



COMMUNITYVOICE

— YOUR LOCAL NEWSPAPER —

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

December 20, 2023

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 2024 bring plenty of good health and good news for you and yours.



DARWELL DISTRICT RECREATION ASSOCIATION ANNUAL GENERAL MEETING

**Monday, January 8, 2024
7:30p.m.**

Darwell Centennial Hall

The Darwell District Recreation Association (DDRA) operates the Darwell Centennial Hall for the benefit of the Community. Come help the DDRA plan for future activities in our community hall. All area residents are welcome.

For information please contact:

Maria at 892-3099

JOIN TODAY

LOCAL FOOD BANKS MAKE A DIFFERENCE

Submitted by Lac Ste. Anne County

The holiday season and year round!

Lac Ste. Anne County Family & Community Support Services (FCSS) supports the following food bank programs, and sincerely thanks these organizations for the service they continue to provide our communities.

Lac Ste. Anne East Food Bank

5028 – 48 Avenue, On-
oway, AB

Open Wednesdays from
9:00 am to 10:00 am

Contact: 780.271.3131

or email lacsteanneast-
foodbank@gmail.com

Mayerthorpe Food
Bank

4606 – 54 St. Mayer-
thorpe, AB

Open Thursdays from
5:30 pm to 7:30 pm

Contact: 780.786.4668,
or email mbcfoodbank@
xplornet.ca or facebook.
com/mayerthorpefood-
bank

To request help, vol-
unteer or donate – con-
tact the above or drop in
during open hours.

Neerlandia
CO-OP



Beef Supplements

IN STOCK:

BAGGED BEEF SUPPLEMENTS

- 10% Feedlot Supplement R580 (20 KG)
- 30-0 Beef Supplement R440 (20 KG)
- 32-20 Beef Supplement R580 (20 KG)

TUB BEEF SUPPLEMENT

- AB 15% Weaning Tub
- 20% Elite Breeder Tub
- 32% Protein Tub

BULK SUPPLEMENTS

- 20% Protein / Non-Medicated

MEASURE AMOUNT
For On-Feed Distribution

BENEFITS INCLUDE:

- Rumensin: Increases Feed Efficiency
- Non-Medicated Adds Protein To Boost Diet Quality & Body Condition
- Some Blends Have Added Vitamins & Minerals

Other bulk beef supplements available to be ordered in 3t minimum quantity and can be farm-delivered on special order basis. Call to discuss and price your options.


(780) 674-3020
3224 Twp Rd 615A
County of Barrhead

FEED TEAM

CO-OP AGRO Speak with our Feed Advisors today!

Neerlandia
CO-OP

AGI Westeel Fertilizer Bins



ONLY 2 LEFT
Magnum 1612F
• 96 Metric Tonnes
\$23,900.00

FERTILIZER STORAGE YOU CAN TRUST

**DESIGNED FOR LONG-TERM
RELIABLE STORAGE**

(780) 674-3020
3224 Twp Rd 615A
County of Barrhead

EQUIP

CO-OP AGRO Talk with our Equip Team today!

TAKING ACTION ON DROUGHT IN ALBERTA

Submitted by Rebecca Schulz, Minister of Environment and Protected Areas

Water is one of Alberta's most precious resources. We all use it, consume it, and rely on it.

Most of the water that Albertans use to drink, grow crops, run our businesses and sustain our environment comes from rain and melting snow. The last three years have brought droughts and water shortages in various parts of our province, including most of Southern Alberta this summer.

The world is also experiencing El Niño, a global phenomenon occurring for the first time in seven years. It's causing less snow and rain, along with higher temperatures, around the world this winter. Recent forecasts indicate that there is a 62 percent chance that the unusually warm and dry conditions that we have experienced could continue until June 2024.

Alberta has five stages in its water management plan. Ranging from Stage 1, which is a minor drought to Stage 5, which is a province-wide emergency. We are currently in Stage 4.

Our government is now preparing for the possibility of a serious drought next year. The good news is that Alberta is up to the challenge. This province has navigated droughts before and has a long, proud history of coming together during tough times.

Officials in the department of Environment and Protected Areas have stood up a Drought Command Team and work is underway to finalize a Drought Emergency Plan.

Meetings have been held with communities, farmers, businesses and others to prepare. Many have already taken action to implement conservation measures and adapt to reduced water levels. Our government has announced up to \$165 million in federal-provincial drought relief for livestock producers. And, this summer and fall, Calgary, Medicine Hat and other communities adopted voluntary and mandatory restrictions on water use

to help Alberta's stressed river basins.

I commend the collective actions taken so far by so many people throughout Alberta.

Over the coming months, we will be carefully monitoring snowpack, rainfall, river levels and actual water use to develop our early warning capacity. We will use this information and scientific modelling to assess the risk of drought next year. We have launched alberta.ca/drought to keep all Albertans

updated as we take these steps.

Together with our partners, we are doing everything we can to be fully prepared for whatever next year brings. An advisory panel of experts to help provide advice will be formed in the months ahead. And we are preparing for the future, looking at what long-term infrastructure is needed to help manage water supplies for future generations.

We cannot make it rain or snow, but all of us have a role

to play. Conserving water can help your community, as well as Albertans downstream from you. In the coming months, we will all have to pull together to secure our province's water supply. It is a challenge that I am confident Albertans will meet.



*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**

JOKE of the week

Q. Why are Christmas trees such bad knitters?
A. They are always dropping their needles.

Q. What do they sing under the ocean during the winter?
A. Christmas Corals!

Q. What did the Gingerbread Man put on his bed?
A. A cookie sheet!

Q. What's a good holiday tip?
A. Never catch snowflakes with your tongue until all the birds have gone south for the winter.



SERENITY

FUNERAL SERVICE

NEW FACILITY

Chapel & Reception Centre



600 Calahoo Road Spruce Grove, AB
780-962-2749 www.serenity.ca

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

SCREEN TEST

A screening mammogram is the best way to find breast cancer early.
And it can truly save your life.



The **SCREEN TEST** mobile mammography unit will be in
Whitecourt
January 4 to 19, 2024

Appointments are required. Call
1-800-667-0604 (toll free)
screeningforlife.ca

*If you're 45 to 74 years of age, have a mammogram every 2 years or as decided by you and your healthcare provider.
No referral needed.*



SCREENING FOR LIFE.CA



PARKLAND RCMP ON SCENE OF A DECEASED PERSON FOUND BURNED

Submitted by Parkland RCMP

On Dec. 11, 2023, at about 4:40 a.m., Parkland RCMP and Spruce Grove fire received a report of a deceased person and a dumpster on fire at a business strip mall on Calahoo Drive and McLeod ave. in Spruce Grove. The fire was spotted by an off-duty officer on their way in to work.

The Parkland RCMP General Investigative Section has taken carriage of the investigation. It is anticipated that

officers will remain on scene for several hours conducting an investigation.

Any persons who may have seen what happened prior to the fire, or who have dash cam footage are asked to contact the Parkland RCMP detachment.



MERRY

Christmas

& HAPPY

New Year



GERALD SOROKA MP

YELLOWHEAD

GERALD.SOROKA@PARL.GC.CA

GERALDSOROKAMP.CA • 780-723-6068

IS IT TIME FOR YOUR MAMMOGRAM?

Submitted by Alberta Health Service

Screen Test is coming to Whitecourt January 4 to 19, 2024. Screen Test is a free service provided by Alberta Health Services that offers screening mammograms. Our mobile screening units travel to 121 communities throughout Alberta to provide convenient access to breast cancer screening.

Having regular screening mammograms is the best way to find breast cancer early, before symptoms appear and when treatment may work better.

Who should have a screening mammogram?

If you're 45 to 74, you don't need a referral to have a mammogram. Make screening part of your regular health routine. Plan to have a mammogram every 2 years or as decided by you and your healthcare provider.

If you're 40 to 44 or over 75, discuss the risks and benefits of screening with your healthcare provider. You will need a referral if you're 40 to 44 and it's your first mammogram, or if you're over 75.

Call 1-800-667-0604 (toll-free) to book a mammogram with Screen Test.

Breast density scores are now included in your Screen Test result letter. Breast density is the

amount of dense tissue compared to the amount of fat in a person's breasts. It can be harder to find cancer in dense breasts because this tissue appears white on a mammogram, the same colour as many kinds of breast cancer. It's common to have dense breast tissue.

Dense breasts are only one of many risk factors for breast cancer. Other factors, such as age and genetics, have a bigger impact on your overall risk. You can't tell how dense your breasts are by size, look or feel. The only way to find out is by having a mammogram.

Talk to your health-

care provider about your breast density score and your personal risk of breast cancer. Learn more about breast density on screeningforlife.ca.

For more information on Screen Test and breast cancer screening, visit screeningforlife.ca.



RENOVATION CELEBRATION
December 22 to December 28

GET 5,000 pts
when you spend \$40 or more before taxes on select products listed

BUY ONE GET ONE 50% OFF***

JAMIESON NATURAL SOURCES, PROGRESSIVE or SMART SOLUTIONS
Vitamins, Minerals or Supplements
*regular price
**Mix and Match, second item to be of equal or lesser value

Rexall® 5006-50th Street, Mayerthorpe, AB T0E 1N0
780-786-2044
Mon. - Sat. 9am - 6pm | Sun. 10am - 5pm

Onoway Regional Fire Services and Lac Ste. Anne Fire Services Work Together to Save Lives & Improve Patient Care

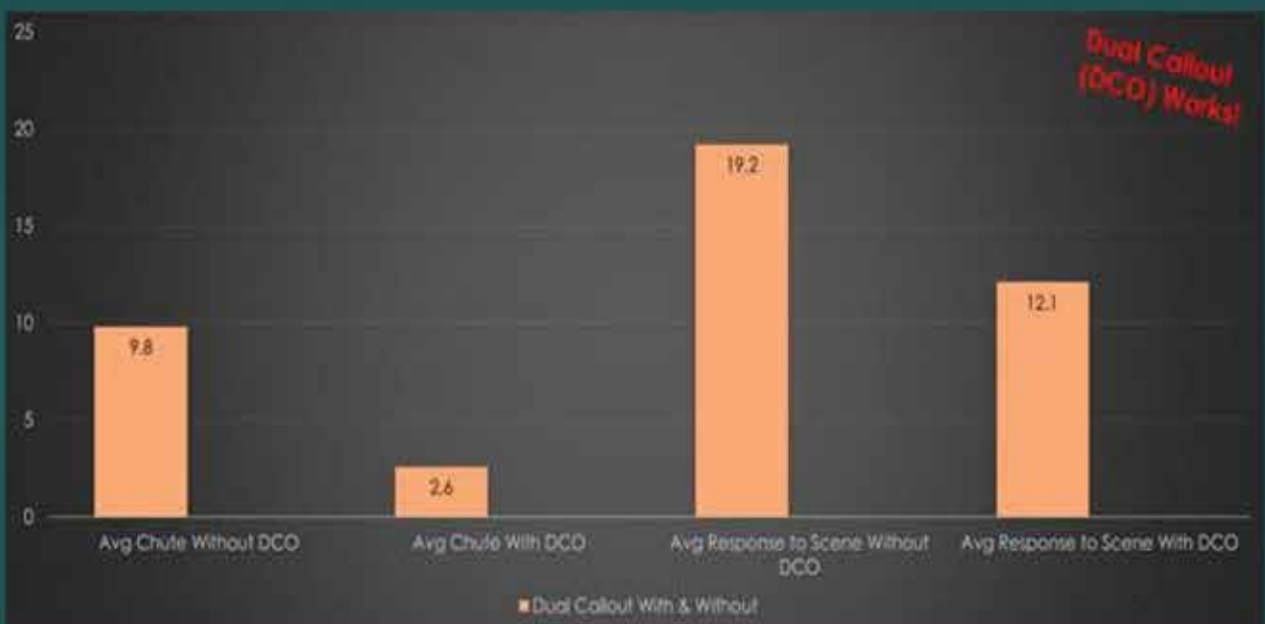


The Following Details the Success of Dual Callout (DCO) for
19 Mutual Aid Highway Calls
January 1st-June 30th 2023

Note: This is a stock photo-not our incident however; we do have calls like this from time to time



Getting Help to People Faster! Onoway Regional Fire Services & Lac Ste. Anne Fire Services Work Together to Improve Performance



Dual Callout (DCO) Average Time Savings to Scene

**7:01
Minutes**



**Saving Minutes
Means:
Saving Lives!**



Stock photo-Not our Incident-Firefighters Training in this Picture

Where Dual Callout Made a Difference in the First 6 Months in 2023



Faster No Change



ANNUAL PHOTO CONTEST WINNERS

Submitted by Lac Ste. Anne County

Photos featured in 2024 County calendar Congratulations to the winners of our 11th annual Capture the County Photo Contest! Thirteen winners were chosen from all of the outstanding submissions, based on

an online voter survey.

Cover: Sheena Prokipchuk

January: James Eastman

February: Madison Jackson

March: Annabelle Olsen

April: Timothy Johnson

May: Karen Seinen

June: Harlyn Hafermehl

July: Claudia Ramirez

August: Donovan Boggs

September: Allison Winchester

October: Tanis Fitzgerald

November: Kim Dean

December: Russell Flint

The County awarded \$250 to the cover photo winner and \$100 to each monthly photo winner.

Calendars will be available while supplies last at local

libraries and at the County Administration Office. You can also contact your local Councillor for a copy.

We thank everyone for participating in this year's contest and look forward to seeing your snapshot submissions for the 2024 photo contest.



**With You In Mind
at Christmastime**

Wishing you much
peace & joy.

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

Mayerthorpe, AB 786-2416

TRANSFER STATIONS

Submitted by Lac Ste. Anne County

Holiday Closure
A friendly reminder that all eight County Transfer Station sites are open on statutory holidays throughout the year, with the exception of Christ-

mas Day.

County Transfer Stations will be closed Monday, December 25.

Office Closed: Dec. 22, 2023 - Jan 1, 2024. Regular Business hours resume January 2, 2024.



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

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

**From The Council & Staff
Alberta Beach**



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

As we celebrate another holiday season, we thank you for giving us so much to celebrate this past year.

HAPPY HOLIDAYS TO ALL!



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

Onoway, AB 967-5338



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



HAPPENINGS AT THE RICH VALLEY PUBLIC LIBRARY FOR JANUARY

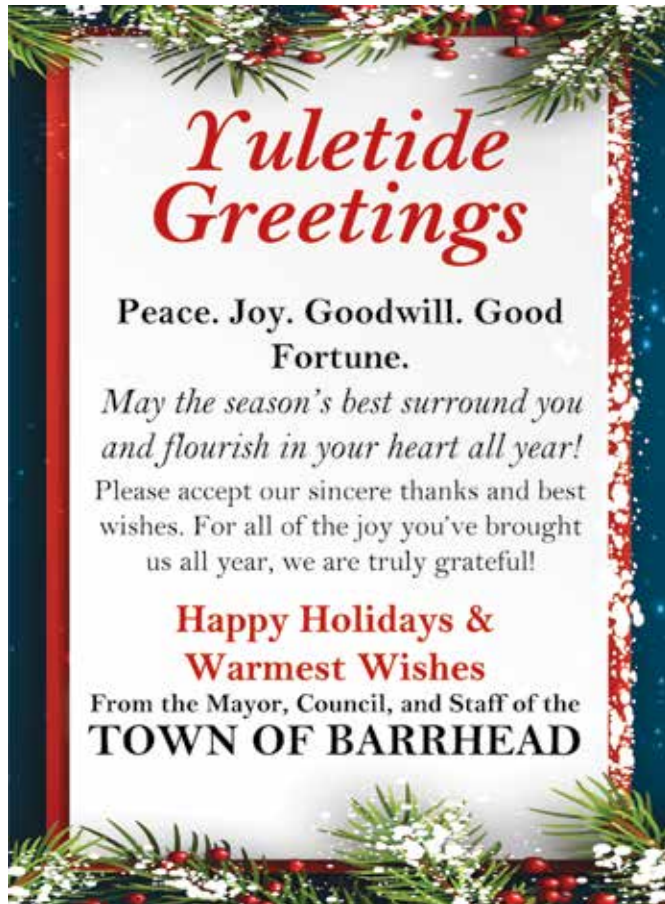
Submitted by Rich Valley Public Library

Merry Christmas to everyone! We are moving for-

ward and excited about the New Year. New books are coming in and we are busy arranging programs. January will see line danc-

ing being held at the Rich Valley arena as well as classes for 5 nights of country dancing. Get your teenagers (and anyone else who has the desire) registered so they can have fun at dances. Check our website and Facebook, Instagram to keep up with what we have to offer. Our annual meeting is in February and we are in desperate need of new board members. Our little library has so much to offer and it takes so little

to be involved. Just ask the girls who work there for details. Did you know that we have videos to rent out for everyone and a huge selection of children's books. We offer something for all ages. You can register by phone 780-967-3525 or email rv-publib@yrl.ab.ca for any of our classes. Stop in and see what we have to offer and get to know the girls at the desk.



BARRHEAD RCMP SEEKS PUBLIC'S ASSISTANCE TO LOCATE MISSING PERSON

Submitted by Barrhead RCMP

Barrhead, Alta. – Barrhead RCMP is requesting the public's assistance with locating 60-year-old Barrhead resident Kevin Hipfner. Kevin was last seen on

Nov. 11, 2023, in the Barrhead area. It is believed that Kevin may have traveled to the Fort Assiniboine area.

Kevin is described as:

- Light complexion;
- 5 feet 9 inches;
- 182 pounds;
- Brown hair;
- Brown eyes;
- Wears eye glasses;
- Last seen wearing a black parka, black sweat pants and a red shirt

If you have any information on Kevin or his whereabouts, please call the Barrhead RCMP at 780-674-4848.



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 wea-
 ry world rejoices
 For yonder breaks a
 new and glorious morn!
 Fall on your knees
 Oh hear the angel voic-
 es
 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 broth-
 er
 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.

The Catholic Parishes of Lac Ste Anne and Alexis First Nation

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

*Please join us as we celebrate the birthday
 of our Saviour Jesus Christ*

Christmas Eve Masses

Lac Ste Anne - 8:00 p.m

Our Lady of the Lake,
 Alexis First Nation - Midnight Mass

Christmas Day Mass

Lac Ste Anne - 10:00 a.m

*Fill us with hope as we celebrate Christ's birthday
 May we all experience the wonder of the first
 Christmas Day*

Merry Christmas and a Blessed New Year



DISHING OUT OUR THANKS & BEST WISHES



Catering to folks like you is what we love to do, and we appreciate the
 opportunity to serve you. With thanks from our entire team, we wish
 you a five-star Christmas!

OPEN CHRISTMAS DAY FOR FREE MEAL 10:00AM - 3:00PM
 HOLIDAY HOURS: December 23 closing at 2:00pm | December 24 7:00-3:00pm |
 December 25 10:00-3:00pm | BOXING DAY CLOSED.

Season's Greetings
 from the staff at
AMAS' IN THE KITCHEN
 DESSERTS HOME COOKED MEALS CATERING

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

*Merry Christmas and
 Happy New Year
 From*

**HEIDI, DEBBIE, LORRAINE,
 & KIRSTEN**

**ATB FINANCIAL
 ALBERTA BEACH**

924-2211

DEC 25 CLOSED DEC 26 CLOSED
DEC 27 10 - 4PM DEC 28 10 - 4PM
DEC 29 10 - 4 PM
JAN 1 CLOSED

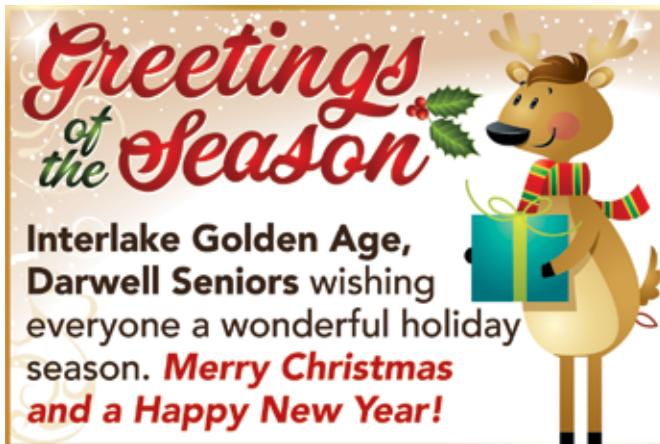


FROSTY THE SNOWMAN

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

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

Catch me if you can.
He led them down the
streets of town
Right to the traffic cop.
And he only paused a
moment when
He heard him holler
"Stop!"
For Frosty the snowman
Had to hurry on his way,
But he waved goodbye
saying,
"Don't you cry,
I'll be back again some
day."
Thumpetty thump
thump,
Thumpety thump
thump,
Look at Frosty go.
Thumpetty thump
thump,
Thumpety thump
thump,
Over the hills of snow.



**Sending Cartloads
of Cheer Your Way**

As we get set to celebrate another holiday season, we're especially grateful for the kind customers and friends who have made this year so memorable for us. Your loyalty and generosity mean a great deal to us, and we hope this Christmas delivers everything

**From your Friends at
Beachside Market**

Alberta Beach 924-3155

Catch the Spirit!

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

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

**Merry Christmas from Dianne & Staff at
Dianne's Tri-Village Pizza**

CLOSED December 24th & December 25th
Open Boxing Day & New Years Day 2:00-8:00PM
Alberta Beach (780) 924-3132

THE TWELVE DAYS OF CHRISTMAS

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

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

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

Twelve drummers drumming,
Eleven pipers piping,
Ten lords a-leaping,
Nine ladies dancing,
Eight maids a-milking,
Seven swans a-swimming,
Six geese a-laying,
Five golden rings,
Four calling birds,
Three French hens,
Two turtle doves,
And a partridge in a pear tree!

Filled With Our Gratitude



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



Onoway Bigway Foods

Open 7 Days a Week For Your Shopping Convenience.

4908 Lac Ste. Anne Trail, Onoway

967-4291

WINTER WONDERLAND

Sleigh bells ring, are
you listening,
In the lane, snow is glis-
tening

A beautiful sight,
We're happy tonight.
Walking in a winter
wonderland.

Gone away is the blue-
bird,
Here to stay is a new
bird

He sings a love song,
As we go along,

Walking in a winter
wonderland.

In the meadow we can
build a snowman,
Then pretend that he is
Parson Brown
He'll say: Are you mar-
ried?

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



Burger BARON
"the new generation"

Pizza & Chicken
967-4488

ALL THINGS MERRY & BRIGHT!

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

Wishing you a truly brilliant Christmas and
Happy New Year!

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

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

LET IT SNOW

Oh the weather outside
is frightful,

But the fire is so de-
lightful,

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-bying,

But as long as you love
me so,

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



**Best Christmas
EVER**

Wishing peace, joy and fun
to everyone who has made our year
so memorable!

Thanks for your visits, and best
wishes for a blessed holiday

**The MAD House
- Daycare**

**THE
MAD
HOUSE**

Jody 886-4851
Krystal 884-9804

Onoway, Alberta

HARK! THE HERALD ANGELS SING

Hark! the herald angels
sing

Glory to the new-born
King!

Peace on earth and
mercy mild,

God and sinners recon-
ciled!

Joyful, all ye nations,
rise,

Join the triumph of the
skies;

With th' angelic host
proclaim

Christ is born in Bethle-
hem!

Hark! the herald angels
sing

Glory to the new-born
King!

Christ, by highest heav-
en adored;

Christ, the everlasting
Lord;

Late in time behold him
come,

Offspring of the Virgin's
womb.

Veiled in flesh the God-
head see;

Hail the incarnate Deity,
Pleased as man with
man to dwell;

Jesus, our Emmanuel!

Refrain

Mild he lays his glory
by,

Born that man no more
may die,

Born to raise the sons of
earth,

Born to give them sec-
ond birth.

Risen with healing in
his wings,

Light and life to all he
brings,

Hail, the Sun of Righ-
teousness!

Hail, the heaven-born
Prince of Peace! Refrain

Come, Desire of nations

come,

Fix in us Thy humble
home;

Rise, the Woman's con-
quering Seed,

Bruise in us the Ser-
pent's head.

Adam's likeness now ef-
face:

Stamp Thine image in
its place;

Second Adam, from

above,

Reinstate us in thy love.

Refrain



Filled With Our Gratitude

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

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

ONOWAY HEALTH CARE PHARMACY

Onoway, AB • (780) 967-2241

GUARDIAN BEACH PHARMACY

Alberta Beach, AB • (780) 924-3647

GOOD KING WENCESLAS

Good King Wenceslas
looked out
On the feast of Stephen,
When the snow lay round
about,
Deep and crisp and even.
Brightly shown the moon
that night,
Though the frost was cruel,

When a poor man came in
sight,
Gathering winter fuel.
Hither, page, and stand by
me.
If thou know it telling:
Yonder peasant, who is
he?
Where and what his dwelling?

Sire, he lives a good league
hence,
Underneath the mountain,
Right against the forest
fence
By Saint Agnes fountain.
Bring me flesh, and bring
me wine.
Bring me pine logs hither.
Thou and I will see him
dine
When we bear the thither.
Page and monarch, forth
they went,
Forth they went together
Through the rude wind's
wild lament
And the bitter weather.
Sire, the night is darker
now,
And the wind blows stronger.
Fails my heart, I know not
how.
I can go no longer.
Ark my footsteps my good

page,
Tread thou in them boldly:
Thou shalt find the winter's
rage
Freeze thy blood less cold-
ly.
In his master's step he
trode,
Where the snow lay den-
ed.
Heat was in the very sod
Which the saint had print-
ed.
Therefore, Christian men,
be sure,
Wealth or rank possess-
ing,
Ye who now will bless the
poor
Shall yourselves find
blessing.



HO-HO-Hope It's Trimmed With Happiness!

HOpe your Christmas holiday, is wonderful in every way. It's been a privilege and a pleasure serving you this past year. Thanks!

**Seasons Greetings! From Steve, Eddy & Staff at
Calahoo General Store**

Calahoo, AB 967-2070



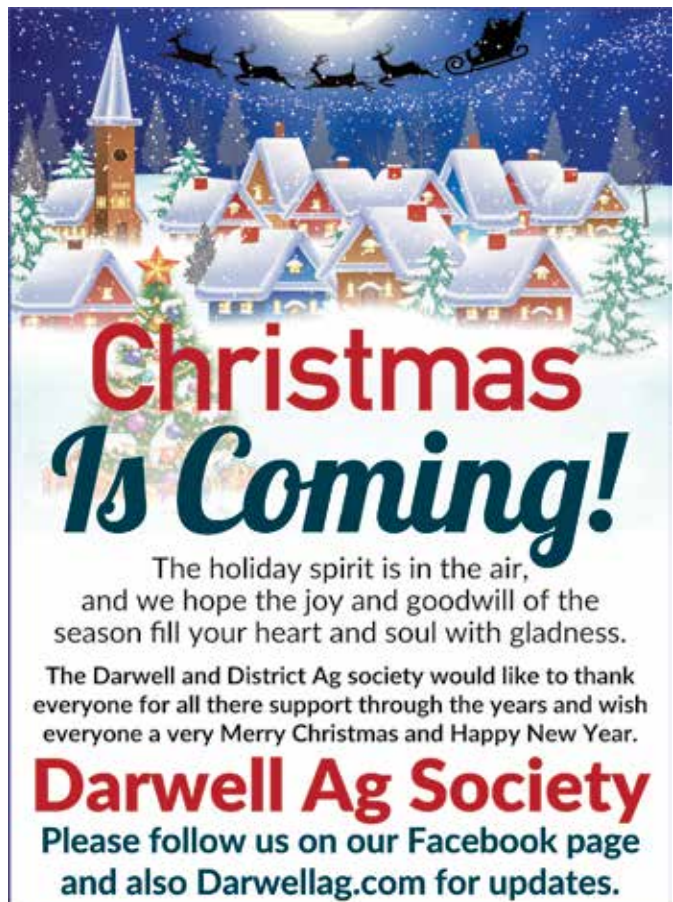
Merry Greetings

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

**From the Staff
at
Lac Ste. Anne Denture Clinic**

Onoway, AB 967-774



Christmas Is Coming!

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

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

Darwell Ag Society

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

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 Is-
rael.

They looked up and saw
a star

Shining in the east be-
yond them far,

And to the earth it gave
great light,

And so it continued
both day and night. Re-
frain

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
it 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



Wishing You a Pawsome Holiday!



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

**Thanks &
Merry Christmas!**
from Sue & Staff at
Doggie Style

Mayerthorpe, AB
786-0171

WITH THANKS FOR YOUR TRUST

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

MERRY CHRISTMAS
FROM NICOLE, SHELLY, MICHELLE & ALANA

**ATB FINANCIAL
AGENCY** SANGUDO 785-2737

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



with our thanks at Christmas



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

Season's Greetings
from the Staff at
Pit Stop Gas & Convenience
Sangudo, Alberta 785-2432

MERRY CHRISTMAS!

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



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

SANTA BABY

Santa baby, just slip a
sable under the tree for
me;

Been an awful good girl,
Santa baby
and hurry down the
chimney tonight

Santa baby, a '54 con-
vertible too, light blue

I'll wait up for you dear,
Santa baby
and hurry down the
chimney tonight

Think of all the fun I've
missed

Think of all the fellas
that I haven't kissed

Next year I could be just
as good...

if you'd check off my
Christmas list

Santa baby, I want a
yacht and really that's
not a lot

Been an angel all year;
Santa baby,

so hurry down the
chimney tonight

Santa honey, there's one
thing I really do need,

the deed - To a platinum
mine, Santa baby

so hurry down the
chimney tonight

Santa baby, I'm filling
my stocking with the du-
plex, and checks

Sign your 'X' on the line,
Santa cutie,

and hurry down the
chimney tonight

Come and trim my
Christmas tree

With some decorations
bought at Tiffany;

I really do believe in you
Let's see if you believe

in me

Santa baby, forgot to
mention one little thing,
a ring

I don't mean a phone,
Santa baby,

so hurry down the
chimney tonight

Hurry down the chim-
ney tonight

Hurry 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!

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

Sangudo, AB

(780) 785-3784

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 of our
friends and neighbors here in the
community for years to come.

Merry Christmas
from Val at
**Once Loved
Emporium**

Sangudo, AB

785-2924

SILENT NIGHT

Silent night, holy night,
All is calm, all is bright
Round yon virgin moth-
er and child.

Holy infant so tender
and mild,

Sleep in heavenly peace.

Sleep in heavenly peace.

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

Glories stream from
heaven afar,

Heavly hosts sing alle-
luia;

Christ the Saviour, is
born!

Christ the Saviour, is
born!

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

Radiant beams from thy
holy face,

With the dawn of re-
deeming grace,
Jesus, Lord, at thy birth.
Jesus, Lord, at thy birth.



HOPE YOUR HOLIDAY IS ALL SMILES



Thanks to the wonderful patients and friends who have given us so many reasons to smile this year.

We wish you health and happiness this Christmas and always!

Merry Christmas

from

Management & Staff

at

**Mayerthorpe
Family Dental**

&

**Midtown Family
Dental**

Mayerthorpe, AB
786-2878

Barrhead, AB
674-5555

With Well Wishes At The Holidays



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

Merry Christmas

from The Staff of

Rexall - Mayerthorpe

Mayerthorpe, AB 780-786-2044

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

Merry Christmas

co-operators

Mayerthorpe, AB
786-2750

MUST BE SANTA

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

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

Who comes around on a special night?

Santa comes around on a special night.

Special night, beard that's white,

Must be Santa must be Santa,

Must be Santa, Santa Claus.

Who wears boots and a suit of red?

Santa wears boots and a suit of red.

Who wears a long cap on his head?

Santa wears a long cap on his head.

Cap on head, suit that's red,

Special night, beard that's white,

Must be Santa must be Santa,

Must be Santa, Santa Claus.

Who's got a big red cherry nose?

Santa's got a big red cherry nose.

Who laughs this way:

HO HO HO?

Santa laughs this way:

HO HO HO!

HO HO HO, cherry nose,

Cap on head, suit that's red,

Special night, beard that's white,

Must be Santa must be Santa,

Must be Santa, Santa Claus.

Who very soon will come our way?

Santa very soon will come our way.

Eight little reindeer pull his sleigh,

Santa's little reindeer pull his sleigh.

Reindeer sleigh, come our way,

HO HO HO, cherry nose,

Cap on head, suit that's red,

Special night, beard that's white,

Must be Santa, must be Santa,

Must be Santa, Santa Claus.

Dasher, Dancer, Prancer, Vixen,

Comet, Cupid, Donner and Blitzen.

Reindeer sleigh, come our way,

HO HO HO, cherry nose,

Cap on head, suit that's red,

Special night, beard that's white,

Must be Santa, must be Santa,

Must be Santa, Santa Claus!




WISHING FRIENDS LIKE YOU

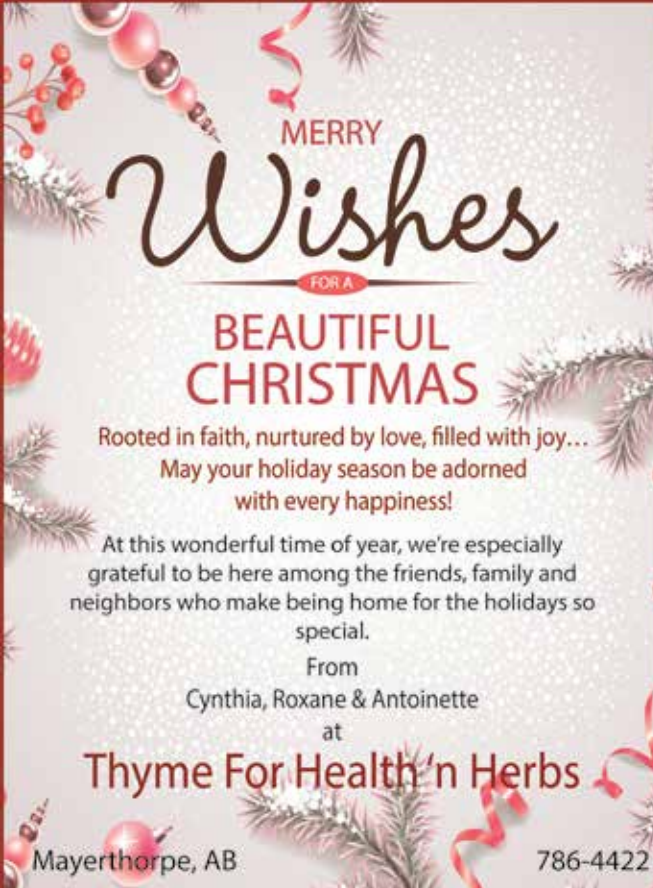
Light, Love & Laughter

We hope this holiday season fills your heart and home with a happy glow, from the first moment to the last.

Thank you for your support, and best wishes for a merry and healthy Christmas.

From the Staff
at
Mayerthorpe Registries

Mayerthorpe, Alberta 786-2033



MERRY Wishes

FOR A

BEAUTIFUL CHRISTMAS

Rooted in faith, nurtured by love, filled with joy...
May your holiday season be adorned with every happiness!

At this wonderful time of year, we're especially grateful to be here among the friends, family and neighbors who make being home for the holidays so special.

From
Cynthia, Roxane & Antoinette
at
Thyme For Health 'n Herbs

Mayerthorpe, AB 786-4422

IT'S BEGINNING TO LOOK A LOT LIKE CHRISTMAS

It's beginning to look a lot like Christmas

Ev'rywhere you go;

Take a look in the five-and-ten, glistening once again

With candy canes and silver lanes aglow.

It's beginning to look a lot like Christmas,

Toys in ev'ry store,

But the prettiest sight to see is the holly that will be

On your own front door.

A pair of hopalong boots and a pistol that shoots

Is the wish of Barney and Ben;

Dolls that will talk and will go for a walk

Is the hope of Janice and Jen;

And Mom and Dad can hardly wait for school to start again.

It's beginning to look a lot like Christmas

Ev'rywhere you go;

There's a tree in the Grand Hotel, one in the park as well,

The sturdy kind that doesn't mind the snow.

It's beginning to look a lot like Christmas;

Soon the bells will start,

And the thing that will make them ring is the carol that you sing

Right within your heart.

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

Hugs & Wishes

We hope your holiday season is filled with love and friendship, and we thank you for believing in us!

Merry Christmas
from Wendy, Richard & Staff at
Wendy's Neats & Treats
587-982-6004
Wendy's Neats & Gifts
(at Gunn Store)





Thank You

**A Note of Thanks
at the Holidays**

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

Merry Christmas & Happy New Year! from The Staff of
C.I.B.C. Onoway
Onoway, AB (780) 967-2211

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



Wishing all of our friends much peace, harmony and joy at this inspirational season.

We know you've been an inspiration to us, and we thank you for your continued support.

**Merry Christmas from
Creature Comforts &
CC Fitness Centre**
Onoway, AB 587-987-6869

GRANDMA GOT RUN OVER BY A REINDEER

Grandma got run over
by a reindeer

Walking home from our
house Christmas eve.

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

But as for me and
Grandpa, we believe.

She'd been drinkin' too
much egg nog,

And we'd begged her
not to go.

But she'd left her med-
ication,

So she stumbled out the
door into the snow.

When they found her
Christmas mornin',

At the scene of the at-
tack.

There were hoof prints
on her forehead,

And incriminatin' Claus
marks on her back.

Grandma got run over
by a reindeer,

Walkin' home from our
house Christmas eve.

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

But as for me and
Grandpa, we believe.

Now were all so proud
of Grandpa,

He's been takin' this so
well.

See him in there
watchin' football,

Drinkin' beer and play-
in' cards with cousin

Belle.

It's not Christmas with-
out Grandma.

All the family's dressed
in black.

And we just can't help
but wonder:

Should we open up her

gifts or send them back?

Grandma got run over
by a reindeer,

Walkin' home from our
house Christmas eve.

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

But as for me and
Grandpa, we believe.

Now the goose is on the
table

And the pudding made
of fig.

And a blue and silver
candle,

That would just have
matched the hair in

Grandma's wig.

I've warned all my
friends and neighbours.

Better watch out for
yourselves."

They should never give
a license,

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

Grandma got run over
by a reindeer,

Walkin' home from our
house, Christmas eve.

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

But as for me and
Grandpa, we believe.



Merry.
Bright & Beautiful
Wishes

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

I simply couldn't pick better
customers and friends, and I'm
so grateful to be a part of these
wonderful communities.

Thank you, and Merry Christmas!
From Chere & family

BeachComber
Beauty & Barber Salon
& The Bulletins' JUST STUFF

780-951-3242
Home Shop 2325 TWP 545

Whoo, Whoo
Wishes You the
Very Best Christmas?
We Do!

 **Thanks**
for being
such great
customers and
friends.

From Wendy, Ken & Staff at
Gunn General Store 7am
Gunn Liquor Store 10am
Gunn, AB (780) 967-5550

DECK THE HALLS

Deck the halls with
boughs of holly,
Fa la la la la, la la la la.
Tis the season to be jol-
ly,
Fa la la la la, la la la la.
Refrain
Don we now our gay
apparel,
Fa la la, la la la, la la la.
Troll the ancient Yule
tide carol,
Fa la la la la, la la la la.
See the blazing Yule be-
fore us,
Fa la la la la, la la la la.
Strike the harp and join
the chorus.
Fa la la la la, la la la la.
(Refrain)
Follow me in merry
measure,
Fa la la la la, la la la la.
While I tell of Yule tide
treasure,
Fa la la la la, la la la la.
(Refrain)
Fast away the old year
passes,
Fa la la la la, la la la la.
Hail the new, ye lads
and lasses,
Fa la la la la, la la la la.
(Refrain)
Sing we joyous, all to-
gether,
Fa la la la la, la la la la.
Heedless of the wind
and weather,
Fa la la la la, la la la la.



Merry Christmas

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

CHRISTMAS HOURS:

This Office Will Be Closed on:

December 25, 2023

December 26, 2023

January 1, 2024

We are open December 22 & 29, 2023 till noon.

TRIUS Insurance & Onoway Registries

Onoway

780-967-5270

AFTER HOURS CLAIMS NUMBERS PER COMPANY

INTACT

1-866-464-2424

AVIVA /ELITE

1-866-692-8482

PORTAGE

1-800-661-3625

WAWANESA

1-844-929-2637

NORDIC

1-866-464-2424

ALL I WANT FOR CHRISTMAS IS MY TWO FRONT TEETH

Every body stops
and stares at me
These two teeth are
gone as you can see
I don't know just who
to blame for this ca-
tastrophe!
But my one wish on
Christmas Eve

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

It seems so long since I
could say,
"Sister Susie sitting on a
thistle!"
Gosh oh gee, how hap-
py 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!"

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, ev-
erywhere,
Listen to what I say!
The Child, the Child sleep-
ing in the night
He will bring us goodness
and light,
He will bring us goodness
and light."

The **Brightest** Joy
The **Warmest** Cheer
The **Greatest** Happiness

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

**Merry Christmas
&
Happy New Year**

From the Crew at
Jeddy's Bar & Grill

Alberta Beach 780-924-2121



**Wishing You a Merry
& Magical Christmas...**

May all of your hopes and wishes come true!

We're so grateful
to be a part of this
community, and
we thank you all
for making our
year so rewarding
and enjoyable.

From
**Alberta Beach
Esso**

924-3707
Alberta Beach, AB

AMAZING GRACE

Amazing grace, how sweet
the sound
That saved a wretch like me
I once was lost, but now am
found
Was blind, but now I see
'Twas grace that taught my
heart to fear

And grace my fears relieved
How precious did that grace
appear
The hour I first believed
Through many dangers, toils,
and snares
I have already come
'Tis grace that brought me

safe thus far
And grace will lead me home
When we've been there ten
thousand years
Bright shining as the sun
We've no less days to sing
God's praise
Then when we first begun

Amazing grace, how sweet
the sound
That saved a wretch like me
I once was lost, but now am
found
Was blind, but now I see
Was blind, but now I see

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 Kringle
and the jingle bells
Bringin' 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 Kringle
and the jingle bells
Bringin' 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?



FELIZ NAVIDAD

Feliz Navidad
Feliz Navidad
Feliz Navidad
Prospero Ano y Felicidad.
Feliz Navidad
Feliz Navidad
Feliz Navidad
Prospero Ano y Felicidad.
I wanna wish you a Merry

Christmas
I wanna wish you a Merry
Christmas
I wanna wish you a Merry
Christmas
From the bottom of my
heart.
Feliz Navidad
Feliz Navidad

Feliz Navidad
Prospero Ano y Felicidad.
Feliz Navidad
Feliz Navidad
Feliz Navidad
Prospero Ano y Felicidad.
I wanna wish you a Merry
Christmas
I wanna wish you a Merry

Christmas
I wanna wish you a Merry
Christmas
From the bottom of my
heart.
[repeats]

BIRTHDAY OF A KING

Hope this holiday season brings you **lots of reasons to smile!**



Thanks to all of the wonderful patients and friends who have made our entire year so merry and bright. We appreciate your support and trust in us.


From
Marcel, Donna & Sandy
at

Barrhead Denture Clinic

Barrhead, AB 674-4348

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.



He's Checking It TWICE!

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

DR. PETER SEE & FAMILY
Chiropractor

5008B-50 Ave, Barrhead 674-2861



There's a special warmth that comes from knowing good folks like all of you, and we feel it more than ever at Christmas Time.

Thank you for bringing so much meaning and joy to our holiday season!

Merry Christmas from
Alberta Beach Inn & Suites

ALBERTA BEACH INN & SUITES
Catch the wave, Beach living at its best!

Alberta Beach, AB 587-763-0357

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 upstot
(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)

A CHUBBY LITTLE SNOWMAN

A chubby little snow-
man

Had a carrot nose
Along came a rabbit
And what do you sup-
pose?

That hungry little rabbit
Looking for his lunch
Ate the snowman's car-

rot nose

Nibble, nibble, crunch!



*Wishing You a
Holiday Rich
in Blessings*

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

TD Canada Trust
Barrhead Branch 674-2216

*Sharing Our Thanks
at Christmas*

Also featuring **HID LIGHTS** on special
up to **50% OFF**
all HID Lights in stock

Stocking stuffer items in store and gift certificates available!

AIR LIFT **Clarion** **CURT** **DSP** **REESE**
FOCAL **Hijacker** **Jockford/Fosgate** **Rockwell**

J'S PLACE
MOBILE ELECTRONICS, SIGNS & TRUCK ACCESSORIES
4921 - 50 Ave. - The Mall Barrhead
Email: rt_tt@hotmail.com Website: www.jsplace.ca
780-674-5595 FAX: 780-674-5519

JOYOUS NOEL

FROM MANAGEMENT AND STAFF.
WARM WISHES TO YOU AND YOUR FAMILY.
HAVE A WONDERFUL 2024.

COMFORT CORNER
BARRHEAD | 780 674 4933
& BERT'S APPLIANCES
BARRHEAD | 780 674 3001

THE MOST WONDERFUL DAY OF THE YEAR

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

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

day of the year!
Toys galore
Scattered on the floor
There's no room for
more
And it's all because of
Santa Claus!
A scooter for Jimmy, a

dolly for Sue
The kind that will even
say "How do you do."
When Christmas Day is
here
The most wonderful
day of the year.

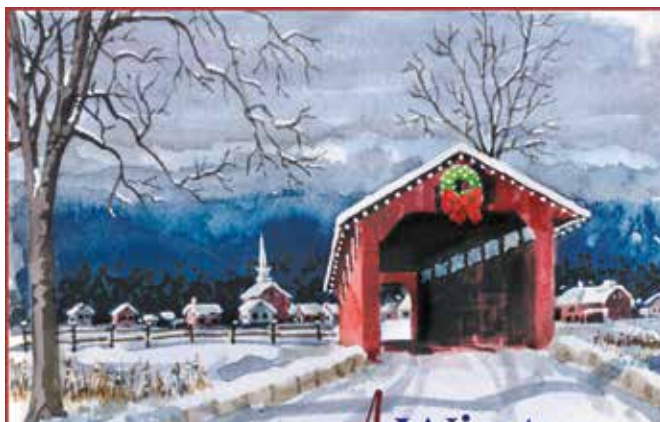
JOY TO THE WORLD

Joy to the world! the
Lord is come;
Let earth receive her
King;
Let every heart prepare
Him room,
and heaven and nature
sing,
and heaven and nature
sing,
and heaven, and heaven
and nature sing.

Joy to the earth! the
Savior reigns;
Let men their songs
employ;
while fields and floods,
rocks, hills and plains
Repeat the sounding
joy,
Repeat the sounding
joy,
Repeat, repeat the
sounding joy.

No more let sins and
sorrows grow,
nor thorns infest the
ground;
He comes to make His
blessing flow
far as the curse is found,
far as the curse is found,
far as, far as the curse is
found.
He rules the world with
truth and grace,

and makes the nations
prove
the glories of His righ-
teousness,
and wonders of His
love,
and wonders of His
love,
and wonders, wonders
of His love.



A Winter Wonderland

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

MERRY CHRISTMAS
from the staff of
GRIGG INSURANCE
BROKERS (1947)
Mayerthorpe, AB 786-2347



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

As another Christmas comes in for a landing, we're filled with cheer and gratitude for wonderful customers and friends like you. We appreciate your pulling for us this past year, and we'll continue to go the extra mile for you in 2024 and beyond.

Merry Christmas & Many Thanks From Our Entire Crew at
Mayerthorpe Fas Gas
786-2523
Barrhead Fas Gas Plus
674-6356



With Our Thanks

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

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



Pembina West

Barrhead
674-2201

Mayerthorpe
786-2093

Whitecourt
778-3239

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.

*From the first sip to the last bite,
thanks for making our year merry and bright!*

**MERRY
CHRISTMAS
& BEST
WISHES**

From
Management & Staff

at
Boston Pizza
Whitecourt, AB 778-2500



I SAW MOMMY KISSING SANTA CLAUS

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

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

*In This Season
Of Caring*



We're dispensing a large measure of good
cheer along with our best wishes for a happy
and healthy holiday season to all our
neighbours. We appreciate your trust and
thank you for choosing us.

Merry Christmas
from
The Whole Team
at
Life Med Pharmacy
Whitecourt, AB 780-706-5012



CHEERS TO YOU!
It's been a pleasure serving you this past year.

**Merry Christmas From
Staff & Management at
CJ's Liquor Store**

Open Christmas Day 11:00am-6:00pm
Whitecourt, Alta 778-8989
www.cjsliquor.ca | Facebook: CJ's Liquor Unlimited

RUDOLPH THE RED-NOSED REINDEER

Rudolph, the red-nosed reindeer
had a very shiny nose.
And if you ever saw him,
you would even say it
glows.
All of the other reindeer
used to laugh and call him
names.

They never let poor Rudolph
join in any reindeer games.
Then one foggy Christmas
Eve
Santa came to say:
"Rudolph with your nose
so bright,
won't you guide my sleigh

tonight?"
Then all the reindeer loved
him
as they shouted out with
glee,

Rudolph the red-nosed
reindeer,
you'll go down in history!

HERE COMES SANTA CLAUS

Here comes Santa Claus!
Here comes Santa Claus!
Right down Santa Claus
Lane!
Vixen and Blitzen and all
his reindeer
are pulling on the reins.
Bells are ringing, children
singing;
All is merry and bright.
Hang your stockings and
say your prayers,
'Cause Santa Claus comes
tonight.
Here comes Santa Claus!

Here comes Santa Claus!
Right down Santa Claus
Lane!
He's got a bag that is filled
with toys
for the boys and girls
again.
Hear those sleigh bells jingle
jangle,
What a beautiful sight.
Jump in bed, cover up
your head,
'Cause Santa Claus comes
tonight.

A CHRISTMAS LULLABY

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

Sweetest dreams, good-
night

Hope it all adds up to be
your best holiday yet!

Thank you for your business,
your trust and your confidence.

Merry Christmas
from Management & Staff at
H&R BLOCK
Whitecourt, AB (780) 778-3030



**Bank on a
Great Holiday!**

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

Happy Holidays
From Our Family to Yours!

RBC Royal Bank®
Whitecourt
(780) 778-6895



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.

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

ROLLING OUT OUR BEST WISHES FOR A HAPPY HOLIDAY

Wherever you travel this season, we hope it finds you surrounded by peace, happiness and loved ones!

We're all geared up for a festive season, and we're excited to be celebrating with our friends and customers here. We never get tired of serving folks like you, and we hope your holiday is merry all the way!

With Our Thanks,

Wishing our customers & friends all the best this season!

Season's Greetings
from Management & Staff of

Fountain Tire
Whitecourt, AB (780) 778-4401

With Our Thanks

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

We sincerely appreciate the kindness you've shown us as customers, neighbors and friends.

Thank you for making 2023 a great year for us. We look forward to seeing you again soon!

Merry Christmas from Management & Staff

RF RESCHKE FRITZ LLP
CHARTERED PROFESSIONAL ACCOUNTANTS

Whitecourt, AB 780-778-3981



With Festive Greetings At The Holidays

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

That's our Christmas wish for you!

from **Michael & Jade Tourand & Team** of

Canadian Tire

Whitecourt AB

780-778-6591

ROCKING AROUND THE CHRISTMAS TREE

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

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

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

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

OH 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


- 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

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
Sangudo Custom Meats
Sangudo, AB (780) 785-3353

OH LITTLE TOWN OF BETHLEHEM

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

Above thy deep and dreamless sleep

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

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

Are met in thee to-night.

For Christ is born of Mary,

And gathered all above,
While mortals sleep,

the angels keep
Their watch of wondering love.

O morning stars, together

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

And peace to men on earth.

How silently, how silently,

The wondrous gift is given!

So God imparts to human hearts

The blessings of his heaven.

No ear may hear his coming,

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

The dear Christ enters in.

Where children pure and happy

Pray to the blessed Child,

Where misery cries out to thee,

Son of the mother mild;
Where charity stands watching

And faith holds wide the door,

The dark night wakes,
the glory breaks,
And Christmas comes once more.

O holy Child of Bethlehem!

Descend to us, we pray;
Cast out our sin and enter in,

Be born in us to-day.

We hear the Christmas angels

The great glad tidings tell;

O come to us, abide with us,

Our Lord Emmanuel!

SANTA GOT STUCK UP THE CHIMNEY

Santa got stuck up the chimney,

"Oh, I don't know what to do!"

So he wiggled and he

wobbled

And he wobbled and he wiggled

And we pushed and we pushed

Till he popped right through.

Now everyone can have a Merry Christmas!

Repeat

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.

Bruce, Keri & Jacob

780-962-5617
(Spruce Grove)

L. BRUCE MELVILLE PROFESSIONAL CORPORATION

CHARTERED PROFESSIONAL ACCOUNTANT



To our many best friends everywhere, go our very best wishes for a Merry Christmas and a memorable New Years.

We loved every minute of serving you ~ Thanks!

Merry Christmas
from
Candace &
The Pet Parlour Family
Stony Plain, AB 898-3720



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

RING RING RING THE BELLS

Ring, ring, ring the bells
Ring them loud and
clear

To tell the children ev-
erywhere

That Christmas time is
here!

To tell the children ev-
erywhere

That Christmas time is
here!

To tell the children ev-
erywhere

That Christmas time is
here!

To tell the children ev-
erywhere

That Christmas time is
here!

Ring, ring, ring the bells
Ring them loud and
clear

To tell the children ev-
erywhere

That Christmas time is
here!

To tell the children ev-
erywhere

That Christmas time is
here!

To tell the children ev-
erywhere

That Christmas time is
here!

To tell the children ev-
erywhere

That Christmas time is
here!



*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



**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

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 good-
ness sake!

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

Little tin horns,
Little toy drums.

Rudy-toot-toot
and rummy tum tums.
Santa Claus is coming to town.

Little toy dolls
that cuddle and coo,
Elephants, boats
and Kiddie cars too.
Santa Claus is coming to town.

The kids in Girl and Boy
Land
will have a jubilee.
They're gonna build a
toyland town

all around the Christ-
mas tree.

Oh....You better watch out,
You better not cry.
You better not pout,
I'm telling you why.
Santa Claus is comin'
Santa Claus is comin'
Santa Claus is comin'
To town.

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



OPEN UP TO CHRISTMAS!

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

MERRY CHRISTMAS
from the Board & Staff of




Onoway
PUBLIC LIBRARY

Onoway, AB 967-2445

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

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



ONOWAY
VETERINARY
CLINIC
967-2967

7 LAYER SALAD

7 Layer Salad is a classic potluck dish great for feeding a crowd. These layers of deliciousness can be made ahead of time for the easiest side dish ever!

Prep Time 15 minutes mins

Chilling Time 6 hours hrs

Total Time 6 hours hrs
15 minutes mins

Servings: 10 servings

Ingredients

1 head iceberg lettuce chopped
1 teaspoon salt
1/2 red onion thinly sliced
8 hard-boiled eggs
15 ounces peas (frozen & thawed or canned)

1 cup carrots shredded

1 red bell pepper chopped

1 cup cheddar cheese shredded

4 strips bacon cooked crispy and chopped

Dressing

1 cup mayonnaise
1/2 cup sour cream
1 1/2 tablespoons apple cider vinegar
1/2 tablespoon hot sauce (I used Cholula)
1/2 tablespoon sugar
1/4 teaspoon salt
1/4 teaspoon pepper

Instructions

Place half of the lettuce in the bottom of a

trifle bowl. Sprinkle with salt. Top lettuce with red onion. (The trick for this salad is to see everything, so make sure your layers go all the way to the sides of your bowl.)

Slice the eggs, so both the white and yolk show. (Save the ends.) Place egg slices around the side of the bowl, pressing into the side a bit so it'll stick. Chopp any remaining eggs, slices, and ends. Sprinkle all over the salad.

Top eggs with peas, then carrots, and then bell pepper.

Add the remaining lettuce on top, being sure it spreads all the way to the side of the bowl. Use your hands to gently

press down a little.

Make the dressing by whisking together the mayo, sour cream, vinegar, hot sauce, sugar, salt, and pepper in a mixing bowl until smooth. Pour the dressing over the salad and spread it into an even layer.

Top the dressing with cheese and then bacon, for garnish. (This is optional but delicious!)

Cover the salad in plastic wrap and chill in the fridge for at least 6 hours, and up to 24 hours.

Uncover and serve cold.



drifts of snow, boughs of holly
'Tis the Season to Be Jolly!

Thank you for being such fine friends and customers.
We can't thank you enough for all you've done to make 2023 a memorable and successful year for us. Good folks like you remind us how lucky we are to be a part of this community!

Hope your holiday is blessed and happy!

WHITECOURT



**SENTINEL
STORAGE**
Whitecourt, AB

SHOP  STORE 

(780) 706-8880



**ROLL
OUT THE JOY**

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

Season's Greetings' from Management & Staff at

**Carpetown
Interiors Ltd.**
Whitecourt, AB 778-4144

CORNBREAD STUFFING

Cornbread Stuffing combines cubes of slightly sweet cornbread with the classic stuffing ingredients and are baked to perfection for you to enjoy at your holiday feasts!

Prep Time 10 minutes
mins

Cook Time 20 minutes
mins

Total Time 30 minutes
mins

Ingredients

6-8 cups dried cornbread cubes* approximately an 8x8 pan of cornbread

6-8 cups dried french bread cubes* approximately 1 loaf of crusty French bread

1/2 cup butter salted or unsalted depending on taste

1 medium yellow onion diced

4 ribs celery diced

4-5 cups low sodium chicken broth regular chicken broth or turkey broth can also be used

1/2 teaspoons dried thyme

1/2 teaspoons dried basil

1/2 cup fresh parsley chopped

1 tablespoon fresh rosemary chopped

3/4 teaspoon salt more or less to taste

1/2 teaspoon pepper more or less to taste

Instructions

Before making stuff-

ing, make sure your bread has been dried. See notes below for instructions if needed.

Preheat the oven to 350°F.

Place a large skillet on the stove over medium heat, and add the butter. Once the butter melts, add the diced onion and celery. Cook them down until soft and somewhat translucent.

Add basil, thyme, fresh rosemary, parsley salt and pepper and stir to combine. Add the chicken broth and let this come to a simmer.

Place the dried cornbread and french bread cubes in a large mixing bowl. Slowly ladle spoonfuls of the hot

chicken broth on top of the bread. Gently toss the bread in between spoonfuls to coat the bread. Continue adding until all the bread cubes have been coated and are moist, but do not add too much. You want everything moist, not soaking wet. It's okay if you don't use all of the broth.

Transfer stuffing mixture to a 9x13 baking dish that has greased with oil or butter. Bake or 20-25 minutes or until the stuffing starts to turn a light golden brown. Remove from oven and let cool for 5-10 minutes prior to serving.

Have Yourself a Merry Little Christmas

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



Season's Greetings from Everyone at



Whitecourt Insurance Ltd.

Whitecourt, AB (780) 778-3003

HOPE EVERYTHING RUNS SMOOTHLY FOR YOU THIS HOLIDAY SEASON. WE'RE TRULY GRATEFUL FOR YOUR BUSINESS!



MERRY CHRISTMAS FROM WHITECOURT AUTO SALES 2004 LTD.

WHITECOURT, AB 778-8808

CRANBERRY RICOTTA GNOCCHI WITH BROWN BUTTER SAUCE

TOTAL TIME: Prep: 30 min. + standing Cook: 15 min. YIELD: 8 servings.

To make light and airy gnocchi, work quickly and handle the dough as little as possible. You'll be pleased with the resulting pillowy dumplings. —Sally Sibthorpe, Shelby Township, Michigan

Ingredients

3/4 cup dried cranberries, divided
2 cups ricotta cheese
1 cup all-purpose flour
1/2 cup grated Parmesan cheese
1 large egg, lightly beaten
3/4 teaspoon salt, di-

vided

3/4 cup butter, cubed
2 tablespoons minced fresh sage
1/2 cup chopped walnuts, toasted
1/8 teaspoon white pepper

Directions

1. Finely chop 1/4 cup cranberries. In a large bowl, combine ricotta cheese, flour, Parmesan cheese, egg, 1/2 teaspoon salt and chopped cranberries; mix until blended. On a lightly floured surface, knead 10-12 times, forming a soft dough. Cover and let rest for 10 minutes.

2. Divide dough into 4 portions. On a floured

surface, roll each portion into a 3/4-in.-thick rope; cut into 3/4-in. pieces. Press and roll each piece with a lightly floured fork.

3. In a Dutch oven, bring 4 qt. water to a boil. Cook gnocchi in batches 30-60 seconds or until they float. Remove with a slotted spoon; keep warm.

4. In a large heavy saucepan, cook butter over medium heat 5 minutes. Add sage; cook 3-5 minutes longer or until butter is golden brown, stirring occasionally. Stir in walnuts, white pepper, and the remaining cranberries and salt. Add gnocchi; stir gently to coat.



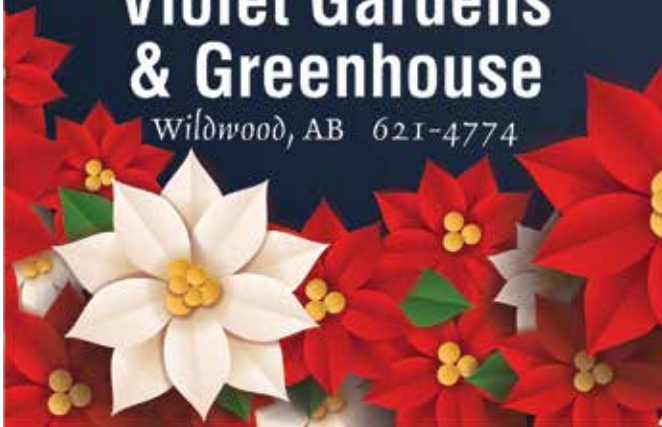
A Homegrown Holiday Wish

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



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

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 9am – 6pm

Sun 10am – 5pm

Dec. 24: 10am – 5pm

Closed

Dec 25th, 26th

& 31st

Citizen

Seiko

Giftware

Family Rings

Watch Repairs

Body Jewellery

Q-Ray Bracelets

Canadian Diamonds

Jewellery Repairs &

Custom Design Made for YOU

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CREAMY CORNBREAD CASSEROLE

This from-scratch Cornbread Casserole is made with a homemade Jiffy cornbread mix. It's perfect for holiday meals or any day of the week.

Prep Time 10 minutes mins

Cook Time 50 minutes mins

Total Time 1 hour hr

Servings: 6 servings

Ingredients

2/3 cup all-purpose flour

1/2 cup yellow cornmeal
3 tablespoons granulated sugar
1 tablespoon baking powder

1/2 teaspoon salt
15 ounce can whole kernel corn drained; substitute 1 1/2 cups fresh or frozen (thawed) corn

15 ounce can cream style corn
1/2 cup sour cream

1/4 cup butter melted
1/2 cup freshly shredded sharp cheddar cheese or more to taste

Instructions

Preheat oven to 350 degrees F. Grease a 8 or 9-inch round or square baking dish.

In a small bowl, whisk together dry ingredients. Set aside.

In a large bowl, combine the cans of corn, sour cream, melted butter, cheddar cheese and flour mixture until combined. *If you are a fan of cheesy cornbread, feel free to add more cheese.

Pour mixture into the prepared baking dish and bake for 50 minutes or until golden brown and set in the middle.

Serve warm.

EGGNOG MARTINI

This Eggnog Martini is a beautifully festive cocktail that's the perfect balance of sweetness and spice. The addition of Amaretto liqueur takes the flavor in this delicious drink to the next level.

Prep Time 5 minutes mins

Total Time 5 minutes mins

Ingredients

3 ounces eggnog use the best quality possible

1 ounce vodka
3/4 ounce Amaretto
Ice
Cinnamon and/or Cinnamon Sugar For Rim
Light Corn Syrup or Caramel Sauce For Rim
Optional Cinnamon or Nutmeg To sprinkle on for garnish
Optional Cinnamon Sticks For garnish

Instructions

Sprinkle some cinnamon or cinnamon sugar mixture onto a plate and set aside. Add a circle of corn syrup or caramel sauce to a small plate, then dip the rim of the glass into it. Take care not to apply too much or it will drip down the glass – though a little drip can look lovely. Next dip the syrup rimmed glass into either the cinnamon or cinnamon sugar mixture to create a rim. You

may need to dip a few times to cover the syrup. Set prepared glass aside.

Fill a cocktail shaker with ice. Add the eggnog, vodka and amaretto. Shake to mix cocktail. Strain into the prepared glass. If desired sprinkle with cinnamon or nutmeg and add a cinnamon stick for presentation.



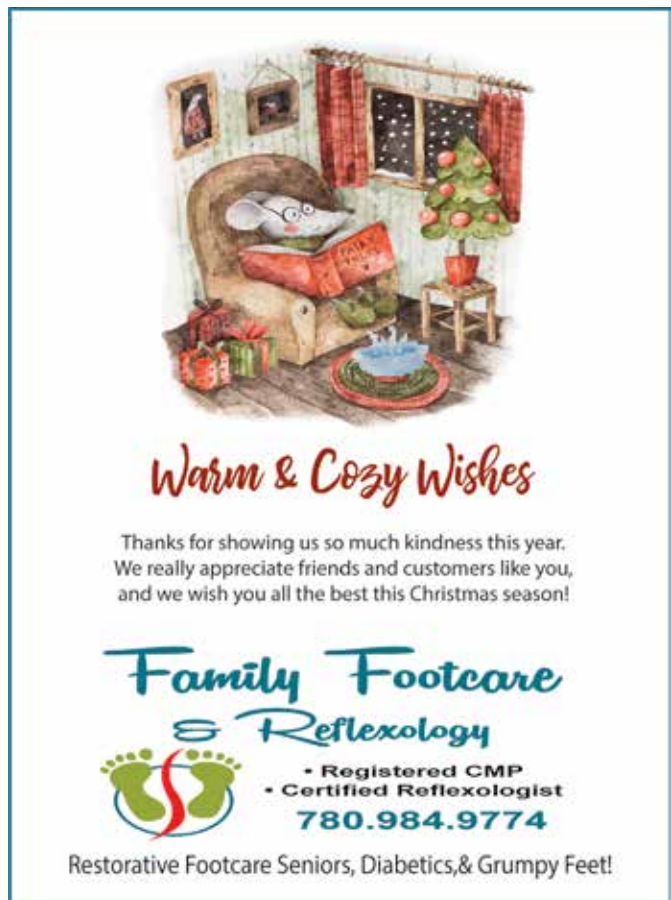
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Warm & Cozy Wishes

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!

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DUCK WITH ORANGE HAZELNUT STUFFING



TOTAL TIME: Prep: 30 min. Bake: 2 hours **YIELD:** 8 servings.

For more than half a century, this elegant entree has graced my family's holiday table. The zesty stuffing with its nice nutty crunch complements the slices of moist duck, while the hint of orange in the gravy sets it apart.

Ingredients

2 domestic ducklings (4 to 5 pounds each)
2 teaspoons salt

1 teaspoon grated orange zest
1/2 teaspoon seasoned salt

STUFFING:

4 cups coarse soft bread crumbs
2 cups chopped peeled tart apples
2 cups chopped toasted hazelnuts

1 cup chopped celery
1/2 cup chopped onion
1/2 cup orange juice
2 large eggs, beaten
1/4 cup butter, melted
2 to 3 tablespoons lemon juice

2 teaspoons grated orange zest

1-1/2 teaspoons grated lemon zest

1 teaspoon seasoned salt
1/2 teaspoon pepper

1/2 teaspoon dried thyme

1/4 teaspoon ground nutmeg

GRAVY:

3 tablespoons all-purpose flour

1/4 teaspoon salt

1/8 teaspoon pepper

2 cups chicken broth

1/3 cup orange marmalade

Directions

1. Preheat oven to 350°. Sprinkle the inside of ducks with salt; prick skin lightly several times, being careful not to cut into the meat. Rub skin grated orange zest and sprinkle with seasoned salt; set aside. Combine the first 15 stuffing ingredients; spoon into ducks. If desired, secure legs with baker's twine.

2. Place with breast side up on a rack in a large

shallow roasting pan; pour enough water below rack to thinly cover bottom of pan. Bake, uncovered, until a thermometer reads 180° in the thickest part of the thigh and 165° for stuffing, 2 to 2-1/2 hours, rotating pan halfway through and tenting with foil if needed to prevent overbrowning.

3. For gravy, combine 3 tablespoons pan drippings, flour, salt and pepper in a saucepan; stir until smooth. Heat until bubbly, stirring constantly. Gradually add broth. Bring to a boil; cook for 1-2 minutes, stirring constantly. Add marmalade; stir until smooth.

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

L & B
Water Services Ltd.

A Season for Remembering

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

Thanks to this community for your trust in us.

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www.affinityfuneralservice.ca

FOUR-CHEESE SAUSAGE RIGATONI



TOTAL TIME: Prep: 35 min. Bake: 30 min. **YIELD:** 12 servings.

To make this twist on traditional baked pasta, we start with creamy goat cheese and build from there with mozzarella, ricotta and Parmesan cheese. —Teresa Ralston, New Albany, Ohio

Ingredients

1 package (16 ounces) rigatoni pasta

1 pound bulk Italian sausage
1 medium sweet red pepper, chopped
1 small onion, chopped
2 garlic cloves, minced
3/4 cup heavy whipping cream
1 can (28 ounces) crushed tomatoes in puree
1 can (6 ounces) tomato paste
2 teaspoons Italian seasoning
1/2 teaspoon crushed red pepper flakes
1 carton (15 ounces) whole-milk ricotta cheese
1 cup shredded Parmesan cheese, divided
1 log (4 ounces) fresh goat cheese, softened
1 large egg, lightly beaten
1 teaspoon salt
1/2 teaspoon pepper
8 ounces fresh mozza-

rella cheese, cubed

Torn fresh basil, optional

Directions

1. Preheat oven to 350°. In a 6-qt. stockpot, cook rigatoni according to package directions. Drain; transfer to a bowl.

2. In same stockpot, cook and crumble sausage with red pepper and onion over medium heat until meat is no longer pink. Add garlic; cook 1 minute longer. Drain. Add cream; cook 5 minutes, stirring occasionally. Stir in tomatoes, tomato paste, Italian seasoning and pepper flakes. Cook, uncovered, over medium-low heat until sauce thickens slightly, 5-8 minutes. Meanwhile, combine ricotta, 1/2 cup Parmesan, goat cheese, egg and seasonings.

3. Stir rigatoni into meat sauce. Spread 3 cups into each of two greased 11x7-in. baking dishes. Top each with half of cheese mixture, then half of remaining pasta mixture.

4. Bake, covered, 25 minutes. Sprinkle with mozzarella and remaining Parmesan cheese. Bake, uncovered, until cheeses are melted, about 5 minutes. If desired, sprinkle with basil.



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

**Thank you for
your continued support!**



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



**Ring In The
Season!**

Wishing our neighbors and friends all the best at Christmas.

Thank you for your patronage!

MERRY CHRISTMAS

From

U.F.A.

Onoway, AB
967-5340

GARLIC CHEESE BISCUITS

Garlic Cheese Biscuits are a copycat of Red Lobster Cheddar Bay Biscuits. They are cheesy, garlicky and salty yet still tender and flaky - you definitely won't want to share.

Prep Time 15 minutes mins

Cook Time 8 minutes mins

Total Time 23 minutes mins

Servings: 12 biscuits

Ingredients

2 cups Bisquick baking mix

2/3 cup milk

1/2 cup shredded Cheddar cheese

1/4 cup salted butter, melted

1/4 teaspoon garlic powder

1/2 teaspoon dried parsley

Instructions

Preheat oven to 450 degrees F.

In a bowl, combine baking mix, milk and cheese; mix until soft dough forms then beat vigorously for 30 seconds.

Drop by 12 even spoonfuls onto an ungreased cookie sheet. I just eyeball the

amounts then divide any leftover to make 12 biscuits.

Bake in preheated 450 degree oven for 8-10 minutes or until golden brown.

Combine melted butter, garlic powder and dried parsley; brush over warm biscuits before removing from baking sheet.

CRANBERRY FLUFF SALAD

Cranberry Fluff Salad is a creamy cranberry salad side dish or dessert with cranberry sauce, marshmallows, oranges, pineapple and Cool Whip.

Prep Time 10 minutes mins

Cook Time 12 minutes mins

Chill 2 hours hrs

Total Time 2 hours hrs 22 minutes mins

Ingredients

1/2 cup water

10 ounce container non-dairy whipped topping like Cool Whip

8 ounce can mandarin oranges drained well

8 ounce can crushed pineapple drained well

1 cup Mini marshmallows

Sugared Cranberries for garnish if desired

Instructions

Heat a medium saute pan

over medium heat. Add cranberries, granulated sugar and water.

Bring to a boil, then reduce heat and simmer, uncovered, for about 10 minutes, or until berries begin to burst. Remove from heat and pour cranberries into a bowl to cool.

Cover with plastic wrap and cool completely. Refrigerate until ready to use.

In a large mixing bowl, gently fold chilled cranberry sauce and non-dairy whipped top-

ping together (the cranberry sauce will be fairly solid; gently press with your spatula to break up).

Fold in mandarin oranges, pineapple and mini marshmallows until well combined.

Pour into a serving dish, cover and chill until ready to serve.

If desired, top with sugared cranberries. Simply roll some cranberries in granulated sugar and carefully place on top of the salad.

*Wishing You All the
Trimmings of a
Merry Christmas*



Morning, noon and night, we hope it's filled with friendship, love and light! It's the loyal support of this community that has kept our business growing, and we're so excited to celebrate another Christmas here with all of you.

from Korey, Bonnie and Staff of

Sud's Up Car Wash

5300 Lac Ste Anne Trail South Onoway, AB
8:00am to 7:00pm Daily 967-0022
Closed Dec 25 & 26 Closed Jan 1, 2024

Wishing you a warm & cozy Christmas

We hope your heart is touched by that special feeling of contentment only the holiday season can bring.

We're filled with gratitude for the support this community has shown us throughout the year, and we wish you the best and brightest of holidays!

Merry Christmas
from
Check Mark Construction

Gunn, AB 780-619-4204

COCOA SPICED SALMON

TOTAL TIME: Prep: 15 min.
+ marinating Cook: 25 min.
YIELD: 4 servings

You simply can't beat salmon from the Pacific Northwest waters. Family and friends go salmon fishing all the time and

share their bounty. Inspired by the flavors of a Mexican mole, I came up with this blend for salmon and it is a perfect accent to this wonderful fish. – Ann Marie Eberhart, Gig Harbor, Washington

Ingredients

1/2 cup orange juice
4 salmon fillets (4 ounces each)
1 tablespoon packed brown sugar
2 teaspoons sugar
1 teaspoon baking cocoa
1/4 teaspoon cayenne pepper
1/4 teaspoon ground cinnamon
1/8 teaspoon salt
1/8 teaspoon pepper
1 medium navel orange, thinly sliced
4 tablespoons butter, melted

Directions

1. Preheat oven to 400°. Pour orange juice in a shallow dish; add salmon, skin-side up. Let stand at room temperature 15 minutes.
2. Meanwhile, in a small bowl, stir together sugars, cocoa powder, cayenne, cinnamon, salt and pepper. Place salmon, skin-side down, on a parchment-lined baking sheet. Rub with spice mixture. Top salmon with an orange slice; brush with melted butter. Bake until fish flakes easily with a fork, 20-25 minutes.

Wishing you a PAWSOME Holiday!



To all our friends, neighbors and creatures large and small, we wish a very merry season followed by a peaceful and harmonious year.

Merry Christmas & Happy New Year
Over The Rainbow Pet Cremation Services Ltd.
Alberta Beach, AB 587-988-8651



WE KNOW IT GIVES US A LIFT TO SERVE YOU!
Many Thanks for your loyal support!

Merry Christmas from
FLANGED UP MECHANICAL SERVICE LTD.
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JACK FROST COCKTAIL

You'll love the icy blue color, snowflake-dusted rim and refreshing combination of pineapple and coconut in this easy Jack Frost Cocktail.

Prep Time 5 minutes mins

Total Time 5 minutes mins

Equipment

Blender

Ingredients

1.5 cups ice

2 ounces light rum I used Bacardi

2 ounces Blue Curacao

4 ounces pineapple juice get a no sugar added version

1/4 cup cream of coconut I used Coco Lopez

shredded coconut (unsweetened) for garnish

corn syrup for garnish

Instructions

Sprinkle some shredded coconut into a shallow bowl or plate and set aside.

In another bowl or plate add some corn syrup. Dip your serving glass in the corn syrup being careful not to apply too much so that it drips down the glass.

Next dip the corn syrup rimmed glass into the shredded coconut. You may need to dip certain areas a few times to make sure it sticks and is even. Repeat with your second glass and set aside.

Add ice to the base of the blender.

Next add the rum, Blue Curacao, pineapple juice, and cream of coconut to the blender.

Blend until the mixture has reached a slushy consistency, add more ice if necessary.

Divide the mixture into your prepared serving glasses being careful not to disturb the rim you created with the coconut. Serve and enjoy immediately!

Children's laughter fills the air.
Holiday cheer is everywhere.
A special time to gather and share.
To celebrate with those we hold dear.



Happy Holidays

Northern Gateway Public Schools

Here Comes Christmas!

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



Onoway, AB

Merry Christmas from
Onoway/Fire Rescue International

(780) 777-4688

CLASSIC SAUSAGE STUFFING

Sausage Stuffing has savory Italian sausage, bread, vegetables, herbs and spices. It's the perfect side dish for all of your holiday meals.

Prep Time 15 minutes mins

Cook Time 1 hour hr

Total Time 1 hour 15 minutes mins

Servings: 10 servings

Ingredients

2 pounds Italian sausage
8 tablespoons unsalted butter divided

4 ribs celery diced

1 yellow onion diced

4 cloves garlic minced

1 1/2 pounds french bread cut into 1-inch pieces (about 12 cups)

28 ounces low-sodium chicken broth

2 eggs

1 1/2 teaspoons salt

1 teaspoon black pepper
2 tablespoons fresh sage finely chopped (2-3 teaspoons dried)

1/4 cup fresh parsley finely chopped (2 tablespoons dried)

Instructions

Preheat your oven to 350 degrees F.

Place a large skillet over medium-high heat. Cook the Italian sausage until browned and no longer pink, about 8 minutes. Transfer the sausage to a bowl and set aside. Leave the grease in the skillet.

Add 2 tablespoons of butter to the same skillet. Once the butter has melted, add the celery and onions. Stir to coat the veggies in the fats and cook for 3 to 5 minutes until the onions are softened. Add garlic, stir

and cook for 2 more minutes. Remove from heat and set aside.

Place the bread in a very large mixing bowl. Pour the celery mixture over the bread. Add the chicken broth, eggs, salt, pepper, sage, and parsley to the bowl. Mix gently until combined. Add the sausage and mix once more.

Coat a 9-inch x 13-inch baking dish with non-stick cooking spray. Transfer the stuffing to the baking dish and spread into an even layer. Dot the top of the stuffing with the remaining butter.

Bake for 45 to 50 minutes or until the top is crisp and golden. Carefully remove from the oven. Serve immediately (it'll be HOT!) or let sit for 5 to 10 minutes for serving.



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 faith and kindness light your path this Christmas and always.

We're honored to serve this community, and we look forward to sharing the joy of Christmas with all of you!

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THANK YOU to all our valued customers for your continued support! We look forward to serving you in 2024.

A Very Merry Christmas & Happy New Year

From all of us at
Grande Tire
Onoway • 780-967-3432

INSTANT POT TURKEY BREAST



Total Time 50 minutes mins

Ingredients
 6 to 7 pound turkey breast thawed
 2 tablespoons olive oil
 2 teaspoons salt
 2 teaspoons pepper
 2 teaspoons sage ground or rubbed
 1 teaspoon garlic powder
 1 cup turkey broth or stock
 chicken broth/stock can be used

Gravy
 2 tablespoons butter
 2 tablespoons flour
 1 tablespoon cream or half and half

Instructions
 Combine the salt, pep-

per, sage, and garlic powder in a small bowl to create seasoning rub.

Coat the entire turkey breast with olive oil, then rub the seasoning mix over the turkey.

Pour 1 cup of turkey stock or broth into the instant pot, then place trivet into the instant pot.

Place the prepared turkey breast onto the trivet, with the skin side up.

Set the instant pot to cook for 40 minutes* on high power. When done cooking, allow the pressure to release naturally. Depending on your Instant Pot, this could take anywhere from 10 to 40 minutes, so make sure to factor that into your time. Remove the turkey from the pot and keep covered with foil until

ready to serve.

Gravy

Place butter in a small microwave-safe bowl, and heat until just melted. Add flour to the melted butter and stir until well combined. It will be very thick. Turn on the saute function of the instant pot. Gradually add flour and butter mixture while whisking constantly. Cook for 3-5 minutes. Stir in the cream, then turn off the heat. Whisk occasionally, it will thicken as it cools.



WITH OUR GRATITUDE

Sincere Thanks for your valued business.
 We appreciate having you as our customer and looking forward to serving you in the New Year!

Happy Holidays
 from Justin & All the Staff at

FOUNTAIN TIRE, BARRHEAD

5811-49 St.
 Barrhead, AB
674-6151

Fountain Tire

Hark! The Herald Angels Sing!

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

ROSE GARDEN CHAPEL

674-4644

Box 4119, Barrhead, AB T7N 1A1

CANDIED YAMS

Quick and easy to make, these Candied Yams are made with canned sweet potatoes and topped with marshmallows. Dessert or side dish, you be the judge, they are delicious either way!

Prep Time 5 minutes mins
Cook Time 20 minutes mins
Total Time 25 minutes

mins

Ingredients

40 ounces canned sweet potatoes drained
1/2 cup butter salted or unsalted, cut into pieces
2/3 cup brown sugar dark or light
1/4 teaspoon cinnamon
pinch of salt optional
1/2 cup chopped pecans

walnuts can also be used, or nuts can be left out all together

2 cups miniature marshmallows feel free to use more if desired

Instructions

Preheat oven to 400 degrees F. Spray a 9x13 inch pan with non-stick cooking spray, or grease with butter.

In a small bowl, combine brown sugar and cinnamon. If adding salt, that can be added here as well. Mix well then set aside.

Pour drained yams/sweet potatoes into prepared baking dish. Spread them out so that they are evenly distributed in the pan.

Place small pieces of butter on top of the sweet potatoes, covering as many areas of the sweet potatoes

as possible.

Sprinkle brown sugar mixture evenly over sweet potatoes and butter. Then sprinkle chopped pecans over brown sugar mixture.

Place pan in the center of the oven and bake for approximately 10 minutes. Remove pan from the oven and carefully sprinkle marshmallows over the top of the sweet potatoes, then return pan to the oven.

Bake for an additional 10-15 minutes, or until the brown sugar and butter mixture is bubbling and the marshmallows have reached your desired level of golden brown. Remove from oven and allow to cool for a few minutes prior to serving.

Anything Is Possible...



Wishing you warmth and wonder at this magical time. May the spirit of the season fill your heart with hope and your soul with inspiration. Thank you for your patronage in 2023. We look forward to serving you in the year to come! from our family to yours we wish you all the best, Matt & Nancy Mahar and family!

MAHAR DRILLING LTD

MATT MAHAR
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www.mahardrilling.com



Thinking of you
at Christmastime.

Wishing you peace, joy and good fortune always!

May your heart and home be filled with all the happiness this special season brings. We thank you for your patronage, friendship and support.

Merry Christmas & Happy New Year
From Management & Staff

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Barrhead, AB

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Merry Christmas

Thank you for lighting up
our year with your visits!

Customers like you mean so much to us, at the holidays and year round. Thank you for sharing your time and friendship with us in 2023. We greatly appreciate your support, and we wish you all the best this Christmas season and beyond. Cheers!

Merry Christmas from staff at

MCEWEN'S
FUELS & FERTILIZERS
(780) 674-2146
Fax: (780) 674-4663

PANNA COTTA WITH ROASTED STAR ANISE PLUMS

Ingredients

3 cups thickened cream
3 cups buttermilk
2 tsp vanilla bean paste
2/3 cup caster sugar
1 1/2 tbsp gelatine powder

2 black plums, stones removed and discarded, cut into wedges

2 red plums, stones removed and discarded, cut into wedges

2 star anise

1 cinnamon stick

1 1/3 cups dry apéra

(sherry)

Method Steps

Step 1

Place cream, buttermilk, vanilla and 1/2 cup sugar in a small saucepan over medium-low heat. Cook, stirring, for 4 to 5 minutes or until almost simmering (do not boil). Pour into a heat-proof jug. Sprinkle over gelatine. Whisk until gelatine has dissolved. Set aside for 20 minutes to cool.

Step 2

Line 6 holes of a 12-hole, 1/3-cup-capacity muffin pan with paper towel. Rest 6 x 1 1/4-cup -capacity serving glasses on an angle in prepared muffin pan holes. Carefully pour panna cotta mixture into each glass, on 1 side, so it sets diagonally. Refrigerate for 2 hours or until firm.

Step 3

Meanwhile, preheat oven to 200C/180C fan-forced. Place plums, star anise and cinnamon in a large roast-

ing pan. Toss to combine. Roast for 10 to 15 minutes or until fruit is just tender and dry apéra mixture has slightly thickened. Set aside to cool.

Step 4

Transfer plums to a large plate. Strain syrup through a fine sieve into a jug. Remove glasses from muffin pan and stand upright. Arrange a few plum wedges in each glass. Drizzle with syrup. Serve immediately.

ROSÉ AND CRANBERRY PUNCH

Ingredients

250g small strawberries, hulled, halved
1 cup frozen cranberries
3 cups ice cubes

750ml bottle rose wine, chilled

1/4 cup vanilla vodka

2 cups chilled apple and cranberry mineral water

Select all ingredients

Method Steps

Step 1

Place strawberries,

cranberries and ice cubes in a 1.5-litre-capacity jug. Add wine, vodka and mineral water. Stir to combine. Serve.

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



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

Merry Christmas & Happy New Year from
Crockett Automotive Repair Ltd.

786-2216 **Mayerthorpe, AB**

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!**



Merry Christmas from Peter and James Painting Ltd.

Mayerthorpe, AB
780-777-6051

CHEESY SCALLOPED POTATOES

Cheesy Scalloped Potatoes are the perfect side dish! Par-boiled instead of baked raw, these cheesy potatoes will always be cooked to creamy perfection.

Prep Time 30 minutes

Cook Time 20 minutes

Total Time 50 minutes

Servings: 8 servings

Ingredients

2 pounds russet potatoes

¼ cup butter

¼ cup all-purpose flour

2 cups nonfat milk or half & half

Salt & pepper
2 1/2 cups freshly grated sharp cheddar cheese, divided

Paprika for garnish
Fresh chopped chives or parsley for garnish

Instructions

Preheat oven to 350 degree F and grease a 13"x9" baking pan with cooking spray.

Bring a large pot of water to a boil. Scrub potatoes and place them, whole, into the boiling water for 20-25 minutes. They don't need to be fully cooked, but should be easily pierced with a sharp knife. Remove from the water and let

sit until cool enough to handle.

Meanwhile, make the cheese sauce. Melt butter in a medium saucepan over medium heat. Whisk in flour and cook, whisking constantly, until flour is golden brown; about 2 minutes. Stir in milk and cook, stirring often, until thickened; about 2-3 minutes. Remove from heat and stir in shredded cheese. Season with salt and pepper.

Gently peel potatoes and slice into 1/8 inch rounds.

Place 1/3 of the potatoes overlapping in a single layer in the baking dish, seasoning with salt and pepper. Spoon about

1/3 of the cheese sauce on top of the potatoes. Repeat for two more layers. Pour all of the remaining cheese sauce over the top layer of potatoes. Spread to ensure all of the potatoes are covered.

Sprinkle with 1/2 cup shredded cheddar (if desired) and paprika (about 1/8 teaspoon, just for color).

Bake in the 350 degree oven for 20-25 minutes, or until sauce is bubbly.

Garnish with fresh chopped chives or parsley, if desired. Serve immediately.

We'd Like to Shout It From the Rooftops:

MERRY CHRISTMAS!



Thanks to all of our friends and clients for making 2023 an outstanding year for us. We owe our success to your loyal support, and we wish you and yours a very happy holiday!

from Management at



GIBBS CONTRACTING

Mayerthorpe, AB (780) 785-4002

Howdy & Happy Holidays

Thanks for helping us withstand the challenges of this past year. We appreciate your support, and we wish you a very merry Christmas!

From the Staff at

BulletProof Welding



Mayerthorpe, Alberta 786-2345

RICE PILAF

Upgrade everyday rice with this Rice Pilaf with Vegetables. It's simple, uses fresh ingredients and adds incredible flavor to any plate.

Prep Time 10 minutes mins

Cook Time 25 minutes mins

Total Time 35 minutes mins

Servings: 6 servings

Ingredients

1/4 cup finely chopped celery

1/4 cup finely chopped car-

rots

1/4 cup finely chopped white onion

2 tablespoons vegetable or canola oil

1 cup long grain white rice
Jasmine or basmati rice works too

1/4 cup chopped mushrooms optional

1/4 cup pine nuts optional

2 cups low sodium chicken broth

1/2 teaspoon salt or more to taste

Instructions

Heat a 10-inch skillet or saute pan over medium-high heat. Heat olive oil until shimmering, then add celery, carrots and onion. Saute for 2-3 minutes. Add mushrooms and pine nuts, if using.

Add 1 cup of rice to the pan and saute for 5 minutes, stirring frequently. As rice begins

to brown, you can add another tablespoon of oil if it seems dry.

Pour in low sodium chicken broth and bring to a simmer over medium heat. Stir in 1/2 teaspoon salt. Cover, reduce heat to low and steam for 15 minutes.

Let the rice rest for 5-10 minutes, then fluff and serve.

MULLED WINE

This mulled wine is soothing and satisfying with a delightful blend of spices warmed to perfection. Refrigerating the wine mixture overnight allows the flavors to blend, so don't omit this essential step. -Taste of Home Test Kitchen, Milwaukee, Wisconsin

Ingredients

1 bottle (750 ml) fruity red wine

1 cup brandy

1 cup sugar

1 medium orange, sliced

1 medium lemon, sliced

1/8 teaspoon ground nutmeg

2 cinnamon sticks (3 inches)

1/2 teaspoon whole allspice

1/2 teaspoon aniseed

1/2 teaspoon whole peppercorns

3 whole cloves

Optional garnishes: Orange

slices, star anise and additional cinnamon sticks

Directions

1. In a large saucepan, combine the first 6 ingredients. Place remaining spices on a double thickness of cheesecloth. Gather corners of cloth to enclose spices; tie securely with string. Place in pan.

2. Bring to a boil, stirring occasionally. Reduce heat; simmer gently, covered, 20

minutes. Transfer to a covered container; cool slightly. Refrigerate, covered, overnight.

3. Strain wine mixture into a large saucepan, discarding fruit and spice bag; reheat. Serve warm. Garnish, if desired, with orange slices, star anise or additional cinnamon sticks.



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

**Wishing You Miles of
Happiness This Holiday
Season**

Wherever this
holiday season
takes you, we hope
you find peace, joy
and contentment
along the way!

We're grateful to
be a part of this
community, and
we welcome the
opportunity to be of
service.

Thank you, and Merry Christmas!
From the staff
at
Rapid Tire Service Ltd.
Sangudo, AB 785-2474



SPIRAL HAM WITH CRANBERRY GLAZE

The sweet, tangy glaze that complements this ham looks so pretty, and the cranberry flavor pairs well with the meat. It's been a tradition in my home for as long as I can remember. —Pattie Prescott, Manchester, New Hampshire

Ingredients

1 bone-in fully cooked spi-

ral-sliced ham (8 pounds)

1 can (14 ounces) whole-berry cranberry sauce

1 package (12 ounces) fresh or frozen cranberries

1 jar (12 ounces) red currant jelly

1 cup light corn syrup

1/2 teaspoon ground ginger

Directions

1. Place ham on a rack in a shallow roasting pan. Cover and bake at 325° for 2-1/2 hours.

2. Meanwhile, for glaze, combine the remaining ingredients in a saucepan. Bring to a boil. Reduce heat; simmer, uncovered, until cranberries pop, stirring occasionally. Remove

from the heat.

3. Uncover ham; bake until a thermometer reads 140°, about 30 minutes longer, basting twice with 1-1/2 cups glaze. Serve remaining glaze with ham.

WHITE CHRISTMAS SANGRIA

Ingredients

3 limes

750ml bottle dry white wine, chilled

1/4 cup brandy

1/3 cup caster sugar

1 small Granny Smith apple, thinly sliced

125g raspberries

3 cups ice cubes

2 cups chilled soda water

Select all ingredients


Method Steps

Step 1

Juice 2 limes (you'll need 2 tablespoons juice). Place lime juice, wine, brandy and sugar in a 1.5-litre-capacity jug. Stir until sugar dissolves.

Step 2

Thinly slice remaining lime. Add lime slices, apple slices, raspberries and ice cubes to jug. Top up with soda water. Serve.



It's The Most Wonderful Time Of The Year...
But we loved every moment of serving you this past year, too!
Merry Christmas and heartfelt thanks for your continued patronage.

Merry Christmas
from Darcy, Shari & Family
Harapchuk Trucking Inc.
Sangudo, AB • (780) 785-2655

We Appreciate You THIS Much!



Words can't say how grateful we are for your support and trust in us. We wish you all a very merry Christmas and a prosperous new year!

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

Start Your Engines... Christmas Is Coming!



As we gear up for another holiday season, we'd like to send you our best wishes for a very merry Christmas and a happy New Year.

Thanks for your trust in us.
We look forward to serving you again soon.

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

VEGETABLE TIAN



This colorful, hearty and delicious dish originated in Provence, France. A mandoline makes easy work of slicing all the vegetables but a knife will work just fine if you don't have one. —Francine Lizotte, Surrey, British Columbia

Ingredients

1 cup panko bread crumbs
2 cups finely chopped red onions

2 tablespoons olive oil

3 garlic cloves, minced

1/2 teaspoon crushed red pepper flakes

2 tablespoons dry red wine

1/2 small butter-nut squash (about 3/4 pound), peeled

2 large russet potatoes

toes

1 large zucchini

2 large tomatoes

2 tablespoons fresh lemon juice

1-1/2 teaspoons herbes de Provence

1 teaspoon sea salt or Himalayan pink salt

1 teaspoon coarsely ground pepper

TOPPING:

1 cup shredded Gruyere

cheese

1/2 cup panko bread crumbs

2 tablespoons clarified butter or ghee, melted

Directions

1. Preheat oven to 400°. Lightly grease a 10-in. cast iron skillet; sprinkle with 1 cup panko breadcrumbs. In another skillet, cook onions in olive oil over medium heat until tender, 4-5 minutes. Add garlic and red pepper flakes; cook 1 minute longer. Stir in red wine; cook until mixture is almost dry, 1-2 minutes. Spread onion mixture in the bottom of prepared cast-iron pan; set aside.

2. With a mandoline or sharp knife, cut squash, potatoes, zucchini and tomatoes into 1/4-inch-thick

slices. On a flat surface, layer vegetables into stacks, starting with a potato slice, tomato, squash and zucchini. Arrange stacks on their sides around outside edge of prepared skillet in a circular pattern. Make a second, alternating circle in the center. Drizzle lemon juice over vegetables and sprinkle with herbes de Provence, salt and pepper. Cover with foil; bake until vegetables are almost tender, about 1 hour. Meanwhile, in a small bowl, combine cheese, 1/2 cup panko and clarified butter.

3. Remove foil; sprinkle with topping. Bake until cheese is melted and starting to brown, about 15 minutes. Remove and let stand at least 10 minutes before serving.

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!
from W.V. Repair Service

Sangudo, Alberta
305-1315



Dashing Through the Snow to Deliver Our Best Wishes!

Over the hills and through the snow
From our home to yours, we think you should know
That we wish you and yours only the best:
Goodwill, good fortune and everlasting happiness!

Thank you for your patronage, friends.
We look forward to serving you again soon!

We Appreciate You Choosing Us!

Sonny's Stucco & Drywall

Sangudo, AB

785-2022

TWICE-ROASTED POTATOES WITH ONION, HERBS AND CHILLI

Ingredients

4-6 large floury potatoes (such as King Edward), scrubbed

2 onions, thinly sliced

1 tbsp finely chopped rosemary leaves

1 tbsp fresh thyme leaves

1/4 tsp chilli flakes

3 garlic cloves, finely chopped

1/2 cup (125ml) extra virgin

olive oil

40g unsalted butter, chopped

Method Steps

Step 1

Preheat the oven to 200°C.

Step 2

Prick the whole potatoes all over with a fork. Place on a baking tray, then roast in the oven for 1 hour until cooked.

Step 3

Remove the tray from the oven (leaving the oven on) and allow to cool slightly. Once cool enough to handle, tear the potatoes into 3cm chunks.

Step 4

Return the potato chunks to the baking tray and scatter with the sliced onion, rosemary, thyme, chilli flakes and garlic. Drizzle with the extra virgin olive oil and toss well

to combine. Dot with pieces of butter and season with plenty of sea salt and freshly ground black pepper.

Step 5

Roast the potatoes on the top shelf of the oven for 15-20 minutes, turning regularly, until crisp and golden.

SWEET POTATO PILAF

The combination of sweet potatoes, bacon, asparagus and kale makes this simple Sweet Potato Kale Pilaf taste amazing! To save time and dishes, you can easily cook the rice in an Instant Pot and also use it to saute the other ingredients. –Courtney Stultz, Weir, Kansas

Ingredients 1 cup uncooked wild rice

2-1/4 cups vegetable broth or water

1 teaspoon olive oil

4 bacon strips, chopped

1 pound fresh asparagus, trimmed and cut into 2-inch pieces

1 large sweet potato, peeled and chopped

1/2 cup chopped red onion

1 cup chopped fresh kale

1 garlic clove, minced

1/2 teaspoon salt

1/2 teaspoon pepper

Chopped fresh parsley

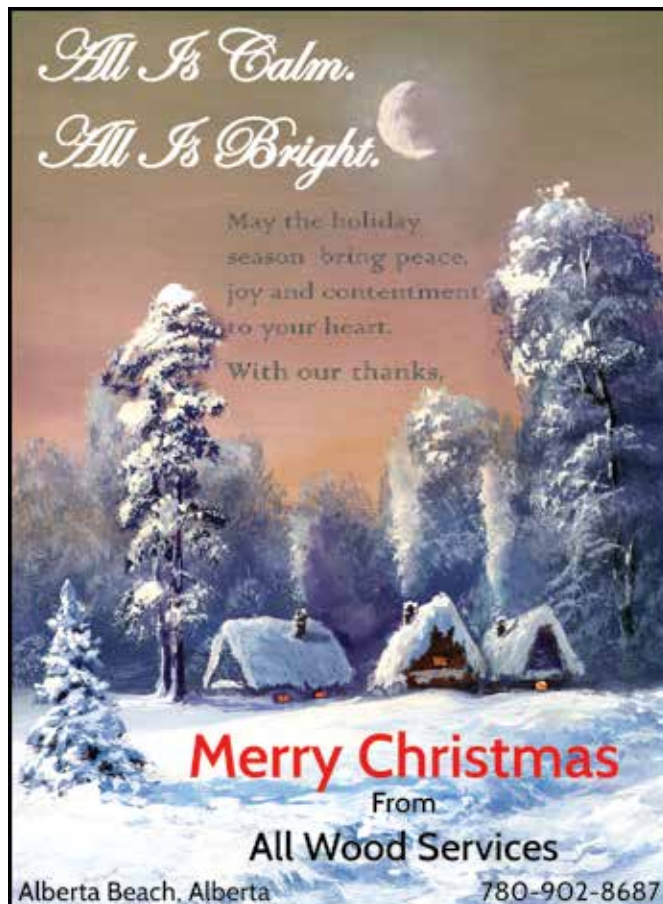
Directions

1. Rinse wild rice thoroughly; drain. In a large saucepan, combine rice, broth and oil; bring to a boil. Reduce heat; simmer, covered, until rice is fluffy and tender, 50-55 minutes. Drain if necessary.

2. Meanwhile, in a large skillet, cook bacon over medium heat until crisp. Remove to paper towels to drain. Add asparagus, sweet potato and onion

to drippings; cook and stir over medium-high heat until potatoes are crisp-tender, 8-10 minutes.

3. Stir in kale, garlic, salt and pepper. Cook and stir until vegetables are tender, 8-10 minutes. Stir in rice and reserved bacon. Sprinkle with parsley.



*All Is Calm.
All Is Bright.*

May the holiday season bring peace, joy and contentment to your heart.

With our thanks,

Merry Christmas

From
All Wood Services

Alberta Beach, Alberta 780-902-8687



Hope the Holidays Fill Your Home With Joy From Floor to Rafter!

It's been a joy for us to help this community through the years, and we thank you for your continued trust in us.

To all of our customers, neighbors and friends,
Merry Christmas and best wishes for a happy, healthy year ahead.

From
Bro-Built Homes & Contracting Ltd.



Alberta Beach 780-940-6415

ROSEMARY DINNER ROLLS

TOTAL TIME: Prep: 35 min. + rising Bake: 20 min. YIELD: 1 dozen.

Ingredients

1 package (1/4 ounce) active dry yeast
1/4 cup warm water (110° to 115°)
3 cups bread flour
2 tablespoons sugar
1 tablespoon minced fresh rosemary, divided
3/4 teaspoon salt
2/3 cup warm 2% milk (110° to 115°)
1 large egg, room temperature
1/4 to 1/3 cup canola oil

EGG WASH:

1 large egg yolk
2 tablespoons 2% milk

Directions

1. In a small bowl, dissolve yeast in warm water. Place the flour, sugar, 2 teaspoons rosemary and salt in a food processor; pulse until blended. Add the warm milk, egg and yeast mixture; cover and pulse 10 times or until almost blended.

2. While processing, gradually add oil just until dough pulls away from sides and begins to form a ball. Process 2 minutes longer to knead dough (dough will be very soft).

3. Transfer dough to a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.

4. Punch down dough. Turn onto a lightly floured surface; divide and shape into 12 balls. Roll each into a 15-in. rope. Starting at 1 end, loosely wrap dough around itself to form a coil. Tuck end under; pinch to seal.

5. Place 2 in. apart on greased baking sheets. Cover and let rise until doubled, about 30 minutes.

6. For egg wash, in a small bowl, whisk egg yolk and milk; brush over rolls. Sprinkle with remaining rosemary. Bake at 350° until golden brown, 18-22 minutes. Remove from pans to wire racks; serve warm.



Joy to the World

It's the little things that make the holiday season so very special, and we hope this little wish for much happiness brightens yours.

We know that the kind words and support we've received from our friends and customers in this community have made all the difference to us, and we owe our success to all of you. Thank you for your loyal support!

Season's Greetings
from Gary, Shirley, Russ & Staff
PADDLE PLASTICS LTD.
Mayerthorpe, AB 786-4408

Here We Grow Again:
Merry Christmas!

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

MD MARTIN DEERLINE
MAYERTHORPE, AB 786-2253

APPLE CRANBERRY SAUCE

A flavorful balance of sweet and tart, with a hints of cinnamon and orange, even those who swear they don't like cranberry sauce find they enjoy this tasty recipe.

Prep Time 10 minutes

Cook Time 30 minutes

Total Time 40 minutes

Ingredients

1 12 ounce bag of fresh cranberries
2 medium apples peeled, cored and diced small
1 cup brown sugar
1 cup apple cider NOT apple cider vinegar
1/2 cup fresh orange juice
2 cinnamon sticks
1/2 teaspoon allspice
zest from 1 orange

Instructions

Place all the ingredients in a large pan and cook over medium heat, stirring often.

Use the back of a spoon and press when the cranberries have cooked for about 10 minutes. Start pressing them to the side of the pan to pop them open to cook down. Continue cooking on a low simmer until

the sauce starts to thicken. Remove from stove and allow to cool, then place in an airtight container and chill in refrigerator for at least 30 minutes prior to servings. Sauce will continue to thicken as it cools.

Remove the cinnamon sticks before serving.

PARMESAN BUTTERNUT SQUASH

TOTAL TIME: Prep/Total Time: 25 min. YIELD: 8 servings.

Butternut squash sprinkled with Parmesan and bread crumbs makes a superb side dish we love to share. Using the microwave cuts down on long roasting time. —Jackie O'Callaghan, West Lafayette, Indiana

1 medium butternut squash (about 3 pounds), peeled and cut into 1-inch cubes

2 tablespoons water
1/2 cup panko bread crumbs

1/2 cup grated Parmesan cheese


1/4 teaspoon salt
1/8 teaspoon pepper

Directions

1. Place squash and water in a large microwave-safe bowl. Microwave, covered, on high until tender, 15-17 minutes; drain.

2. Preheat broiler. Transfer squash to a greased 15x10x1-in. baking pan. Toss bread crumbs with cheese, salt and pepper; sprinkle over squash. Broil 3-4 in.

from heat until topping is golden brown, 1-2 minutes.

Best Wishes at Christmas Time

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

With Our Thanks, Merry Christmas

FROM MIKE, DELPHI, TREVOR & STAFF

STUBER'S CAT SERVICE LTD.

780-785-2173

Rejoice!

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

from
Westar Drilling Ltd. 785-3243



VEGANDUCKEN

Ingredients

1.7kg butternut pumpkin
 1 1/2 tbsp extra virgin olive oil, plus extra to drizzle
 1 (about 550g) eggplant, halved lengthways, flesh scored
 1 large (about 300g) zucchini, halved lengthways
 1 red capsicum
 45g (1/4 cup) pine nuts, plus extra, toasted to serve
 1 leek, trimmed, thinly sliced
 2 garlic cloves, finely chopped
 1 cup coarsely chopped fresh basil leaves, plus extra to serve
 Trussed cherry tomatoes, roasted, to serve

Method Steps

Step 1

Preheat oven to 200C/180C fan forced. Line 2 large baking

trays with baking paper.

Step 2

Use a long sharp knife to cut the pumpkin in half lengthways. Use a spoon to remove and discard the seeds. Place the pumpkin on one of the prepared trays. Drizzle with 1 tsp of the oil and cover loosely with alfoil. Bake for 1 hour and 15 minutes or until tender. Set aside to cool slightly.

Step 3

Place the eggplant on the remaining tray and drizzle with another tsp of oil. Bake for 40 minutes. Add the zucchini and capsicum to the tray and drizzle with 2 more tsp of the oil. Bake for 30 minutes or until the vegetables are soft and golden. Set aside the eggplant and zucchini.

Step 4

Transfer the capsicum to a bowl and cover tightly with

plastic wrap. Set aside for 5 minutes (this allows the skin to lift). Peel and discard the skin. Slice the capsicum into quarters lengthways. Set aside.

Step 5

Remove the pumpkin flesh from the shell, leaving a 2cm border. Set the flesh aside.

Step 6

Place the pine nuts in a medium frying pan. Toast over medium heat, shaking the pan often, for 5 minutes or until golden. Transfer to a bowl. Heat the remaining 2 tsp of oil in the pan. Add the leek and garlic and cook, stirring often, for 5 mins or until softened. Add 1 1/2 cups of the pumpkin flesh (reserve the remaining for another use), the basil and the pine nuts. Season well. Stir to combine. Remove from heat.

Step 7

Place the pumpkin halves, skin side down, on a work surface. Fill the cavities with the pumpkin and pine nut mixture. Top each with an eggplant half, pressing down the eggplant flesh. Fill with the remaining pumpkin mixture. Top each with the zucchini and the capsicum. Carefully sandwich the 2 halves together. Tightly wrap in plastic wrap. Place on a tray and store in the fridge overnight.

Step 8

Preheat oven to 180C/160C fan forced. Remove the plastic wrap from the veg-ducken and truss with un-waxed kitchen string. Place in the oven for 25 minutes or until warmed through. Slice and transfer to a platter. Scatter with extra pine nuts and basil if using and drizzle with oil. Serve with roasted tomatoes.



Merry Christmas

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

Paddle River Concrete
 Mayerthorpe
 786-2666

THANKS
 to all of the customers and friends who have made our year so special!

Merry Christmas from Joe, Vivian, & Staff at
Vandenberg Collision Ltd.

We appreciate your support, and we wish you a happy holiday.

Mayerthorpe, AB 786-2614



YOU'RE #1 WITH US

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

MERRY CHRISTMAS

From Everyone at
ROSZKO FARM EQUIPMENT LTD.

CASE III AGRICULTURE

www.roszko.com
 Mayerthorpe, AB
 786-2105



SLOW COOKER APPLE CIDER

Slow cooker apple cider is the perfect way to warm up your home this fall and winter. Made from scratch with fresh apples and warm spices.

Prep Time 10 minutes mins

Cook Time 4 hours hrs

Total Time 4 hours hrs 5 minutes mins

Servings: 10 servings

Equipment

Slow Cooker

Ingredients

10 cups water
10 apples mix of granny smith, gala, and other varieties (1 apple per cup water)
1 large navel orange
5 cinnamon sticks
1 teaspoon whole cloves
1 teaspoon whole allspice
½ cup light brown sugar
more or less to taste

Instructions

Wash apples and cut into halves or quarters and set aside. Wash and cut orange into thick slices.

Add the prepared apples, oranges and spices to the crockpot and fill with 10 cups of water.

Cover and cook on high heat for 3 hours.

Use a potato masher to press the cooked apples and

oranges.

Add the brown sugar and stir until dissolved.

Cover and cook for one additional hour. Taste test and adjust brown sugar according to preference.

Strain using a mesh strainer, keeping liquid and discarding solids.

Serve warm or chill overnight for cold cider.

CROCKPOT HOT CHOCOLATE

This incredibly easy crockpot hot chocolate recipe is perfect for holiday parties, potlucks, or just an evening at home watching Christmas movies.

Prep Time 5 minutes mins

Cook Time 2 hours hrs

Total Time 2 hours hrs 5 minutes mins

Equipment

Crockpot

Ingredients

1 1/2 cups semi-sweet chocolate chips
1/4 cups unsweetened cocoa powder
1/3 cups granulated sugar
pinch salt
1 teaspoon vanilla extract
1 cup heavy cream can also

use heavy whipping cream

6 cups whole milk

2 cups mini marshmallows optional

Instructions

Combine all ingredients, except the marshmallows, in a crockpot and stir to combine. The cocoa powder often takes some work to mix in.

Cover the slow cooker and cook for 2 hours on low, occasionally giving it a vigorous stir to make sure that all ingredients are melting and combining

A few minutes prior to serving add the marshmallows, giving them a chance to melt a bit. Serve with a variety of toppings. Sip and enjoy!

Happy Holidays

May the coming holiday deliver a load of glad tidings to your front door. Many thanks for your kind business and support.

Merry Christmas from Management & Staff at

**Northern
Metalic Sales
(WTC Ltd)**


 **NORTHERN METALIC**

Whitecourt, AB

779-4900




JOY
IS IN THE AIR!



Merry Christmas
From the Management & Staff at
Smyl Chevrolet Ltd.

Whitecourt, AB 778-2202

ONE HOUR DINNER ROLLS

These one hour dinner rolls are soft and fluffy, and really do take only about an hour from start to finish, including rising time. They are the perfect compliment to any meal.

Prep Time 10 minutes mins
Cook Time 15 minutes mins

Rise 35 minutes mins

Total Time 1 hour hr

Servings: 8

Ingredients

1 1/2 cups warm water
1 tablespoon active dry yeast

2 tablespoons sugar
2 tablespoons butter softened

1 teaspoon salt

4 cups flour more or less as needed

3 tablespoons melted butter for brushing on top
sea salt, for sprinkling on top

Instructions

In a large bowl or the bowl of a stand mixer with a dough hook attachment, dissolve the yeast and sugar in the warm water and let stand for five minutes, or

until foamy.

Add butter, salt, and 3 cups of flour. Mix until combined.

Add additional flour, 1/4 cup at a time, until the dough pulls away from the sides of the bowl and is only slightly sticky to the touch (careful not to add too much flour!).

Knead the dough 3-5 minutes, until smooth. Cover with a towel or plastic wrap and let rise for 20 minutes.

Preheat the oven to 400 degrees F and line a 9 x 13 pan with parchment

paper or spray with non-stick cooking spray. Gently punch the dough down and divide into 15 equal sized pieces. Roll each piece into a ball and space evenly in the prepared pan.

Brush with melted butter, sprinkle with sea salt, and let rise for an additional 15-20 minutes. Bake 13-15 minutes, or until golden brown. Remove from the oven and brush with more melted butter.

Let cool for 10 minutes before serving.

PEPPERCORN BEEF TOP LOIN ROAST

TOTAL TIME: Prep: 30 min. Bake: 1 hour + standing
YIELD: 10 servings (1-1/2 cups sauce).

A red wine sauce complements the brown sugar rub

on the roast in this inviting entree. You can't go wrong with this down-home dish!—Taste of Home Test Kitchen

Ingredients

1 beef top round roast (4 pounds)

1/3 cup packed brown sugar

3 tablespoons whole

peppercorns, crushed

4 garlic cloves, minced

3/4 teaspoon salt

1 large onion, finely chopped

Continued on Page 62

Coming Your Way: Our Best Wishes!

One of the real joys of the Holiday Season is the opportunity to say Thank you and to wish you the very best for the New Year.

Merry Christmas from the staff at

R.P.T.L

"You Holler - We Haul'er"

Whitecourt, AB

780-648-3950



Warmest Wishes



Sending you and yours tidings of comfort and joy at Christmastime! May the spirit of the season warm your heart and home at the holidays and throughout the New Year.

When the weather outside is frightful, we thank you for choosing us to keep your home feeling delightful. Serving you is our pleasure, and we appreciate your loyal support.

Happy Holidays!

from
The Team at

EMCO Plumbing & Heating

EMCO
Plumbing &
Heating Supplies

Whitecourt, AB

780-706-2459

Peppercorn Beef Top Loin Roast

Continued from Page 61

1 tablespoon olive oil
2 tablespoons tomato paste
2 teaspoons Worcestershire sauce
1-1/2 cups port wine
1-1/2 cups dry red wine

Directions

1. Preheat oven to 325° Trim fat from roast. If desired, tie roast with kitchen twine every 1-1/2 to 2 inches to help beef maintain shape while cooking. In a small bowl, combine brown sugar, peppercorns, garlic and salt. Rub over meat. Place in a shallow roasting pan.

2. Bake until meat reaches desired doneness (for medium-rare, a thermometer should read 135°; medium, 140°; medium-well, 145°), 1 to 1-1/2 hours. Remove from oven, tent with foil and let stand for 15 minutes before slicing.

3. Meanwhile, in a large

saucepan, saute onion in oil until tender. Stir in tomato paste and Worcestershire sauce until blended. Add wines. Bring to a boil; cook until liquid is reduced to about 1-1/2 cups. Serve with roast.

CHRISTMAS HONEY BISCUITS: MELOMAKARONA

These are an unusual type of biscuit, in that once they are baked they are drenched in a spiced honey syrup. Despite that, they are not sickly sweet and have been an incredibly popular addition to our kitchen (I seem to have a never-ending supply at the moment).

Ingredients

60g unsalted butter, plus extra for greasing
175ml light olive oil
100ml fresh orange juice (or lager, see introduction)
2 tbsp brandy
250g caster sugar
600g flour
1 tsp baking powder
1/2 tsp bicarbonate of soda
1/2 tbsp ground

cinnamon
1 tsp mixed spice
1/2 tsp fine sea salt
150ml honey
1 stick of cinnamon
75g shelled walnuts, almonds or pistachios
dried rose petals (optional)
Method


Preheat your oven to

180.C/gas mark 4. Grease two baking sheets with a little butter then line with greaseproof paper.

Melt the butter in a large pan with the oil. Stir in the orange juice (or lager), brandy and 100g of the sugar. Sift in 500g of the flour, the baking powder, bicarbonate of soda,

Continued on Page 63

WISHING YOU A MODEL YEAR!



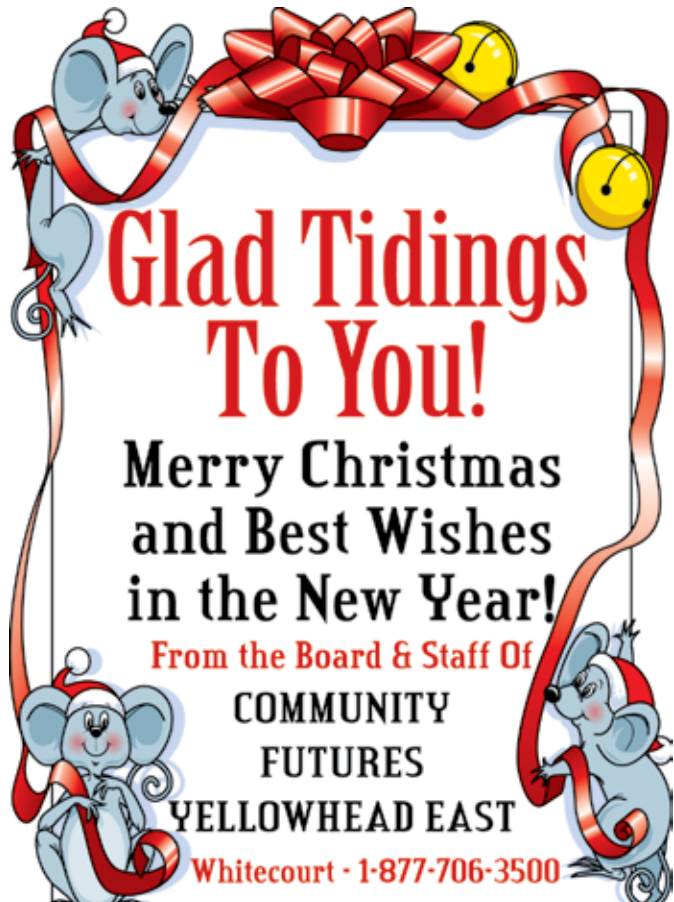
As another year hits the road, we'd like to acknowledge all the people who have been key to our success and wish you all a very, very merry season and a truly memorable year.

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

Merry Christmas
from Management & Staff at

EAGLE RIVER
CHRYSLER LTD.

Eagle River Chrysler Ltd.
Whitecourt, AB
1-888-778-6668



Glad Tidings To You!

Merry Christmas and Best Wishes in the New Year!

From the Board & Staff Of
COMMUNITY FUTURES
YELLOWHEAD EAST
Whitecourt - 1-877-706-3500

Christmas Honey Biscuits: Melomakarona

Continued from Page 62

ground cinnamon, mixed spice and salt, then beat it all together until smooth. Add a little more flour if the mixture still feels a little greasy, just enough to bring it all together – it shouldn't be too stiff.

Roll the dough into golf-ball sized pieces, then

mould them so they are slightly oval in shape. Place on the greased and lined baking sheets. Bake for around 20-25 minutes, until golden. Meanwhile make the syrup. Place the honey in a small pan with the remaining 150g of sugar, the stick of cinnamon and 350ml of water and gently bring to the boil over a me-

dium heat. Once it's boiled, turn the heat down to low and leave to simmer for 5-8 minutes, until thickened ever so slightly. Finely chop the nuts ready for the biscuits.

When the biscuits are ready, carefully dip each one into the warm honey syrup, so they are completely coated. Leave them

for around 30 seconds on each side, so they soak it up (but not for too long or they'll fall apart).

Place the soaked biscuits on a tray and immediately sprinkle them with the chopped nuts and rose petals, if using. Leave to cool before serving.

CHRISTMAS PUNCH RECIPE

Christmas punch is what your holiday needs this year! Both adult and non-alcoholic versions of this refreshing holiday punch are included!

Prep Time 10 minutes mins
Total Time 10 minutes mins

Servings: 8 servings

Ingredients

½ of an orange sliced
½ cup cranberries
2 cups cold cranberry juice
2 cups cold orange juice
2 cups Ginger Ale or Sprite/Sierra Mist
1 cup Rum or Vodka I used Rum here and it turned

out great!

Ice

Optional garnish - Orange wedges and cranberry skewers

Instructions

Place the orange slices and cranberries in the bottom of a 2 quart pitcher.

Pour in the remaining ingredients and give a gentle stir. Serve immediately over ice.

Optional garnish: thread a few cranberries on a wooden swizzle stick and place over the drink, or garnish the glass with a wedge of orange.



It's Beginning To Look A Lot Like Christmas!

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

*With Gratitude and best wishes for a
happy holiday season from all of us.*

Mo-Bill Wash Services Ltd.

Onoway, Alberta 780-991-9466

**Let It Snow.
Let It Sparkle!**

As flurries of snow, twinkling lights and yuletide greetings fill the air, our hearts and spirits are lifted by the pure joy of Christmas time. May the spirit of the season fill you with the same sense of wonder and contentment into the New Year and beyond.

Thank you for helping to make 2023 an outstanding year for us. We owe our success to the loyal support of friends and customers like you, and we couldn't be more grateful for the kindness you have shown us.

**Many Thanks &
Merry Christmas from**

SURETECH
ELECTRIC LTD.

Carvel, AB 968-1425

BLACK FOREST CHRISTMAS PUDDING

Ingredients

190g (1 1/4 cups) plain flour, plus 50g (1/3 cup), extra

150g dark brown sugar

150g glacé cherries

140g (1 cup) dried sour cherries

140g (2 cups, lightly packed) stale breadcrumbs

125g (1/2 cup) finely chopped dried soft figs

100g dark chocolate,

finely chopped, plus extra, melted, to serve

95g (1/2 cup) finely chopped prunes

80g (1/2 cup) dried currants

2 tsp finely grated orange rind

1 tsp ground cinnamon

1/2 tsp ground nutmeg

185g unsalted butter, melted

80ml (1/3 cup) kirsch

(cherry brandy)

2 eggs, lightly whisked

1 tbsp fresh orange juice

Fresh cherries, to serve

Dark chocolate shards, to decorate (see note)

Dark cocoa, to dust

Custard, thick cream or ice-cream, to serve

Method Steps

Step 1

Soak an 80cm square

of calico in a large bowl of cold water overnight.

Step 2

Combine flour, sugar, glacé cherries, sour cherries, breadcrumbs, figs, dark chocolate, prunes, currants, orange rind, cinnamon, nutmeg, melted butter, kirsch, eggs and orange juice in a large bowl.

Step 3

Remove the calico from the cold water and wring to remove excess water. Bring a stockpot of water to the boil over high heat. Add the calico and return to the boil. Wearing dishwashing gloves, use tongs to remove the calico and squeeze out the water. Spread over a clean work surface.

Step 4

Sprinkle extra flour into the centre of the calico and rub into a large round, leaving a 5cm border. Transfer the pudding mixture into the centre of the cloth. Gather up the corners and twist the pudding into a round. Tie tightly with a large piece of kitchen string, allowing the string to overhang

Step 5

Gently add the pudding to the boiling water and tie the excess string to the pot handles. Cover and boil for 5 1/2 hours, topping up with boiling water when required.

Step 6

Carefully untie the string from the handles and remove the pudding from the water. Hang over a bowl for 10 minutes or until the calico appears dry. Unwrap and transfer to a serving platter. Drizzle with melted chocolate, top with fresh cherries, chocolate shards and a dusting of cocoa. Serve with custard, cream or ice-cream.



WITH THANKS FOR YOUR TRUST

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

Seasons Greetings

From Management & Staff of

Whitecourt Ford Inc. 778-4777

Barrhead Ford Inc. 674-2227

CHRISTMAS CRANBERRY POUND CAKE

Ingredients

For the Cake:

187 grams cake flour-sifted (it's about 1 1/2 cups plus 3 Tablespoons cake flour before sifting but you better measure it on kitchen scale because the cake could be dense or dry if you overdo it with the flour)

1/2 teaspoon baking powder

Pinch of salt

1 cup cranberries (fresh or thawed)

140 grams (5 oz.) white chocolate chunk

115 grams (1/2 cup) unsalted butter-softened at room temperature

300 grams sugar (1 and 1/2

cups)

1/2 cup heavy cream

1/2 cup mascarpone cheese

3 eggs

1 teaspoon vanilla extract

2 Tablespoons browned butter

Frosting:

56 grams (1/4 cup) unsalted butter-softened

112 grams (4 oz.) cream cheese-softened

1 and 1/2 cups powdered sugar (or more to make it thick enough to spread on top of the cake)

1 teaspoon vanilla extract

1 teaspoon vanilla extract

Garnish:

handful dried cranberries

1 tablespoon vegetable oil

1/2 cup white chocolate chips

Instructions

Preheat the convection air oven to 325 F (if you don't have convection air oven raise the temperature to 350 F and you will have to rotate the pan half way through the baking time)

Butter and flour 8.5 x 4.5 x 3 (or 9 x 5 x 3)inches loaf pan and line it with parchment paper.

Combine cake flour, baking powder and salt and sift it three times, set aside.

In a small sauce pan over medium heat brown 2.5 Tablespoons butter until it's nice am-

ber color, remove the foam and set aside to cool.

Whisk the egg with vanilla extract and set aside.

Mix the butter on medium speed until it's creamy, slowly add sugar and continue beating until it's creamy.

Add heavy cream and mascarpone, and beat on medium speed.

Turn mixer on low speed and gradually add dry ingredients alternately with eggs.

Add handful flour in chocolate chunks and toss them to cover evenly. Toss cranberries with a handful flour to cover them completely.

Add chocolate chunks in the batter and stir well, then gently stir in cranberries

Pour the batter into prepared loaf pan, smooth the top and gently tap the pan on working surface to remove the air bubbles.

With a butter knife draw a line down the center of the pound cake and pour browned butter into the line.

Bake until the top of the cake is golden brown and a toothpick inserted comes out clean (about 55 to 65 minutes). If you don't have convection air oven, baking time might be about 10 minutes longer. If the top starts browning too much tent the cake with aluminum foil

Cool the cake in the pan for 15 minutes, then remove from the pan and cool on the rack.

Glaze:

When the cake is completely cooled prepare the glaze.

With a mixer, cream together softened butter and cream cheese until smooth. Slowly add in powdered sugar and beat until smooth, mix in vanilla extract. Spread on top of the cake. Place the cake in the fridge until the frosting is set.

Garnish:

When the frosting is set melt 1/2 cup white chocolate chips with 1 tablespoon vegetable oil in a small sauce pan over low heat until it's smooth(cool if it's too thin)

Sprinkle the cake with dried cranberries and drizzle with chocolate. (You can drizzle the chocolate with a spoon or transfer it into small zip-lock bag, cut off the corner and pipe the chocolate over the cake).



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All Year Long!**



**Thanks for making 2024
so much fun for us. We
look forward to taking
care of you in the New
Year.**

**Happy Holidays
& Best Wishes!**

OK TIRE

**Barrhead, AB
674-2551**

CLISSOLD PARK CHRISTMAS CRINKLE COOKIES

Ingredients
120g dark chocolate,
about 70 per cent, broken
into small pieces
180g plain flour
50g cocoa powder
2 tsp baking powder
½ tsp salt
100g unsalted butter,
room temperature
200g light muscovado
sugar
2 eggs, lightly beaten
2 tsp vanilla extract
1 tbsp Kahlua (optional)
80ml whole milk
caster sugar and sieved ic-
ing sugar, for rolling
Essential kit
You will need: a stand mix-
er or hand mixer.

Method
Place the chocolate in a
heatproof bowl over a pan
of barely simmering water

(the water should not touch
the bottom of the bowl).
Melt, stirring from time to
time. Cool.

Whisk together the flour,
cocoa powder, baking pow-
der and salt in a bowl.

In a stand mixer or with a
hand mixer, beat the butter
until smooth, then add the
sugar and beat until very
light and fluffy – you will
think there isn't enough
butter, but keep going, it'll
be fine. Add the eggs about
a tablespoon at a time, beat-
ing until well combined af-
ter each addition. Beat in
the vanilla and Kahlua if us-
ing, then the cooled choco-
late.

With the beater/s on a
low speed, add a third of
the flour mixture, then
half the milk, and repeat,
ending with the last third

of the flour. Mix until just
combined. Be careful not
to overmix or the cookies
will be tough – the dough
should be soft and cakey,
rather mousse-y. Divide the
dough into 2 flattish discs
of about 400g each, wrap
in cling film and refrigerate
for at least 4 hours or over-
night. You can make them a
couple of days ahead to this
point.

Preheat the oven to
180°C/160°C fan/gas 4. Line
two baking sheets with non-
stick baking parchment or
Silpat.

This is going to get messy.
Place a large sheet of baking
parchment or cling film on
your work surface and set
up a bowl of caster sugar
and a bowl of icing sugar,
ready to roll the cookies.

Continued on Page 67

**WISHING YOU
PEACE, JOY
AND GOOD
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Merry Christmas from the staff at



**(780) 674-2888
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**CHRISTMAS
HOPE IT'S UPLIFTING**



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

Merry Christmas
from

Management & Staff
at

**NAPA Auto Parts -
McLean's**

Barrhead, AB

674-3381

Clissold Park Christmas Crinkle Cookies

Continued from Page 66

It helps if your hands are really cool. Run them under the cold tap or dip them in chilled water from time to time. You'll need to wash them quite frequently anyway, as it's a messy business.

Remove one batch of dough from the fridge at a

time – you need it to be very cold when you work on it. Break off a small nugget of the dough about the size of a walnut and roll it quickly into a ball. Toss it first in the caster sugar then in the icing sugar until it's well coated, then place it on the baking sheet. Repeat, handling the dough as little as

possible and placing the cookies about 3cm apart, until you've used up all the dough. Bake for 10–11 minutes, until the sugar coating has split into a crackle pattern. Transfer them to a wire rack to cool completely – they will continue to firm up as they cool.

COQUITO

Coquito is a classic rum drink that has a sweet and creamy coconut base with a dash of those familiar holiday spices.

Prep Time 5 minutes mins

Total Time 2 hours hrs 5 minutes mins

Equipment

Blender

Ingredients

12 ounces Evaporated Milk

15 ounces Cream Of Coconut

Coco Lopez is recommended

14 ounces Sweetened Con-

densed Milk

2 Egg Yolks use pasteurized egg yolks for safety if desired

1 cup White Rum

1 teaspoon Vanilla Extract

1 teaspoon Ground Cinnamon

1/4 teaspoon Ground Nutmeg

meg

Cinnamon Sticks and Star

Anise optional for garnish

Instructions

Add the evaporated milk, co-

conut cream, condensed milk, egg yolks, vanilla, rum, cinnamon and nutmeg to a blender.

Blend on medium speed for about 1 minute.

Decant to an airtight container and store in the refrigerator for about 2 hours (or more) for the flavors to come together.

Serve with a stick of cinnamon, star anise and a dusting of cinnamon on top.



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

**With Warm Regards
At The Holiday Season**



Merry Christmas
from Wes at
Glass Shop on Wheels

Barrhead, AB 305-3974



**May the Beauty
of the Season**

Fill Your Heart and Home With Contentment

As we pause to reflect on the year, we're touched by the many fond memories we've made with our cherished friends and customers here. Your unwavering support reminds us how fortunate we are to be a part of this close-knit community, and we're truly grateful for good neighbors like all of you. Thank you for bringing so much joy to our year with your visits, and for your continued trust in us.

We wish you and yours every happiness this holiday season and always.

Warm Wishes and Merry Christmas!

From
Management & Staff
at
Integ Distributors

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ICED VOVO PAVLOVA

Ingredients

6 egg whites, at room temperature	20g (1/4 cup) desiccated coconut
Large pinch cream of tartar	115g (1/3 cup) raspberry conserve
315g (1 1/2 cups) caster sugar	Meringue peaks
1 tsp vanilla essence	2 egg whites, at room temperature
500ml (2 cups) thickened cream	Pinch cream of tartar
6 Arnott's Iced VoVo biscuits, finely crushed	100g (1/2 cup) caster sugar
	Wilton Icing Colors Paste Rose (see tip)

Pink marshmallow
140g (2/3 cup) caster sugar
160ml (2/3 cup) cold water
3 tsp boiling water
3 tsp gelatine powder
Wilton Icing Colors
Paste Rose
Select all ingredients

Method Steps

Step 1

Preheat oven to 120°C/100°C fan forced. Draw four 18cm circles on 2 sheets of baking paper. Turn, ink-side down, onto 2 baking trays.

Step 2

Use electric beaters with a whisk attachment to whisk the egg white and cream of tartar in a clean, dry bowl until firm peaks form. Gradually add sugar, 1 tbs at a time, beating constantly until sugar dissolves and mixture is thick and

glossy. Beat in vanilla.

Step 3

Divide the meringue mixture among the circles. Use a palette knife to carefully spread and shape the meringue until each disc is even. Bake, swapping the trays halfway through cooking, for 1 hour 40 minutes or until meringues are crisp and dry. Turn oven off. Leave meringues in oven, with door closed, to cool completely.

Step 4

For the meringue peaks, preheat oven to 120°C/100°C fan forced. Line 2 baking trays with baking paper. Use electric beaters to beat the egg white and cream of tartar in a clean, dry bowl until firm peaks form. Gradually add the sugar, 1 tbs at a time, beating constantly until the sugar dissolves and

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Iced VoVo Pavlova

Continued from Page 68

the mixture is thick and glossy. Carefully stand a piping bag fitted with a 1.5cm nozzle upright in a tall glass. Use a small paintbrush to very lightly paint 4 even stripes of rose food colouring into the length of the bag. Carefully spoon the meringue mixture into the piping bag and pipe small peaks onto the prepared trays (the colours will vary the more you pipe). Bake for 30 minutes or until the meringues are crisp and dry. Turn oven off and leave meringues in oven, with door closed, to cool completely.

Step 5

Meanwhile, for the marshmallow, place the sugar and cold water in a small saucepan over medium heat. Cook, stirring, for 2-3 minutes or until the

sugar dissolves. Bring to the boil. Reduce heat to medium-low. Simmer for 5-6 minutes or until the syrup thickens slightly. Remove from heat and let bubbles subside. Place the boiling water in a small heatproof bowl. Sprinkle the gelatine over the water and whisk with a fork until well combined. Add to the sugar syrup and stir to combine and dissolve. Set aside for 5 minutes to cool. Transfer to the bowl of an electric mixer with a whisk attachment. Beat on high for 4-5 minutes or until the mixture is fluffy and thickened. Tint with rose food colouring.

Step 6

Working quickly, spread the marshmallow over 1 of the pavlova discs and top with another pavlova disc. Set aside to set.

Step 7

Use electric beaters to beat cream until firm peaks form. Combine 1 tbs each of the biscuit and coconut in a bowl. Reserve. Place a plain pavlova disc on a plate or cake stand. Spread with half the jam. Top with a third of the cream. Sprinkle with half the remaining biscuit and half the remaining coconut. Top with the

sandwiched marshmallow and pavlova discs. Top with the remaining jam, half the remaining cream and the remaining biscuit and coconut. Top with the remaining pavlova disc and cream. Top with the meringue peaks. Sprinkle with reserved biscuit and coconut mixture.



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Happy New Years

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Hope it's mAGical!

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

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

2K Small Engine Service

952-3956 Onoway, AB



Enjoy the Magic
of the Season

Hope the joy
and wonder of
Christmastime lift
your spirit!

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

You make it all worthwhile!

Merry Christmas
from the staff at
**Countryside Plumbing
& Heating**
Onoway, AB
967-4500

STICKY CARAMEL PUDDING WITH GINGER CUSTARD

Ingredients

235g (11/2 cups) dried whole pitted dates
1 tsp bicarbonate of soda
200g (1 cup, firmly packed) brown sugar
180g butter, at room temperature, plus extra, melted, to grease
3 eggs, at room temperature
225g (11/2 cups) self-raising flour, plus extra, to dust
1/2 tsp mixed spice

1/4 tsp ground cloves
155g (3/4 cup) caster sugar
80ml (1/3 cup) thickened cream
100g walnut kernels
Ginger custard
8 egg yolks, at room temperature
100g (1/2 cup) caster sugar
500ml (2 cups) milk
500ml (2 cups) thickened cream
2-3 tbsp finely grated fresh ginger
Select all ingredients

Method Steps

Step 1

Place the dates in a small saucepan with 375ml (1 1/2 cups) water. Bring to the boil. Remove from heat then stir in the bicarb. Set aside for 15 minutes to cool.

Step 2

Preheat oven to 180°C/160°C fan forced. Brush a 22cm (top measurement, 8 cup) bundt pan with extra melted butter. Lightly

dust with a little extra flour to coat.

Step 3

Use electric beaters to beat brown sugar and 100g butter in a bowl until pale and creamy. Beat in eggs, 1 at a time, until just combined. Sift in the flour, mixed spice and cloves. Add date mixture and fold through until just combined. Pour into the prepared pan and smooth the surface. Bake for 40 minutes or until a skewer inserted into the centre comes out clean.

Step 4

Meanwhile, place the caster sugar and 2 tbs water in a heavy-based saucepan over medium-high heat. Stir constantly until the sugar dissolves. Simmer, without stirring, brushing down side of pan with a wet pastry brush to prevent sugar crystals forming, for 5 minutes or until just golden. Remove from heat. Carefully add remaining butter and stir to combine. Carefully stir in cream. Return to medium-high heat. Boil for 1 minute. Remove from heat. Cover to keep warm.

Step 5

To make the custard, place the egg yolks and caster sugar in a large heatproof bowl. Use a balloon whisk to whisk until well combined. Place the milk, cream and ginger in a large saucepan over medium heat. Cook for 3-4 minutes or until the mixture just comes to a simmer. Slowly add to the egg mixture, whisking, until well combined. Pour the mixture back into the saucepan and place over a low heat. Cook, stirring constantly with a wooden spoon, for 5 minutes or until the custard coats the back of a spoon. Strain into a jug, discarding the ginger.

Step 6

Place the walnuts in a small bowl with 2 tablespoonfuls of caramel sauce. Toss to coat. Turn the pudding onto a cake stand or serving platter. Use a skewer to poke several holes in the pudding. Top with the caramel walnuts. Drizzle over the custard and remaining caramel sauce to serve.

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MANGO, RASPBERRY AND GINGERBREAD ICE-CREAM PUDDING

Ingredients

1L vanilla ice-cream
500ml mango sorbet
500ml mixed berry sorbet
200g pkt ginger sponge kisses
125ml (1/2 cup) Cottee's Ice Magic White Choc topping
1 mango, thinly sliced
125g strawberries, halved
125g raspberries
Macadamia praline
80g (1/2 cup) macadamias, toasted, coarsely chopped
155g (3/4 cup) caster sugar
125ml (1/2 cup) cold water

Method Steps

Step 1

Line a 2L (8 cup) pudding basin or mixing bowl with a double layer of plastic wrap, allowing plastic to overhang side. Place the ice-cream in a food processor. Process until smooth, thick and a soft-serve

consistency. Spoon ice-cream back into its container and return to the freezer. In a clean food processor, repeat with each sorbet separately.

Step 2

Alternately dollop large spoonfuls of ice-cream and sorbet into prepared basin until filled. (Make sure ice-cream and sorbet are a thick, soft-serve consistency.) Smooth surface. Split ginger kisses in half. Cover ice-cream mixture with an even layer of ginger kisses, cream-side down, trimming to fill gaps and cover base completely. Cover surface with overhanging plastic wrap. Place in freezer for 8 hours or overnight until firm.

Step 3

To make praline, line a baking tray with baking paper. Spread macadamia over prepared tray. Place sugar and wa-

ter in a saucepan over medium heat. Stir until dissolved. Bring to boil. Boil, without stirring, for 8-10 minutes or until golden. Working quickly, pour syrup over macadamia on tray to make a thin layer. Set aside for 15 minutes or until set. Break praline into shards.

Step 4

Turn pudding onto a serving stand or plate. Use a palette knife to smooth side. Return to freezer for 1 hour or until ready to serve.

Step 5

Drizzle over topping. Decorate with praline, mango, strawberry and raspberries to serve.



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

Merry Christmas

from Management and Staff at

Barrhead Machine & Welding Ltd.

(780) 674-2924

Joy to the World!

May the hope and beauty of this season ease your cares and fill your heart with happiness. We're grateful to be sharing this Christmas season with all of you, and we thank you for your friendship!

From
Management and Staff
at
Total Relief Plumbing & Heating

Barrhead, AB

674-4713



To All Those Who've Helped Us Along The Way

Thanks for making the journey worthwhile. We appreciate your including us in your travels.

Merry Christmas!

from the Management and Staff at

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CINNAMON SUGAR APPLE BUTTER PIE

This custard-based pie is made with apple butter and topped with a layer of cinnamon sugar – all baked in a flaky gluten free pie crust!

Ingredients

2 1/2 cups (345g) Bob's
Red Mill 1-to-1 Gluten Free
Baking Flour

1 tbsp sugar

1/2 tsp salt

1 cup (220g) unsalted butter, cold and cubed (European style preferred)

1/4 cup ice water

1/4 cup (60g) sour cream

Apple Butter Pie Filling

1 cup (270g) apple butter

3 large eggs, divided

1/4 cup (50g) dark brown
sugar, packed

1 tbsp Bob's Red Mill

1-to-1 Gluten Free Baking Flour

1/2 tsp cinnamon

1/2 tsp salt

14oz sweetened con-
densed milk

1 tsp vanilla

Topping

1 1/2 tbsp granulated
sugar

3/4 tsp ground cinna-
mon

Homemade or store
bought whipped cream

Instructions

Gluten Free Pie Crust

In a large bowl, whisk together the gluten free flour, sugar, and salt.

To the bowl, add the

cubed butter and toss to coat the cubes in flour.

Using your fingers, two forks, or a pastry cutter, work the butter into the flour until the butter is evenly dispersed into small pea sized lumps. If the butter starts to melt, place the bowl into the refrigerator to chill for 30 minutes before continuing.

Pour in the 1/4 cup of ice water and stir to evenly hydrate. Then mix in the sour cream.

If the dough looks too dry and crumbly, try working it together with your hands. If it's easily able to form into a large mass, it's ready. If it's still too crumbly, mix in 1 tbsp of water at a time until it's properly hydrated.

Split the dough into two pieces, one that's slightly larger than the other. One will be for the bottom crust and the other will be for the pie leaves on top.

Place the two pieces of dough onto two separate sheets of plastic wrap. Form into a 1-inch thick disk and wrap tightly. Chill for at least 1 hour.

After 1 hour, remove the larger piece of the pie dough and let it sit at room temperature for about 10 minutes. Then, roll it out onto a well-floured surface using the gluten free flour.

As you roll, continue to flour the surface underneath. Do this more often in the beginning stages as it's easy to move around the dough when it's more compact. Continuous flouring early on will prevent the pie dough from sticking to the surface when it comes time to transfer it to the pie dish.

It may crack in a few places, so I like to switch off between rolling the dough and pushing it into

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Continued on Page 73





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Cinnamon Sugar Apple Butter Pie

Continued from Page 72

shape using my fingers.

Once it's rolled out to a diameter that's about an inch larger than your pie dish, carefully roll the pie dough onto your rolling pin and then roll it back into the pie dish. Carefully lift the edges and press the pie dough into the sides of the dish. Use your fingers to patch up any cracks.

Tuck under any excess overhang and crimp the edges.

Take 1 egg allotted for the pie filling and separate the egg white and the yolk. Save the yolk for the filling and use the egg white to brush the bottom and sides of the pie dough. This will create a barrier between the pie filling and the pie dough, so the bottom will not turn soggy.

Freeze the pie shell until the egg white is frozen solid (about 15 minutes). While it freezes, preheat the oven to 400F and roll out the second half of dough.

Press out the leaves using cookie cutters (I used these) and transfer to a small baking sheet lined with parchment paper. Place the pan in the refrigerator.

Once frozen, tear off a square sheet of parchment paper that's a bit larger than the pie dish. Wrinkle it up into a ball and then open the sheet (it's easier to mold into the pie shell when it's wrinkled). Place into the pie shell and fill with pie weights or dry beans (see picture in post for reference).

Bake the shell and leaves for 15 minutes. Then remove the pie weights and parchment paper and bake for another 5-8 minutes, or until the center no longer looks soft and raw. If the leaves are golden brown by the 15 minute mark, you

can remove those from the oven. If not, bake for another 5 minutes with the pie shell.

Make the cinnamon sugar topping and toss to coat the warm pie leaves. Reserve the rest of the mixture for the pie filling.

Allow the pie shell to cool while you make the pie filling.

Apple Butter Pie Filling

In a large bowl, whisk

together the apple butter, 2 large eggs + 1 egg yolk, and sugar.

Whisk in the flour, cinnamon, and salt.

Finally whisk in the sweetened condensed milk and vanilla.

Pour the filling into the pie shell and top the rest of the cinnamon sugar mixture.

Bake at 400F for 10 minutes. Then reduce to 350F and bake for 30-40 min-

utes.

Allow the pie to cool at room temperature for 30 minutes, then transfer to the refrigerator to chill uncovered for at least 2 hours to set. It can also be left overnight.

Once it's ready, top with whipped cream and enjoy!



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

Merry Christmas
from Management & Staff of
ACADEMY FABRICATORS

Onoway, AB 967-3111

EGGNOG CHEESECAKE WITH GINGERBREAD COOKIE CRUST AND EGGNOG WHIPPED CREAM

Prep Time: 25 minutes mins
Cook Time: 1 hour hr
Refrigeration Time 12 hours hrs

Total Time: 13 hours hrs 25 minutes mins

Creamy, silky smooth, and tastes just like eggnog! This delicious Eggnog Cheesecake with Gingerbread Cookie Crust and Eggnog Whipped Cream is the perfect dessert for Christmas. SO GOOD!

Ingredients

Crust
2-3 cups gingerbread cookies
1½ Tablespoons granulated sugar
2¼ Tablespoons salted butter melted

Cheesecake
4 cups cream cheese room temperature
1 cups granulated sugar

teaspoon salt
1 teaspoon nutmeg
5 large eggs room temperature
2 egg yolks room temperature
½ cup eggnog
1 Tablespoon bourbon concentrate* or vanilla

Eggnog Whip Cream
1 cup heavy cream
2 teaspoons eggnog
1 Tablespoon powdered sugar
Pinch ground nutmeg optional

Instructions

Crust
Spray a 10-inch round cake pan with cooking spray. Set aside.

Heat the oven to 325 degrees F.

Place cookies in the bowl

of a food processor.

Process to fine crumbs.
Pour into a small bowl.
Add sugar and butter.
Mix well.
Press into bottom of prepared pan.

Cheesecake

With an electric mixer, beat cream cheese, sugar, and salt until smooth, about 1 minute.

Add nutmeg and bourbon (or vanilla).

In a separate bowl, whisk the eggs.

Add eggs to cream cheese mixture in 4 additions, beat well after each.

Stir in eggnog.

Pour over prepared crust.

Place in a large sheet cake pan or roasting pan.

Place on oven rack.

Fill sheet cake pan with

boiling water half way up the side of the cake pan.

Bake for 45-50 minutes.

Turn the oven off, leaving the cheesecake in the oven until completely set, about 10-15 minutes.

Remove from oven.

Remove cheesecake from water bath.

Allow to cool completely at room temperature, about 8 hours.

Cover and place in refrigerator overnight.

The next morning, turn out cheesecake.

Eggnog Whip Cream

In a medium bowl, combine cream, eggnog, nutmeg, and sugar.

Beat to medium stiff peaks.

Pipe onto top of cold cheesecake.

*Wishing You
Glorious Season*



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

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

.....

Merry Christmas from the staff at

Assertive Electric Ltd.

967-3827

**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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BEDARD
EXCAVATING



DESIGN, BUILD, PUMP

*From Our Nest to Yours,
Happy Holidays!*



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

780-967-5116

GINGER MOLASSES SANDWICH COOKIES WITH BUTTERCREAM FROSTING

You thought Ginger Molasses Cookies couldn't get any better, but you were wrong. Smash them together with a thick schmear of vanilla buttercream frosting and they turn into Molasses Sandwich Cookies, my favorite Christmas cookie! They are soft and perfect.

Prep Time 20 minutes mins

Cook Time 8 minutes mins

Cookie Time 2 hours hrs 23 minutes mins

Total Time 2 hours hrs 51 minutes mins

Ingredients

1 recipe for Soft and Chewy Molasses Cookies

For the buttercream

1 cup salted butter softened*

4 cups powdered sugar divided

4-6 tablespoons cream or milk, divided

2 & 1/2 teaspoons vanilla good quality

1/4 teaspoon salt optional (taste it!)

Instructions

Click here to get the recipe for Soft and Chewy Ginger Molasses Cookies. Bake them exactly as the recipe states. Do NOT over bake! You need these cookies to be nice and soft so that when you bite into them with the frosting in between, they do not crunch. They should be super soft, even on the edges. You should get about 30 cookies. Let cool completely on a wire rack.

In a large bowl or stand

mixer, use the whisk attachment (if you have one) to beat the softened butter until it is fluffy, about 2-3 minutes.

Add half of the powdered sugar and 2 tablespoons cream or milk. Beat well. Scrape the sides and bottom of the bowl.

Add the remaining powdered sugar and 2 more tablespoons of cream or milk. Beat well.

Add salt and vanilla extract. Beat well. Scrape the sides and bottom of the bowl.

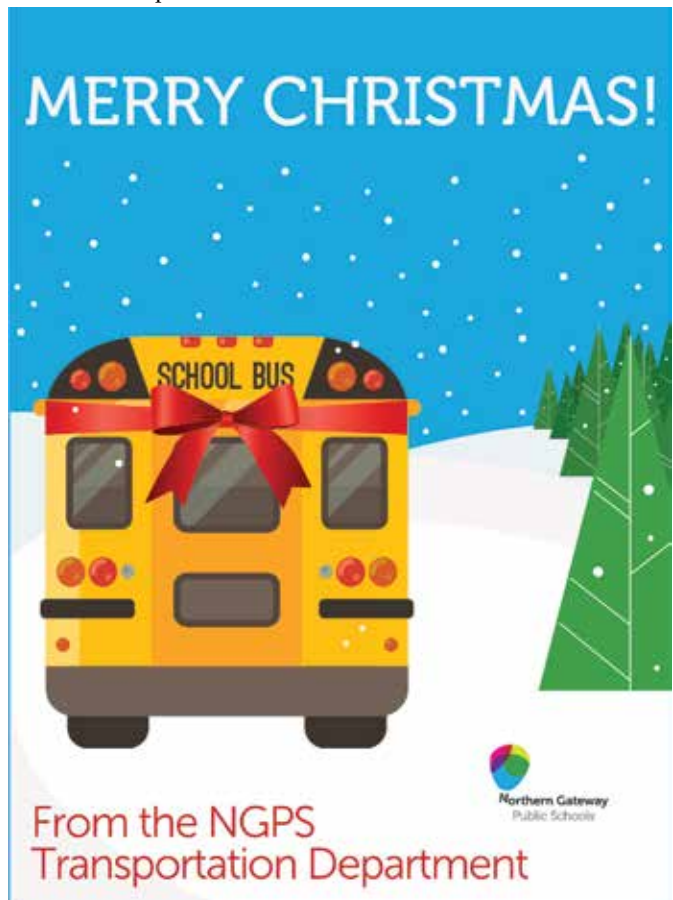
Add remaining 1-2 tablespoons of cream, if needed.

Generously frost the flat side of one ginger molasses cookie. Smash the flat side of another ginger molasses cookie on top.

If you can stand to wait, let the cookie sandwiches sit in a covered tupperware for about an hour before serving. You can even make them a day ahead of time. As the frosting sits with the cookie, it softens the cookies even more!

Store in a tupperware on the counter for 2-3 days. Honestly mine have never lasted that long.

These cookies freeze very well! I can't promise that the presentation after freezing would be nice enough for gifting, but you could certainly eat them yourself. Freeze for up to 2 weeks, then let thaw on the counter in a sealed container.



EGGNOG BREAD

A soft, spongy eggnog batter is baked to perfection and drizzled with a sweet eggnog glaze in this easy Eggnog Bread recipe.

Prep Time 10 minutes
mins

Cook Time 40 minutes
mins

Total Time 50 minutes
mins

Equipment

9" x 5" loaf pan

Ingredients

2 large eggs beaten
3/4 cup granulated
sugar

1 cup eggnog
1/2 cup unsalted butter
melted and cooled

1 teaspoon vanilla ex-
tract

1 teaspoon rum extract

2 1/4 cups all-purpose
flour

2 teaspoons baking
powder

2 teaspoons ground
nutmeg

1/2 teaspoon salt

Eggnog Glaze

1 cup powdered sugar

2 tablespoons eggnog
can use up to 4 tbsps if
you'd like a thinner glaze
dash of nutmeg

Instructions

Preheat oven to 350
degrees F.

Grease a 9x5 inch loaf
pan with cooking spray
or butter, then set aside.

In a mixing bowl,
combine flour, baking
powder, salt and nutmeg.

Continued on Page 77



WITH WELL WISHES at CHRISTMAS

Our wishes run as deep as our gratitude
for you, our neighbors and friends.
Thank you from the bottom of our hearts.

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

BARSI ENTERPRISES
Mayerthorpe, AB 786-4014

*May your holiday be
happy and your year
filled with joy!*



Merry Christmas from

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BLASTING AND PAINTING

PAINTING & SANDBLASTING

Onoway, AB 967-5933



Peace. Faith. Love.

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

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

Thank You for your patronage.
From Dennis & Toby

Javorsky Ditching
Onoway 967-5486

Eggnog Bread

Continued from Page 76

Whisk ingredients together then set aside.

In a large bowl, combine beaten eggs, granulated sugar, melted (and cooled) butter, eggnog, rum and vanilla extracts, and mix well to combine.

Add the dry mixture to the eggnog mixture and

stir until batter is combined. Do not overmix.

Pour mixture into the prepared pan and bake for 35-45 minutes.

Check the bread before the time is up to make sure it is baked through completely. Test this by sticking a toothpick into the center, and if it comes out clean the

bread is ready to come out. Take the bread out of the oven and let it sit in the pan for 5 minutes before transferring it to a cooling rack.

While the bread bakes, prepare the icing. In a small bowl, combine powdered sugar, and eggnog and mix until smooth. Additional egg-

nog can be added to thin out the glaze to reach your desired texture. Add in a dash of nutmeg for a little extra nutmeg flavor. Allow the bread to cool completely before drizzling the icing over the top. Slice the bread, serve and enjoy!

PEPPERMINT CRUNCH ICE CREAM PIE

A delicious and easy recipe for anyone who loves chocolate and peppermint!

Ingredients

1 1 & 1/2 quart package, peppermint ice cream, softened slightly
1 premade Oreo cookie

pie crust

Chocolate fudge ice cream topping for garnishing

Non-dairy whipped cream topping or sweetened whipped cream

Crushed candy canes for garnishing

Instructions

In a large bowl, stir ice cream until softened.

Spoon ice cream into pie shell and spread evenly. Freeze 3 to 4 hours or until solid.

To serve, let pie stand at room temperature about five minutes be-

fore slicing. Serve topped with fudge topping, whipped cream, and crushed candy canes.

Makes about 6 to 8 servings.



Remember *The* Magic!

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

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



Christmas Holiday Hours

We will be closed December 23, 2023 to January 2, 2024
We will reopen to regular hours on January 3, 2024
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.

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CROCKPOT CHRISTMAS CRACK

Crockpot Christmas Crack Candy is a delicious combination of nuts and chocolates that comes together quickly and easily in your slow cooker.

Prep Time 15 minutes mins

Cook Time 1 hour hr

Total Time 1 hour hr 15 minutes mins

Equipment

Crockpot

Ingredients

16 ounces unsalted pea-

nuts

16 ounces lightly salted cashew halves and pieces

12 ounces semi-sweet chocolate chips

10 ounces peanut butter baking chips

20 ounces white chocolate bars

4 ounces German chocolate bar

holiday sprinkles optional

crushed candy canes optional

flake sea salt optional

Instructions

Place the peanuts and cashews into a 5 quart crockpot. Stir to combine and spread the nuts evenly over the bottom of the crockpot.

Layer the semisweet chocolate chips and peanut butter baking chips evenly over the nuts.

Break apart the vanilla baking bars and German chocolate bar and add them

to the crockpot.

Cover and heat on LOW for 1 hour without stirring.

Give the candy a good stir to mix well. Scoop the candy into small clusters on parchment or wax paper.

Top of the candy clusters with sprinkles, with flake sea salt, and with crushed candy canes. Allow the candy to set completely at room temperature or place in the refrigerator to set faster

EGGNOG COOKIES WITH EGGNOG FROSTING

Prep: 2 hours 30 minutes

Cook: 12 minutes

Total: 2 hours 42 minutes

Ingredients

2 1/2 sticks room temperature butter (1 1/4 cups)

1 cup packed brown sugar

4 large egg yolks

1/4 cup eggnog

1 tablespoon of spiced

rum, or 1 teaspoon rum extract

3 cups all-purpose flour

Continued on Page 79



Raise Your Holiday Spirits!

Here's hoping your holiday is uplifting in every way! We're always proud to be of service and we thank you for your continued patronage.

Merry Christmas from Grant & Staff.
We look forward to serving you in the New Year!

Country Automotive Specialists

Onoway, AB
967-2218

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The Gift of Togetherness

We're so very grateful for the opportunity to spend this special season with all of you! Thank you for filling our year with friendship and fond memories. We really do appreciate your loyal support, and we wish you and your loved ones the best of everything this Christmas season and always.

Merry Christmas
from Ty
at
Wardley Storage Co.
Mayerthorpe, AB 780-305-8899

Eggnog Cookies With Eggnog Frosting

Continued from Page 78

1 teaspoon baking powder

1/4 teaspoon salt

1/2 teaspoon freshly ground nutmeg

1/2 teaspoon ground cinnamon

Pinch of allspice

Frosting

6 tablespoons room temperature butter

2 1/4 cups confectioner's sugar

1 1/2 teaspoons spiced rum, or 1/4 teaspoon rum extract

2 tablespoons eggnog

1/4 teaspoon freshly grated nutmeg

Pinch ground cinnamon

Other

Flour for counter

Holiday sprinkles

Instructions

In the bowl of a stand mixer with the paddle attachment, beat butter until pale, about two minutes.

Add sugar and beat one minute.

With mixer running on low, add one egg yolk at a time and then add the eggnog and rum and mix to combine.

In a medium bowl, whisk the flour, baking powder, salt, nutmeg, cinnamon and allspice and with mixer running on low, slowly add in the dry ingredients.

Mix just to combine, scrape and mix one more time.

Wrap the dough in plastic and chill two hours.

Make the frosting by creaming the butter and sugar in the bowl of a stand mixer with the paddle attachment.

Add rum, eggnog, nutmeg and cinnamon and mix until creamy and smooth. Set aside at room temperature.

Line a few cookie sheets with parchment paper.

Preheat oven to 325 degrees F with rack in upper third of oven.

Flour the counter and place half the dough on the flour and roll to 1/4 inch thick.

Use holiday cutouts and place cutout cookie shapes on one of the prepared cookie sheets. The cookies do not spread much so they can be as close as a half inch from each other.

Bake one pan at a time for 12 minutes until the bottoms are browned and the tops a pale light brown.

Repeat for remaining dough reusing dough scraps as you go. I reused dough scraps four times.

Cool on racks then frost. If the frosting is too stiff, whisk in a small amount of milk to loosen it up.

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.

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(780) 960-9212**

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For Your
Friendship!**



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

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

GINGERBREAD COOKIE BARS WITH CREAM CHEESE FROSTING

Gingerbread Cookie Bars with Cream Cheese Frosting are ultra thick, soft, and chewy with tons of warm, cozy spices, topped with a generous layer of tangy frosting!

Prep Time: 20 minutes

Cook Time: 20 minutes

Total Time: 40 minutes

Yields: 12 large or 24 small bars

Recipe by Tessa Arias

Ingredients

For the cookies:

3 cups (380 grams) all-purpose flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

1 1/4 teaspoons ground ginger

1 teaspoon ground cinnamon

1/4 teaspoon ground cloves

1/4 teaspoon ground nutmeg

1 1/2 sticks (170 grams) unsalted butter, at cool room temperature

1/2 cup (100 grams) packed light brown sugar

1/2 cup (170 grams) unsulphured molasses*

1 large egg

For the frosting:

8 ounces (227 grams) cream cheese, at room temperature

1 stick (113 grams) unsalted butter, at room tem-

perature

2 teaspoons vanilla paste (or extract)

2 cups (250 grams) powdered sugar, sifted

Directions

Make the cookie bars:

Preheat the oven to 350°F. Grease a 9 by 13-inch baking pan with nonstick cooking spray.

In a medium bowl, whisk together the flour, baking powder, baking soda, salt, ginger, cinnamon, cloves, and nutmeg to combine.

In a large bowl, use an electric mixer to beat the butter and brown sugar on medium-high speed until well combined and smooth, 1 to 2 minutes. Add the egg and molasses and beat until combined. On low speed, slowly add the flour mixture and beat until incorporated.

Press the dough evenly into the prepared baking pan. Bake for 15 to 20 minutes, or until cooked through but still moist and soft. Cookie bars can be made ahead of time and stored in an airtight container at room temperature for up to 3 days.

Make the frosting:

In the bowl of a stand mixer fitted with the paddle attachment, beat the cream cheese, butter, and vanilla on medium-high speed until very light, creamy, and smooth. On low speed, gradually add in the sugar and beat until fluffy.

Spread the frosting all over the cooled cookie. Cut into squares and serve. Cover and refrigerate any leftovers for up to 3 days.

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.



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



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



Merry Christmas

from Barbara & Staff at

RENTAL BUS LINES LTD.

948-9160

EGGNOG FRENCH TOAST

This easy Egg Nog French Toast is a festive breakfast for the holiday season. Quick and delicious to make, your friends and family will love this for breakfast or brunch.

Prep Time 5 minutes mins

Cook Time 20 minutes mins

Total Time 25 minutes mins

Ingredients

5 eggs

1 2/3 cups eggnog
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
1/2 teaspoon nutmeg
pinch salt
6 thick slices of brioche bread approximately 1" thick
1 tablespoon butter additional butter for pan if desired
syrup if desired

Instructions

Place eggs, eggnog, vanilla extract, nutmeg, cinnamon and salt into a large bowl and whisk until well combined.

Place approximately 1-2 teaspoons of butter into a medium size skillet and heat over medium heat. Once skillet is hot, dip one piece of brioche bread into the egg and milk mixture, let extra liquid drip

back into the bowl, then transfer to prepared pan.

Bake until golden on each side, approximately 2-3 minutes each. Repeat with remaining slices of bread, adding more butter to the pan as needed. Serve hot with butter, syrup and berries.

POPCORN BARS

Popcorn Bars make the fun, crispy, and colorful movie night snacks that are so easy to assemble! All of your favorite childhood foods are combined into one fantastic, handheld treat that you can make for any occasion!

Prep Time 10 minutes mins

Total Time 10 minutes mins

Ingredients

10 cups freshly popped popcorn white or yellow
12 ounces marshmallows
1/2 cup salted butter
1 1/2 cups M&Ms divided
1 cup sour gummy candies i.e. Sour Patch Kids

Instructions

Grease a 9x13 baking pan.

Add the popcorn to a large mixing bowl.

Add butter and marshmallows to a saucepan over medium heat. Heat, stirring frequently, until just about completely melted.

Pour marshmallow mixture into the popcorn and gently stir until well-coated.

Fold in 1 cup M&M candies and sour gummies until well combined.

Spoon into into prepared baking pan. With a wooden spoon or greased hands, gently press candy into popcorn mixture.

Allow to cool (takes

about an hour or two but you can speed up the process by refrigerating).

Cut into bars and enjoy!



WHITE CHOCOLATE DIPPED PEPPERMINT CHOCOLATE COOKIES

Such a delicious flavor combination! You get decadent chocolate cookies mixed with the real peppermint flavor, and they're finished with a layer of sweet and creamy white chocolate. So good that they'll likely become a new holiday tradition!

Prep 35 minutes
Cook 32 minutes
Ready in: 1 hour 30 minutes

Ingredients

1 2/3 cups (237g) all-purpose flour (scoop and level to measure)

1 cup (98g) unsweetened cocoa powder (scoop and level to measure)

1 tsp baking soda

1/2 tsp salt

1 cup (226g) unsalted butter, softened about half-

way (it should be fairly firm still)

1 1/4 cups (250g) granulated sugar

3/4 cup (160g) packed light brown sugar

2 large eggs

2 tsp vanilla extract

1 tsp peppermint extract

16 oz. white chocolate, broken or chopped

1/4 cup (approx) finely crushed peppermint bits (I used the King Leo ones)

Instructions

Preheat oven to 350 degrees. Line baking sheets with silicone liners or parchment paper.

In a medium mixing bowl whisk together flour, cocoa powder, baking soda and salt for 20 seconds. Set aside.

In the bowl of an electric

stand mixer fitted with the paddle attachment cream together butter, granulated sugar and brown sugar until well combined.

Mix in eggs one at a time then blend in vanilla extract and peppermint extract.

With mixer set on low speed slowly add in flour mixture and mix just until combined.

Scoop dough out by a rounded tablespoon (about 25 grams each) and shape into balls (if dough is sticky you can chill as needed but mine wasn't sticky at all).

Space on cookies sheets 2-inches apart. Flatten cookies slightly.

Bake one sheet at a time in preheated oven about 8 minutes (cookies should appear slightly under-baked).

Let cool on baking sheet several minutes then transfer to a wire rack to cool 5 minutes then transfer to an airtight container to fully cool.

Once cookies are cool, melt white chocolate in a microwave safe bowl on 50% power in 30 second increments, stirring between intervals until melted and smooth.

Dip half of each cookie in white chocolate then transfer to parchment paper and sprinkle with peppermint bits. Chill to let chocolate set about 10 minutes.

Store cookies in an airtight container.

Recipe source: chocolate cookie recipe inspired by Food Network and my other peppermint cookies



With Tidings Of Comfort & Joy
To our neighbors, customers, associates and friends, we offer our warm wishes for the very coolest holiday season, ever!
Thank you for choosing us.

Merry Christmas from Lee, Becky & Family at
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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

PEPPERMINT BARK BUNDT CAKE

A quick and easy doctored cake mix recipe, this Peppermint Bark Bundt Cake is delicious enough to serve on special occasions yet easy enough to whip up on a week night.

Prep Time 20 minutes mins

Cook Time 50 minutes mins

Total Time 1 hour hr 10 minutes mins

Ingredients

CAKE:

1 standard size chocolate cake mix

1 package 3.9oz (approximately) chocolate pudding mix just the dry mix, do not make the pudding

1 cup sour cream

1 cup vegetable oil

4 eggs

1/2 cup warm water

Optional: If desired add 1-2 tps of pure peppermint extract

CREAM CHEESE FILLING:

8 oz cream cheese softened

1 large egg room temperature

2/4 cup granulated sugar

2 tsp pure peppermint extract

2 tbsp crushed candy canes

GLAZE:

8 oz of chopped white chocolate

1/3 cup heavy cream half and half can also work in a pinch, but it will be runnier

1/2 - 1 tsp pure peppermint extract

1/4 cup crushed candy canes

Instructions

CAKE:

Preheat oven to 350 degrees F.

Combine all cake ingredients and mix with a mixer until combined. Do not over mix, but make sure all dry ingredients and wet ingredients are well-combined.

Spoon approximately 1/3 of batter into a Bundt cake pan that has been sprayed generously with non-stick cooking spray, preferably a spray that

includes flour*.

Spoon cream cheese filling (directions below) onto cake batter. Spread remaining cake batter over cream cheese filling.

Bake for 50-55 minutes or until toothpick inserted into cake comes out clean. Trust your senses (what you see, what you touch) more than the clock, as all ovens fluctuate somewhat, and ambient conditions can vary from home to home. Remove from oven and allow to cool on a wire rack for 20 minutes, place a large plate or platter over the opening in the bundt pan, hold the two together, then flip over to invert the pan and release the cake onto the plate. Top with powdered sugar or chocolate glaze if desired.

CREAM CHEESE FILLING:


Combine softened cream cheese, egg, sugar and pep-

permint extract in a bowl and mix with a mixer until well combined and creamy. Stir in crushed candy canes. Mix to combine.

GLAZE:

In a large microwave safe bowl (glass works best) combine chopped chocolate and heavy cream. Microwave for 30 seconds, remove from microwave and stir well. Return to microwave for another 15 seconds. Remove from microwave and whisk together until smooth (stirring will help melt chocolate). If needed, heat for an additional 15 seconds, then whisk until smooth. Stir in peppermint extract. Let sit for 5-10 minutes to allow mixture to thicken a bit. Slowly spoon over cake. It will run down the sides, so working slowly allows you to control how it runs. Sprinkle with crushed candy canes. Serve and enjoy!


There's no place like Home for the Holidays



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

Merry Christmas from

ECONOMY ASPHALT



Spruce Grove, AB 962-5581

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

HOT COCOA COOKIES

Prep Time: 30 minutes

Cook Time: 15 minutes

Total Time: 45 minutes

Rich, chocolaty and delicious, these are a perfect cookie for Christmas, or any time of year!

Ingredients

For the cookies

1/2 cup unsalted butter 1 stick

12 oz semi-sweet chocolate

1 1/2 cups flour

1/4 cup unsweetened cocoa powder

1 1/2 teaspoons baking powder

1/4 teaspoon salt

1 1/4 cups brown sugar

3 eggs

1 1/2 teaspoons vanilla extract

25 large marshmallows approximately

For the icing

2 cups powdered sugar
4 tablespoons unsalted butter 1/2 stick, melted

1/4 cup unsweetened cocoa powder

1/4 cup hot water

1/2 teaspoon vanilla extract

assorted sprinkles

Instructions

Make the cookies

In a medium saucepan (or in a microwave safe bowl, using 50% power), melt the butter and chocolate, stirring frequently. Once melted, set aside to cool slightly.

In a medium bowl, whisk together the flour, cocoa powder, baking powder and salt.

In the bowl of an electric mixer, beat the sugar, eggs and vanilla on low speed until well combined.

Add the cooled chocolate mixture and blend until just combined.

While mixing, add the flour mixture slowly and blend until just combined.

Scrape down the sides of the bowl, then cover the dough and refrigerate at least 1 hour. The dough should be firm. If making the dough a day ahead, let sit at room temperature for 30 minutes before shaping.

Preheat oven to 325°F. and line 2 baking sheets with parchment paper or a silpat type liner. Use a tablespoon (or a tablespoon sized cookie scoop) to scoop the dough, then roll the dough in your hands to create balls. Arrange the balls about 2 inches apart on your baking sheets, then flatten slightly.

Bake cookies about 12 minutes.

While the cookies bake, cut the large marshmallows in half (crosswise). When the cookies have baked, remove

from oven and press one marshmallow half (cut side down) into the center of each cookie. Return the cookies to the oven and bake another 2-3 minutes. Allow the pan of cookies to cool a few minutes, then transfer cookies to cooling rack.

Prepare cookie icing

Prepare cookie icing by combining all ingredients in a medium bowl and mixing together with a whisk. Place wire cooling rack (with cookies on it) over a baking sheet (to catch any excess icing). Spoon a small amount of icing onto the top of each marshmallow, and use the back of the spoon to spread it a bit. After icing just a couple cookies, top with sprinkles before the icing dries.

Allow icing to set up about 30 minutes before serving.



GINGERBREAD CHEESECAKE

Celebrate the holidays with a sweetly spiced dessert that's simple to make. Gingerbread Cheesecake is the ultimate crowd pleaser.

Prep Time 20 minutes

Cook Time 1 hour

Total Time 8 hours 20 minutes

For the crust:

2 cups gingersnap cookie crumbs approximately 12 ounces whole cookies

1/4 cup granulated sugar

5 tablespoons butter melted

1/8 teaspoon kosher salt

For the filling:

4 8-ounce blocks cream cheese room temperature

1 1/4 cups granulated sugar

1 teaspoon vanilla extract

4 large eggs

1/4 cup unsulfured molasses

1 1/2 teaspoons ground ginger

1 1/2 teaspoons ground cinnamon

1 teaspoon ground nutmeg

1/4 teaspoon ground cloves

1/8 teaspoon kosher salt

1 teaspoon balsamic vinegar

For the glaze

1 cup sour cream

1/2 cup powdered sugar

1 teaspoon vanilla extract

Instructions

Preheat oven to 350 degrees.

In a large bowl, mix together the cookie crumbs, sugar, butter and salt until clumps begin to form.

Press the crumb mixture

into a springform pan firmly and evenly across the bottom and halfway up the sides.

Transfer the crust to the oven and bake until set, approximately 10 minutes.

Transfer pan to a wire rack and cool completely. Wrap the bottom and sides of the pan with foil.

Reduce the oven to 325 degrees.

Add the cream cheese to a large bowl and beat with an electric mixer until fluffy, approximately 2-3 minutes.

Beat in the sugar and vanilla scraping down the sides of the bowl, as needed.

Add the eggs to the cream cheese mixture one at a time, beating well after each addition.

Beat in the molasses, ginger, cinnamon, nutmeg, cloves, salt and vinegar until combined.

til combined.

Pour the filling into the crust and set in a deep baking pan.

Transfer the baking pan to the oven and fill with water. Bake for 60-65 minutes or until set but still wobbly in the center.

Remove the cheesecake from the oven and cool on a wire rack. Transfer to the refrigerator and chill for 8 hours or overnight.

Whisk the sour cream, powdered sugar and vanilla together until smooth. Spread the mixture over the top of the cheesecake and return to the refrigerator for 30 minutes.

Decorate the cheesecake with gingerbread men, if desired. Or sprinkle with freshly grated nutmeg.

Serve chilled.

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Merry Christmas from
Bluenose Automotive

Unit 132 485 South Ave. Spruce Grove 780-962-6665

NO BAKE GINGERBREAD TRUFFLES RECIPE

This easy gingerbread truffles recipe is a great way to switch up flavors!

Prep Time: 30 minutes

Freezing Time: 30 minutes

Total Time: 1 hour

Ingredients

8 oz softened Cream Cheese

8 oz Ginger Snap Cook-

ies

12 oz White Chocolate Chips or Candy Melts

Gingerbread Decorations or additional crushed gingersnaps for decoration

Instructions

Line cutting board or cookie sheet with parchment paper.

Finely Crush ginger snaps in food processor or

high-powered blender

Add cream cheese and pulse until combined.

Form into 3/4 balls and place on prepared sheet.

Place in freezer for 30 minutes.

Melt chocolate chips by microwaving for 60 seconds then stirring and repeating until melted and smooth.

Spear each truffle with a

toothpick and Use toothpick to dip in chocolate, twirling to coat completely. Gently tap off excess.

Return to prepared sheet

Immediately remove toothpick and cover hole with gingerbread decoration (or additional crushed gingersnaps).

PEPPERMINT OREO BARK

This easy no bake Peppermint Oreo Bark is a delicious and easy treat to make for last minute parties.

Prep Time 15 minutes

Total Time 15 minutes

Ingredients

1 - 10 ounce package Oreo Thins (35-40 cookies)

2 - 10 ounce bags white chocolate melting wafers

1 - 10 ounce bag chocolate melting wafers

1/4 cup peppermint bits

Instructions

Line an 11x15 sheet pan with foil.

Place 2 1/2 cups white chocolate melts and 1 cup dark

chocolate melting wafers in two separate bowls and melt each bowl according to the package directions

Dip the bottoms of the cookies in the melted white chocolate and lay them flat on the foil lined tray. Continue until all the cookies are laying flat and side by side.

Spread the rest of the white

chocolate over the top of the cookies using a flat spatula.

Drop the melted dark chocolate by spoonfuls over the top. Swirl gently until you get the pattern you like.

Sprinkle with peppermint bits and let set.

Use a large knife to cut the chocolate bark into pieces. Store in a sealed container.



Thanks for
Everything

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

Merry Christmas

From

Border Paving

967-3330

**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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GINGERBREAD BROWNIES

Ingredients

250g unsalted butter, chopped
300g dark chocolate, chopped
4 eggs
1 1/3 firmly packed cups (330g) brown sugar
1 1/3 cups (200g) plain flour, sifted
1/2 tsp baking powder
1/2 tsp ground cinnamon
1/2 tsp ground ginger

1/2 tsp ground nutmeg
1/3 cup (35g) cocoa, sifted
Icing sugar, to dust

Method Steps

Step 1
Preheat the oven to 170C. Grease and line a 20cm square cake pan.

Step 2
Melt butter and 200g chocolate in a heatproof

bowl set over a pan of simmering water (don't let the bowl touch the water), stirring until smooth. Set aside to cool slightly.

Step 3

Add eggs, 1 at a time, to the chocolate mixture, beating well after each addition until combined. Add sugar, flour, baking powder and spices, then fold in the cocoa. Spread batter into the

pan and bake for 25 minutes or until just set. Cool in the pan, then turn out and cut into squares.

Step 4

Meanwhile, melt the remaining 100g chocolate and allow to cool slightly.

Step 5

To serve, dust brownies with icing sugar, then drizzle over melted chocolate.

ORANGE CRANBERRY COOKIES

Orange Cranberry Cookies are deliciously packed full of flavor. Simple, and made in 30 minutes, these picture perfect cookies are sure to be a hit for any occasion.

Prep Time 15 minutes mins
Cook Time 15 minutes mins
Total Time 30 minutes mins

Ingredients

1 1/2 cup salted butter
1 cup granulated sugar
1/2 teaspoon almond extract
2 1/2 cups flour
2 tablespoons cornstarch
2 tablespoons orange zest
1 cup dried cranberries finely chopped
2 ounces white chocolate melted

Instructions


Preheat the oven to 325 degrees. Prepare baking sheets with silicone baking mats or parchment paper.

Cream together the butter and sugar. Mix in the almond extract.

In a separate bowl, whisk together the flour and cornstarch. Add the flour mixture to the butter

Continued on Page 88

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

Orange Cranberry Cookies

Continued from Page 87

mixture and blend until incorporated. Mix in the orange zest and dried cranberries.

Onto a well-floured sur-

face, roll the dough out to about a ¼ inch thick. Cut out the cookies with a 2.5 inch cookie cutter.

Place the cookies on cookie sheets lined with parchment paper. These

cookies can spread a bit when baking so leave some space between each one on the cookie sheet.

Bake the cookies at 325 degrees for 12 minutes, or until the edges just barely

start to turn golden.

When the cookies have cooled completely, use a fork to drizzle the white chocolate over them.

SPICED EGGNOG SCONES RECIPE

This Spiced Eggnog Scones recipe is perfect for enjoying during the Christmas season with a cup of coffee or tea. Not only is eggnog baked right inside of this holiday scone, but the top has a delicious eggnog drizzle. So good!

Ingredients

EGGNOG SCONES:

2 1/4 cups flour
1/2 tsp salt
3/4 tsp cinnamon
3/4 tsp nutmeg
1 1/2 tsp baking powder
1/3 cup sugar
1 stick cold butter, cut into

small cubes

1/3 cup eggnog
1 egg, lightly beaten
1/4 cup sour cream
1/2 tsp vanilla
EGGNOG GLAZE:
1 cup powdered sugar
2-3 tbsp eggnog
1/2 tsp vanilla
Cinnamon, for dusting

Instructions

SCONES:

Preheat the oven to 400°F. In a large mixing bowl, combine the flour, salt, cinnamon, nutmeg, baking powder, and sugar. Add the cubes of butter to the dry ingredients and cut in the

butter with two butter knives, your hands, or a pastry cutter until only pea-sized pieces of butter remain. In a separate bowl combine the eggnog, egg, sour cream, and vanilla. Whisk together with a fork, and pour the wet ingredients mixture over the dry ingredients and mix with spatula or spoon until most of the way combined, then use your hands to knead the dough a few times to finish mixing it.

Transfer the dough to a baking sheet lined with a silicone baking mat or parchment paper and shape the dough into a

circle about 1 inch thick.

Cut the dough into 6 or 8 triangles and pull them back from each other on the baking sheet to give them room to rise as they bake. Bake for 20-25 minutes.

Allow them to cool before adding the glaze.

GLAZE:

In a small bowl, mix together the powdered sugar, eggnog, and vanilla until smooth. Drizzle generously over the scones. Dust with cinnamon. Store the scones in an airtight container.

Tidings Of Comfort & Joy

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

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

Merry Christmas, friends!
from Rick & Sandra

R & S TOWING
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WHITE CHOCOLATE CANDY CANE COOKIES



These white chocolate candy cane cookies are the perfect holiday chocolate chip cookie recipe. They're soft, chewy, filled with Christmas cheer & super pretty!

Prep Time 15 minutes
minutes

Cook Time 10 minutes
minutes

Total Time 45 minutes
minutes

Servings 36 cookies

Ingredients

½ cup unsalted butter
softened

½ cup shortening

1 cup white sugar

¾ cup brown sugar

1 ½ teaspoon vanilla
extract

1 teaspoon pepper-
mint extract

2 large eggs

3 cups all-purpose
flour

1 teaspoon baking
soda

½ teaspoon salt

¾ cup crushed candy

canes

1 cup white chocolate
chips plus more for dot-
ting on the tops

Instructions

Preheat the oven
to 350F degrees and
line cookie sheets with
parchment paper.

In a large bowl beat
together the butter,
shortening, white sug-
ar & brown sugar until
fluffy (about 2 minutes).

Add in the vanilla
extract & peppermint
extract, then mix in the
eggs 1 at a time.

Turn the mixer down
to low speed and mix in
the flour, baking soda &
salt. If the dough sticks

to your fingers when you
squeeze it between them
- add in a little more flour
1 tablespoon at a time.

Mix in the crushed
candy canes & white
chocolate chips.

Form the dough into
balls about 1 - 1.5 table-
spoons in size* and place
2 inches apart on the
lined cookie sheets.

Bake for 8-10 min-
utes, or until the tops
look just set. Remove
from the oven and place
a few white chocolate
chips on the top of each
cookie (optional).

Cool on the cook-
ie sheet for 10 minutes,
then continue cooling on
a wire rack.

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PEPPERMINT FUDGE

An Oreo cookie crust, creamy center and crunchy cane cane topping make this Peppermint Fudge irresistibly delicious.

Prep Time 20 minutes
mins

Total Time 50 minutes
mins

Ingredients

Cookie Crust Layer
28 Oreo Cookies
5 tablespoons butter
unsalted

Fudge Layer
4 cups miniature
marshmallows
3 tablespoons butter
unsalted
14 ounces sweetened
condensed milk

3 cups white chocolate
chips
1 teaspoon peppermint
extract
red food coloring op-
tional
toppings - Christmas
sprinkles, crushed candy
canes or Andes Peppermint
Baking Chips

Instructions

Line an 8x8 inch pan with parchment paper. Spray with non-stick cooking spray and set aside.

Prepare the crust. Place the cookies in a food processor and process to a nice crumb. Add the butter and process for an additional 5-10 second. Pour the cookie crust into the pan and press out evenly.

To make the fudge: Place the butter, marshmallows, and sweetened condensed milk into a medium saucepan. Cook on medium low, stirring continuously, until marshmallows are melted and combined. Watch carefully so it doesn't burn.

Remove from heat, and stir in white chocolate chips. Add the peppermint, and combine.

Pour half of the fudge over the crust, and smooth out.

To the remaining fudge mixture, add red food coloring a few drops at a time and stir until you have the color you want. Pour over the white layer and smooth out.

Sprinkle immediately with sprinkles, or candy canes.

Place in the refrigerator until set, approximately 30 minutes to 1 hour. Remove and cut into 1 inch pieces.



It's Time for Christmas!

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

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HOT CHOCOLATE MARSHMALLOW TOPPER

Dipped in chocolate and covered in candy canes, these Hot Chocolate Marshmallow Toppers are the perfect finishing touch for a mug of hot cocoa.

Prep Time 15 minutes mins

Cook Time 3 minutes mins

Total Time 1 hour hr 8 minutes mins

Ingredients

3/4 cup cornstarch
3/4 cup powdered sugar
1 tablespoon butter room temperature
12 ounces mini marshmallows
6 ounces chocolate melts or almond bark
1/4 cup crushed candy canes

Instructions

In a small mixing bowl, whisk together the cornstarch and powdered sugar.

Place half the sugar mixture into a sifter and sprinkle it over a sheet pan, making sure to coat the entire pan.

Grease a large microwave-safe bowl with the butter, then add in the marshmallows. Microwave on high for 1-2 minutes, making sure to stir every 30 seconds until they are melted.

Pour the marshmallows onto the prepared sheet pan. Sprinkle the top with half of the remaining sugar mixture. Rub your hands with the sugar mixture and press

the marshmallow out flat in an even layer about 1/4 inch thick. Anywhere that becomes sticky, just sprinkle it with the sugar mixture.

Allow the marshmallow to set for 30 minutes.

Dip your circle cookie cutter into the sugar mixture and cut out as many circles from the

marshmallows as you can fit. Using a pastry brush, dust the sugar mixture off the marshmallows and set them to the side.

Melt your chocolate according to the directions on the packaging.

Drizzle the tops of the marshmallow circles with the chocolate.

Sprinkle the crushed candy cane over the top of the chocolate. Allow the chocolate to set for 20 minutes. Break the chocolate from the sides of the marshmallows.

Place a marshmallow into your favorite cup of hot chocolate and enjoy!

*Wishing you Much Harmony
and Joy at Christmas*



Merry Christmas
FROM OREST & JOCELYN AT

**C & S Rentals +
O & J Consulting Services**

Onoway AB

967-4254

MINI CHOCOLATE THUMBPRINT COOKIES



Total Time: 40 minutes

These mini chocolate thumbprint cookies are adorable and easy to make. And mini means you can eat more, right? I think so. | pinchofyum.com

Ingredients

2 sticks + 2 tablespoons of butter, softened

3/4 cup sugar

1/3 cup cocoa powder

2 cups flour

1/2 teaspoon salt

1/2 teaspoon baking soda

1 teaspoon baking powder

3 tablespoons cocoa powder

1 heaping cup powdered sugar

2-3 tablespoons hot water

1 teaspoon vanilla

holiday sprinkles

Instructions

Preheat the oven to 350. Cream the butter and the sugar until smooth. Add the 1/3 cup cocoa powder and mix until incorporated.

In a separate bowl, combine the flour, salt, baking soda, and baking powder. Add to the butter mixture and mix until just combined. Roll into small balls and make an indent with your thumb in the center of the ball. Bake for 7-9 minutes or until dry looking and lightly cracked on the surface but still very soft. I left mine a little bit underdone so they were softer and fudgier, almost like a brownie.

When they come out of the oven, press the centers down again to make a more defined well for the frosting. Allow to cool.

Whisk the cocoa powder, powdered sugar, hot water, and vanilla. Spoon the frosting into the centers of the cookies and add sprinkles. Allow frosting to set before storing in tins.

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*Seasons Greeting
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at
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CUTE CHRISTMAS APPETIZERS

If you are looking for cute Christmas appetizers, these adorable little Christmas trees are perfect. Quick and easy to make with simple ingredients.

Prep Time 20 minutes
mins

Total Time 20 minutes
mins

Servings 12 trees

Equipment

Toothpicks

Small star shaped cookie cutters

Ingredients

8 ounces wheat bread

6 slices colby jack cheese
1/4" thick

28 slices summer sausage
1/4" thick

6 cherry tomatoes halved

12 leaves butter lettuce

Instructions

Cut six slices of colby cheese and 12 slices of summer sausage, each about 1/4 inch thick.

Use star shaped cookie cutters to cut out 24 stars out of your bread slices – 12 large, 12 medium sized. Make sure to press down firmly to get a nicely cut edge for each star shape.

Next, cut 36 stars from the cheese slices – 12 large, 12 medium and 12 small.

Cut 36 stars from the summer sausage slices – 12 large, 12 medium and 12 small.

Slice the cherry tomatoes in half and dab the cut side on a paper towel to soak up the excess juice from the tomatoes.

Cut 12 stars out of the butter lettuce. Alternatively you can tear 12 small pieces of lettuce if you

don't want to mess with using the cookie cutter for this part.

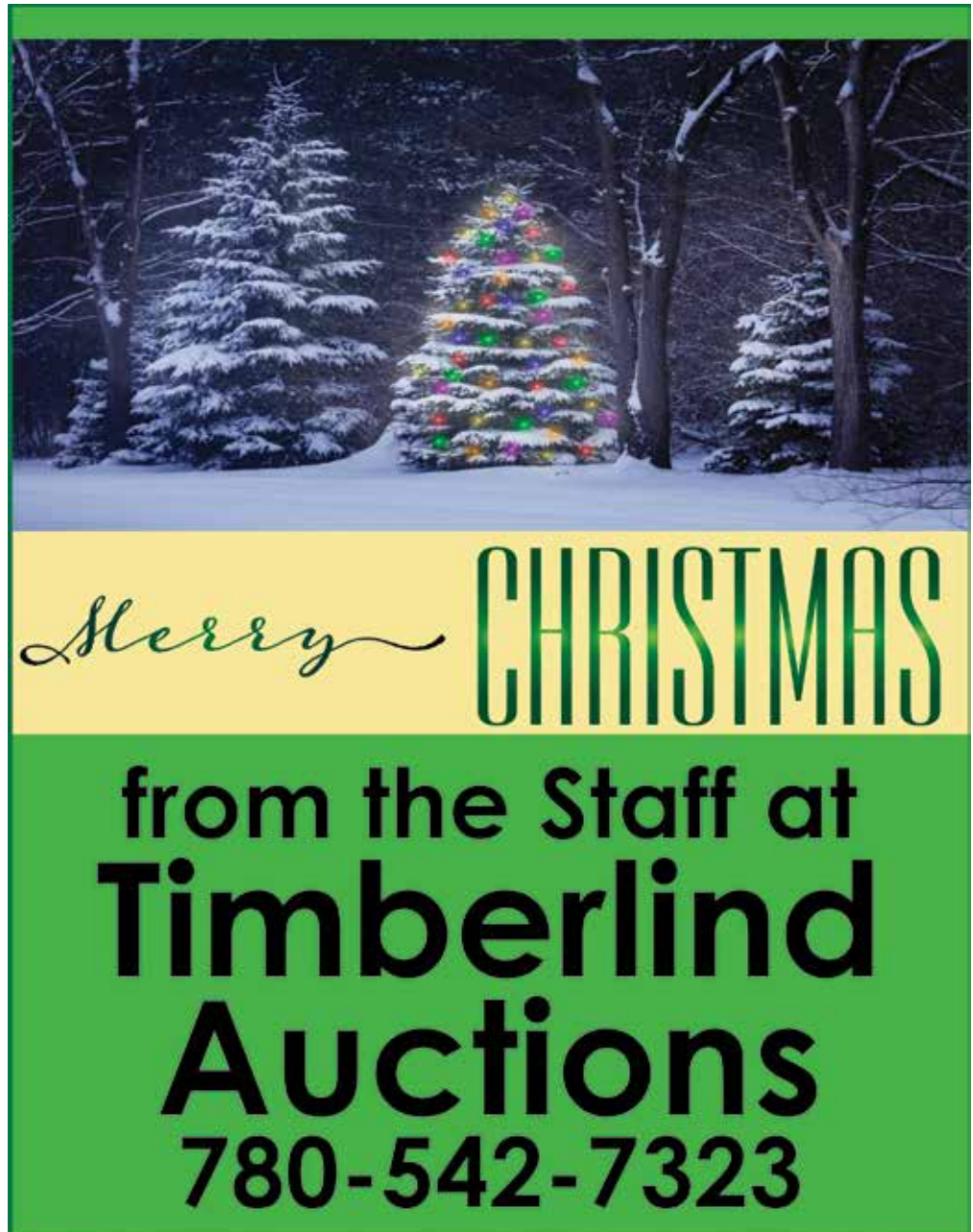
Place all of the star shaped cut outs into the refrigerator for about 10 minutes before assembly as the ingredients tend to get warm and wilted while they are sitting on the counter.

Assemble the appetizers by placing the cher-

ry tomato cut side down and inserting a toothpick into the center. Carefully layer all the ingredients horizontally on the toothpick in this order: Large sausage star, large cheese star, large bread star, large lettuce, medium sausage star, medium cheese star, medium bread star, then top the toothpick with the smallest cheese star verti-

cally. Make sure to carefully place each of the pieces on the toothpick to avoid tearing and lightly stack each layer, taking care to not compress the layers.

Arrange the finished appetizers on a serving tray and if you have additional star cutouts of any of the ingredients, decorate your plate with them for a festive look!



EGGNOG SNICKERDOODLES

Classic snickerdoodle cookies with a holiday twist--the flavors of eggnog and nutmeg!

Prep Time 10 minutes

Cook Time 10 minutes

Total Time 20 minutes

Ingredients

1 cup butter, softened

2 1/3 cups sugar, divided

1 egg

1 teaspoon vanilla or rum extract

1 cup eggnog

4 1/2 cups flour

1 teaspoon baking soda

1 teaspoon salt

1 teaspoon cream of tartar

1/2 teaspoon ground nut-

meg

Instructions

Preheat oven to 350 de-

grees.

In a large bowl, cream to-
gether the butter and 2 cups

sugar until light and fluffy. Beat in the egg and vanilla.

In a large bowl, sift together the flour, cream of tartar, baking soda and salt.

Add the flour mixture to the creamed mixture, alternately with the eggnog. The dough will be thick and slightly sticky.

Mix together 1/3 cup sugar and 1/2 teaspoon ground nutmeg in a small bowl.

Shape the dough into rounded tablespoons; roll in sugar and nutmeg mixture. Place 2 inches apart on ungreased baking sheets and bake for 8-10 minutes, or until cookies are just set and starting to crack.

NO BAKE CHRISTMAS WREATH COOKIES

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**
Nitro Nut Mechancial
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Prep Time 45 minutes mins

Total Time 55 minutes mins

Ingredients

1 package Keebler Fudge Striped Cookies other brands will work fine

3 12 ounce packages of different color candy melts red, green and white

Instructions

Start by lining a baking sheet with parchment paper. Set this aside and have your toppings out and ready to assemble. Make 8 bows out of the licorice strands.

In a small microwave safe bowl, add 1 1/2 cups of one color candy melt. Heat the candy melts according to the package, stir them together and make sure the melts are smooth.

Grab a fudge striped cookie and drop the cookie top side down into the melted candy melts. Using a fork, flip the cookie over in the chocolate so the whole cookie is covered with chocolate. Pick the cookie up out of the chocolate with a fork and let the excess chocolate drip off the cookie. Make sure the top of the cookie is smooth.

Place the cookie on the parchment lined baking tray and decorate the cookie while the chocolate is still warm. Scroll further up in the recipe to see how to decorate each specific design, with photos. Repeat steps 1-3 for each color of candy melts you use. When you're finished decorating, let the cookies sit and cool completely so the candy melts harden. You can put the cookies in the fridge for 10 minutes if you need them to cool faster. Serve and enjoy!

AMAZING MALTESERS CAKE

Ingredients

200g (1 cup, firmly packed) brown sugar
 185ml (3/4 cup) milk
 125g butter, chopped
 115g (3/4 cup) self-raising flour
 75g (1/2 cup) plain flour
 50g (1/2 cup) cocoa powder
 3 eggs, lightly whisked
 185g butter, extra, at room temperature
 345g (2 1/4 cups) icing sugar mixture
 95g (3/4 cup) malted milk powder
 1 tbsp milk, extra
 465g Maltesers
 Ganache
 300g dark cooking chocolate, finely chopped
 125ml (1/2 cup) thickened cream
 30g butter
 Method Steps

Step 1

Preheat oven to 160C. Grease a 20cm round cake pan with butter. Line base and side with baking paper.

Step 2

Place the brown sugar, milk and butter in a microwave-safe bowl. Cook in microwave on high, stirring every minute, for 4-5 minutes or until the butter melts and the mixture is smooth.

Step 3

Use a balloon whisk to whisk the combined flour and cocoa powder into the butter mixture. Whisk in the egg. Pour into the prepared pan. Bake for 55 minutes or until a skewer inserted into the centre comes out clean. Set aside in the pan for 5 minutes to cool before transferring to a wire rack to cool completely.

Step 4

To make the ganache, place the chocolate, cream and butter in a micro-

wave-safe bowl. Cook in microwave on high, stirring every minute, for 2-3 minutes or until the chocolate melts and the mixture is smooth.

Step 5

Use an electric beater to beat the extra butter in a bowl until pale and creamy. Beat in the icing sugar, malted milk powder and extra milk until fluffy. Beat in 1 1/2

tablespoons ganache.

Step 6

Set the remaining ganache aside for 1 hour 30 minutes or until thick, glossy and spreadable.

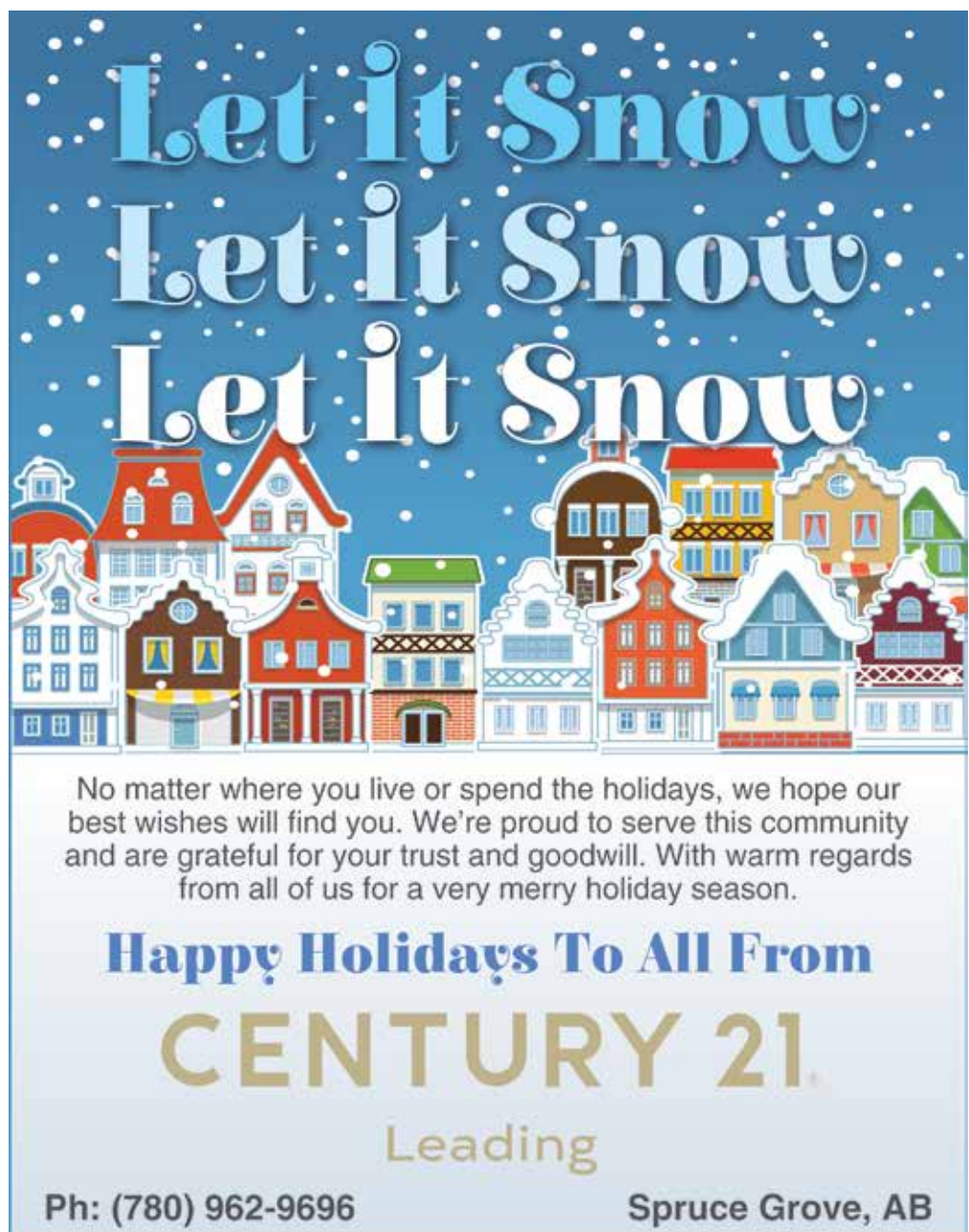
Step 7

Meanwhile, use a large serrated knife to cut the cake horizontally into four layers. Place the cake base on a platter. Spread with one-third of the icing. Con-

tinue layering with the remaining cake and icing, finishing with cake. Cover and place in the fridge for 1 hour 30 minutes to chill.

Step 8

Spread the ganache evenly over the top and side of the cake. Decorate with Maltesers.



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

CHEWY PEANUT BUTTER BROWNIES



These delicious brownies have triple the peanut butter flavor. They use extra crunch peanut butter, peanuts and Reese's peanut butter morsels for a rich, decadent taste your family will love. Terrific for summer holiday fun, backyard barbecues, potlucks or tailgating parties.

ing parties.

Prep Time 15 minutes mins

Cook Time 40 minutes mins

Total Time 55 minutes mins

Equipment

1 9x13" glass baking dish

1 large mixing bowl

1 wooden spoon

1 electric mixer

measuring cups

measuring spoons

1 spatula

Ingredients

2 1/2 cups UN-
BLEACHED all-purpose
flour bleached flour
toughens baked goods

1 tsp. baking powder
1/2 tsp. salt

1 3/4 cups light brown
sugar packed

1 cup unsalted butter
softened, (2 sticks)

1/2 cup extra crunchy
peanut butter

2 large eggs

1 tbsp. vanilla extract

11 oz. pkg. Reese's pea-
nut butter morsels divid-
ed use

1 cup peanut halves
divided use

Instructions

Mix butter, brown
sugar, baking powder,
salt, eggs, peanut butter
and vanilla with an elec-
tric mixer until smooth
and creamy.

Add flour, 1 cup pea-

nut butter chips and 3/4
cup peanuts.

Stir with a wooden
spoon to combine.

Spray a 9x13" glass
baking dish with cooking
spray.

Spread mixture into
prepared baking dish.

Sprinkle remaining
peanut butter morsels
and peanut halves on
top.

Bake at 350° for 30-40
minutes or until a tooth-
pick inserted in center
comes out clean.

Cool before cutting
into bars.

Happy Holidays

We'd like to give Thanks and Holiday Wishes
to All Our Loyal Customers &
We welcome many NEW ones!

Leann and Ryan Knysh

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CENTURY 21
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*Home
Is Where the Heart Is*

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

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

Re-Max Morinville 441-1900

CHRISTMAS TREE COOKIES

These Christmas Tree Cookies are a fun and festive meringue cookie that are light as air and melt in your mouth! A super cute Christmas cookie perfect for your holiday party!

Prep Time 10 minutes
minutes

Cook Time 2 hours
hours

Resting Time in Oven 2
hours hours

Total Time 2 hours
hours 10 minutes min-
utes

Ingredients

4 egg whites at room
temp

1 Cup granulated sug-
ar

pinch cream of tartar
1/8 tsp almond extract
green gel food color-
ing

multi color sprinkles
star sprinkles
frosting of your choice

Instructions

Heat oven to 200 de-
grees. Place egg whites,
sugar, and cream of tar-
tar in a bowl of your
stand mixer. Place bowl
over boiling water on the
stove. Whisk vigorously
until sugar dissolved and
there are no more sugar
granules visible. Remove
from heat and whisk in
extract.

Using the whisk at-
tachment on stand mix-
er, mix on medium high
until egg whites become
bright white but still run-
ny. Add in food coloring
to the color you want and
continue to beat to form

stiff peaks.

Place mixture into
piping bag with large
star tip. Pipe cookies
onto baking sheet lined
with parchment paper or
silicone mat. Make cook-
ies about 1 inch in width,
2 inches high and place
1 inch apart on baking
sheet. Sprinkle with the
multi color sprinkles.

Cook for 2 hours. Af-
ter 2 hours, turn off oven,
open door slightly and
let sit in oven an addi-
tional 2 hours.

Place the star sprin-
kles on top with a tiny
dab of frosting. Serve
and enjoy!



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!

*Merry Christmas
& Happy New Year from*



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CHRISTMAS WHITE CHOCOLATE-DIPPED SUGAR WAFERS

Looking for a fun and easy Christmas treat to make for your holiday festivities? Give these Christmas White Chocolate-Dipped Sugar Wafers a try! They're an easy, adorable, kid-friendly, crowd-pleasing festive treat that can even be made last minute if need be. Adored by both kids and grown-ups alike, a platter of these beauties will disappear in a flash.

prep time: 20M cook time: total time: 20 M

ingredients:

2 (8 oz. or 9 oz.) packages sugar wafer cookies
1 (1 lb.) package white candy melts or 1 (24 oz.) package white bark coating

1 T. shortening

Assorted red, green, & white sprinkles (I especially love the combination of red and green confetti sprinkles with

white non-pareils)

instructions:

Melt candy melts or bark coating and shortening together in the microwave per package directions (typically in 30 second intervals, stirring in between).

Dip 3/4 of a sugar wafer cookie in the candy coating, letting excess coating drip off back into the container. Immedi-

ately sprinkle with sprinkles, as desired.

Place on wax paper and let stand for coating to set up.

Repeat with remaining sugar wafers.

Store in an airtight container for up to two weeks.

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Cherhill Legion, Mary 780-785-3578.

Cherhill Community Assoc. Hall, Kevin 780-785-8153

Darwell Centennial Hall, 780-892-3099

Darwell Seniors, Phone Debra 780-785-2907

Goose Lake Hall, Contact Deanna (780) 584-3738

Gunn Hall (G.A.R.S.) 780-951-9452

Hathersage Community Centre, Noreen at 786-2946

Lake Isle Community Hall, PH: 780-892-3121 or Email: lakeislehall@mail.com

Magnolia Hall, 727-2015

Manley Goodwill Community Hall, 780-920-3217

Mayerthorpe Diamond Centre, Charlotte at 786-4659

Mayerthorpe Legion, 786-2470.

Oneway Community Hall, 967-4749.

Oneway Heritage Center -

Gym/Classrooms, 967-1015

Oneway Legion, 587-785-3080

Park Court Community Hall, 727-4476

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, 967-5710 or 967-3696

Rosenthal Community Hall, 963-7984

Sandy Beach Rec Hall, 967-2873

Sangudo Community Hall, 780-785-3221 or 780-785-2259

Stettin Nakumun Comm. Hall, 967-9198

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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 25 characters or less (including spaces). DEADLINE: 12 noon Friday prior to publication (Thursdays on long weekends).

FARMERS MARKETS

ALBERTA BEACH: Sundays, 11:30 - 3pm. Contact Hali 780-666-1604 *May - September

BARRHEAD: Saturdays, 10AM-1PM at Barrhead Agrena. Sherry 780-674-6802 *May - Dec.

EVANSBURG FARMERS MARKET: Every Saturday 10am - 2pm located right beside Evansburg Tipples Museum 780-505-0905

May-Sept ONOWAY: Thursdays, 5-8PM at Onoway Community Hall. 780-667-6327 or onowayfarmersmarket@gmail.com. *Starts May 1st.

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. **WHITECOURT:** Tuesdays 11AM-2PM, Whitecourt Legion Hall, 779-7002. *May - Oct.

BINGO

RICH VALLEY COMMUNITY HALL BINGO: on December 6 & 20 at 7:30PM **STONY PLAIN SENIOR'S DROP-IN CENTRE,** public bingo every Tues, 7PM. All ages welcome. Phone (780) 963-6685

WHITECOURT SENIORS CIRCLE, Every Tuesday. Open @ 5PM, 1st call @ 6:45PM, Nevada's, Concession. 780-778-4950 *Sept - June

MEAT DRAWS

ALBERTA BEACH: Lac Ste Anne Community Choir & Museum Meat Draw/Prizes - Every Sundays, 3:00PM at Jungle's Bar & Grill.

BARRHEAD ROYAL CANADIAN LEGION: Fridays 6:00PM. Queen Of Hearts draw & 50/50.

C.A.N. COMMUNITIES OF ALBERTA NETWORKING FOR SENIORS, Spruce Grove At Pioneer Center. first market March 25 1-5:30pm

DARWELL MARKET & MEAT DRAW 4th Sat of the month. till 4:30 (year round) All is welcome Lisa @ 780-233-0700

ONOWAY ROYAL CANADIAN LEGION: Fridays, Ph. 780-967-5361

STONY PLAIN ROYAL CANADIAN LEGION BR# 256: Saturdays @ 3:00PM.-5:00 PM Meat Draw & 50/50.

MAYERTHORPE ROYAL CANADIAN LEGION: June -Fridays from 4 - 8 pm Pub Night/Meat Draw & 50/50

WHITECOURT LEGION: Saturdays 3:00PM. Located downtown behind the CIBC.

MEALS ON WHEELS

ONOWAY: LSAC Div 1 & 2, East of Hwy 43, Hazel Bourke: 780.967.2338 or bbourke@icloud.com

WEST END: Sangudo, Mayerthorpe & west end of LSAC. Jill: 780.785.2924 or Donna: 780.785.3118 or email: westendmow@outlook.com

JAMBOREES

CARVEL: 2nd Sunday of month. \$6 lunch served. Info 780-991-3001

SANGUDO: Sangudo Community Hall Jamborees are on hold until further notice 780-785-4105.

SPRUCE GROVE: at Sandhills Community Hall, 3rd Sunday, 1-5PM. Info Florence 780-962-3104 Margaret 780-962-3051 *September - June.

Edmonton Northwest Senior's Center: 12963 - 120th NW, Every Wed From 1-3:30pm Aug & Sept Admin: \$5 non members \$2 members Yearly membership \$30

STONY PLAIN: Stony Plain Seniors Drop In Center, 5018 - 51 Ave. Every 1st & 3rd Thurs of month, 6:30PM, \$2.

WHITECOURT SENIORS CIRCLE: 2nd Sunday of the month 1-5PM, \$5/Adm Door prizes & 50/50 draw. 780-778-4950 *Nov - June

TOPS (Take Off Pounds Sensibly)

SANGUDO: Tues 5pm at Golden Club Church. Toni (780)786-4612

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 Road. Sharron (780)962-2722

SPRUCE GROVE: Wed at 8:45am at Anglican Church, 131 Church Road. Christiane (780)960-1109

WILDWOOD: Thurs at 10am at Wildwood Hall, Bea (780)727-2129

YOUR COMMUNITY

MAYERTHORPE LEGION BR. #126: Seniors' Floor Curling - Thurs @ 1PM. Fun Darts - Thurs @ 7PM. Wings Night - Every Wed 5-8PM. Steak & Fish Night - 1st Friday of month 5-8PM. Everyone welcome. For more info please call 780-786-2470.

ONOWAY ROYAL CANADIAN LEGION: Open Tuesdays 7PM to 10PM for "Games" (pool, shuffleboard, darts, cards, etc.) Fridays 3PM-10PM. Friday's Family Friendly Dinner, 5:30PM (open to the public).

PROBLEMS WITH DRUG OR ALCOHOL ADDICTION in a loved one? Contact Drug Rehab Resource free confidential consultation. 1-866-649-1594 or www.drugrehabresource.net.

SPRUCE GROVE ELEVATOR TOURS, Tues-Sat, 9:00-3:00PM. Info 960-4600.

UNITED CHURCH THRIFT SHOP: North end Curling Rink, Onoway. Open Fri & Sat, 10AM-2PM.

FREE TUTORING FOR ADULTS: Need help with reading, writing, math, English language (ESL) or basic digital skills? Free 1-on-1 and small group tutoring! Odette Lloyd 780-220-6460. calp@norquest.ca

WATER SAMPLE DROP OFF: Tues Onoway Aspen Health Services. Drop off 1:00-2:30PM.

SOCIAL EVENTS

ALBERTA BEACH & DISTRICT ACTIVE 50+ CLUB ACTIVITIES: Mon 7PM Darts; Tues 7:30PM Crib; Wed 1PM Bridge. Thurs 7:30PM Euchre; Mon, Wed, Fri 8:30AM Aerobics/Fitness. Everyone Welcome.

BADMINTON: Wed, 7-10PM, Barrhead High School Gym. Jamie (780)674-8974 or (780)674-6974.

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.

Darwell Public Skating 7-days wheel 8am - 8pm. more details on Darwellag.com or Facebook

JR. SCRAPBOOKING Wed 4-6PM. Pre-register by Tues evng. Mayerthorpe Public Library www.mayerthorpepubliclibrary.ab.ca (780)786-2404

"ME, YOU, & EVERYBODY" Fun new local program for people of all ages with disabilities. Thursdays @ Alberta Beach Agliplex from 10:00-11:00AM starting May. Funded Lac Ste Anne FCSS.

ONOWAY & DISTRICT HISTORICAL GUILD: Every Wed, 9-4pm at Onoway Golden Club Onoway Museum. 967-4485

ONOWAY GOLDEN CLUB: Cards Tuesdays, 1PM. 5023 49 Ave. 780-967-3436.

ONOWAY HAVE FUN & GET FIT! Exercise Class with Video La Blast. Fridays 10:30AM at the Drop in Centre, 5023-49 Ave. PH: 780-967-2056.

PANCAKE/BREAKFAST SOCIAL: 3rd Sunday 9:00-11:30AM, Parkland Village Community Centre. *except June, July, August

RIVER TALKERS TOAST MASTERS CLUB, Thursdays, 7-9PM. 32 Whitecourt Ave. Hilltop Community Church. Info Lorainne 286-5040.

SANGUDO ART CLUB meets every Thursday morning at 9AM at the Sangudo Community School. New members welcome. For further information call Brenda at 780-785-2402.

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

THE ALBERTA WILDLIFE WHITECOURT SENIORS CIRCLE DROP IN CRIB 1st & 3rd Sundays 1:00PM. 780-778-4950

WRITERS PROGRAM: Mayerthorpe Library, 1st & 3rd Wednesday at 1PM.

MEETINGS

1ST ONOWAY SCOUTS: Registration, Mondays 6:30-8PM. Beavers 5-7; Cubs 8-11; Scouts 12-14. Kim 967-4339.

2716 ROYAL CANADIAN ARMY CADETS, Wednesdays 6:30-9:00PM at Mayerthorpe Legion. Youths 12-18yrs, Call 780-515-1842

299 ROYAL CANADIAN SEA CADETS CORPS MACKENZIE: Stony Plain Comm Center, Wed 6:30PM. Youths 12-18, 963-0843

3053 (LAC STE ANNE) ROYAL CANADIAN ARMY CADET CORPS, Onoway Historical Centre, Wed. 6:45PM. Onoway Heritage Centre contact 3053army@cadets.gc.ca

526 BARRHEAD AIR CADETS, Wed 6:30-9:30PM, High School. Ages 12-18. 780-305-7233

755 PARKLAND AIR CADETS Thurs, 6:30-9:30PM Muir Lake School, ages 12-18. Info call 405-6585 or www.755aircadets.com.

AA - MAYERTHORPE, Community Service Bldg 4909-49Ave, Thurs 8PM. (780) 648-3903 or (780) 779-0155

AA - SANGUDO GOLDEN CLUB, Tues 8PM call 786-4402/785-9214/785-3599

AA - WHITECOURT, united church side door, Mon, Wed, Fri 8pm call 780-286-5144

AL-ANON Wednesdays, 8PM. Spruce Grove United Church, 1A Fieldstone Dr. 780-962-5205

Hope and Help for Family and Friends, New Al-Anon meeting in Spruce Grove Wed @ 11am. 1A Fieldstone Dr Church Library

ALBERTA 55 PLUS: Villeneuve Hall at 10AM. Meetings on 2nd Tues of month. Info: Donna 780-962-5933

ALBERTA BEACH & DIST LIONS CLUB meets every 4th Tues 7:00PM, Alberta Beach Agliplex.

ALBERTA BEACH AG SOCIETY meets on the 4th Thurs of month, 7:00PM, Alberta Beach Agliplex.

ALBERTA BEACH MUSEUM meets on the 2nd Wed, 7:00PM at Heritage House 924-3167.

ALCOHOLICS ANONYMOUS: The Journey of Hope Group, Mondays 8PM, Golden Club 5023-49Ave

BARRHEAD & AREA CANCER SUPPORT GROUP: 4th Thurs. 6:30-8:00PM at Barrhead United Church.

BARRHEAD ROYAL CANADIAN LEGION, meeting every 2nd Thurs, 7PM at the Legion Hall.

CHERHILL COMMUNITY ASSOC. Monthly Meeting 1st Wednesday, 8PM at the Hall. 785-2825 *Except Jan, July, Aug, Sept.

CHERHILL SILVER & GOLD SENIORS CLUB Regular Meetings 1st Tuesday of month, Cherhill Seniors Hall. Call Rosamy 780-785-2625

CHERISHED MEMORIES, PARENTS & TOTS Wed & Fri, 10-12PM, Alberta Beach Agliplex. Info call 780-902-4879 or 780-

999-7622. *Sept-June.

DARWELL & DISTRICT AG SOCIETY MEETINGS: 7:00PM, 1st Monday, Darwell **DDRA MEETING,** 7:00PM, 2nd Mon, Darwell Centennial Hall 780-892-3099.

*except Jul/Aug/Dec

GriefShare: Experience the many benefits of a grief support group. Previous participants share, "the discussion time was encouraging and supportive", and "this gives me a sense of hope; that I am not going through this alone". GriefShare is held Tuesdays 6:30pm - 8:30 pm, starting Sept 19 at Crossroads Community Church, 4419 44 Ave, Mayerthorpe. \$35 for 12 sessions. Pre-register by calling 780-786-2695.

Girl Guides Embers, Guides and Pathfinders Saturdays 2-4pm Onoway Heritage Center On-line Registration www.girlguides.ca

GREENCOURT COMMUNITY ASSOCIATION meet 2nd Tuesday, monthly at 7:30PM at the hall. Info W. Jager (780) 786-4648.

KINETTE CLUB OF MAYERTHORPE, 7:30PM at Kinsmen Hall, 1st Tues of month. Contact: mayerthorpekinettes@gmail.com, Tracy: 780-786-0161.

LAC STE ANNE ARMY CADETS, Thurs, 6:30-9:30PM at Onoway Museum (780) 967-0443

LAC STE ANNE COMMUNITY CHOIR, Wednesdays 7PM at the Heritage Centre in Alberta Beach (50+ Club behind the hotel). Further info, call Sandra @ 780-966-5678

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

MAYERTHORPE HOSPITAL AUXILIARY ASSOC, every 4th Mon, 5PM in Hospital Basement Education Room.

MAYERTHORPE LEGION BR. #126: Meetings 2nd Mon of month at 7:30PM. For more info please call 780-786-2470.

MEN FOR SOBRIETY: Wednesdays at 7:30PM, FCSS Building (#105, 505 Queen Street, Spruce Grove). Mike (780) 965-9991.

MS SOCIETY PARKLAND COMMUNITY SUPPORT GROUP Are you diagnosed with MS and have questions? Last Tues of month, 7-9PM, Westview Health Centre. Cassy 780-471-3034 *Sept-June

NA MEETING, Tuesdays 7:00PM Poplar Valley Church (780)514-6011

ONOWAY & DIST HERITAGE SOCIETY: 2nd Wed of each month, 7:00PM, Onoway Legion

ONOWAY & DISTRICT QUILT GUILD: Every 2nd Thurs, 10AM-4PM, @ the Lac Ste. Anne Chateau Activity Room. Info, Ph Lyla @ 780-967-2629.

ONOWAY ROYAL CANADIAN LEGION General Meetings, 1st Mon, 7PM. *Sept-June

RICH VALLEY AG SOCIETY BOARD MEETINGS: at the Agriplex on the 2nd Wed of the month. 7:00PM.

RIVER TALKERS TOASTMASTERS CLUB Build confidence, speaking, leadership & listening skills. Thursdays 7-9PM at Eagle River Casino. Call Melinda Tarcan, (780)778-1180.

SANGUDO PAINTING GROUP: Every Thurs, 9AM-12PM at Sangudo Community School. Info, call 780-785-2112.

SUNDOWNERS TOASTMASTER CLUB: Mon (excl. Holidays) 7:30-9:30PM, St. Matthew's Church, Spruce Grove. Judy 960-5258

WESTLOCK & AREA CANCER SUPPORT GROUP: 3rd Wed. 6:30-8:00PM at Westlock Library.

WHIST DRIVE, MEADOWVIEW COMMUNITY CENTER, 1st & 3rd Thursday of Month @ 7pm \$5 Admission

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

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

Church Directory

Rich Valley Community Church

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

Catholic Parish of Lac Ste. Anne

Sunday
10:00 a.m.

Good Shepherd Lutheran Church

Stony Plain
Worship Service
10am
(780) 963-3131

Mayerthorpe Baptist Church

Worship Service
Sunday 10:30 a.m.
Children's Church
10:30 a.m.
4606-54 St. Mayerthorpe
(780) 786-2677

Alberta Beach Alliance Church

Sunday Worship
Service & Kid's
Church 11:00 a.m.
Sunday School
10:00 a.m.
(780) 924-3282

St. John's Anglican Church

Onoway
Sunday Service
10:00 a.m.
Everyone Welcome

St. John's Lutheran Church

Alberta Beach
Sunday Service
11:00 a.m.
Sunday School

Zion United Church

Sunday Service
10:00 a.m.
Sunday School
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Wabamun, Darwell &
Lake Isle, Onoway & Area
(780) 924-3351

Cherhill Community Church

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

St. Michael Lutheran Church

Sunday Services 1st &
3rd Sunday at 2:00 p.m.
Pastor Rick Chappell
(780) 282-0183
Mystery Lake

Trinity Lutheran Church (LC-C)

"The Church of the Lutheran Hour" - Rochford Bridge
Pastor Dan Hansard
Church (780) 778-2035
Sunday Worship
9:00 a.m.
Seniors' Service & Cottage Bible
Study - Phone for locations

Crossroads Community Church

P.A.O.C.
Rev. Arnold Lothoiz
Sunday Service
10:30 a.m.
(780) 786-2424

Mount Carmel Spirituality Centre Catholic Chapel

Sunday Masses
10 a.m. & 2pm
Weekdays 9am
Saturday 10am
1225 17th Rd S35 Fairland
County

Onoway Baptist Church

Sunday Service
10:30 a.m.
(780) 967-2266

Roman Catholic Church

St. Agnes' Parish, Mayerthorpe
Sunday 9:00 a.m.
St. Elizabeth Parish,
Evansburg
Saturday 7:00 p.m.
(780) 786-2032

Calahoo Alliance Church

Family Worship
Service Sunday
10:00 a.m.
For Info Call Jerry
(780) 974-7734

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