spread the icing to cover the cookie, still making sure to leave the cuff plain.

Sprinkle the icing with the snowflake sprinkles. Use white icing with the rose petal tip to pipe a ruffle on the mitten cuff. Pipe stitching around the edge of the mitten using the white icing with the plain round tip. Let the icing harden before serving, about 1 hour.

CHESTNUT, BACON & CRANBERRY STUFFING

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

Method

STEP 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.

STEP 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.

STEP 3 To Cook: This stuffing can be baked in a dish, or rolled into balls that will be crisp on the outside and moist inside. To bake, press the stuffing into a greased ovenproof dish in a

layer that is around 4cm thick. Bake at 190C/gas 5/fan 170C for about 40 minutes, until browned and, in the case of sausage meat stuffing, cooked right through. Alternatively, roll into balls that are about 4cm in diameter. Roast the stuffing balls in hot fat (they can be tucked around the turkey or done in a roasting tin of their own) for 30-40 minutes, until crisp and nicely browned on the outside.



MERRY CHRISTMAS
and Happy New Year!

First we take care of you and your family!

A

Then we take care of your car and contents!

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way above par...

That's what kind of friends
and neighbors you are!
Merry Christmas and many thanks!

Season's Greetings
from Len & Staff at

**Kokanee
Springs
RV Park
& Driving
Range**

Seba Beach, AB
797-3058

CHRISTMAS COOKIE CHEESECAKE



Ingredients

One 16.5-ounce tube store-bought sugar cookie dough

Four 8-ounce packages cream cheese, at room temperature

2 cups granulated sugar

1 cup sour cream

2 tablespoons vanilla extract

4 large eggs, at room temperature

Red and green sprinkles, for decorating

One 1-pound box confectioners' sugar (about 4 cups)

2 tablespoons meringue powder

Red and green gel food coloring

Directions

Special equipment: two pastry bags fitted with small round tips

Position an oven rack in the middle of the oven and preheat to 350 degrees F. Press the cookie dough into the bottom of a 9-inch springform pan (use the bottom of a measuring cup to help spread it out and

make it even). Bake until the cookie is set and golden brown, 12 to 15 minutes. Let cool completely, about 30 minutes. Wrap the bottom and sides of the pan with a large piece of foil and put it in a large roasting pan. Reduce the oven temperature to 325 degrees F.

Beat the cream cheese and granulated sugar together in a large bowl with an electric mixer on medium speed for 1 minute. Add the sour cream and vanilla and beat until just combined. Mix in the eggs by hand, one at a time, until just combined. (Take care not to overmix or the cheesecake will puff up and crack). Pour the batter into the springform pan. Add enough hot water to the roasting pan to come about halfway up the side of the springform pan.

Bake until the outside of

the cake is set but the center is still slightly loose, about 1 hour and 20 minutes. Turn the oven off and leave the cheesecake in the oven for another hour. Remove the cheesecake from the roasting pan to a cooling rack. Run a knife around the edge and cool to room temperature. Cover and refrigerate at least 8 hours.

Run a knife around the edge of the pan once more and unlock to unmold the cheesecake. Transfer to a serving platter or cake stand and smooth the edges with a knife. Pat the Jimmie sprinkles into the sides of the cheesecake making sure not to cover the crust or get any on top.

Whisk together the confectioners' sugar and meringue powder in a large bowl.

Continued on Page 47

OPEN UP TO CHRISTMAS!

Wishing you a novel Noel filled with lots of mystery, adventure, romance and happy endings. For your visits this year, we are sincerely grateful.

Merry Christmas

From Everyone at

Wildwood Public Library (325-3882)
Evansburg Public Library (727-2030)
& Niton Public Library (795-2474)

Hope it's mAGical!

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

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

Bourke's Farm Equipment

339-3939 Tomahawk, AB

Christmas Cookie Cheesecake

Continued from Page 46

Add 5 tablespoons water and beat with an electric mixer on medium-high speed until soft glossy peaks form, adding up to 1 more tablespoon water if necessary.

Transfer about 1/2 cup of the royal icing to a pastry

bag fitted with a small round tip. Thin the remaining icing with 1 teaspoon of water at a time until it is the consistency of syrup (you know you have reached the right consistency if you drizzle a bit of the icing and it sinks back into the icing within 8 to 10 seconds). Transfer 1 cup of the thinned ic-

ing in another pastry bag fitted with a small round tip. Divide the remaining batter between two small bowls and color one red and one green with the red and green gel food coloring.

Use the thick white icing to pipe a large scalloped circle around the cake leaving a 3/4-inch border. Use the

thinned white icing to fill the center of the scalloped circle. Use an offset spatula to spread the icing out so that it is smooth. Decorate with the colored icing while the white icing is still set. Chill the cake until the icing is set, at least 1 hour.

CREAMED SPINACH

Ingredients

3 tablespoons unsalted butter

1/4 cup all-purpose flour

2 1/2 cups whole milk, at room temperature

Kosher salt

1/2 teaspoon freshly grated nutmeg

2 pounds spinach, tough stems removed

1 large egg plus 2 egg yolks

Freshly ground pepper

Directions

Melt the butter in a saucepan over medium heat. Whisk in the flour until smooth; cook, stirring, until the mixture lightens, about 1 minute. Remove from the heat; whisk in the milk, 2 teaspoons salt and the nutmeg. Return to medium heat and bring to a boil,

whisking. Remove from the heat again; stir to cool slightly.

Heat a deep skillet over medium heat. Add the spinach and 1 teaspoon salt; cover and cook about 3 minutes. Toss with tongs, then continue to wilt, uncovered, about 2 more minutes. Drain and cool slightly, then squeeze the spinach until dry. Coarsely chop.

Gently reheat the sauce, then whisk in the whole egg and yolks; cook, stirring, until the sauce thickens. Stir in the spinach; heat through. Season with salt and pepper.



Yuletide Greetings

Peace. Joy. Goodwill.
Good Fortune.

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

Thanks to all our past and future guests!

**SHORESIDE
INN & SUITES**

Wabamun, AB
892-4773

***Blessings
of the Season***

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

Perkland Funeral Services

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Stony Plain, Alberta
780-963-2520
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DOUBLE CHOCOLATE MARTINI

Ingredients
 Grated chocolate
 1 maraschino cherry
 Chocolate syrup, optional
 Ice cubes
 2-1/2 ounces half-and-half cream
 1-1/2 ounces vodka
 1-1/2 ounces chocolate li-

queur
 1-1/2 ounces creme de cacao

Directions
 Sprinkle grated chocolate onto a plate. Moisten the rim of a martini glass with water; hold glass up-

side down and dip rim into chocolate. Place cherry in glass. If desired, garnish glass with chocolate syrup.

Fill a tumbler or mixing glass three-fourths full of ice. Add the cream, vodka, chocolate liqueur and creme de cacao; stir until

condensation forms on outside of tumbler or mixing glass. Strain into prepared martini glass; serve immediately.

EGGNOG ICE CREAM



Ingredients
 4 egg yolks
 1/3 cup sugar
 1 pint whole milk

1 cup heavy cream
 1 teaspoon freshly grated nutmeg
 3 ounces bourbon

Directions
 In the bowl of a stand mixer, beat together the egg yolks and sugar until the yolks lighten in color and the sugar is completely dissolved. Set aside.

In a medium saucepan, over high heat, combine

the milk, heavy cream and nutmeg and bring just to a boil, stirring occasionally. Remove from the heat and gradually temper the hot mixture into the egg and sugar mixture. Then return everything to the pot and cook until the mixture reaches 160 degrees F. Remove from the heat, stir in the bourbon, pour into a medium mixing bowl, and set in the refrigerator. Chill

the mixture in the refrigerator until it reaches a temperature of 40 degrees F, approximately 4 to 6 hours.

Once chilled, process in an ice cream maker according to the manufacturer's instructions. Serve as is for soft-serve, or place in an airtight container and put in the freezer for 2 to 4 hours for traditional ice cream.

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

Merry Christmas and best wishes, friends! from
Wabamun Marina & RV Park
 Wabamun, AB 892-3008

May Every Day Be Merry

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

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

Merry Christmas!
Drayden Insurance
 Stony Plain, AB 963-2000

GINGERBREAD ROULADE CAKE

Ingredients

Cake:

4 tablespoons unsalted butter, melted, plus more for buttering the baking sheet

3/4 cup all-purpose flour, plus more for flouring the baking sheet

1 teaspoon baking powder

1 teaspoon ground cinnamon

1 teaspoon ground ginger

1/4 teaspoon finely ground black pepper

1/4 teaspoon ground allspice

1/2 teaspoon plus a pinch fine salt

6 large eggs, separated

3/4 cup plus 1 tablespoon granulated sugar

2 tablespoons unsulfured molasses

1 teaspoon pure vanilla extract

Confectioners' sugar, for dusting

Filling:

6 ounces cream cheese, at room temperature

3 tablespoons unsalted butter, at room temperature

3/4 cup confectioners' sugar

2 teaspoons fresh lemon juice

1/2 teaspoon pure vanilla extract

Pinch fine salt

8 gumdrops, for decorating

Pinch fine salt

8 gumdrops, for decorating

Directions

Special equipment: a 10 1/2-by-15 1/2-inch rimmed baking sheet a large clean kitchen towel (preferably not terrycloth or microfibre)

For the cake: Position an oven rack in the middle of the oven and preheat to 350 degrees F. Line a 10 1/2-by-15 1/2-inch baking sheet



with parchment paper so it fits the bottom snugly. Butter and flour the parchment and the sides of the baking sheet.

Whisk together the flour, baking powder, cinnamon, ginger, pepper, allspice and 1/2 teaspoon salt in a large bowl and set aside.

Beat the egg yolks and 3/4 cup granulated sugar with an electric mixer on medium-high speed in a large bowl until the mixture is

thick and falls into heavy ribbons when the beaters are lifted, about 5 minutes. Beat in the melted butter, molasses and vanilla. Sift the spiced flour mixture into the egg yolk mixture and use a rubber spatula to gently fold together until just incorporated.

Rinse the egg beaters and beat the egg whites and remaining pinch salt with an electric mixer

Continued on Page 50

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

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

**Merry Christmas from Mark & Staff at
Trades Automotive
& Welding Ltd.**

892-4500 Wabamun, AB

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

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

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

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and Surrounding Areas
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**With Warm Regards
At Christmas**

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

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

Gingerbread Roulade Cake

Continued from Page 49

on medium-high speed in a large bowl until frothy. Add the remaining 1 tablespoon granulated sugar and continue to beat until soft peaks form.

Fold one-third of the whipped egg whites into the cake batter to loosen it up a bit. Then gently fold in the remaining whipped egg whites until just combined. Pour the cake batter into the prepared baking sheet and spread it out in an even layer. Bake until the middle of the cake springs back when pressed, 12 to 15 minutes.

To roll up or train the cake: While the cake is still hot, use a knife to cut around the sides of the baking sheet to release the cake. Dust the cake with confectioners' sugar. Spread a large clean kitchen towel

(preferably not terrycloth or microfiber) over the top of the cake. Quickly invert the baking sheet onto the towel. Tap the bottom of the baking sheet and slowly lift up; the cake should release and be positioned squarely on the towel. Carefully peel away the parchment paper, making sure not to tear the cake. Trim away any rough edges if desired. Then, while the cake is still warm and starting at the long side of the cake, roll it up into a tight log, taking the towel with it. Let the cake cool completely, rolled up just like this, about 30 minutes.

For the filling: Beat the cream cheese and butter with an electric mixer on medium-high speed in a medium bowl until smooth. Add the confectioners' sugar, lemon juice, vanilla and salt and beat until thick and

smooth. Set aside 2 tablespoons of the filling.

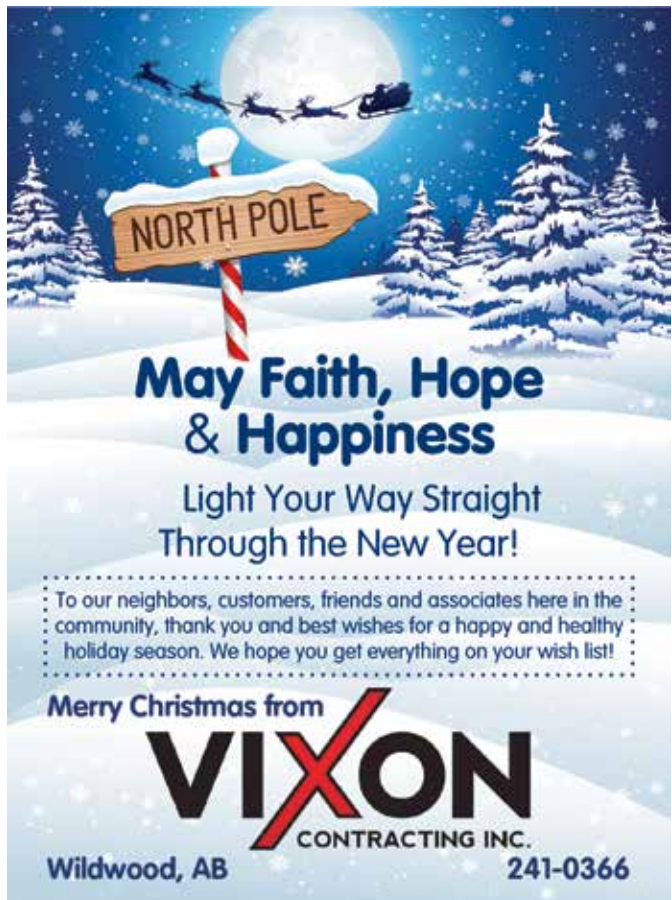
To fill and roll the cake: Unroll the cooled cake and spread the filling over the top in an even layer. Then roll the cake back up (without the towel this time) and put it seam-side down on a serving platter. Dip each gum drop in some of the reserved filling and evenly space them down the center of the roulade. Dust the cake with more confectioners' sugar. Slice and serve.




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

Merry Christmas
From The Staff At
UFA
- Wildwood

Wildwood, AB (780) 325-3866



**May Faith, Hope
& Happiness**

Light Your Way Straight
Through the New Year!

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

Merry Christmas from
VIXON
CONTRACTING INC.

Wildwood, AB 241-0366

HARISSA SWEET POTATO TARTE TATIN

Ingredients

8 servings

1 sheet frozen puff pastry (one 14-oz. package or half of a 17.3-oz. package), thawed

All-purpose flour (for surface)

3 Tbsp. unsalted butter, room temperature

2 Tbsp. plus 2 tsp. light brown sugar

Kosher salt

1 cup harissa (such as Mina)

1 tsp. ground cumin

2 medium sweet potatoes (about 1 lb.), peeled, sliced into ¼"-thick rounds

1 small red onion, thinly sliced

½ cup white wine vinegar

1 Tbsp. coriander seeds

Flaky sea salt

Preparation

Step 1 Place a rack in middle of oven; preheat to 400°.

Unfold 1 sheet frozen puff pastry (one 14-oz. package or half of a 17.3-oz. package), thawed, on a lightly floured surface and roll out to "¼" thick. Using a 12"-diameter ovenproof stainless-steel skillet turned upside down as a guide, cut pastry into a 12" round; discard scraps.

Step 2 Turn skillet right side up and coat bottom and sides with 3 Tbsp. unsalted butter, room temperature. Sprinkle pan with 2 Tbsp. brown sugar in an even layer; season with kosher salt.

Step 3 Stir 1 cup harissa and 1 tsp. ground cumin in a small bowl to combine. Arrange a layer of 2 medium sweet potatoes (about 1 lb.), peeled, sliced into ¼"-thick rounds, slightly overlapping, in skillet; brush with harissa mixture. Repeat with remaining sweet pota-

toes and harissa mixture to make 2 more layers. Drape pastry over sweet potatoes and tuck edges in between skillet and sweet potatoes. Using a paring knife, cut about six 1" slits all over pastry to let steam vent while baking.

Step 4 Place skillet over medium-high heat and cook just until sugar and butter start to melt around edges, about 1 minute. Transfer skillet to oven and bake until pastry is golden brown and crisp, 30-35 minutes. Immediately invert tart onto a large plate. (If some sweet potatoes remain stuck to the pan, just peel them off and place them back on the tart; no one will be any the wiser.)

Step 5 While the tart is baking, place 1 small red onion, thinly sliced, in a small heatproof bowl. Bring

½ cup white wine vinegar, 1 Tbsp. coriander seeds, and remaining 2 tsp. brown sugar to a boil in a small saucepan, then pour over red onion. Season generously with kosher salt and stir to combine. Let cool.

Step 6 Sprinkle tarte Tatin with flaky sea salt and cut into wedges. Serve with drained pickled red onion.



Merry Christmas

Best Wishes



Rolling out our best wishes to our good friends and neighbors all around town! Thanks for your patronage.

From

Pembina Concrete Products

Entwistle, AB

727-2702

we wish you a

Merry Christmas



from all of us at
Northern Gateway Public Schools



HOLIDAY BERRY MERINGUE WREATH



Ingredients	1/2 cup pomegranate seeds
Wreath:	Leaves from 1 bunch fresh mint
8 large egg whites, at room temperature	Whipped Cream:
1 teaspoon cream of tartar	1 cup heavy cream
1/2 teaspoon fine salt	
3 1/2 cups confectioners' sugar	Directions
Cranberry Sauce:	Position an oven rack in the lower third of the oven and preheat to 225 degrees F. Line the back of a baking sheet with parchment. Use a 12-inch bowl as a stencil: Flip it upside down and trace a 12-inch circle onto the parchment. Use a 9-inch
One 10-ounce bag fresh or frozen cranberries, thawed and drained if frozen	
1/3 cup granulated sugar, plus more to taste	
Juice of 1/2 lemon	
4 cups fresh raspberries	

bowl to trace a circle inside the 12-inch one. This is the outline of your wreath.

For the wreath: Combine the egg whites, cream of tartar and salt in the very clean bowl of a stand mixer fitted with the whisk attachment. Whisk on medium speed until foamy, about 1 minute. Increase the speed to medium-high and beat until thick and opaque, about 1 minute more. Gradually add the confectioners' sugar, 1/4 cup at a time, and beat until stiff, shiny peaks form, 13 to 15 minutes.

Build the wreath: Using the template on the parchment as your guide, drop dollops of meringue in a line along the inside of the 12-inch circle. Use a rubber spatula to help clean off your spoon between dollops. Following the 9-inch circle and slightly overlapping the outer ring of meringue, make an inner ring

of meringue dollops to fill in the rest of the template. Flatten the meringue slightly with the back of the spoon, making sure to keep a lot of peaks. Bake the meringue until it is dry, crisp, and pearly white on the outside, about 2 hours. Remove from the oven and let it cool completely.

Meanwhile, make the cranberry sauce: Bring the cranberries, sugar and lemon juice to a simmer in medium saucepan and cook until the cranberries are soft and just begin to burst and the sugar is completely dissolved, about 10 minutes. Set aside to cool completely. Gently fold in the raspberries and pomegranate seeds. Whip the heavy cream in a medium bowl until soft peaks form.

Before serving, spread the whipped cream on the meringue. Spoon over the cranberry sauce and sprinkle with mint leaves.

Merry & Beautiful Wishes
 May your holiday season be filled with all of the things that spark joy in your heart.
 Thank you for making our year so special.

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HOMEMADE CANNOLI

Ingredients

Shells:

2 cups all-purpose flour
1 tablespoon granulated sugar

1/4 teaspoon kosher salt
1 tablespoon plus 2 teaspoons unsalted butter, cut into small pieces

1 egg yolk
1/2 cup dry white wine

Filling:

2 cups ricotta cheese, preferably whole milk

3/4 cup powdered sugar

1 teaspoon ground cinnamon

1/4 teaspoon allspice

1/4 cup heavy cream

1/4 cup small semisweet chocolate chips

1 lemon

1 quart canola oil, for frying

Flour, for rolling

1 egg, lightly beaten, for egg wash

Powdered sugar, for dusting

Directions

For the shell dough: In a medium bowl, sift together the flour, sugar and salt. Work the butter pieces into the flour with your fingers until the mixture becomes coarse and sandy. Add the egg yolk and the white wine and mix until it becomes a smooth dough. Spread a piece of plastic wrap on a flat surface and place the dough in the center. Wrap the plastic loosely around it and press the dough to fill the gap. Flattening the dough will mean less rolling later. Let it rest in the fridge for a few minutes while you make the filling.

For the filling: In a medium bowl, whisk the ricotta until smooth. Sift in the powdered sugar, cinnamon and allspice. Mix to blend. In a separate bowl (or in the bowl of an electric mixer fitted with the whisk attachment), beat the heavy cream until fairly stiff. Using a rubber spatula, gently fold the

cream into the ricotta mixture. Stir in the chocolate chips. Lightly zest the exterior of the lemon and stir it into the ricotta. Refrigerate for a half hour to an hour.

To roll and fry the shells: In a medium pot with a heavy bottom, heat the canola oil to 360 degrees F. Meanwhile, sift an even layer of flour on a flat surface. Flour a rolling pin. Roll the dough until it is very thin (about 1/8-inch thick). Cut the dough into fourths and work in small batches. Use any glass or small bowl that has a 3-to-4-inch diameter. Cut rounds, tracing around each one to assure the dough has been fully cut. You should have about 24 circles. Wrap each circle around a cannoli mold. Use a little of the egg wash on the edge of each round to seal it shut and to assure it won't slide or fall off the mold before pressing it closed over

the mold. Flare the edges out slightly from the mold. Flaring will allow the oil to penetrate each cannoli shell as they fry. Use a pair of tongs to hold the edge of the mold as you submerge and fry the shell in the oil until crispy, 2 to 3 minutes. Remove from the oil, and holding the mold in one hand with your tongs, gently grip the shell in your other hand with a kitchen towel and carefully slide it off the mold. Set aside to cool. Repeat with all of the circles.

To fill the cannolis: Just before serving, use a pastry bag without a tip to pipe the ricotta into the cannoli molds. Fill the cannoli shells from both ends so the cream runs through the whole shell. Dust with powdered sugar. Powdered sugar gives that little extra sweetness and added texture to the exterior. Serve immediately.



With Appreciation at the Holidays

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

Merry Christmas
From The Staff At
C & D Tank Truck Service
780-785-3383



from the NGPS
Transportation Department



HORSE RADISH-CRUSTED STEAK ROULADE

Ingredients

For the Steak:

2 red bell peppers, stemmed, halved lengthwise and seeded

3 tablespoons extra-virgin olive oil

1 leek, white and light-green parts only, finely chopped

2 cloves garlic, minced

1 cup chopped fresh parsley

Kosher salt and freshly ground pepper

1 2 1/4-to-2 1/2-pound flank steak, trimmed

1/2 pound sliced provolone cheese (about 8 slices)

For the Crust:

3/4 cup breadcrumbs

3 teaspoons chopped fresh rosemary

3 tablespoons chopped fresh parsley

3 tablespoons drained

horseradish

3 tablespoons extra-virgin olive oil, plus more for brushing

Kosher salt and freshly ground pepper

Directions

Prepare the stuffing for the steak: Preheat the broiler and place the peppers cut-side down on a foil-lined broiler pan. Broil until the skin is charred, 8 to 10 minutes. Transfer to a bowl, cover with a plate and set aside until cool enough to handle. Peel the peppers with your fingers or a paring knife. If necessary, lightly rinse to remove any remaining skin and pat dry.

Preheat the oven to 425 degrees. Heat the olive oil in a large skillet over medium

heat. Add the leek and garlic and cook until soft, about 5 minutes. Remove from the heat, add the parsley and season with salt and pepper. Let cool.

Gently pound the steak with the flat side of a mallet or heavy skillet until 1/4 inch thick. Lay out on a cutting board with the long side facing you and season with salt and pepper. Place the roasted peppers evenly over the meat, leaving a 1-inch border all around. Top with the cheese slices, then the leek mixture. Roll the meat away from you into a tight cylinder, tucking in the filling as you roll.

Make the crust: Mix the breadcrumbs, rosemary, parsley, horseradish, olive oil, 1/2 teaspoon salt, and pepper to taste in a medi-

um bowl until moistened. Brush the steak roll with a bit of olive oil and press the breadcrumb mixture over the top and sides. Tie the roll with twine in three or four places, making sure it's not too tight (you want the crust to stay intact).

Place the steak roll on a rack in a roasting pan and roast until the crust is golden and a thermometer inserted into the center registers 130 degrees for medium-rare, about 45 minutes. Transfer to a cutting board and let rest 15 minutes. Carefully cut off the twine, then slice the roll crosswise into 1-inch pieces.

TIME FOR A TUNE-UP!

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



MERRY CHRISTMAS!
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HOT COCOA



Ingredients
 2 cups powdered sugar
 1 cup cocoa (Dutch-process preferred)
 2 1/2 cups powdered milk
 1 teaspoon salt
 2 teaspoons cornstarch
 1 pinch cayenne pepper, or more to taste

Hot water
Directions

Combine all ingredients in a mixing bowl and incorporate evenly. In a small pot, heat 4 to 6 cups of water.

Fill your mug half full

with the mixture and pour in hot water. Stir to combine. Seal the rest in an airtight container, keeps indefinitely in the pantry. This also works great with warm milk.

IRISH CREME DRINK

Ingredients
 3-1/2 cups vanilla ice cream, softened
 3/4 cup vodka
 1/2 cup eggnog
 1/3 cup sweetened condensed milk
 1 tablespoon chocolate syrup
 1 teaspoon instant coffee granules
 1/2 teaspoon vanilla extract

tract
 1/4 teaspoon almond extract
 Grated chocolate and additional chocolate syrup

Directions
 In a large bowl, combine the first eight ingredients; beat until smooth. Set aside.

Place grated chocolate

and additional chocolate syrup in separate shallow bowls. Hold each glass upside down and dip rim in chocolate syrup, then dip in grated chocolate. Pour drink mixture into prepared glasses. Serve immediately.



Home For The Holidays

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

From Management & Staff at

SUNGRO
HORTICULTURE
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 In Seba Beach

A Winter Wonderland

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

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

Aljo-An (1995)
Vacuum Services

Seba Beach, AB 797-3844

MAPLE MASHED SWEET POTATOES

Ingredients

3 pounds sweet potatoes
3 tablespoons unsalted butter
3 tablespoons pure maple syrup
1/2 teaspoon grated orange zest
Kosher salt and freshly ground black pepper

Directions

Preheat the oven to 400 degrees F. Pierce the sweet potatoes 2 or 3 times with a fork. Put on a baking sheet and roast until very tender and a knife easily pierces through the center, 45 to 60

minutes.

Let the potatoes cool slightly and then halve lengthwise. Holding the sweet potatoes with a pot-holder or towel, scoop out the insides and discard the skins. Pass the potatoes through a food mill or ricer into a large bowl.

Heat the butter, maple syrup and zest in a small skillet over medium heat until the butter is melted. Pour over the potatoes and stir to combine evenly. Season with salt and pepper.

MARINATED CHEESE

Ingredients

2 blocks (8 ounces each) white cheddar cheese

2 packages (8 ounces each) cream cheese
3/4 cup chopped roasted

sweet red peppers

1/2 cup olive oil

1/4 cup white wine vinegar

1/4 cup balsamic vinegar
3 tablespoons chopped green onions
3 tablespoons minced fresh parsley
2 tablespoons minced fresh basil
1 tablespoon sugar
3 garlic cloves, minced
1/2 teaspoon salt
1/2 teaspoon pepper
Assorted crackers or toasted sliced French bread

Directions

Slice each block of cheddar cheese into twenty 1/4-in. slices. Cut each block of cream cheese into 18 slices. Create four 6-in.-long blocks of stacked cheeses, sandwiching 9 cream cheese slices between 10 cheddar slices for each stack. Place in a 13x9-in. dish.

In a small bowl, combine the roasted peppers, oil, vinegars, onions, herbs, sugar, garlic, salt and pepper; pour over cheese stacks.

Cover and refrigerate overnight, turning cheese blocks once. Drain excess marinade. Serve cheese slices with crackers or toasted bread.



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 2022 a great ride for us, and we wish you all the best this holiday season and in the coming year.

Merry Christmas to You and Yours!

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Have A Vintage Season!

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Drayton Valley Auto Parts

AUTO PARTS

Drayton Valley, AB
542-6881

MAPLE-BUTTER-GLAZED TURKEY

Ingredients

8-10 servings

Turkey

1 12-14-lb. turkey, neck and giblets removed

1 Tbsp. black peppercorns
cup Diamond Crystal or

6 Tbsp. plus ½ tsp. Morton kosher salt

2 Tbsp. garlic powder

2 Tbsp. light brown sugar
Glaze and assembly

1 Tbsp. vegetable oil or extra-virgin olive oil

2 sprigs thyme

½ cup (1 stick) unsalted butter

¼ cup pure maple syrup

2 Tbsp. soy sauce or tamari

2 Tbsp. unseasoned rice vinegar or white wine vinegar

1 Tbsp. Worcestershire sauce

Special equipment

A spice mill or mortar and pestle

Preparation

Turkey

Step 1 Place one 12-14-lb. turkey, neck and giblets removed, breast side up, on a large cutting board and pat dry. Grip a wing and pull it outward so you can see where it attaches to the body. Using a sharp boning or chef's knife, cut through the joint to separate the wing from the breast. If you hit bone, you're in the wrong spot; pull the wing out farther to help you get into the place where the joint meets the socket. Remove wing; repeat on the other side.

Step 2 Cut through skin connecting 1 leg to carcass. Pull leg back until ball joint pops out of its socket; cut through the joint to separate leg. Repeat on the other side.

Step 3 Now for the breast:

You can roast the breast as is with the backbone attached, or you can turn the breast over and trim the lower part of the backbone that was formerly adjacent to the legs by breaking it at the midpoint or, using a sturdy chef's knife, by cutting between the vertebrae to divide it.

Step 4 Coarsely grind 1 Tbsp. black peppercorns in a spice mill or with a mortar and pestle; transfer to a medium bowl. Add cup Diamond Crystal or 6 Tbsp. plus ½ tsp. Morton kosher salt, 2 Tbsp. garlic powder, and 2 Tbsp. light brown sugar and mix dry brine together with your fingers.

Step 5 Place turkey pieces, skin side up, on a wire rack set inside a rimmed baking sheet. Sprinkle dry brine liberally all over both sides of turkey, patting to adhere.

You may not need all of it, but it's good to start out with extra since some will end up on the baking sheet. It is important to have the turkey elevated on a rack so it absorbs the salt mixture evenly (rather than sitting in a pile of salt on the baking sheet). Let sit at room temperature at least 1 hour or chill up to 1 day.

Glaze and assembly

Step 6 Remove wire rack with turkey from baking sheet; set aside. Rinse baking sheet to remove excess salt. Pour 1 cup water into baking sheet and return wire rack with turkey to baking sheet. Rub turkey all over with 1 Tbsp. vegetable oil or extra-virgin olive oil and arrange skin side up.

Continued on Page 58



Of all the gifts the Christmas season brings, your presence is one of the presents we most appreciate!

Thank you for being a valued part of our business at the holidays and all year.

Season's Greetings
from Management & Staff at



H&R BLOCK

Spruce Grove

962-8884



Maple-Butter-Glazed Turkey

Continued from Page 57

Step 7 Cook 2 sprigs thyme, ½ cup (1 stick) unsalted butter, ¼ cup pure maple syrup, 2 Tbsp. soy sauce or tamari, 2 Tbsp. unseasoned rice vinegar or white wine vinegar, and 1 Tbsp. Worcestershire sauce in a medium saucepan over medium heat, swirling occasionally, until thick enough to coat

a spoon, 8–10 minutes. Set glaze aside.

Step 8 Place a rack in bottom third of oven; preheat to 425°. Roast turkey, rotating baking sheet halfway through, until skin is mostly golden brown, 20–30 minutes. Reduce oven temperature to 300° and continue to roast turkey, brushing with reserved glaze ev-

ery 20 minutes and adding more water by ½-cupfuls as needed to maintain some liquid in baking sheet, until an instant-read thermometer inserted into the thickest part of breast registers 150°, and 170° when inserted into the thickest part of thighs, 50–70 minutes longer (total cooking time will be about 1½ hours). Skin should be deep golden brown and shiny. Transfer turkey to a cutting board and let rest 30–60 minutes before carving.




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



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



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So Bright**

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we'd like to say thanks and let you
know how much your visits mean to us.

We're grateful to belong
to such a warm and
friendly community,
and we look forward to
spending another
wonderful year with
all of you.

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

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MUSHROOM-STUFFED PORK ROULADE

Ingredients

7 tablespoons extra-virgin olive oil

1 pound wild mushrooms (such as oyster and/or hen of the woods), trimmed and sliced

1 small head garlic, minced
Kosher salt and freshly ground pepper

1/2 cup finely chopped fresh parsley

1 tablespoon finely chopped fresh thyme, plus 2 sprigs

1 tablespoon finely chopped fresh rosemary, plus 1 sprig

1 center-cut boneless pork loin roast (3 1/2 to 4 pounds)

1/4 cup dry sherry

1 cup low-sodium chicken broth

1 tablespoon unsalted butter

Directions

Position racks in the up-

per and lower thirds of the oven and preheat to 350 degrees F. Heat 1 tablespoon olive oil in a large nonstick skillet over medium-high heat. Add the mushrooms and cook, undisturbed, until they start browning, about 2 minutes. Stir and continue cooking, stirring occasionally, until tender, 4 to 5 more minutes. Push the mushrooms to one side of the skillet. Add another 1 tablespoon olive oil and the garlic to the other side of the skillet and cook, stirring occasionally, until softened, about 30 seconds. Stir the garlic into the mushrooms and season with salt and pepper. Let cool.

Meanwhile, combine the parsley, chopped thyme and rosemary, 3 tablespoons olive oil and a pinch each of salt and pepper in a small bowl; set aside.



Butterfly the pork: Position your knife about one-third of the way up the length of the pork loin, with your knife parallel to the cutting board. Begin cutting into the pork, pulling the meat away with your other hand so that it opens up into a flat, evenly thick piece. Season the pork with salt and pepper, spread the herb oil over the top, and top with the mushrooms. Reroll the pork into a log and tie in 1-inch intervals

using kitchen twine. Season with salt and pepper.

Set a rack in a large roasting pan. Heat the remaining 2 tablespoons olive oil in a large skillet over medium-high heat. Add the pork, fat-side down, and cook until browned, about 3 minutes. Continue to cook, turning, until browned all over, 1 to 2 more minutes. Transfer the pork, seam-side down, to the rack in the pan.

Continued on Page 60

**WE KNOW IT GIVES US
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Merry Christmas from

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Mushroom-Stuffed Pork Roulade

Continued from Page 59

Roast on the lower oven rack until a thermometer inserted into the thickest part of the meat (not the filling) registers 135 degrees F, 1 hour to 1 hour 15 minutes. Remove the pork on the rack to a cutting board, tent with foil and let rest 30

minutes.

Meanwhile, skim off any excess fat from the juices in the roasting pan and add the sherry. Place the pan across two burners over medium-high heat. Add the thyme and rosemary sprigs and cook, scraping up any browned bits with a wood-

en spoon and stirring, until the liquid is reduced by about half, 1 minute. Pour into a small saucepan, add the chicken broth and bring to a boil. Lower the heat to a simmer and cook until slightly reduced, 4 to 5 minutes. Stir in the butter and season with salt. Strain the

sauce through a fine-mesh sieve.

Place the pork on a cutting board and remove the twine; cut into 1/2-inch-thick slices. Transfer to a platter and serve with the sauce.

NO-WASTE GRAVY

Ingredients

3 tbsp sunflower oil
1 reserved chicken backbone (see recipe, below), chopped or snapped into pieces
carrot trimmings and peels (see recipe, below), finely chopped
½ large onion, plus the whole skin
1 tsp caster sugar
3 tbsp plain flour

1 tbsp soy sauce (optional)
100ml wine port or sherry (or use water)
2 chicken or beef stock cubes or pots

Method

STEP 1 Heat the oil in a wide, shallow pan over a medium heat and spend at least 10 mins browning the chicken backbone pieces – the darker the colour, the

more flavourful the gravy will be. Add the carrot trimmings, onion and onion skins, and cook for 3-4 mins over a high heat until well browned. Scatter over the sugar and cook until it starts to caramelise, then tip in the flour and cook to a sticky, light brown paste.

STEP 2 Splash in the soy sauce, if using, then pour in the wine or water and sim-

mer for a few minutes until reduced and thickened. Stir in 1 litre water from the kettle, add the stock cubes and bring to a simmer. Cook gently for 40 mins, then sieve into another saucepan and season to taste. Stir in any resting juices from the chicken. Reheat when ready to serve. Can be made a day ahead and chilled, then reheated the next day.



Thinking of You at Christmas

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

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



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

Christmas Holiday Hours

We will be closed December 24, 2022 to January 2, 2023
We will reopen to regular hours on January 3, 2023
Reg Hours 8:00A.M. - 5:00P.M. Sat 8:00A.M. - 1:00P.M.
Please make your feeding plans accordingly for the week we are closed.

ONOWAY FEED & SEED SERVICES LTD.
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Phone: (780) 967-5375 Fax: (780) 967-4341

PANETTONE PUDDING

Ingredients

50g butter, softened (optional)
250g panettone (about 5 medium slices)
2 eggs
142ml carton double cream
225ml milk
1 tsp vanilla extract
2 tbsp caster sugar
icing sugar, for sprinkling

softly whipped cream, to serve

Method

STEP 1 Heat the oven to 160C/ 140C fan/ gas 3 and grease a 850ml/1½ pint shallow baking dish with a little of the 50g butter.

STEP 2 Cut 250g panettone into wedges, leaving the crusts on.

STEP 3 Butter the slices lightly with the rest of the butter. Cut the slices in half and arrange them in the dish, buttered side up.

STEP 4 In a bowl, whisk together 2 eggs, 142ml double cream, 225ml milk, 1 tsp vanilla extract and 2 tbsp caster sugar and pour evenly over the panettone.

STEP 5 Put the dish in a

roasting tin and pour hot water around it to a depth of about 2.5cm/1in. Bake for 35 minutes until the pudding is just set - it should be yellow inside and nicely browned on top.

STEP 6 Dust with icing sugar and serve with spoonfuls of whipped cream.

ROAST CHESTNUTS

Ingredients

16 chestnuts (or as many as you need), choose large, shiny looking nuts

Method

STEP 1 Heat the oven to 200C/180C fan/gas 6. Put each chestnut flat-side down on a chopping board. Hold the chestnut carefully and, using a sharp knife, cut a long slit or a cross in

the top. Make sure you cut through the shell but not the nut inside. The shell is tough and flexible like a skin rather than rock hard like other nut shells, so a small kitchen knife works well.

STEP 2 Tip the nuts onto a baking sheet or into a roasting tin and arrange them cut-side up. Roast for 30 mins. The cuts should open

up and the shell will start to peel back.

STEP 3 Leave the nuts in the tin to cool down to warm - they will be very hot inside. Put a board on top of the tin while they cool to trap the steam and make them easier to peel. Serve as they are for people to peel, or peel them yourself to use in a recipe.

STEP 4 If you peel them,

you may want to remove the inner, slightly fluffy, membrane as well. If the membrane is difficult to get off (it shouldn't be if you steam them as they cool), you can soak the nuts in boiling water for a minute to loosen. Drain and peel.



Always Glad To Be Of Service!

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

Merry Christmas

From the Staff of

WIGHTY'S

TIRE & MECHANICAL

EST. 2017

Evansburg, AB 727-4442



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

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

Merry Christmas from Staff at

OMC | OPUS MECHANICAL CONTRACTING LTD

Entwistle, AB 780-517-9428

PEPPERMINT BARK



Ingredients

12 ounces good-quality semisweet chocolate, chopped into 1/2-inch pieces

1 1/2 teaspoons peppermint extract

1 pound good-quality white chocolate, chopped into 1/2-inch pieces

3 candy canes or 12 round hard peppermint candies, crushed

Directions

Line a 9-by-13-inch baking dish with aluminum foil, shiny-side up; smooth out any wrinkles. Heat 1 inch of water in a saucepan over low heat until steaming.

Put all but 3/4 cup of the semisweet chocolate in a heatproof bowl. Set the bowl over the saucepan of steaming water (do not let the bowl touch the water) and stir until one-third of the chocolate is melted. Remove the bowl from the saucepan; keep the steaming water over low heat. Gradually stir the reserved

3/4 cup semisweet chocolate into the bowl, a few pieces at a time, until all of the chocolate is melted. Return the bowl to the saucepan, 5 to 10 seconds at a time, to help melt the chocolate, if needed. Do not rush this step: It may take up to 10 minutes to melt the chocolate.

Wipe off any moisture from the bottom of the bowl. Stir 3/4 teaspoon peppermint extract into the chocolate, then quickly pour into the prepared baking dish and spread in an even layer. Firmly tap the dish against the counter to remove any air bubbles. Set aside at room temperature until almost set, about 10 minutes.

Meanwhile, put all but 1 cup of the white chocolate in a large heatproof bowl and repeat the melting process over the steaming

water; dry off the bottom of the bowl. Stir in the remaining 3/4 teaspoon peppermint extract; pour over the semisweet chocolate and spread in an even layer. Sprinkle immediately with the crushed candy canes, gently pressing them into the white chocolate. Set aside at room temperature until firm, about 1 hour. Lift the bark out of the pan using the foil and break it into pieces. Store in an airtight container at room temperature for up to 2 weeks.



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

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

Merry Christmas
from all the Staff at

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Evansburg, AB 1-877-727-3939

Thinking of going away?
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Merry Christmas
from Gary & Lesley at

THE DOG RANCH

Evansburg, AB 727-2652

RICOTTA ORANGE POUND CAKE WITH STRAWBERRIES



Ingredients

1 1/2 cups cake flour
2 1/2 teaspoons baking powder
1 teaspoon kosher salt
3/4 cup (1 1/2 sticks) butter, room temperature, plus more to grease the baking pan
1 1/2 cups whole milk ricotta cheese
1 1/2 cups sugar, plus 1 tablespoon
3 large eggs
1 teaspoon vanilla extract
1 orange, zested
2 tablespoons Amaretto

Powdered sugar, for dusting

1 pint strawberries, hulled and quartered or 3 oranges, cut into supremes

Directions

Preheat the oven to 350 degrees F. Grease a 9 by 5 by 3-inch loaf pan with butter. In a medium bowl combine the flour, baking powder, and salt. Stir to combine.

Using an electric mixer, cream together the butter, ricotta, and sugar until light and fluffy, about 3 minutes. With the machine running, add the eggs 1 at a time. Add the vanilla, orange zest, and Amaretto until combined. Add the dry ingredients, a small amount at a time, until just incorporated. Pour

the mixture into the prepared pan and bake until a toothpick comes out clean and the cake is beginning to pull away from the sides of the pan, about 45 to 50 minutes. Let the cake cool in the pan for 10 minutes then transfer to a wire rack to cool completely. Using a mesh sieve, dust the cooled cake with powdered sugar.

Meanwhile, place the strawberries (or orange supremes) in a small bowl with the remaining 1 tablespoon sugar. Let sit until the juices have pooled around the strawberries.

To serve, slice the cake and serve with a spoonful of strawberries and their juices over the top of the cake.

We hope you have a wonderful Christmas!
Thank you for being so good to us this year. Your friendship and support mean so much.

PARSONS AUCTIONS LTD.
Barrhead, AB
674-3929

Wishing You Glorious Season

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

Merry Christmas from Paul & Elizabeth & Family

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

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

MERRY CHRISTMAS

AND HAPPY NEW YEAR

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

From the Management & Staff at
ASSINGER CONCRETE
STONY PLAIN • 963-2062

SAUSAGE AND APPLE STUFFED PORK ROAST

Ingredients

1/2 pound mild Italian sausage (or 2 links, casings removed)
1 yellow onion, chopped
2 stalks celery, chopped
1 tart apple, peeled and diced
Salt and freshly ground pepper
2 cloves garlic, minced
2 pieces white bread
2 teaspoons chopped fresh sage

2 teaspoons chopped fresh rosemary
1 teaspoon chopped fresh thyme
2 tablespoons butter
One 3-pound boneless pork loin
1 tablespoon vegetable oil
1/2 cup white wine

Directions

Preheat the oven to 375 degrees F.

In a large saute pan over medium heat, saute the sausage until no longer pink. Remove the sausage (leave in the fat), and set aside. To the pan, add the onion, celery, and apple and sprinkle with salt and pepper. Cook until the apple is no longer crisp, about 5 minutes. Add the garlic and cook an additional couple of minutes. Remove from the heat, stir the sausage back in and set aside. In a food processor, pulse

the bread with the sage, rosemary, and thyme into coarse crumbs.

Heat the butter in a medium saute pan and cook the crumbs over medium-high heat until coated with butter and lightly toasted, about 3 minutes (be careful not to burn). Mix the breadcrumbs into the sausage mixture.

Prepare the roast as if making a jellyroll. Place the roast with the short side toward you, and fat facing down toward the counter or cutting board. Use a sharp knife to slice the roast open at about 1/2-inch from the bottom of the roast (parallel to the cutting board), being careful not to cut all the way through. Continue cutting, unrolling the roast as you work until you have a large, thin piece of meat. Place the rolled out piece of meat between 2 sheets of waxed or parchment paper, and lightly pound with meat mallet to increase the meat surface area by 10 to 20 percent. Be careful not to pound through the meat. Salt and pepper the pork and top with the filling, spreading evenly across the pork, leaving a 1-inch margin around the perimeter.

Starting with the short side, roll up tightly jellyroll style, and secure the roast with kitchen twine.

Heat a large saute pan over medium heat and add oil. Add the roast and brown on all sides. Place in a roasting pan fitted with a rack and add the wine in the bottom of the pan (to keep the juices from burning), and bake for 45 minutes to 1 hour, or until the internal temperature hits 145 degrees F on an instant-read thermometer. Remove the roast from the oven and allow to rest for a full 10 minutes before slicing and serving.



STICKY TOFFEE PUDDING

Ingredients

1 1/2 cups brown sugar
 1/2 cup brandy
 Heavy cream, whipped, for topping, optional
Pudding:
 2 cups pitted dates
 3/4 cup dark spiced rum
 1 teaspoon vanilla extract
 3 1/2 cups all-purpose flour
 1 tablespoon baking powder
 1/2 teaspoon ground cinnamon
 Pinch salt
 2 cups brown sugar
 1 stick butter, at room temperature, plus extra for baking dish
 3 eggs, separated
Toffee Sauce:
 3 sticks butter

Directions

Preheat the oven to 350 degrees F. Butter a 9-by-13-inch baking dish.

For the pudding: In a small saucepan, combine the dates, rum and 3/4 cup water. Bring the liquid to a boil, reduce to a simmer and simmer for 5 to 7 minutes. Remove the pan from the heat and add the vanilla extract. Let the liquid cool, and then puree the dates with their liquid in a food processor. Reserve.

Sift together the flour, baking powder, cinnamon and salt.

Combine the brown sugar and butter in a large mixing bowl using a handheld mixer on medium-high speed. Beat the butter and sugar together until they are a homogeneous mixture. Beat in the eggs one at a time. Gently mix in the flour mixture in thirds over a low speed. Stir in the date puree.

Transfer the batter to the prepared baking dish and bake in the oven for 35 minutes.

For the toffee sauce: Make this while the pudding is baking. Combine the butter, sugar, brandy and 1/4 cup water in a medium saucepan. Bring the mixture to a simmer, whisking frequently. Cook the sauce until it thickens to a sauce consistency, about 15 minutes.

To finish the pudding: Remove the pudding from the oven and let cool for about 10 minutes. Using a skew-

er or chopstick, poke holes in the pudding about every inch or so.

Pour half the toffee sauce over the cake and let it soak in for at least 20 minutes.

Serve the pudding in a warm pool of the remaining sauce. Garnish with whipped cream if desired.



JOY • LOVE
 PEACE • HARMONY
 CONTENTMENT



GREETINGS OF THE SEASON

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



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

TRIPLE GINGER SOUFFLE

Ingredients

6 tablespoons unsalted butter, plus more for greasing, at room temperature
 1/2 cup plus 3 tablespoons sugar
 1/3 cup all-purpose flour
 1 cup whole milk, at room temperature
 1/2 cup whipping cream
 1 tablespoon ground ginger
 6 large eggs, separated, at room temperature
 1/3 cup finely chopped crystallized ginger
 One 2-inch piece fresh gin-

ger, peeled and finely grated
 1/8 teaspoon cream of tartar
 Edible gold dust*

Directions

Special equipment: 6- or 8-cup souffle dish

Place an oven rack in the lower third of the oven. Preheat the oven to 450 degrees F. Butter the souffle dish. Grease the bottom and sides of the dish with butter and then coat with 3 tablespoons of the sugar.

In a medium heavy saucepan melt 6 tablespoons of the

butter over medium heat until foamy. Whisk in the flour and cook for 1 minute. Gradually whisk in the milk, cream and ground ginger. Cook, whisking constantly, until thick and smooth, about 2 minutes. Pour the milk mixture into a large bowl. Stir in the remaining 1/2 cup of sugar. Add the egg yolks, one at a time, whisking well after each addition. Stir in the crystallized and fresh ginger.

In a stand mixer fitted with a whisk attachment, beat the egg whites and cream of tartar until the mixture forms stiff

peaks, about 2 minutes. Using a large spatula, fold the egg white mixture into the milk mixture. Pour the batter into the prepared dish. Place the dish on a rimmed baking sheet and bake, without opening the door, until puffed and golden, 20 to 25 minutes.

Using a pastry brush, brush the top of the souffle with edible gold dust and serve immediately.

STRAWBERRY SANTAS

Ingredients

Frosting:
 1/4 cup mascarpone cheese, at room temperature
 1/4 teaspoon pure vanilla extract
 1 cup powdered sugar
 Santas:
 12 large strawberries

24 mini chocolate chips

Directions

Special equipment: Pastry bag fitted with a small star piping tip

For the frosting: In a medium bowl, using an electric hand mixer, beat the mascar-

pone and vanilla until smooth. Gradually beat in the powdered sugar until the mixture is thick and smooth. Using a spatula, transfer the frosting to a piping bag fitted with a small star piping tip.

For the Santas: Using a paring knife, cut off the leaf-end of


each strawberry to make a flat surface. Cut a 1/2- to 3/4-inch piece from the pointed end of each strawberry and reserve as the hats.

Place the strawberries, wide-side down, on a work surface. Pipe a 3/4-inch-high swirl of frosting on each strawberry.


From Our Home to Yours,

Merry Christmas!

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



L & B Water Services
 Stony Plain, AB (780) 963-8134




Thanks for Everything

Wishing you all the best under your tree and in your heart this season!

Merry Christmas

From
Border Paving
 967-3330

VEGETABLE TARTE TATIN

Ingredients

2 medium Yukon gold potatoes, peeled and cut into 1/2-inch-thick rounds

2 medium sweet potatoes, peeled and cut into 1/2-inch-thick rounds

2 medium parsnips, peeled and cut into 1/2-inch-thick rounds

1 small onion, cut into 1/2-inch-thick rounds

4 cloves garlic, halved

3 tablespoons extra-virgin olive oil

Kosher salt and freshly ground pepper

3/4 cup sugar

1 tablespoon white wine vinegar

1 tablespoon small fresh sage leaves

1 tablespoon fresh oregano leaves

6 ounces mozzarella, grated (about 1 cup)

1 8.5-ounce sheet frozen puff pastry, thawed

All-purpose flour, for dusting

Directions

Preheat the oven to 400 degrees F. Toss both kinds of potatoes, the parsnips, onion, garlic, olive oil, 1 teaspoon salt and 1/4 teaspoon pepper in a bowl. Spread in a single layer on a baking sheet; bake until tender, about 45 minutes. Let cool slightly.

Meanwhile, mix 2 tablespoons water and the sugar in a skillet and bring to a boil over medium heat. Cook, swirling the pan, until amber, about 7 minutes. Remove from the heat and stir in the vinegar and 1/4 teaspoon each salt and pepper. Pour the caramel into a 9-by-13-inch glass baking dish and spread with a rubber spatula. Sprinkle the



sage and oregano on top.

Arrange the roasted potatoes and parsnips in a single snug layer on top of the caramel. Scatter the onion and garlic over the roasted vegetables; sprinkle evenly with the mozzarella.

Roll out the puff pastry on a lightly floured surface into a 9-by-13-inch rectangle. Pierce the pastry all over with a fork, then lay it on top of the mozzarella, folding the edges under to fit,

if necessary. Bake 20 minutes, then reduce the oven temperature to 350 degrees F and continue baking until the dough is cooked through, 15 to 20 more minutes.

Let the tart cool 10 minutes in the baking dish, then carefully invert it onto a cutting board. Replace any vegetables that stick to the dish, if necessary.



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



*Tidings Of
Comfort & Joy*

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

**Summers
Drilling Ltd.**
Family Run Business Since 1917
(780) 963-1282

VEGGIE SAUSAGE SWIRL



Ingredients

6 tbsp olive oil	1 lemon, zested and juiced
3 onions, halved and finely sliced	50g dried apricots, roughly chopped
325g meat-free sausages, skins removed if possible (use vegan sausages, if needed)	100g mixed nuts of your choice, roughly chopped
3 large garlic cloves, crushed	270g filo pastry sheets
small bunch of sage, leaves picked and roughly chopped	1 tbsp nigella seeds

Method

STEP 1 Heat 1 tbsp of the oil in a pan over a medium heat and fry the onions for 8-10 mins, stirring occa-

sionally until golden brown and softened. Add 2 tbsp water if they start to catch. Tip into a large bowl and cool.

STEP 2 Put the sausages, garlic, sage and lemon zest and juice into a food processor and blitz with 2-4 tbsp water (depending on how dry the sausages are) until the mixture is a pâté-like consistency. Tip into the bowl with the onions, then add the apricots, nuts and seasoning. Mix everything so it's well combined.

STEP 3 Heat the oven to 200C/180C fan/gas 6. Oil the side and base of a 23cm loose-bottomed cake tin and line with baking parchment. Lay a sheet of filo pastry on a work surface and brush lightly with some of the remaining oil. Place another filo sheet on top and brush with a little more oil.

Spoon a third of the stuffing mixture along one of the longer edges in a line, then roll up into a cylinder. Wrap the cylinder into the beginning of a coil shape. Repeat twice more with the rest of the stuffing and all but two of the remaining filo sheets, coiling each cylinder around the previous so you end up with one large spiral shape. Brush the remaining two filo sheets with oil, tear into strips and wrap these around the joins in the spiral wherever it needs more support.

STEP 4 Brush the filo spiral all over with any remaining oil and sprinkle with the nigella seeds. Bake for 40-50 mins until golden brown.

Merry.
Bright &
Beautiful
Wishes

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

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

Thank you, and Merry Christmas!
from Management & Staff

**D & L REHN
CONTRACTING LTD.**

Stony Plain, Alberta
780-723-0332

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

From the Hicks Family at

BACK COUNTRY PIPEFITTING LTD.
Plumbing & Heating

Wildwood, AB 898-1062

WHOLE ROASTED BUTTERNUT SQUASH WITH CHRISTMAS STUFFING

Ingredients

1 medium butternut squash
2 tbsp olive oil, plus 2 tsp and a drizzle
2 pinches of ground mace
2 pinches of mixed spice
1 large onion, finely chopped
160g chestnut mushrooms, chopped
1 garlic clove, finely chopped
50g walnuts, chopped
25g dried cranberries
1 tbsp maple syrup
6 sage leaves, sliced
160g kale, shredded and large stalks discarded
100ml vegan white wine or stock
150g sourdough bread, blitzed into breadcrumbs

Method

STEP 1 Heat the oven to

180C/160C fan/gas 4. Cut the squash in half through the middle lengthways and scoop out the seeds using a spoon (don't discard them). Drizzle the squash halves with 1 tbsp oil and rub this in all over. Season and transfer to a baking tray, cut-side up. Roast for 50 mins-1 hr until tender through to the middle when pierced with a fork and lightly caramelised.

STEP 2 Meanwhile, wash the reserved squash seeds in a sieve, removing any stringy pieces of flesh, then pat dry with a tea towel. Tip the seeds into a bowl, drizzle over 2 tsp oil and toss with pinch of each of the spices and a pinch of salt until coated. Transfer to a baking-parchment-lined baking tray and roast on the shelf below the squash

for 10-15 mins until golden and crunchy, stirring halfway through to ensure they roast evenly. Leave to cool on the tray.

STEP 3 Heat the remaining 1 tbsp oil in a wide pan over a medium heat and fry the onion for 10 mins until soft. Add the mushrooms and garlic, and cook for another 10 mins until the mushrooms are tender and most of the liquid has evaporated. Stir in the walnuts, remaining mace and mixed spice, the cranberries, maple syrup, sage and kale. Cook for a few minutes more until the kale has started to wilt, then stir in the wine or stock along with some seasoning. Continue to cook until the liquid has mostly evaporated. Remove from the heat and stir in the

breadcrumbs until combined (add a splash more wine or stock if you need to soften the bread). The mixture shouldn't be dry and crumbly, and should hold together when pressed. Season well.

STEP 4 When the squash is tender, scoop out a hollow channel in the neck of the squash to make a gap for the filling. (You can keep the scooped-out flesh for soups or purées.) Spoon in the filling, packing it into the squash and piling up slightly. Drizzle over a little oil and roast for 20-30 mins until lightly crisp on top. Scatter with the squash seeds and slice to serve.

Merry Christmas!



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

FROM

Grove Collision Repairs

120 SOUTH AVE SPRUCE GROVE, AB

962-3755



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

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

**We're All
REVVED UP...**

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

Customers like you are the driving
force behind our success, and we
thank you for choosing us.



NAPA AUTO PARTS

120 St. Matthews Ave, Spruce Grove
962-4421 Fax: 962-3464



YORKSHIRE PUDDING

Ingredients

3/4 cup all-purpose flour
1/2 teaspoon salt
3 eggs
3/4 cup milk
1/2 cup pan drippings from
roast prime rib of beef

Directions

Preheat the oven to 450 degrees F.
Sift together the flour and salt

in a bowl. In another bowl, beat together the eggs and milk until light and foamy. Stir in the dry ingredients just until incorporated. Pour the drippings into a 9-inch pie pan, cast iron skillet, or square baking dish.

Put the pan in oven and get the drippings smoking hot. Carefully take the pan out of the oven and pour in the batter. Put the pan back in oven and cook until puffed and dry, 15 to 20 minutes.

SANTA CLAUS CRANBERRY PUNCH

Ingredients

6 cups lemon-lime soda,
such as 7UP (48 ounces)
2 cups cranberry juice (16
ounces)

1 lime, quartered

Whipped cream, for topping
4 maraschino cherries
Confectioners' sugar, for
sprinkling, optional

Directions

Special equipment: a hot-glue gun and glue sticks; black and white felt; a ruler; scissors;

4 plain-sided pint-size (16-ounce) mason jars; 4 paper straws

Heat a hot-glue gun.

To make Santa belts, cut four 1 1/4-by-7-inch strips of black felt and round off one end of each strip. To make belt buckles, cut four 1 3/4-inch squares of aluminum foil. Snip 2 slits into either side of each square. Slide the rounded edge of a felt strip through the slits of one foil square, leaving a little overhang. Wrap the felt strip around the middle of a pint-size (16-ounce) mason jar and attach it to itself using a dot of hot glue. Repeat with the remaining 3 felt strips, foil squares and mason jars.

To make Santa's face, make stencils from the attached templates and cut out 4 beards and 4 mustaches from white felt. Alternatively, cut 4 teardrops from white felt, each 3 1/2 inches wide by 5 inches tall. Cut a 2 3/4-inch hole in the end of each teardrop, leaving a narrow border. Cut out four 4 1/2-inch-wide Santa mustaches. Attach the mustaches with a dot of glue to the top of the beards. Set aside.

Pour 1 1/2 cups of the lemon-lime soda and 1/2 cup of the cranberry juice into each decorated jar, then squeeze the juice from a lime quarter into each. Slip a beard over the mouth of each jar. Mound whipped cream on top of each drink and add a cherry. Insert a straw and sprinkle with confectioners' sugar snow if desired.

We'd Like to Shout It From the Rooftops:

MERRY CHRISTMAS!



Thanks to all of our friends and clients for making 2022 an outstanding year for us. We owe our success to your loyal support, and we wish you and yours a very happy holiday!

Merry Christmas from the staff of



Evansburg, AB Doing it right the first time. 780-241-2711

SPINACH-ARTICHOKE SOUP

Ingredients

2 tablespoons unsalted butter

1 medium leek (white and light green parts only), halved, thinly sliced and well rinsed

1 stalk celery, chopped

Kosher salt and freshly ground pepper

1 1/2 teaspoons chopped fresh thyme

1 clove garlic, crushed

2 tablespoons all-purpose flour

3 cups low-sodium chicken broth

1 9-ounce package frozen artichoke hearts, thawed

1 bay leaf

Zest of 1/2 lemon (removed with a vegetable peeler)

1/2 cup plus 2 teaspoons heavy cream

3 ounces baby spinach

1 cup fresh parsley

1/4 cup plus 2 tablespoons creme fraiche

Chopped fresh chives, for topping

Directions

Melt the butter in a medium Dutch oven or pot over medium heat. Add the leek and celery; season with salt and pepper. Cook, stirring occasionally, until the leeks are wilted, about 5 minutes. Add the thyme and garlic, then sprinkle in the flour. Cook, stirring, until the vegetables are coated with flour, 1 to 2 minutes.

Add the chicken broth, artichokes, bay leaf and lemon zest to the pot and bring to a simmer. Cook until the vegetables are very tender, 10 to 12 minutes. Stir in 1/2 cup heavy cream and the spinach; cook until the spinach is wilted, about 4 minutes. Remove the bay leaf and lemon zest.

Working in small batches, transfer the soup to a

blender and puree with the parsley and 1/4 cup creme fraiche until smooth. Return to the pot, season with salt and reheat.

Combine the remaining 2 tablespoons creme fraiche and 2 teaspoons heavy cream. Ladle the soup into small glasses; top with the thinned creme fraiche and chives.



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

drax

Entwistle, AB

1-877-737-4344

SANTA HAT CRISPY-TREAT CHEESECAKE SQUARES



Ingredients
Cheesecake Squares:
 Cooking spray
 3 tablespoons unsalted butter
 5 ounces mini marshmallows (about 1 cup tightly packed)
 2 teaspoons honey
 1 teaspoon pure vanilla extract
 Kosher salt
 4 cups crispy rice cereal
 One 1/4-ounce package unflavored powdered gelatin

Frosting:
 2 tablespoons unsalted butter, at room temperature
 2 tablespoons cream cheese, at room temperature

tin
 Two 8-ounce packages cream cheese, at room temperature
 1 cup sour cream
 1 cup confectioners' sugar
 1 tablespoon fresh lemon juice
 25 medium strawberries, hulled

ture

1/2 cup confectioners' sugar, sifted

1/4 teaspoon vanilla extract

Directions

Special equipment: a piping bag or a resealable plastic bag

Line a 9-inch square pan with foil, leaving a 2-inch overhang on two sides. Lightly coat the foil and a wooden spoon with cooking spray.

For the cheesecake squares: Melt the butter in a medium saucepan over medium heat. Add the marshmallows, honey, 1/2 teaspoon vanilla and a pinch of salt, and stir with the wooden spoon until the marshmallows have com-

pletely melted, 4 to 5 minutes. Add the rice cereal, and stir until the mixture is fully combined. Transfer the mixture to the prepared pan, and press into an even layer while warm. Let sit at room temperature until firm, about 20 minutes.

Combine the gelatin with 2 tablespoons water in a small microwave-safe bowl, and set aside to soften, about 5 minutes. Beat the cream cheese on medium-high speed with an electric mixer until completely smooth, about 1 minute. Scrape down the sides of the bowl. Add the the sour cream, sugar, lemon juice, remaining 1/2 teaspoon vanilla and a pinch of salt, and beat on medium-high speed until smooth, about 1 minute.

Continued on Page 73

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

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

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

**Merry Christmas
from Joe & Staff of**

**LIMB WALKERS
TREE CARE LTD.**

(780) 203-4705
limb.walkers@hotmail.com

**You're On
Our List!**

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

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

from Joe, Todd and Jackson

**BLAKEMAN
DRILLING**

924-3024

Santa Hat Crispy-Treat Cheesecake Squares

Continued from Page 72

Microwave the gelatin in 10-second increments, stirring as needed, until it dissolves, 30 to 50 seconds. Pour the gelatin into the cream cheese mixture, and beat on medium-high speed until incorporated, about 30 seconds.

Pour the cream cheese mixture over the cooled crispy treat layer, and spread out evenly with an offset spatula or butter knife. Wrap the pan loosely with plastic wrap, and refrigerate until the cheese-

cake layer is set, about 2 hours or up to overnight.

For the frosting: Whisk together the butter and cream cheese by hand in a medium bowl. Add the sugar and vanilla and whisk until smooth and creamy.

Cut the cheesecake bites into twenty-five 1 3/4-inch squares. Transfer the frosting to a piping bag or resealable plastic bag. Cut a 1/4-inch hole in the corner of the piping bag. Pipe a circle of frosting on the top of each square, about the diameter of the base of a strawberry. Place a straw-

berry cut side-down on top of each frosting circle, pushing down gently so that the frosting comes up around the bottom of the strawberry and resembles

the base of a Santa hat. Pipe a ball of frosting on the tip of each strawberry for a pom-pom.

SANTA DEVEILED EGGS

Ingredients

12 hard-boiled large eggs
Hot water
2 teaspoons red food coloring
1/2 cup mayonnaise
4-1/2 teaspoons Dijon mustard
1 tablespoon sweet pickle relish
1/4 teaspoon paprika
1 tablespoon horseradish sauce, optional
1 tablespoon capers, drained
1 to 2 ounces thick sliced deli ham, cut into 24 pieces
1/2 roasted sweet red pepper strips, cut into 24 thin pieces
1/3 cup cream cheese, softened

Directions

Peel and cut eggs lengthwise in half. Remove yolks and place in a small bowl. Fill a mug 1/3 full with hot water. Stir in food coloring. Dip the narrow end of each egg into the red water and hold for 10-15 seconds. Drain eggs on paper towels, cut side up.

In a small bowl, mash yolks. Stir in mayonnaise, mustard, pickle relish, pa-

prika and, if desired, horseradish sauce. Spoon or pipe into each egg white. Attach capers for eyes, a ham piece for a nose and a pepper piece for a mouth.

Cut a small hole in the tip of a pastry bag or in a corner of a food-safe plastic bag; insert #16 star pastry tip. Fill bag with cream cheese. Pipe eyebrows, mustache and beard on face; pipe pom-pom and trim on hat. Refrigerate, covered, until serving.

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



parkland
FARM EQUIPMENT

34 Boulder Boulevard - Stony Plain, AB
phone: (780) 963-7411 toll-free: 1-888-327-6888
www.parklandeq.com



Deck the Halls!

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

Wishing you and your family a Very Merry Christmas and a Healthy & Safe 2023!

From

Academy

MECHANICAL
Services Inc.

& Staff

Spruce Grove | 780-962-6025

ROASTED GRAPE CROSTINI



Ingredients
 3 cups seedless red or green grapes, halved lengthwise
 2 tablespoons sherry vinegar or rice vinegar
 2 tablespoons olive oil
 1/2 teaspoon salt
 1/4 teaspoon freshly ground pepper
 1 teaspoon grated orange zest
 24 slices French bread ba-

quette (cut diagonally 1/2 inch thick)

1/2 cup shaved Manchego or Romano cheese

Thinly sliced fresh basil leaves

Directions

Preheat oven to 400°. Toss first five ingredients; spread in a greased 15x10x1-in. pan.

Roast until grapes are lightly browned and softened, 30-35 minutes. Stir in orange zest.

Preheat broiler. Arrange bread slices on an ungreased baking sheet. Broil 3-4 in. from heat until lightly browned, 1-2 minutes per side. Top with warm grape mixture; sprinkle with cheese and basil.

MERINGUE LOLLIPOPS

Ingredients
 4 large egg whites, at room temperature
 1/2 teaspoon cream of tartar
 1/4 teaspoon salt
 2 1/4 cups confectioners' sugar

Coarse sugar and/or silver nonpareils, for sprinkling

1 11-ounce bag white chocolate chips

1 tablespoon coconut oil or shortening

Directions

Position racks in the upper and lower thirds of the oven; preheat to 250 degrees F. Line 2 baking sheets with parchment paper.

Beat the egg whites, cream of tartar and salt in a large clean dry bowl with a mixer on medium speed until foamy. Increase the speed to medium high and beat until thick and opaque, about 1 more minute. Gradually add the confectioners'

sugar, about 1/4 cup at a time, and beat until stiff shiny peaks form, about 5 more minutes.

Transfer the meringue to a pastry bag fitted with a large star tip. Pipe twenty-four 2 1/2-inch disks on the baking sheets, leaving space between each. Sprinkle with coarse sugar and/or silver nonpareils; bake at 250 degrees F until dry and crisp, 3 to 4 hours. Let cool completely on the baking sheets. Store in an airtight con-

tainer in a dry place for up to 1 week.

For the filling, combine the white chocolate chips and coconut oil in a microwave-safe bowl; microwave, stirring every 30 seconds, until melted. Sandwich some white chocolate mixture and a lollipop stick between 2 cookies; repeat to make 12 lollipops. Let set.

AT THE HOLIDAYS

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



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

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



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

Merry Christmas from



Spruce Grove, AB

962-5581

PULL-APART CHRISTMAS TREE



Ingredients

1 lb. refrigerated pizza dough
Egg wash (1 egg whisked

with 1 tbsp water)
7 mozzarella sticks
1/4 c. melted butter
1/2 c. finely grated Parmesan
1 tbsp. Thinly sliced basil
1 tbsp. chopped parsley
1 tbsp. chopped rosemary
Marinara, warmed (for serving)

Directions

Step 1 Preheat oven to 450°. Line a large baking

sheet with parchment paper. Cut mozzarella sticks into 1" pieces and set aside.

Step 2 On a floured surface, divide pizza dough into two pieces. Stretch and roll each piece of dough into a long rectangle, then cut dough into 2" squares (you'll need 33 total).

Step 3 Wrap a dough square around each piece of mozzarella, forming a tightly sealed ball. Place balls seam-side down on the

baking sheet in the shape of a Christmas tree (they should be touching). Brush egg wash on dough balls and bake until golden, 15 to 20 minutes.

Step 4 Meanwhile, whisk together melted butter, Parmesan and herbs. Brush on baked pizza balls. Serve warm with marinara for dipping.

FINNISH MULLED WINE

Ingredients

2/3 cup vodka
2/3 cup port wine
15 whole cloves
3 cinnamon sticks (3 inches)
2 orange zest strips (1 to 3 inches)
1 orange slice
1 lemon zest strip (1 to 3 inches)
1 lemon slice
1 piece fresh gingerroot (about 2 inches), peeled and thinly sliced
1 teaspoon cardamom pods
3 cups dry red wine
1 cup packed brown sugar
Blanched almonds and raisins, optional

Directions

In a large bowl, combine the first 10 ingredients. Refrigerate, covered, overnight.

Transfer to a large saucepan; stir in red wine and brown sugar. Bring just to a simmer (do not boil). Reduce heat; simmer gently, uncovered, until flavors are blended, about 30 minutes, stirring to dissolve sugar. Strain.

Serve warm over blanched almond and raisins, if desired.

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

CUPCAKE CHRISTMAS TREE

Ingredients

Cupcakes:

Paper mini cupcake liners
2 cups sugar
1 3/4 cups flour
3/4 cup cocoa powder
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
2 eggs
1 cup whole milk
1/2 cup vegetable oil

1 teaspoon pure vanilla extract

1 teaspoon almond extract
1 cup boiling water

Buttercream Frosting:
8 tablespoons unsalted butter, softened at room temperature

1 pound confectioners' sugar

1 teaspoon pure vanilla extract

2 to 4 tablespoons whole milk

Tree:

Green sprinkles or jimmies

1 small 11-inch styrofoam cone (you can get this at a craft shop or in the craft department of a large discount store)

30 to 40 toothpicks

10 small candy canes

1/2 cup fresh cranberries

Gold leaf

Gold and red curling ribbon

Sugar, for snow

Directions

Special equipment: Paper mini cupcake liners Gold and red curling ribbon 1 small 11-inch styrofoam cone (you can get this at a craft shop or in the craft department of a large discount store) 30 to 40 toothpicks

Cupcakes: Preheat the oven to 375 degrees F. Line the cups of 2 to 4 mini muffin tins with paper liners (you can bake the cupcakes in batches if necessary). Mix the sugar, flour, cocoa powder, baking powder, baking soda, and salt together in a mixer fitted with a whisk attachment. Add the eggs and milk and mix until well combined. Drizzle in the oil and the vanilla and almond extracts and mix. With the mixer running at low speed, add the boiling water and mix just until smooth. Fill the lined muffin cups about 2/3 full. Bake until risen and firm to the touch, about 20 minutes. Let cool in the pans. Frosting: In a mixer fitted with a paddle attachment (or using a hand mixer), cream the butter until smooth. Add the sugar, vanilla, and 2 tablespoons milk and mix until smooth. Add more milk a little at a time until the frosting is thick and spreadable. Using a flexible spatula, frost the tops of the cooled cupcakes. Refrigerate at least 1 hour before assembling the tree.

To assemble the tree, spread a thick layer of sprinkles out on a plate. Dip the tops of the cupcakes in the sprinkles and set aside. Tie curling ribbon around the candy canes and curl with a scissor blade. One inch up from the bottom of the styrofoam cone, stick toothpicks into the cone 1 1/2 inches apart,

Continued on Page 77

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*Seasons Greeting
from Staff
at
H and E*



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Cupcake Christmas Tree



Continued from Page 76

making a circle around the cone and leaving them sticking out at least 1 inch.

Place the cone on a serving platter. Make the bottom ring of cupcakes by spearing the bottom of a cupcake into one of the toothpicks in the cone, with the frosting facing out and with the side of the cupcake resting on the plate. One inch above the tops of the first row of cupcakes, place another row of toothpicks 1 1/2 inches apart, all around the cone, positioning them

so that the second row will rest between the tops of the first row. You will fit fewer cupcakes on the second row; feel free to cut a cupcake in half if necessary to fit into the space available. Spear the cupcakes onto the toothpicks as before. Continue up the cone to form a tree of cupcakes, ending with a single cupcake on top. Serve within one hour, or refrigerate up

to 24 hours. Stick the candy canes in the styrofoam and stick gilded cranberries on with a little extra icing. Pour sugar on the serving platter around the tree. To gild the cranberries, roll them on the sheets of gold leaf to roughly coat.

CORNFLAKE CHRISTMAS WREATHS

Ingredients

One 16-ounce package marshmallows
6 tablespoons unsalted butter, cut into pieces
1 teaspoon pure vanilla extract
Green gel food coloring, for tinting

6 cups cornflakes
Mini round cinnamon candies, for decorating
Red sour candy roll-ups, such as Rip Rolls, or licorice ropes, cut into 5-by-1/4-inch lengths, for decorating
White mini nonpareils, for decorating

Directions

Line 2 baking sheets with parchment. Combine the marshmallows and butter in a large bowl and microwave on 50-percent power in 30-second intervals, stirring in between each, until

melted, about 1 minute 30 seconds.

Stir in the vanilla and enough food coloring to make the mixture a deep green, 10 to 15 drops. Stir in the cornflakes until they are completely coated.

Continued on Page 78



Nail Down A Great Season!

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

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May the
Holiday
Spirit
bring Joy
to all
around.

Wishing Everyone a Very
Merry Christmas and Some
Peace, Health and
Happiness for all of 2023.

Leann and
Ryan Knysh

CENTURY 21
Masters

780-963-2285 | C: 780-916-6919
F: 780-963-0197
105, 4302-33 Street
Stony Plain, AB



Cornflake Christmas Wreaths

Continued from Page 77

Working with wet hands, form the mixture into twenty-four 2-inch balls. Flatten on the prepared baking

sheets and poke a hole in the middle of each with your finger, molding the sides as needed to form a wreath shape. Decorate with the cinnamon candies to create

holly berries. Form the red candy strips into a simple bow on each wreath. Sprinkle lightly with the white nonpareils for snow. Let set at room temperature to firm

up, about 2 hours, or refrigerate 30 minutes.

CHRISTMAS REINDEER BROWNIES

Ingredients

1 cup (2 sticks) unsalted butter, melted and cooled, plus more for greasing the pans

1 1/2 cups sugar
1 teaspoon vanilla extract
3 large eggs
1 cup all-purpose flour (see Cook's Note)

1/2 cup unsweetened cocoa powder
1 teaspoon fine salt
1/2 teaspoon baking powder

2 cups regular semisweet chocolate chips (about 12 ounces)

16 small chocolate-flavored candy chews, such as Tootsie Rolls

16 red or brown candy-coated chocolates, such as M&M's

16 mini vanilla wafer cookies

16 mini marshmallows

32 mini semisweet chocolate chips (about 1 teaspoon)

32 mini peppermint candy canes (about 2 1/2 inches long)

Directions

Special equipment: two 8-inch round cake pans

Preheat the oven to 350 degrees F. Butter the bottom and sides of two 8-inch round cake pans. Cut two 8-inch circles out of parchment paper and line the bottoms of the cake pans with the parchment.

Stir together the butter, sugar, vanilla and eggs in a medium bowl. In another bowl, whisk together the flour, cocoa powder, salt and baking powder. Add the dry ingredients to the wet ingredients and stir until just combined. Stir in 1 cup of the regular chocolate chips and divide the batter between the prepared pans, smoothing the tops. Bake until a crust begins to form around the edges, the edges pull away from the pan and a toothpick inserted in the center comes out clean,

Continued on Page 79

Ho-Ho-Hope It's Happy!



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

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

From **Fraser & Staff of**
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Christmas Reindeer Brownies

Continued from Page 78

35 to 40 minutes.

Meanwhile, halve the candy chews lengthwise. Use your fingers to shape each half into a teardrop shape for the reindeer's ears and set aside. Melt 2 tablespoons of the remaining regular chocolate chips in a heat-proof bowl in a microwave in 20 second intervals.

Use a dab of the melted chocolate to stick a red candy-coated chocolate onto each of the vanilla wafers to make noses and set aside.

Cut each mini marshmallow in half crosswise. Insert one mini chocolate chip, pointed-side down, into the flat, cut side of each marshmallow piece to make eyes and set aside.

As soon as the brownies come out of the oven, sprinkle the top of each brownie round evenly with half of the remaining regular chocolate chips (7 tablespoons each) and let stand until the chips melt, about 5 minutes. Spread the chocolate evenly over the top of the brownies with a spatula.

Let the brownies cool fully in the pans on cooling racks, about 1 hour. Cut each circle into 8 equal triangles with a knife. Use a small offset spatula or pie server to lift each triangle out of the pan.

To assemble: Arrange the brownies so that the longest, sharpest point faces you and gently press a cookie-nose on that point of each brownie. To make antlers: Using the tip of a paring knife or a skewer, poke two small holes in the top side of each brownie, about 1/2 inch from the corners, and insert a mini candy cane in each hole.

For the ears, press a piece of candy chew on each corner below the candy cane antlers.

Press 2 of the mini marsh-

mallow eyes next to each other in the center of each brownie.

Cook's Note


When measuring flour, we spoon it into a dry measuring cup and level off the excess. (Scooping directly from the bag compacts the flour, resulting in dry baked goods.)



Let It Snow

Let It Snow

Let It Snow



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

Happy Holidays To All From

CENTURY 21

Leading

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

CHRISTMAS COAL CANDY

Ingredients

1 large egg white, at room temperature, beaten
 1 1/4 cups confectioners' sugar
 1/4 cup dark cocoa powder
 1 teaspoon pure vanilla extract
 1/2 teaspoon distilled white vinegar
 Black gel food coloring, for tinting
 3 cups granulated sugar

Directions

Special equipment: a candy thermometer; a rubber mallet; a chisel, optional

Line an 8-inch square baking pan with parchment, leaving a 1-inch overhang. Mix together the egg white, confectioners' sugar and cocoa in a bowl with a fork until smooth and very thick. (The mixture should hang on the fork in a blob without falling off.) Whisk in the

vanilla and vinegar. Whisk in enough food coloring to turn the mixture a deep black color and the brown of the cocoa is no longer visible, 1/2 to 1 teaspoon.

Combine the granulated sugar and 1/2 cup water in a small saucepan and stir until the mixture looks like wet sand. Using a wet pastry brush, wipe down the sides of the pot where any sugar has clung to the side. Cook over medium heat until the

mixture registers 258 to 260 degrees F on a candy thermometer, 8 to 10 minutes. Remove the pan from the heat and immediately stir in the black mixture, stirring vigorously until smooth. Spread in the prepared pan and let harden and cool completely, about 2 hours.

Lift the candy out of the pan using the parchment paper overhang as handles. Peel off the parchment and chip into small irregular-sized pieces using a chisel or a sturdy butter knife and rubber mallet.



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

CHEESY SPROUT GRATIN

Ingredients

600g Brussels sprouts, trimmed and halved if large
 1 tbsp olive oil
 50g unsalted butter
 2 banana shallots, finely chopped
 50g plain flour
 750ml semi-skimmed milk
 100ml double cream
 1 tbsp English mustard
 150g mature vegetarian cheddar, grated
 40g dried breadcrumbs (panko work well)
 2 thyme sprigs, leaves picked
 60g blanched hazelnuts, roughly chopped

Method

STEP 1 Bring a large pan of lightly salted water to the boil. Tip in the sprouts and cook for 3 mins, then drain and set aside to steam-dry.

STEP 2 Heat the oil and butter in a medium saucepan until the butter is foaming, add the shallots

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Cheesy sprout gratin

Continued from Page 80

and cook over a low heat for 7 mins or until softened. Stir in the flour and cook for 2 mins. Remove from the heat and whisk in the milk in several pours, continu-

ously whisking until you get a smooth sauce. Return to the heat and simmer for 2 mins, whisking all the time. Whisk through the cream, mustard and cheddar. Season to taste. Heat the oven to 220C/200C fan/gas 7.

STEP 3 Toss together the dried breadcrumbs, thyme leaves and hazelnuts. Tip the sprouts into a deep 30 x 20cm ovenproof dish and pour over the sauce. Top with the nutty breadcrumbs. Will keep in the

fridge for up to 24 hrs. Bake in the centre of the oven for 20-25 mins or until golden brown and bubbling. Leave to rest for at least 10 mins before serving.

ROAST DUCK

Ingredients

1 duck, legs separate from the crown and crown trimmed (you can ask a butcher to do this or buy two legs and a crown separately)

2 tbsp honey

½ clementine, zested and juiced, or ½ orange, zested, plus 2 tbsp orange juice

duck-fat roasties, watercress and gravy, to serve (see below)

Method

STEP 1 If you have time, season the legs, cover and chill for up to 24 hrs to produce extra-crispy skin. Heat the oven to 150C/130C fan/gas 2. Put an ovenproof wire rack on top of a baking tray and sit the duck legs to one side of the rack, skin side up, and roast for 1 hr 45 mins until the skin is starting to crisp and the meat underneath looks pull-apart tender.

STEP 2 While the legs are roasting, lightly score the skin of the duck crown all over and season with salt (again, this can be done up to 24 hrs before). Mix all but 1 tsp of the honey with the citrus zest and juice in a bowl.

STEP 3 When the legs have had their time, remove the tray from the oven carefully and pour all the fat into a bowl to use for making roast potatoes, if you like. Turn the oven up to 220C/200C fan/gas 7, then sit the crown, skin side up,

opposite the legs and brush with a bit of the fat. Roast everything for 20 mins, then

brush the citrusy honey mix all over the crown and cook for another 10 mins. If

the legs are now deep golden and crisp-skinned,

Continued on Page 82



There's No Place Like Home for the Holidays!

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

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Merry Christmas & Happy New Year from

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Roast duck



Continued from Page 81

lift them onto a board, or cook them for a little more time until you achieve this.

STEP 4 Brush the duck crown with the remaining honey, return to the oven

for 4-5 mins, then brush over a bit more. After about 10 mins in total, the duck crown meat should be pink and read 60C on a cooking probe – if you prefer it more cooked, but still succulent, give it another 4-5 mins or take it to 65C. Remove the

crown to a board with the legs and leave to rest for at least 10 mins. Carve the crown at the table and serve each person half a leg along with duck-fat roasties, a big bunch of watercress and some gravy.

A MERRY MOCKTAIL FOR THE HOLIDAYS

Wishing You a Season of
Wonder

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

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

Merry Christmas!

from Gary & Keena

**Buckskin
Construction Ltd.**

**Tomahawk
797-3980**

231-6981



Non-Alcoholic Spiced Sangria

Ingredients:

- 1 cup (250 mL) granulated sugar
- 1/2 tsp (2 mL) cinnamon
- 1/4 tsp (1 mL) each ground allspice and ground cloves
- Pinch (0.5 mL) ground nutmeg
- 1 navel orange (peel on), thinly sliced into rounds
- Half lemon (peel on), thinly sliced into rounds
- 1 bottle (750 mL) PC Red De-Alcoholized Wine with Natural Flavour, chilled
- 2 cups (500 mL) 100% pomegranate juice
- 1 cup (250 mL) pulp-free orange juice
- 1/4 cup (50 mL) frozen pomegranate arils

Directions:

1. Bring sugar, cinnamon, allspice, cloves, nutmeg and 1 cup water to a boil in small saucepan over medium-high heat. Cook, stirring often, until sugar is dissolved; about 2 minutes. Remove from heat; let cool 30 minutes. Refrigerate syrup until chilled; about 30 minutes.

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

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

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

Cherhill Community Assoc. Hall, Kevin 780-785-8153

Darwell Centennial Hall, 780-892-3099

Darwell Seniors, Phone Debra 780-785-2907

Duffield Hall, 892-2425

Entwistle Community League Hall Rentals, Call Barry Osbourne (780) 621-2541

Entwistle Senior's Drop In Centre, Barb 727-2108 or Glennis 727-4367 Mon-Fri

Evansburg Senior's Heritage House, Dennis 727-4186

Evansburg Legion, upper hall 250 people, 727-3879

Fallis Community Hall, Kim/Rick 587-415-8177

Gunn Hall (G.A.R.S.) 780-951-9452

Keephills Hall keephillsrentals@gmail.com (780) 919-6590 keephillshall.com Contact Hayley Butz

Lake Isle Community Hall, PH: 780-892-3121 or Email: lakeislehall@mail.com

Lake Romeo PeaVine Hall, 785-2700

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Manley Goodwill Community Hall, 780-920-3217

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Park Court Hall, call or text Karyn 780-712-3918

Parkland Village Community Centre, 780-298-9155 @PVCCentre

Pioneer Centre, Spruce Grove 780-962-5020 or email

Ravine Community Hall, Dawna @ 325-2460

Rich Valley Community Hall, 967-3696 or 967-5710

Rosenthal Community Hall, 963-7984

Smithfield Community Hall, Wanita 780-718-8824.

Tomahawk & District Sports Agra, Bookings: Kathy 780-

339-3773.

Wabamun Jubilee Hall, 780-727-3947.

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Wildwood Rec Complex 325-2077 or 514-8944

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COMMUNITY EVENTS

If you are a LICENSED, NON-PROFIT ORGANIZATION, you are welcome to submit your announcement FREE of charge, space permitting. You are required to submit your non-profit number. Call (780) 962-9228. Please note that all submitted event listings must be limited to 200 characters or less (including spaces). DEADLINE: 12 noon Friday prior to publication (Thursdays on long weekends).

FARMERS MARKETS

DRAYTON VALLEY: Evergreen Farmers' Market, Wednesdays from 4pm-7pm. Outdoors May 20-Aug 26 moved to 5015 Industrial Rd in Drayton Valley in the little red Barn.

Septemberfest 23 4-9pm & 24 10 - 3pm.

December 9 Xmas Market 4-9pm. We will have two Special Markets at the Mackenzie Centre this year. September 23 and 24th for our Septem-Beer-Fest markets and Friday December 9th for Christmas Market.

EVANSBURG FARMERS MARKET: Every Saturday 10am - 2pm located right beside Evansburg Tipple Museum 780-515-0905

May-Sept

URG: Sat, 10AM-2PM, Tipple Park Museum. Call 727-2240 for tables. *May-Sept.

SPRUCE GROVE: at the Elevator, Sat 10:00-1:00PM, Info (780)288-6174 *April - Dec.

STONY PLAIN: Saturdays, 9AM-1PM, Community Centre Downtown, Stony Plain. Nancy 780-962-3993. *April - Dec.

Wabamun Farmers Market: 12:00 noon on Sunday, July 3. Old Fire Hall (53rd Ave), Wabamun

BINGO

ENTWISTLE COMM. LEAGUE BINGO: Every Wednesday, Doors Open 6PM.

STONY PLAIN SENIOR'S DROP-IN CENTRE: public bingo every Tues, 7PM. All ages welcome. Phone (780) 963-6685

WILDWOOD: Mon night, 6:30PM, bingo starts 7:30PM, Early Birds & Lucky 7.

WILDWOOD LADIES AID: every 3rd Friday of month, 6:30PM, bingo starts 7:30PM.

MEAT DRAWS

Evansburg: Evansburg Legion, Friday 8-10PM & Saturday 3-5PM

Wildwood: Wildwood Legion, Saturday 3-5PM

JAMBOREES

CARVER: 2nd Sunday of month. \$6 lunch served. Info 780-991-3001

CHIP LAKE: Ravine Comm Hall, 1st Sat 325-2119 or 325-2391

DUFFIELD: Oct 22 \$20, Entertainers \$10. Dinner @ 6pm, late lunch and 50/50.

*Sept - May, except Dec.

HALLOWEEN DANCE/KIDS PARTY on Oct 29th **SANTAS BREAKFAST** on December 3rd kids shop, flea market garage sale, for tables 10.00 each phone 780 963 9664 . For more info phone 780 892 2425.

DRAYTON VALLEY: Last Sunday of month. Upstairs @ the "55 Rec. Center" Doors at 12PM, Starts at 1PM. 780-542-4378

ENTWISTLE: 3rd Saturday of month, Doors at 1:30PM at Entwistle Community Hall. Contact Verna at 780-716-2304. *October - May

RAVINE COMMUNITY ASSOCIATION: 1st Sat of each month. Info 780-325-2391 *Sept - May.

Edmonton Northwest Senior's Center: 12963 - 120st NW, Every Wed From 1-3:30pm Aug & Sept Admin: \$5 non members \$2 members Yearly membership \$30

SPRUCE GROVE: at Sandhills Community Hall, 3rd Sunday, 1-5PM. Info Florence 780-962-3104 Margaret 780-962-3051 *Sept - June.

STONY PLAIN: Stony Plain Seniors Drop In Center, 5018 - 51 Ave. Every 2nd & 4th Thurs of month, 7PM, \$2.

SANDHILLS COMMUNITY HALL: 4th Sunday of every month, 1-5pm 780-731-2145

TOMAHAWK: Tomahawk Agriplex, 3rd Friday of month, 1PM to 5PM. Doors open at noon PH: 780-339-3755. *Oct - May

WILDWOOD: Wildwood Community Hall, 3rd Wed Each Month, 7PM. 325-3749 *Oct - June.

TOPS (Take Off Pounds Sensibly)

ENTWISTLE: Wed 5 pm weigh-in, meeting to follow. WEE Foodbank building, main street Entwistle, south entrance. Call Jean

at 780-270-4648 for more info.

STONY PLAIN: Thurs evening at 5:30PM, Stony Plain Library Susan (780) 968-0869

SPRUCE GROVE: Mon at 4:30pm at Anglican Church, 131 Church Road. Betty (780)962-3857

SPRUCE GROVE: Tues at 6:15PM at Anglican Church, 131 Church Rd. Sharron (780) 962-2722

SPRUCE GROVE: Wed at 8:45am at Anglican Church, 131 Church Road. Christiane (sp) (780)960-1109

WILDWOOD: Thurs at 10am at Wildwood Hall, Bea (780)727-2129

SANGUDO: Tues 5pm at Sangudo United Church. Toni (780)786-4612

YOUR COMMUNITY

ALBERTA PARENTING FOR THE FUTURE ASSOC: Call 963-0549 or visit www.apfa.ca to register. All programs are confidential & free.

Derrick Toastmasters: Serving Drayton Valley and area since 1990 Build Communication, Leadership & Public Speaking Skills Meets 2nd & 4th Wednesday, 7-9pm, Zoom Contact derricktm6538.secretary@gmail.com for information.

FREE HOME MEAL DELIVERY PROGRAM, for Wabamun Seniors & Wabamun Lions. Arrange for meal preparation through a local restaurant. Call Darlene, 892-2551.

PEMBINA SKATING CLUB (Evansburg Arena), offers Learn-to-Skate, CanSkate & STARSkate. All ages. Call Lisa 727-2729.

*RUNS Sept-March

PROBLEMS WITH DRUG OR ALCOHOL ADDICTION in a loved one? Contact Drug Rehab Resource for a free confidential consultation. 1-866-649-1594 or www.drugrehabresource.net.

LIVE AND SILENT AUCTION AUG 6TH: at the old Seba Beach School in support of Lakeside Curling Club, Seba Beach. Doors open 7:00 PM, live auction starts at 8:00 pm

LIBRARY EVENTS

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

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

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

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

SEBA BEACH LIBRARY Seba Beach Book Club is back to being indoors. We meet at 10 AM every 3rd Tuesday of the month. Call us at 780-797-3940 or email sebsbeachlibrary@yrl.ab.ca or follow us on FB .

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

SOCIAL EVENTS

50+ YOUNG AT HEART LUNCHEON for Parkland County Seniors. 12PM at Stony Plain United Church Basement, \$8/plate. 3rd Wed of Month. Call Barb 780-952-0882.

*Sept-June

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

BREAKFAST SOCIAL: 9:30AM-NOON, Parkland Village Community Centre - 3rd Sunday. PH: 780.298.9155 Social Media: PvcCentre.

COME PLAY CRIB: Fridays, 7:00PM at Darwell Seniors Hall; lite lunch is served. All ages.

COUNTRY QUILTERS in Stony Plain house a "Sew in Tuesday", 2nd Tuesday of every month, from 10-3PM. Drop in \$5/member,

\$6/non-members. Contact Cindy 780-963-7170.

DROP-IN ADULT PICKLEBALL: Thursdays, 6-8:30 p.m. Sept-12th-May @ G.T. School, Evansburg. Beginners Welcome. Paddles sponsored by the Evansburg Public Library.

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

EVANSBURG SENIOR'S HERITAGE HOUSE: Floor Curling Mon & Thurs, 1pm. Court Whist Thurs 7pm.

EVANSBURG TIPPLE PARK HISTORICAL BUILDING TOURS: Wed - Sat, 10:00-5:00PM. **HEALTHY AGING NURSE & FOOT CARE PERSON,** Wabamun Seniors Centre, 2nd Thurs of month, 9AM.

OPEN HOUSE for socializing, Crib & card playing at Entwistle Senior Center, Thursdays at 6:45PM. Dan 780-982-0353

PARENT & TOT PLAYTIME: PERC Building Stony Plain Wed 10-11AM, Holborn Community Hall Thurs 9:30-11AM, Parkland Village Tues 9:30-11:30AM.

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

SEBA BEACH SENIORS CENTER: Yoga, mon, 9:30AM, \$10/session. Bridge thurs, 1pm. Jams every Wed night, 7PM. Thrift Shop every Wed & Sat at 10-3PM. Charity # 890175375 RR0001

SEBA BEACH QUILTERS & FIBER ARTS: Wednesdays 9:30AM, Seniors Center.

SENIORS 50+ LUNCHEON: 3rd Wed, 12PM at Stony Plain United Church basement hall. Call Audrey (780) 963-7582

SENIORS WEDNESDAY* AFTERNOON 1-4PM at Parkland Village Community Centre. Games, Crafts & more! Call Sheryl 780.695.7032 *exceptions incl. Weather.

SPIRITUAL LIVING STONY PLAIN INSPIRATIONAL CINEMA & DISCUSSIONS at PERC Building (5413-51 St). 2nd Friday of month at 7PM. Popcorn provided, donations appreciated. Contact 780-940-3032

SPIRITUAL LIVING STONY PLAIN GATHERING at PERC Building (5413-51 St). Every 2nd & 4th Sunday of month. Meditation 10AM, inspirational sharing 10:30AM. PH 780-940-3032

SPRUCE GROVE ELEVATOR TOURS: Tues-Sat, 9-3pm 960-4640.

STONY PLAIN'S 5TH MERIDIAN GOOD SAMS RV CHAPTER: Ecole Meridian Heights School, 3rd Tues of Month, 7PM. Call Pat at 780-963-6976 or Ruth at 780-288-9829.

THE ALBERTA WILDLIFE CARVING ASSOCIATION: Images of Nature Show, Featuring wildlife carvings, Whitecroft Hall, 314 52313 RR223, Sherwood Park, Saturday Apr.30 2:00 - 5:00 pm, Sunday May 1, 10:00 am - 2:30pm. See beautiful hand carved wildlife sculptures

MEETINGS

2nd TIMERS: A support & confidential group for Grandparents Parenting. 1st Thurs of month, 6:30PM. Grand Trunk High School (meet in Lobstick Literacy & Learning room). Child care provided at the Evansburg Public Library.

299 ROYAL CANADIAN SEA CADETS CORPS MACKENZIE: Stony Plain Comm Center, Wed 6:30PM. Youths 12-18, 963-0843

755 PARKLAND AIR CADETS THURS, 6:30-9:30PM Muir Lake School, ages 12-18. Info call 405-6585 or www.aircadet.com/755.

AA: Friday at 8PM, Evansburg. Call 325-2204, 727-2466 or 727-6652.

AA MEETING: Every Monday night at 8PM, Duffield Mewassin Free Methodist Church, (13km South of Duffield Turnoff at Shell Gas Station on Hwy 16).

AL-ANON: Wed 8PM. Spruce Grove United Church, 1A Fieldstone Drive, 962-5205

CHAMBER OF COMMERCE (Evans/Ent): 7:30PM 3rd Thurs, Heritage House.

C.H.I.L.D. (Citizens Helping In Life's Defence) Please join our Pro-Life meetings once a month in Stony Plain. For info call Chris 963-6997.

CITIZENS ON PATROL: The Pembina Community Watch Patrol Meets 2nd Thurs of each month at 7:30PM, at the Tipple Park Museum (4924-48 St.), Evansburg. Contact 780-898-1465 or 780-727-2686.

DARWELL & DISTRICT AG SOCIETY: 7PM, 1st

Mon, Community Hall.

DDRA MEETING, 7:00PM, 2nd Mon, Darwell Centennial Hall 780-892-3099. *except Jul/Aug/Dec

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

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

ENTWISTLE LIONS CLUB: 2nd & 4th Tues, 8PM, Entwistle curling rink. Jim 727-3573

ENTWISTLE SENIORS 55+ CLUB: Tue & Fri, 1:30-4:00PM at Entwistle Hall

EVANSBURG SENIOR'S 55+ HERITAGE HOUSE: 2nd Wed of Month, 7:00PM. Dennis, 727-4186.

FALLIS COMMUNITY ASSOCIATION: 3rd Tuesday, 7:00PM.

GriefShare: Weekly grief support group held on Tuesdays 6:30 - 8:30 pm, starting Sept 14 at Crossroads Community Church, 4419 44 Ave, Mayerthorpe. \$25 for 12 sessions. Pre-registration required. Call 780-786-2695 today.

LAC STE. ANNE & LAKE ISLE WATER QUALITY MANAGEMENT SOCIETY: 3rd Fri, 7PM, Alberta Beach Council Chambers.

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

LAKE ISLE MULTI 4-H GENERAL MEETINGS: 1st Thurs of each month @ 6:30PM @ Lake Isle Hall. Contact 780-242-2486.

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

LOBSTICK GARDEN CLUB: 1st Mon, 7PM at Tipple Park Museum, Clara (780) 399-2205

MACKAY COMMUNITY ASSOCIATION: 7pm on Wednesday, February 16, 2022 at Mackay Community Hall

MAGNOLIA BOARD MEETINGS: 1st Tuesday of month, 7PM at Magnolia Community Hall.

MEN FOR SOBRIETY: Wednesdays at 7:30PM, FCCS Building (#105, 505 Queen Street, Spruce Grove). Mike (780) 965-9991.

MS SOCIETY DRAYTON VALLEY COMMUNITY GROUP meets 1st Tues of month, 6-8PM at Norquest College. Terra Leslie, 1-403-346-0290. *Sept-June

MS SOCIETY PARKLAND COMMUNITY SUPPORT GROUP: Are you diagnosed with MS and have questions? Last Tues of month, 7-9PM, Westview Health Centre. Contact Cassy 780-471-3034.

NA MEETING: Tuesdays, 7:00PM. 514-6011

PEMBINA PORCUPINES - JUNIOR FOREST WARDENS: Entwistle Porcupine gathering: 7PM, 1st Tue. Len & Tineke at 727-2020. Porcupines@yellowheadfw.ca

SOLVE: Community Enviro issues discussed at Smithfield Hall (N of Hwy 16 on RR34). 2nd Thursday. Jana 892-0006

STONY PLAIN FISH & GAME ASSOCIATION & WABAMUN GUN CLUB: 2nd Mon, Stony Plain Comm Center, 7:30PM.

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

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

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

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

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

WILDWOOD SENIORS: 4th Wednesday at 2:00PM. Contact Vivian 780 325 2296 *No meeting July/Aug/Dec.

SUDOKU

of the week

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

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

ANSWER:

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

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

Church Directory

Seba Beach Christian Fellowship

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

Weekdays Bible Study & Prayer

(780) 305-3594

Advent Lutheran Church

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

Evansburg
O: 747-3594

Roman Catholic Church

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

(780) 786-2032

Good Shepherd Lutheran Church

Stony Plain
Worship Service 10am
(780) 963-3131

St. Joseph's Catholic Church

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

St. Augustine's - Parkland Anglican Church

131 Church Rd. Spruce Grove
Sunday Service 10:00a.m.
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Office 780-962-5131
www.staugustinesparkland.org

Parkland Baptist Church

Sunday Worship Service 10:30a.m.
All Welcome

121 Brookwood Drive
(780) 962-4101
www.parklandbaptist.ca

Word Church Apocalyptic Era

Border Place Athletic Centre, 9 Tri Leisure Way, Spruce Grove
upstairs in the Wild Rose room.

Ph: 780-962-7579

Service starts at 10:00 a.m. every Sunday morning, come all & be bless.

St. Anthony's Ukrainian Orthodox Church

6103 172 St. NW, Edmonton

Saturday: Vespers 5:00PM

Sunday: Divine Liturgy 10:00AM

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

Mount Carmel Spirituality Centre Catholic Chapel

Sunday Masses 10a.m. & 2pm
Weekdays 9am
Saturday 10am
1225 17th St. SE, Spruce Grove
(780) 963-3131

Stony Plain United Church

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

Mewassin United Church

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

Immanuel Lutheran Church of Rosenthal

Sunday Worship Service 9:30a.m.
Sunday School
780-963-4048

Emmaus Lutheran Church

Sunday Worship Service 11:30a.m.

Rev. Robert Marshall
4604-56th Ave, Drayton Valley
Ph: 780-542-5101
www.emmauslutheran.ca

Church of God

Worship Service Sun. 11:00a.m.

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

Calvary Baptist Church

Pastoral Team: Kenton Penner

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

Drayton Valley Alliance Church

Pastor John Haazen
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5014-56 Ave.
(next to Value Drug Mart)
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Ph: 542-6501 dvalliance.ca

All Saints' Anglican Church

10:30a.m. Sunday Worship

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

St. Anthony Catholic Church

WEEKEND MASS SCHEDULE:
Saturday 5:00p.m.
Sunday 12:00p.m.

4708-50 Ave, Drayton Valley
Parish Office: 542-3254

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