

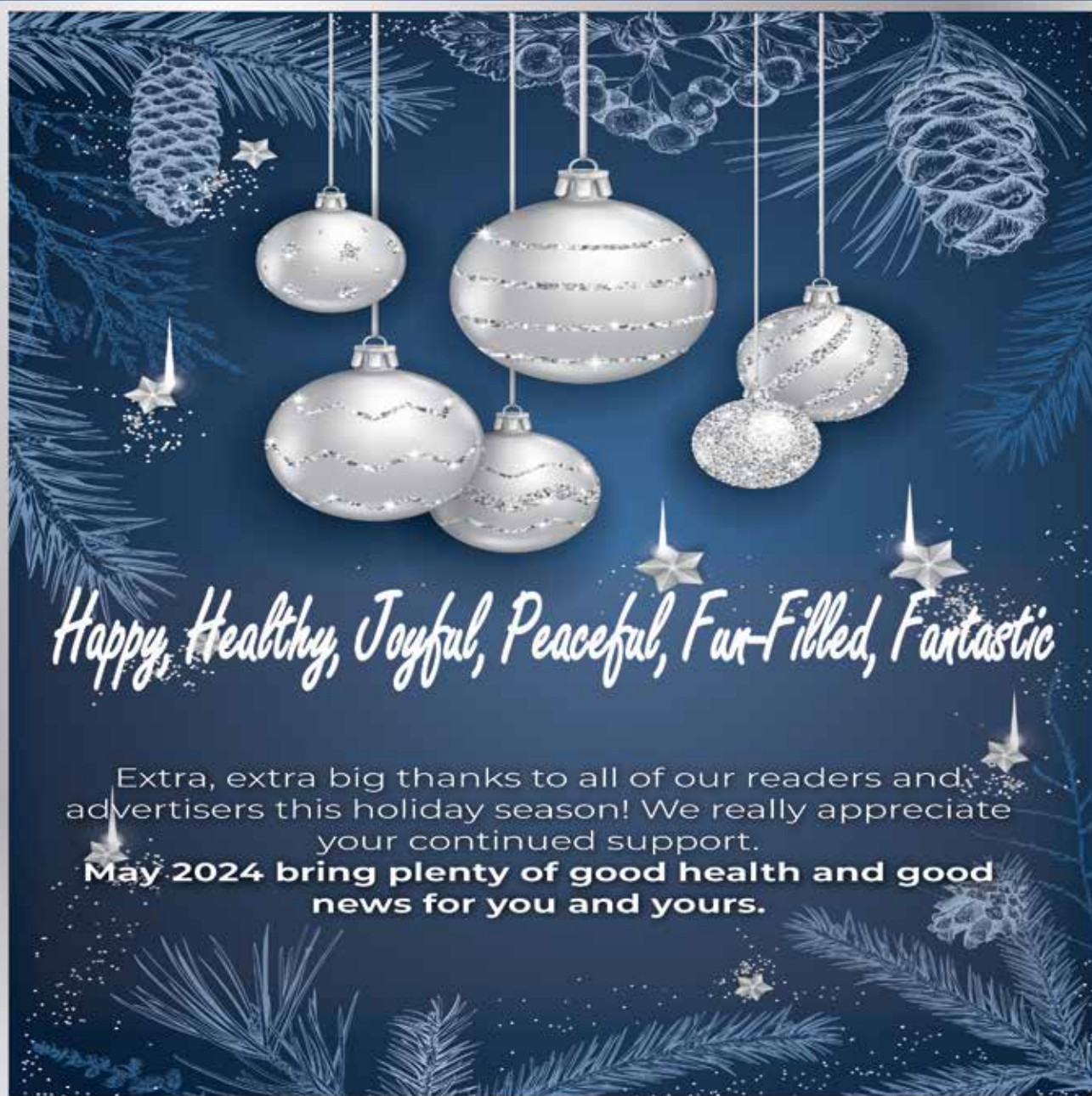


COMMUNITYVOICE

— YOUR LOCAL NEWSPAPER —

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

December 20, 2023



TAKING ACTION ON DROUGHT IN ALBERTA

Submitted by Honourable Rebecca Schulz, Minister of Environment and Protected Areas of Alberta

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,

Continued on Page 3



Delivering Our Best at Christmas

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

from our staff:

Elaine
Katherine
Jeannette

and our
Delivery
Team:

Wes
Bobbi
Dorothy
Nicole
Jennifer



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Taking Action On Drought In Alberta

Continued from Page 2

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 part-

ners, 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.

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.

EVANSBURG PHARMACY

Your health and wellness is our priority.

Come to the pharmacy you know and trust.

FREE HOME DELIVERY
UPON REQUEST to
Evansburg,
Entwistle, Wildwood,
Gainford and
surrounding areas.

OUR SERVICES INCLUDE:

- Prescribing Pharmacist On Site
- Prescription Extension and Adaptation
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- Smoking Cessation and Diabetic Supplies
- Travel and Shingles Vaccine and Much More

YOUR LOCAL COMMUNITY PHARMACY
Less wait time. Quick and easy fills and refills. Senior discounts!

Wishing you a Merry Christmas & a Healthy New Year

RBC ATM on Site
9:30AM-6:00PM
Monday to Friday

PHONE 780.727.2732 | FAX 780.727.2766
ADDRESS 5107, 50TH STREET, EVANSBURG, AB T0E 0T0
WE DON'T HAVE ANY OTHER LOCATION ANYWHERE

ALBERTA'S LEGISLATIVE ACHIEVEMENTS AND FUTURE PROSPECTS

Submitted by MLA Andrew Boitchenko

With the fall legislative session now concluded, Alberta's commitment to economic growth and prosperity remains unwavering. The United Conservative government has successfully advanced its agenda, focusing on job creation, investment attraction, affordability, citizen safety, and standing up against federal policies.

A major triumph was the passage of the Taxpayer Amendment Act, solidifying Alberta's status as the most taxpayer-friendly province. The legislation ensures consultation with Albertans through a referendum before any increase in income taxes. Additionally, the Alberta Pension Protection Act mandates a referendum for any proposed provincial pension plan, emphasizing direct approval from citizens.

Addressing public health con-

cerns, the Opioid Damages and Health Care Costs Recovery Amendment Act holds accountable those responsible for the opioid epidemic. Notably, Dow Chemical's \$9 billion Path2Zero project in Fort Saskatchewan signals continued private-sector investment, contributing to job creation and economic growth.

While the NDP focused on divisive tactics, the United Conservative government concentrated on pertinent issues, including safeguarding provincial jurisdiction against federal interference. Notable projects like Dow Chemical's investment and record-breaking venture capital numbers underscore Alberta's economic resilience.

In ensuring safety and security, the government is expanding the Alberta Security Infrastructure Program to include Jewish and Islamic faith-based schools. Furthermore, a \$5 million allocation to the Community Fireguard

Program aims to enhance wildfire prevention efforts.

The Alberta Made Screen Industries Program's \$2.8 million investment in local film and television projects aligns with the government's commitment to fostering a robust creative industry. Disaster recovery funding of up to \$68 million supports communities affected by June flooding, while a \$31.3 million investment in emission reduction projects demonstrates Alberta's commitment to environmental sustainability and job creation.

As Alberta approaches 2024, the province is a beacon of economic success, boasting the lowest taxes and attracting newcomers eager to partake in the renewed Alberta Advantage. The United Conservative government remains steadfast in moving the province forward, leaving behind the challenges of the past and looking towards a prosperous future.

I am unwaveringly committed to maintaining an open line of communication for your concerns. Should any matter be on your mind, please don't hesitate to reach out to me through my office. May the festive season bring you all not just joy but also a sense of well-being.

I would like to extend an invitation to each one of you to the Constituency Office Holiday Open House on December 22nd, running from 1 pm to 7 pm. Join us for a delightful selection of Hot Chocolate and locally sourced treats. Your generosity would be greatly appreciated; consider bringing a donation for our local Foodbank.

I again express my gratitude for your trust, and may the holiday season usher in blessings and joy to you and your loved ones.

Warm regards



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

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.

**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



NOTICE OF PUBLIC HEARING

In accordance with the requirements of Section 606 of the Municipal Government Act, as amended, the Council of Parkland County has scheduled a Public Hearing regarding the proposed adoption of the following Bylaw:

Bylaw: **2023-08** Date: **January 9, 2024** Time: **9:30am** Location: **Parkland County Council Chambers
53109A Hwy 779,
Parkland County, AB**

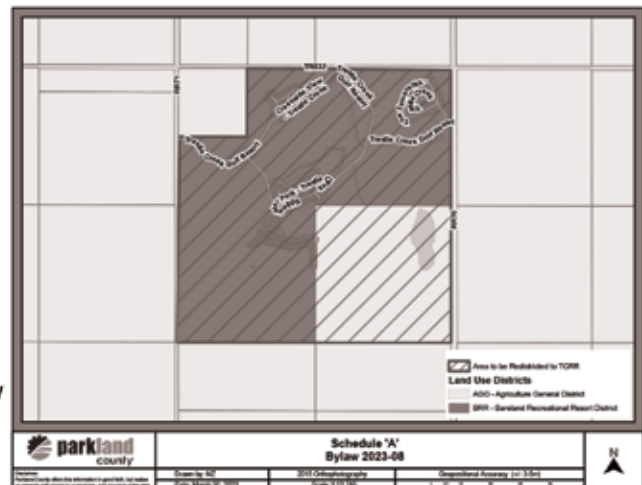
Proposed Bylaw 2023-08: Proposed Text Amendments to Land Use Bylaw 2017-18 and Redistricting

Parkland County Administration has received an application to amend Land Use Bylaw (2017-18). The amendment proposes to introduce the TCRR-Trestle Creek Recreational Resort District and to redistrict Sec. 12-53-7-W5M (with the exception of the existing Block 1, Plan 892 2182) from the BRR-Bareland Recreational Resort district and the AGG-Agricultural General District to the TCRR-Trestle Creek Recreational Resort District. The purpose of the proposal is to facilitate the expansion of the existing development by introducing resort residential uses including single family home, duplex, row housing, and apartment. The Bylaw received First Reading on November 28, 2023.

Hearing Procedure

This is a formal Public Hearing and Council is prepared to hear and receive formal submissions and presentations (verbal or written) from those who wish to speak to the proposed Bylaw. Written submissions or presentations may either be submitted in advance to Planning & Development by 4:00 p.m. on December 15, 2023, or submitted at the commencement of the Public Hearing on January 9, 2024.

Anyone wishing to make a verbal presentation to Council must notify Planning & Development Services in advance of the Public Hearing by 4:00 p.m., on December 15, 2023. Verbal presentations at the Public Hearing will be limited to a maximum of 10 minutes. Anyone wishing to make a verbal presentation who has not made prior arrangements may be allocated a time at the commencement of the Public Hearing. Council advises that this is your last opportunity to comment on the proposed Bylaw as Council is unable to receive further submissions after the Public Hearing is closed.



Copies of Proposed Land Use Bylaw Amendment 2023-08

Copies of the proposed Land Use Bylaw Amendment 2023-08 are available free of charge on our website (www.parklandcounty.com/PublicHearing2023-08), by email or by visiting Parkland County Centre during regular business hours (8:30 a.m. to 4:30 p.m., Monday to Friday). If you have any questions related to this Bylaw, please email julia.leduc@parklandcounty.com.

The personal information you provide will be used for the purpose of the items described above and is collected under the authority of Section 33 (c) of the Freedom of Information and Protection of Privacy (FOIP) Act. If you have any questions about the collection, use, and disclosure of this information, please contact the FOIP Coordinator at Parkland County, 53109A HWY 779, Parkland County, Alberta T7Z 1R1 (780-968-3229) or email foip@parklandcounty.com

YELLOWHEAD COUNTY COMMUNITY RECREATION GRANTS



Community Hall/Outdoor Amenity Capital Assistance Grant

Registered non-profit groups will be eligible to apply for funding assistance with capital projects which could include renovations, repairs, furniture & equipment purchases, new facility, new outdoor amenity, etc.



Recreation Program & Event Grant

Registered non-profit groups will be eligible to apply for funding up to \$2000 for programs and events that provide cultural, fitness, sport and/or other recreational opportunities to the community



Recreation & Culture Initiatives Fund

Registered non-profit groups will be eligible to apply for funding for new initiatives in recreation and culture facilities, programs and services that will have ongoing benefits to the community

**Grant Deadlines: December 31,
March 31, June 15, September 30**
Grant Applications are reviewed quarterly.

Applications can be found at www.yhcounty.ca or picked up at the County offices in Edson or Wildwood. For more information contact Derek Starnes at 780-723-4800.

TAX PENALTY REMINDER

Yellowhead County would like to remind landowners that any taxes outstanding after December 31, 2023 will be subject to a 6% penalty.

Payment Options:

- Secure drop box is available 24 hours at the Edson office only.
- Chartered Bank or Credit Union
- Telephone Banking
- Internet banking (Your Tax Roll Number is your Account number)
- Courier or Canada Post (postmarked on/or before December 31, 2023)

For more information please call 780-723-4800 Monday to Friday 8:00 am – 4:30 pm with the exception of December 25, 26, and 27, as the office will be closed.



Corporate Services



HOLIDAY HOURS CLOSED Dec. 25, 26, 27 & Jan. 1



*Merry
Christmas
&
Happy
Holidays
to
You and Yours!*

On behalf of all Yellowhead County Council and staff!



FAMILY WINTER FUN DAYS! Two Days and Locations!

Skating Party in Evansburg
at the Pembina Rec-Plex
Thursday, January 4 from 1-3 PM
There will be skating (helmets
required), crafts, hot chocolate and
cookies!



Curling Party at the Peers Multiplex
Friday, January 5 from 1-3 PM
There will be curling, crafts, hot
chocolate, and cookies!

GET HOT
CHOCOLATE
AND A TREAT
AT EACH
EVENT!

HELMETS AND WAIVERS ARE
MANDATORY FOR EVERYONE
PARTICIPATING IN SKATING
(THIS INCLUDES ADULTS!)

FREE EVENTS but please register your family in advance!
Please register online at www.yhcounty.ca/registration.

Brought
to you by:



PARKLAND RCMP CHARGE TWO YOUTH AFTER ASSAULT

Submitted by Parkland RCMP

On Dec. 7, 2023, at 11:34 a.m., Parkland RCMP received a report of an assault with weapons on Aspenglen Drive in Spruce Grove. Investigation revealed that a group of youth got into a verbal altercation which resulted with one group of youth retrieving weapons and attacking the victims. This included striking the victims with an apparent hand gun as well as a baton. Parkland RCMP quickly located both suspects and recovered a CO2 powered BB gun that is believed to be one of the weapons used.

As a result of the investigation, RCMP have charged a 15-year-old resident of Spruce Grove with:

- Weapons offences (x6)
 - Assault with a weapon
 - Uttering threats
 - Assault causing bodily harm (x2)
 - Fail to comply with a release order (x5)
- RCMP have charged a second 15-year-old resident of Spruce Grove with:
- Weapons offences (x2)
 - Assault with a weapon
 - Assault causing bodily harm
 - Uttering threats
 - Fail to comply with release condition

Both youth were taken before a justice of the peace and remanded into custody with their next court date set for Dec. 11, 2023, at the Alberta Court of Justice in Evansburg.




*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**

ALBERTA RCMP REMIND MOTORISTS TO SLOW DOWN AND DRIVE TO ROAD CONDITIONS AFTER POLICE VEHICLE RESPONDING TO COLLISION WAS STRUCK

Submitted by Alberta RCMP

On Dec. 3, 2023, at approximately 10:45 p.m., a member of the Alberta RCMP Traffic – Leduc responded to a single vehicle collision on QEII northbound at Highway 616 where a vehicle struck the wire barrier in the centre median. The police vehicle was parked and stationary with its emergency lights activated in the fast lane when a passing semi truck struck both the police vehicle on the driver's side as well as the vehicle involved in the first collision.

The responding officer was sitting inside his police vehicle speaking with the driver of the vehicle involved in the initial collision when the police vehicle was struck. The officer immediately requested assistance from police and other first responders.

The officer and 27-year-old male passenger were both transported to hospital with minor injuries and later released. The 47-year-old male driver of the semi truck was not injured.

The driver of the semi truck was issued a ticket for drive carelessly under the Traffic Safety Act.

"First responders are in a high risk situation when they're parked roadside, particularly when road and traffic conditions are treacherous", said Cst. Cheri-Lee Smith, Leduc RCMP Public Information Officer. "As first responders, we have bright red and blue emergency lights to assist in ensuring our safety and those around us. But other vehicles don't have that extra safety measure."

This is a stark reminder that the safest place to be on the highway is in a car. Modern safety features, such as airbags and seatbelts, help ensure it's occu-

pants can survive a violent crash even while parked.

RCMP would like to remind motorists of the importance of safe winter driving with winter weather upon us, making driving conditions more challenging. Drivers should pay attention to road conditions and slow down if necessary. Before you drive, remember to check your route on <http://511.Alberta.ca> prior to departure.

For more traffic safety information, follow us on Facebook @RCMPinAlberta and Twitter @RCMPAlberta



MERRY Christmas & HAPPY New Year

GERALD SOROKA MP
YELLOWHEAD

GERALD.SOROKA@PARL.GC.CA
GERALDSOROKAMP.CA • 780-723-6068



Let the Good Times Roll!

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

We've really enjoyed the good times we've shared with our customers and friends in 2023. **Best Wishes!**

NEW YEAR'S EVE PARTY
December 31, 2023

- * Live Entertainment *
- * Party Favors * Light Buffet *

WABAMUN HOTEL

Wabamun 892-2224

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 drum-

ming,
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!

As the 2023 Christmas season is fast approaching, I
want to take a moment to reflect and thank the
wonderful constituents of the Spruce Grove-Stony
Plain riding for a remarkable year.

May holiday cheer fill your
home with warmth and
happiness.

Merry Christmas



Hon. Searle Turton

MLA for Spruce Grove-Stony Plain
Constituency

#60, 210 McLeod Ave. Spruce Grove, AB T7X 2K5

PH: 780-962-6606

sprucegrove.stonyplain@assembly.ab.ca

SLEIGH RIDE

Just hear those sleigh
bells jingling
Ring ting tingling too.
Come on, it's lovely
weather
For a sleigh ride togeth-



er with you.
Outside the snow is
falling
And friends are calling
"Yoo hoo."
Come on, it's lovely
weather
For a sleigh ride togeth-
er with you.
Giddy up, giddy up, gid-
dy up,
Let's go, Let's look at the
show,
We're riding in a won-
derland of snow.
Giddy up, giddy up, gid-
dy up,
It's grand, Just holding
your hand,
We're gliding along
with a song
Of a wintry fairy land.
Our cheeks are nice and
rosy
And comfy cozy are we
We're snuggled up to-
gether
Like two birds of a
feather would be
Let's take that road be-
fore us
And sing a chorus or
two
Come on, it's lovely
weather

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

Outside the snow is
falling
And friends are calling
"Yoo hoo,"
Come on, it's lovely
weather
For a sleigh ride togeth-
er with you.
Giddy up, giddy up, gid-
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Like two birds of a
feather would be
Let's take that road be-
fore us
And sing a chorus or
two
Come on, it's lovely
weather
For a sleigh ride togeth-
er with you.

Merry Christmas to All.

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

Andrew Boitchenko
MLA FOR DRAYTON VALLEY-DEVON

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





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



SANTA CLAUS IS COMING TO TOWN

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

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

He sees you when

you're sleeping,
He knows when you're awake.

He knows when you've been bad or good,
So be good for goodness sake!

So...You better watch out,

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

Santa Claus is coming to town.

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

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

The kids in Girl and Boy Land

will have a jubilee.
They're gonna build a
toyland town
all around the Christmas tree.

Oh....You better watch out,

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

Santa Claus is comin'
Santa Claus is comin'
Santa Claus is comin'
To town.

SILENT NIGHT

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

Holy infant so tender and mild,

Sleep in heavenly peace.
Sleep in heavenly peace.

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

Glories stream from heaven afar,

Heavenly hosts sing alleluia;

Christ the Saviour, is born!

Christ the Saviour, is born!

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

Radiant beams from thy holy face,

With the dawn of redeeming grace,

Jesus, Lord, at thy birth.

Jesus, Lord, at thy birth.



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,

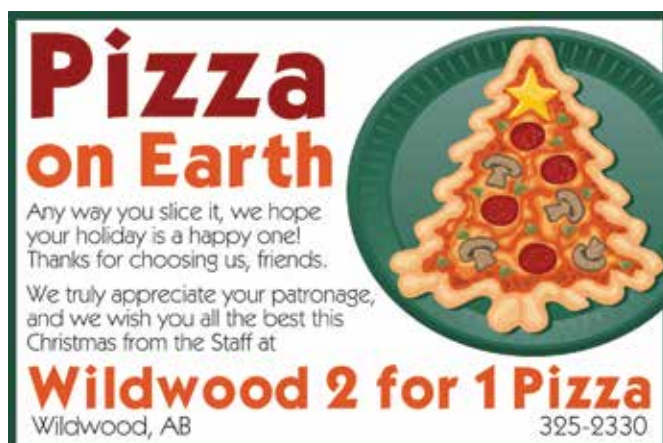
HO HO HO, cherry nose,

Cap on head, suit that's red,

Special night, beard that's white,

Must be Santa, must be Santa,

Must be Santa, Santa Claus!



HARK! THE HERALD ANGELS SING

Hark! the herald angels
sing

Glory to the new-born
King!

Peace on earth and mer-
cy mild,

God and sinners recon-
ciled!

Joyful, all ye nations,
rise,

Join the triumph of the
skies;

With th' angelic host pro-
claim

Christ is born in Bethle-
hem!

Hark! the herald angels
sing

Glory to the new-born
King!

Christ, by highest heaven
adored;

Christ, the everlasting
Lord;

Late in time behold him
come,

Offspring of the Virgin's
womb.

Veiled in flesh the 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 Serpent's
head.

Adam's likeness now ef-
face:

Stamp Thine image in its
place;

Second Adam, from
above,

Reinstate us in thy love.
Refrain

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 &
Management at**

**Wabamun
Hotel**

892-2224

Wabamun

I SAW MOMMY KISSING SANTA CLAUS

I saw Mommy kissing
Santa Claus

Underneath the mistle-
toe last night.

She didn't see me creep
Down the stairs to have
a peep;

She thought that I was
tucked up in my bed-
room fast asleep.

Then, I saw Mommy
tickle Santa Claus

Underneath his beard
so snowy white;

Oh, what a laugh it
would have been

If Daddy had only seen
Mommy kissing Santa

Claus last night.

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 snow-
man

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.



With Our Thanks, MERRY CHRISTMAS!

We hope the Christmas season delivers everything on your wish list and more!

Thank you for giving us so much to celebrate this year. We really appreciate your friendship and support, and we wish you all the best.

Thanks for your
patronage during
the past year!

Val & Staff

**TOMAHAWK
GENERAL
STORE**

339-3930



DO YOU HEAR WHAT I HEAR?

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

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

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

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

DECK THE HALLS

Deck the halls with boughs of holly,
 Fa la la la la, la la la la.
 'Tis the season to be jolly,
 Fa la la la la, la la la la.
 Refrain
 Don we now our gay apparel,
 Fa la la, la la la, la la la.

Troll the ancient Yule tide carol,
 Fa la la la la, la la la la.
 See the blazing Yule before us,
 Fa la la la la, la la la la.
 Strike the harp and join the chorus.
 Fa la la la la, la la la la.
 (Refrain)

Follow me in merry measure,
 Fa la la la la, la la la la.
 While I tell of Yule tide treasure,
 Fa la la la la, la la la la.
 (Refrain)
 Fast away the old year passes,
 Fa la la la la, la la la la.

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




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

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

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

Seba Beach, Alta 797-3838

TO OUR VALUED CUSTOMERS AT THE HOLIDAY SEASON



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

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

MERRY CHRISTMAS!

MARIANNE, AMANDA & FAMILIES

WABAMUN ATB FINANCIAL AGENCY

WABAMUN 892-7927



That Christmas Feeling

It's in the air and all around,
from the lights up high to the snow on the ground;
A spirit of joy and goodwill too,
and a feeling of gratitude for each one of you.

Merry Christmas, and thank you for another great year!



Ring in the New Year!

**NEW YEAR'S EVE
PARTY
DEC. 31/23
LIVE
ENTERTAINMENT**

The Iron Lady Saloon
(at Gainford Hotel)
825-523-0256
Gainford, AB

Get Stuffed Burger Emporium
825-523-0256
Gainford, AB

IT'S THE MOST WONDERFUL TIME OF THE YEAR

It's the most wonderful time of the year.

With the kids jingle belling,
And everyone telling you
be of good cheer.

It's the most wonderful time of the year!

It's the hap-happiest season of all.

With these holiday greetings and gay happy meetings,

When friends come to call.
It's the hap-happiest season of all!

son of all!

There'll be parties for hosting,
Marshmallows for toasting,

And caroling out in the snow.

There'll be scary ghost stories,

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

It's the most wonderful time of the year.

There'll be much mistletoeing,

And hearts will be glowing,
When loved ones are near.

It's the most wonderful time of the year!

There'll be parties for hosting,

Marshmallows for toasting,
And caroling out in the snow.

There'll be scary ghost stories,

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

It's the most wonderful time of the year.

time of the year.

There'll be much mistletoeing,

And hearts will be glowing,
When loved ones are near.

It's the most wonderful time,

Yes the most wonderful time,

Oh the most wonderful time,

Of the year!

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.

**Wishing You
Cartloads of Joy**




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

Merry Christmas, and thanks for choosing us!

**From Management & Staff at
Bigway Foods / TGP**
(Rays Market)

Wabamun 892-2230

At This Season of Giving-



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

Thanks!

Wabamun I.D.A Pharmacy
Wabamun, AB 892-2278

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 re-
lieved

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

JINGLE BELLS

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

Bells on bob-tails ring,
making spirits bright,

What fun it is to ride and
sing a sleighing song to-
night.

Chorus

Jingle bells, jingle bells,
jingle all the way!

O what fun it is to ride in a

one-horse open sleigh.

Jingle bells, jingle bells,
jingle all the way!

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

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

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

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

He got into a drifted bank
and we got upsot

(Chorus)

A day or two ago, the story
I must tell

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

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

He laughed as there I
sprawling lie but quickly

drove away

(Chorus)

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

Take the girls tonight, and
sing this sleighing song;

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

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

(Chorus)

Friendship Is Always In Fashion

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

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

Merry Christmas!

From
Management & Staff
at

**On A Whim
- Ladies Consignment**

Evansburg, Alberta 621-6157



We're So Ho-Ho-Grateful!



Thank you for believing in us! It has been
our pleasure to serve this community in
2023, and we wouldn't be here without your
kind support.

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

Happy Holidays

From
Management & Staff
at

Handsdown Liquor

Evansburg, AB

727-2059

LET IT SNOW

Oh the weather outside is
frightful,
But the fire is so delightful,
And since we've no place
to go,
Let It Snow! Let It Snow!
Let It Snow!
It doesn't show signs of

stopping,
And I've bought some
corn for popping,
The lights are turned way
down low,
Let It Snow! Let It Snow!
Let It Snow!
When we finally kiss

goodnight,
How I'll hate going out in
the storm!
But if you'll really hold me
tight,
All the way home I'll be
warm.
The fire is slowly dying,

And, my dear, we're still
good-bying,
But as long as you love me
so,
Let It Snow! Let It Snow!
Let It Snow!

OH CHRISTMAS TREE

O Christmas tree, O
Christmas tree!
How are thy leaves so
verdant!
O Christmas tree, O
Christmas tree,
How are thy leaves so
verdant!
Not only in the sum-
mertime,
But even in winter is thy
prime.
O Christmas tree, O

Christmas tree,
How are thy leaves so
verdant!
O Christmas tree, O
Christmas tree,
Much pleasure doth
thou bring me!
O Christmas tree, O
Christmas tree,
Much pleasure doth
thou bring me!
For every year the
Christmas tree,

Brings to us all both joy
and glee.
O Christmas tree, O
Christmas tree,
Much pleasure doth
thou bring me!
O Christmas tree, O
Christmas tree,
Thy candles shine out
brightly!
O Christmas tree, O
Christmas tree,
Thy candles shine out

brightly!
Each bough doth hold
its tiny light,
That makes each toy to
sparkle bright.
O Christmas tree, O
Christmas tree,
Thy candles shine out
brightly!

**Peace,
Joy &
Prosperity**

As we count down to Christmas,
we can't think of a better
placeto spend the season than
right here at home with our
valued customers and friends.
We appreciate the support
of this community beyond
measure, and we thank you
sincerely for your continued
trust in us.

With gratitude and goodwillin
our hearts, we wish everyone
here a happy and healthy
holiday season and greatjoy in
the new year!

From
Connie & Sheena

ATB Financial™

Evansburg, AB 727-4030




**Now On Tap:
Our Best Wishes**

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

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

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

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

LITTLE DRUMMER BOY

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

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

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

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

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

**We appreciate all of our
customers, friends, & neighbors
here and we wish you all the best!**



Merry Christmas
from
Gina & Staff
at
Gina's Sugar Shack
Wildwood, AB 780-237-7433

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

May your holiday season be decorated
with every possible happiness!

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

**from our family to
yours!**

**Jane's Hair
Care**

Wildwood, AB 325-3749

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.

SILVER BELLS

City sidewalks, busy
sidewalks
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 cor-
ner you'll hear,
Silver bells, silver bells
It's Christmas time in
the city.
Ring-a-ling, hear them
sing.
Soon it will be Christ-
mas day.
Strings of street lights

Even stop lights
Blink a bright red and
green
As the shoppers rush
Home with their trea-
sures.
Hear the snow crunch.
See the kids bunch.
This is Santa's big scene.
And above all this bus-

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

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



Season's Eatings
& Many Thanks!

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

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



OH HOLY NIGHT

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

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

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

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

THE FIRST NOEL

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

Merry Christmas

from  Yellowhead County



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

Happy holidays from the council and staff of Yellowhead County.

ROCKING AROUND THE CHRISTMAS TREE

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

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

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

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

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!



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

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

sobeys

SPRUCE GROVE 780 962 4121



**BANK ON
A VERY
GOOD
SEASON**

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

Merry Christmas
and sincere thanks
to our customers
and associates.

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

TD Canada Trust
962-0404

WINTER WONDERLAND

Sleigh bells ring, are you listening,
In the lane, snow is glistening
A beautiful sight,
We're happy tonight.
Walking in a winter wonderland.
Gone away is the bluebird,
Here to stay is a new bird
He sings a love song,
As we go along,
Walking in a winter won-

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

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

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

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?

Warmest Wishes

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



Home hardware

Wabamun, AB 892-4969

LET THE GOOD TIMES ROLL THIS CHRISTMAS!



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

ALL THE BEST TO ALL OF YOU!
From Everyone at
Wabamun Lions Bowling Lanes
(780) 892-3619

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!"

I HEARD THE BELLS ON CHRISTMAS DAY



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

The Board of Directors and Staff wish you all a very happy holiday season and prosperous New Year

**Greater Parkland Regional
Chamber of Commerce**



**GREATER
PARKLAND
REGIONAL
CHAMBER**

780-963-4545

I heard the bells on
Christmas Day
Their old familiar carols
play.
And wild and sweet the
words repeat
Of Peace on earth, good
will to men.
I thought how as the
day had come
The belfries of all Chris-
tendom
Had roll'd along th' un-
broken song
Of Peace on earth, good
will to men.
And in despair, I bow'd
my head:
"There is no peace on
earth," I said,
"For hate is strong and
mocks the song,
Of Peace on earth, good
will to men."
Then pealed the bells
more loud and deep;
"God is not dead, nor
doth He sleep;
The wrong shall fail, the
right prevail,
With Peace on earth,
good will to men."



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

Harley Davidson Products

Blue Diamond



Jewellers



Give a Gift of a Canadian Diamond

www.bluediamondjewellers.com

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]

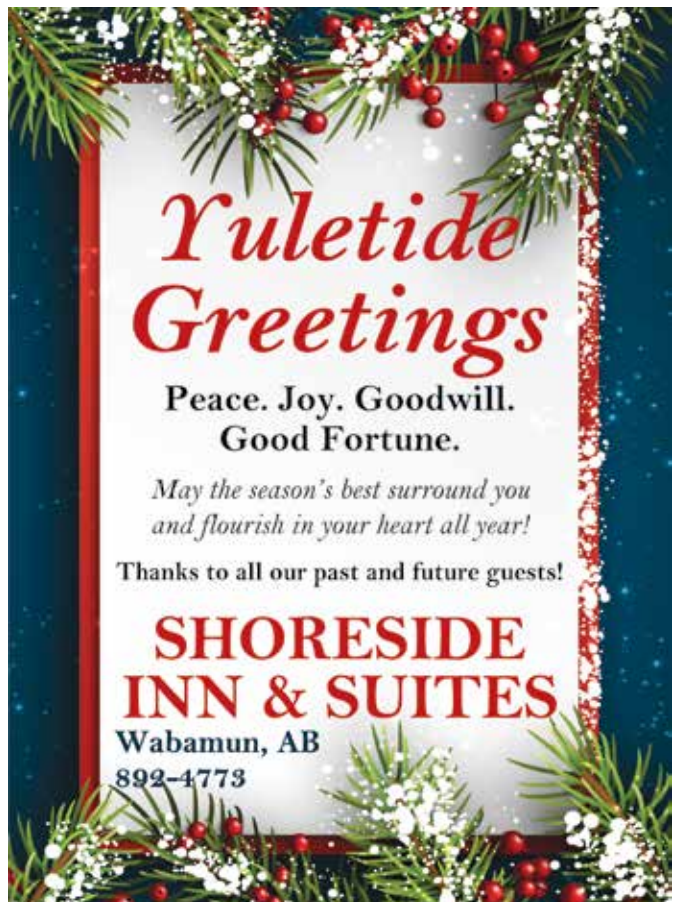
GOD REST YOU MERRY GENTLEMEN

God rest you merry, gentle-
men
Let nothing you dismay
For Jesus Christ our Saviour
Was born upon this day
To save us all from Satan's
power
When we were gone astray
O tidings of comfort and joy
Comfort and joy
O tidings of comfort and joy
In Bethlehem, in Israel
This blessed Babe was born
And laid within a manger
Upon this blessed morn
The which His Mother Mary

Did nothing take in scorn
O tidings of comfort and joy
Comfort and joy
O tidings of comfort and joy
From God our heavenly Fa-
ther
A blessed angel came
And unto certain shepherds
Brought tidings of the same
How that in Bethlehem was
born
The Son of God by name
O tidings of comfort and joy
Comfort and joy
O tidings of comfort and joy
The shepherds at those tid-

ings
Rejoiced much in mind
And left their flocks a-feeding
In tempest, storm and wind
And went to Bethlehem
straightway
This blessed Babe to find
O tidings of comfort and joy
Comfort and joy
O tidings of comfort and joy
But when to Bethlehem they
came
Whereat this Infant lay
They found Him in a manger
Where oxen feed on hay
His mother Mary kneeling

Unto the Lord did pray
O tidings of comfort and joy
Comfort and joy
O tidings of comfort and joy
Now to the Lord sing praises
All you within this place
And with true love and broth-
erhood
Each other now embrace
This holy tide of Christmas
Doth bring redeeming grace
O tidings of comfort and joy
Comfort and joy
O tidings of comfort and joy



GRANDMA GOT RUN OVER BY A REINDEER

Grandma got run over
by a reindeer

Walking home from our
house Christmas eve.

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

But as for me and
Grandpa, we believe.

She'd been drinkin' too
much egg nog,

And we'd begged her
not to go.

But she'd left her med-
ication,

So she stumbled out the
door into the snow.

When they found her
Christmas mornin',

At the scene of the at-
tack.

There were hoof prints
on her forehead,

And incriminatin' Claus
marks on her back.

Grandma got run over
by a reindeer,

Walkin' home from our
house Christmas eve.

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

But as for me and
Grandpa, we believe.

Now were all so proud
of Grandpa,

He's been takin' this so
well.

See him in there
watchin' football,

Drinkin' beer and pla-
yin' cards with cousin
Belle.

It's not Christmas with-
out Grandma.

All the family's dressed
in black.

And we just can't help
but wonder:

Should we open up her
gifts or send them back?

Grandma got run over
by a reindeer,

Walkin' home from our

house Christmas eve.

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

But as for me and
Grandpa, we believe.

Now the goose is on the
table

And the pudding made
of fig.

And a blue and silver
candle,

That would just have

matched the hair in
Grandma's wig.

I've warned all my
friends and neighbours.

Better watch out for
yourselves."

They should never give
a license,

To a man who drives
a sleigh and plays with

elves.

Grandma got run over

by a reindeer,

Walkin' home from our
house, Christmas eve.

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

But as for me and
Grandpa, we believe.

JOY • LOVE
PEACE • HARMONY
CONTENTMENT



GREETINGS OF THE SEASON

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



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

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

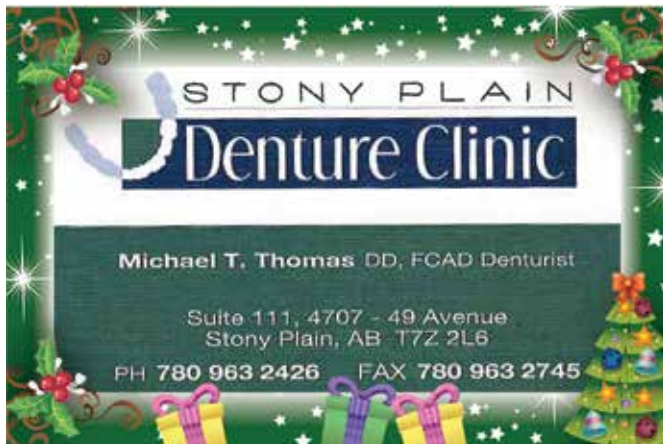
Santa baby, forgot to
mention one little thing,
a ring

I don't mean a phone,
Santa baby,

so hurry down the
chimney tonight

Hurry down the chim-
ney tonight

Hurry tonight



THIS LITTLE LIGHT OF MINE

This little light of mine, I'm gonna let it shine.

This little light of mine, I'm gonna let it shine.

This little light of mine, I'm gonna let it shine.

Let it shine, let it shine, let it shine.

Everywhere I go, I'm gonna let it shine.

Everywhere I go, I'm gonna let it shine.

Everywhere I go, I'm gonna let it shine.

Let it shine, let it shine, let it shine.

This little light of mine, I'm gonna let it shine.

This little light of mine, I'm gonna let it shine.

This little light of mine, I'm gonna let it shine.

Let it shine, let it shine, let it shine.

We will sing in peace,
We will sing in harmony.

We will sing in peace,
We will sing in harmony.

We will sing in peace,
We will sing in harmony.

We will sing in peace,
We will sing in harmony.

This little light of mine, I'm gonna let it shine.

This little light of mine, I'm gonna let it shine.

This little light of mine, I'm gonna let it shine.

Let it shine, let it shine, let it shine.

Let it shine around the world, We're gonna let it shine.

shine.

Let it shine around the world, We're gonna let it shine.

Let it shine around the world!

Let it shine, We'll all shine, We'll all shine,

Let shine, let it shine, let it shine!

WHITE CHRISTMAS

I'm dreaming of a white Christmas

Just like the ones I used to know

Where the treetops glisten,

and children listen

To hear sleigh bells in the snow

I'm dreaming of a white Christmas

With every Christmas card I write

May your days be merry and bright

And may all your Christmases be white

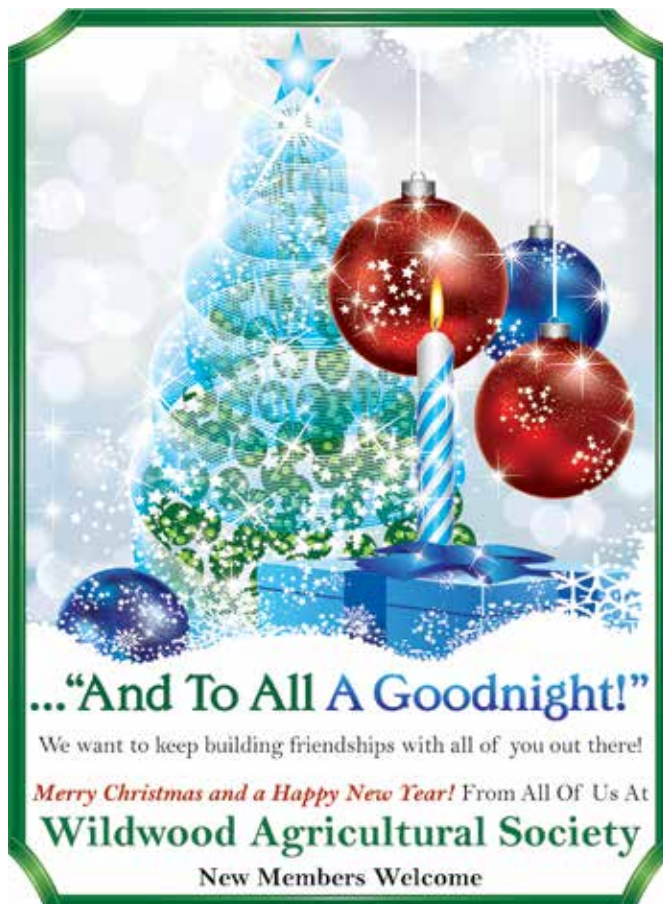
I'm dreaming of a white

Christmas

With every Christmas card I write

May your days be merry and bright

And may all your Christmases be white



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.

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

A CHUBBY LITTLE SNOWMAN

A chubby little snowman

Had a carrot nose

Along came a rabbit

And what do you suppose?

That hungry little rabbit

Looking for his lunch

Ate the snowman's car-

rot nose

Nibble, nibble, crunch!

Holiday SHINE FEATURING 

NOVEMBER 26 - DECEMBER 26

25% OFF
CAR WASH 5 PACKS
- IN-STORE ONLY -

	PLATINUM* CAR WASH	
	EXTREME* CAR WASH	
	PREMIUM* CAR WASH	
	REGULAR* CAR WASH	

Limits, terms and conditions apply. Offer valid in-store only. See in-store for details.

 **North Central**

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

WHEN A CHILD IS BORN

A ray of hope flickers in the sky

A tiny star lights up way up high

All across the land dawns a brand new morn

This comes to pass when a child is born

A silent wish sails the seven seas

The winds of change whisper in the trees

And the walls of doubt

crumble tossed and torn

This comes to pass, when a child is born

A rosy hue settles all around

You got the feel, you're on solid ground

For a spell or two no one seems forlorn

This comes to pass, when a child is born

Spoken: And all of this happens, because the world

is waiting.

Waiting for one child; Black-white-yellow, no one knows...

but a child that will grow up and turn tears to laughter,

hate to love, war to peace and everyone to everyone's neighbor,

and misery and suffering will be words to be forgotten forever.

It's all a dream and illusion now,

It must come true sometime soon somehow,

All across the land dawns a brand new morn,

This comes to pass when a child is born.

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



Get Carried Away!



Wishing you tidings of comfort and joy, plus wall-to-wall happiness this holiday season.

Thank you for doing business with us.

Merry Christmas
The Flooring Store

Hours:

Monday to Friday 9:00AM to 5:30PM

Saturday 9:00AM to 4:00PM

Closed Sunday

111-226 McLeod Ave

Spruce Grove

(780) 960-9212



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!

Family Footcare
& Reflexology



• Registered CMP
• Certified Reflexologist

780.984.9774

Restorative Footcare Seniors, Diabetics, & Grumpy Feet!

THE HOLLY AND THE IVY

The holly and the ivy,
When they are both full
grown,
Of all trees that are in the
wood,
The holly bears the crown:
O, the rising of the sun,
And the running of the
deer
The playing of the merry
organ,

Sweet singing in the choir.
The holly bears a blossom,
As white as lily flow'r,
And Mary bore sweet Je-
sus Christ,
To be our dear Saviour:
Refrain
The holly bears a berry,
As red as any blood,
And Mary bore sweet Je-
sus Christ,

To do poor sinners good:
Refrain
The holly bears a prickly,
As sharp as any thorn,
And Mary bore sweet Je-
sus Christ,
On Christmas Day in the
morn: Refrain
The holly bears a bark,
As bitter as the gall,
And Mary bore sweet Je-

sus Christ,
For to redeem us all: Re-
frain
The holly and the ivy,
When they are both full
grown,
Of all trees that are in the
wood,
The holly bears the crown:
Refrain

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 em-
ploy;
while fields and floods,
rocks, hills and plains
Repeat the sounding joy,
Repeat the sounding joy,
Repeat, repeat the sound-
ing joy.
No more let sins and sor-

rows 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.

Tidings of Comfort & Peace

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

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

from the Staff at

SERENITY
FUNERAL SERVICE

600 Calahoo Road Spruce Grove, AB
780-962-2749 www.serenity.ca
SERENITY FAMILY SERVICE SOCIETY - YOUR NOT-FOR-PROFIT SOCIETY

With Thanks
For Your Friendship!



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

Merry Christmas
from the Staff at

Parkland Veterinary Clinic

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

NUTTIN' FOR CHRISTMAS

I broke my bat on John-
ny's head;

Somebody snitched on
me.

I hid a frog in sister's
bed;

Somebody snitched on
me.

I spilled some ink on
Mommy's rug;

I made Tommy eat a
bug;

Bought some gum with
a penny slug;

Somebody snitched on
me.

Oh, I'm gettin' nuttin'
for Christmas

Mommy and Daddy are
mad.

I'm getting nuttin' for
Christmas

'Cause I ain't been nut-
tin' but bad.

I put a tack on teacher's
chair

Somebody snitched on
me.

I tied a knot in Susie's
hair

Somebody snitched on
me.

I did a dance on Mom-
my's plants

Climbed a tree and tore
my pants

Filled the sugar bowl
with ants

Somebody snitched on
me.

So, I'm gettin' nuttin' for
Christmas

Mommy and Daddy are
mad.

I'm gettin' nuttin' for
Christmas

'Cause I ain't been nut-
tin' but bad.

I won't be seeing Santa
Claus;

Somebody snitched on
me.

He won't come visit me
because

Somebody snitched on
me.

Next year I'll be going
straight;

Next year I'll be good,
just wait

I'd start now, but it's too
late;

Somebody snitched on
me.

So you better be good
whatever you do

'Cause if you're bad, I'm
warning you,

You'll get nuttin' for
Christmas.

I'M STANDING UNDER THE MISTLETOE

I'm standing under
the

mistletoe, mistletoe,
mistletoe.

I'm standing under
the

mistletoe, next to you!
Guess what I must

have to do, have to do,
have to do.

Guess what I must
have to do...

Oh no!

I have to kiss you!




**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.



**Just For You At
The Holidays**

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

From Management and Staff

P.A.R.S.
Evansburg
727-4340

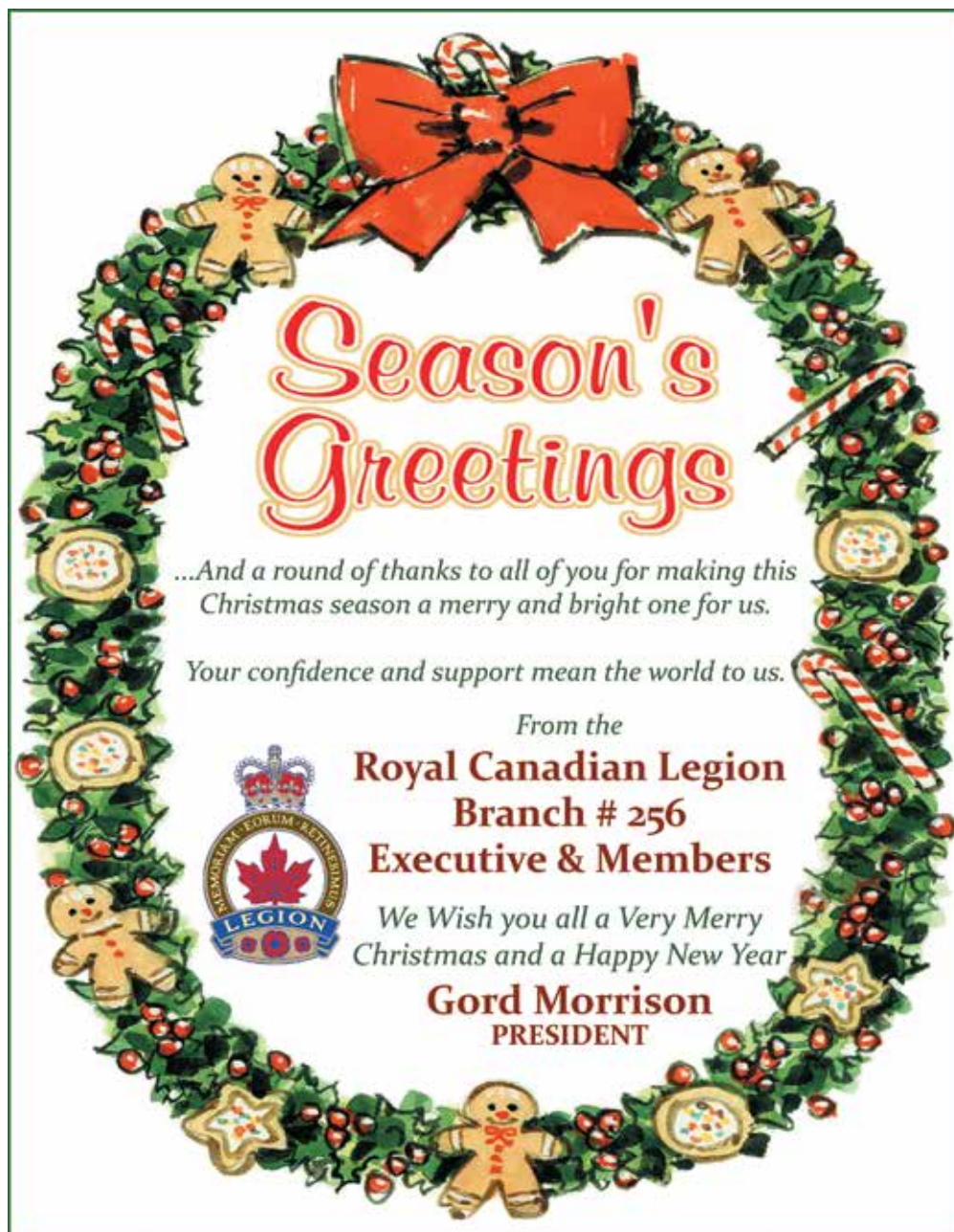
GOOD KING WENCESLAS

Good King Wenceslas
looked out
On the feast of Stephen,
When the snow lay round
about,
Deep and crisp and even.
Brightly shown the moon
that night,
Though the frost was cruel,
When a poor man came in
sight,
Gathering winter fuel.
Hither, page, and stand by
me.

If thou know it telling:
Yonder peasant, who is
he?
Where and what his dwell-
ing?
Sire, he lives a good league
hence,
Underneath the mountain,
Right against the forest
fence
By Saint Agnes fountain.
Bring me flesh, and bring
me wine.
Bring me pine logs hither.
Thou and I will see him

dine
When we bear the thither.
Page and monarch, forth
they went,
Forth they went together
Through the rude wind's
wild lament
And the bitter weather.
Sire, the night is darker
now,
And the wind blows stron-
ger.
Fails my heart, I know not
how.
I can go no longer.

Ark my footsteps my good
page,
Tread thou in them boldly:
Thou shalt find the win-
ter's rage
Freeze thy blood less cold-
ly.
In his master's step he
trod,
Where the snow lay dent-
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.



I SAW THREE SHIPS

I saw three ships come sailing by
on Christmas Day, on Christmas Day.
I saw three ships come sailing by
on Christmas Day in the morning.
And what was in those ships all three
on Christmas Day, on Christmas Day?
And what was in those ships all three
on Christmas Day in the morning?
The Virgin Mary and Christ were there
on Christmas Day, on Christmas Day.
The virgin Mary and Christ were there
on Christmas Day in the morning.

STILL, STILL, STILL

Still, still, still,
One can hear the falling
snow.
For all is hushed,
The world is sleeping,
Holy Star its vigil keeping.
Still, still, still,

One can hear the falling
snow.
Sleep, sleep, sleep,
'Tis the eve of our Sav-
iour's birth.
The night is peaceful all
around you,

Close your eyes,
Let sleep surround you.
Sleep, sleep, sleep,
'Tis the eve of our Sav-
iour's birth.
Dream, dream, dream,
Of the joyous day to come.

While guardian angels
without number,
Watch you as you sweetly
slumber.
Dream, dream, dream,
Of the joyous day to come.

SANTA HE HAS A RED RED COAT

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

And his name is Santa
Claus.
"One more time!"
He has a red, red coat
And a red, red hat,
His boots are black

And he carries a sack.
He has a twinkle in his eye
And a friendly smile,
And his name is Santa
Claus.
"Let's hear it again now ..."

And his name is SANTA
CLAUS!

RING RING RING THE BELLS

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

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

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

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



**Greetings
of the Season**

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




**Presenting Our
Best Wishes**

We hope your Christmas
is filled with peace, joy,
friendship and love.
Thanks for your kind and
generous support.

**Merry Christmas
from the staff at**

BEHIND THE SCENES

HAIR & MORE
Wabamun, AB 892-4546



Good Tidings to You!

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

Merry Christmas and best wishes, friends! from

**Wabamun
Marina & RV Park**
Wabamun, AB 892-3008

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 mins

Cook Time 30 minutes mins

Total Time 40 minutes mins

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.



GREETINGS, FRIENDS!

You make it all worthwhile for us! Merry Christmas and many thanks.
from Executive & Membership of

RCL Wildwood
Br. 149
Everyone Welcome

Wildwood, AB 325-2015

Thanks A BUNCH!

With warm wishes and every happiness to all of you from all of us in this beautiful holiday season.

Merry Christmas

from Amy, Matt, Hayden, Owen & Payton at

Greenthumb Greenhouses

Evansburg, AB 727-2824

www.greenthumbgreenhouse.com

At This Holy Time Of Year...

In the spirit of the season, we'd like to wish all our friends and neighbors a happy, healthy and meaningful holiday season.

Your support this past year has meant everything to us. Thanks!

Merry Christmas

from Management & Staff at

Claire's V&S

Evansburg, AB

727-3868



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

- 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




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

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.



You're On Our List!

Customer Appreciation Day
Last Thursday of Every Month
Discounts, Demos & Free Samples
(excluding bread, meat, dairy & sale items)

Homegrown Foods Ltd.

780 963 5303
#10 - 19 Granite Drive
Stony Plain, AB

A Note of Thanks at the Holidays

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

from Todd & Jackie Veldhouse & Staff at

Wild Ventures Game Farm

Wildwood, AB 325-2255

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 but-

ter 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.



A Christmas Wish for Our Cherished Friends

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

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



From Corwin & Staff

VALUE DRUG MART

5014 - 56 Ave Drayton Valley
780.542.5366

*Santa enjoying
a hard earned
rest on
December 26th*

*Merry
Christmas*

from your friends at

40Winks
SLEEP SHOP

5219 50 Street Drayton Valley
780-514-5037

CANDY CANE COOKIES

These delicious, buttery sugar cookies are easy to make, and they look downright adorable on dessert tables and treat trays.

Prep Time 20 minutes mins

Cook Time 20 minutes mins

Total Time 1 hour hr 10 minutes mins

Ingredients

1/2 cup butter softened
3/4 cup granulated sugar
1 teaspoon vanilla extract
2 cups all purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
4 tablespoons milk
red food coloring
powdered sugar

Instructions

In a large mixing bowl,

mix butter and sugar together. Add vanilla extract and mix until well combined.

In a separate bowl, combine flour, add baking soda and salt until well mixed. Add to butter mixture and stir together. This mixture will be dry and you may need to work with your hand until a crumbly dough is formed.

Add milk and stir together until a soft dough is formed. Divide dough into 2 equal parts, and add red food coloring (as much as needed to reach the color you desire) to one half of the dough, stirring well to combine.

Cover dough and place in refrigerator to chill for 30 minutes.

When ready to bake,

preheat oven to 350 degrees F. Divide each ball of dough (colored and plain) into four equal sized portions. By hand roll each piece of dough into a ball shape, then roll each ball into a rope shape that is approximately 20 long.

To create the candy cane look, place a red dough rope and white dough rope next to each other, and cut the ropes into five equal size pieces. Twist the ropes and shape into the standard candy cane shape and appearance. Gently transfer onto a baking sheet. Repeat the same process with remaining dough. Make sure to leave a bit of space between the cookies on the cookie sheets.

Bake for approximately 20 minutes or until start-

ing to turn a light golden brown. Remove from oven and allow cookies to cool on baking sheet, place on a wire cooling rack, for approximately ten minutes prior to moving.

Once cookies have cooled completely, sprinkle with powdered sugar.




All the Best... and then some!

Wishing you the brightest joy, the warmest cheer and the greatest happiness this Christmas season. As we wrap up our year, we'd just like to say thanks to all of the friendly folks and loyal customers who have made it such a success. Being a part of this community is a gift we value beyond measure, and we really appreciate everyone we know here.

JULIES
Complete home decor!
WINDOWS, KITCHENS, BED & BATH LTD.
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From Our Home to Yours, Merry Christmas!

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

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

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



*Have A
Jolly
Good
Season!*

We sure do
appreciate your
dropping in this
past year.

*Merry
Christmas
& many thanks!*

*from the
Management
& Staff at*



CANADIAN TIRE

DRAYTON VALLEY (780) 514-7670

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
Rexall Drugstore

Drayton Valley, AB

542-4485

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!



A Season for Remembering

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

Thanks to this community for your trust in us.



Affinity
Funeral Service

DRAYTON VALLEY
780.542.3338

WHITCOURT
780.778.3330

www.affinityfuneralservice.ca

WITH OUR GRATITUDE



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

From The Team at
Fountain Tire
Drayton Valley

780.542.4001

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 choc-

olate 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.

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!



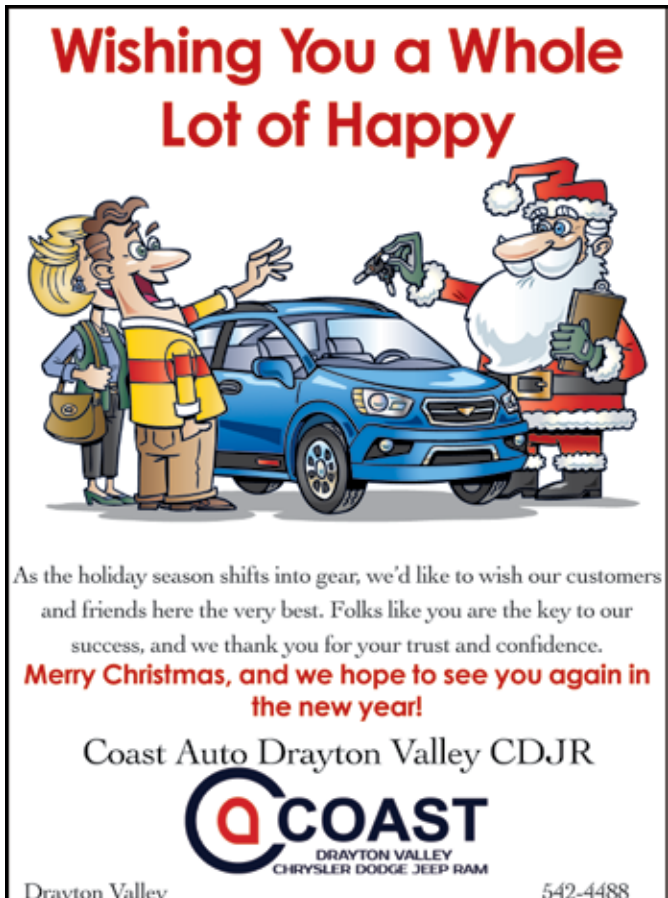
Our Valued Friends & Customers

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

CLOSED:
Dec 23rd - 26th
& Dec 30th - Jan 1st

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Wishing You a Whole Lot of Happy

As the holiday season shifts into gear, we'd like to wish our customers and friends here the very best. Folks like you are the key to our success, and we thank you for your trust and confidence.

Merry Christmas, and we hope to see you again in the new year!

Coast Auto Drayton Valley CDJR

COAST
DRAYTON VALLEY
CHRYSLER DODGE JEEP RAM

Drayton Valley 542-4488

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 optional
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 pepper-

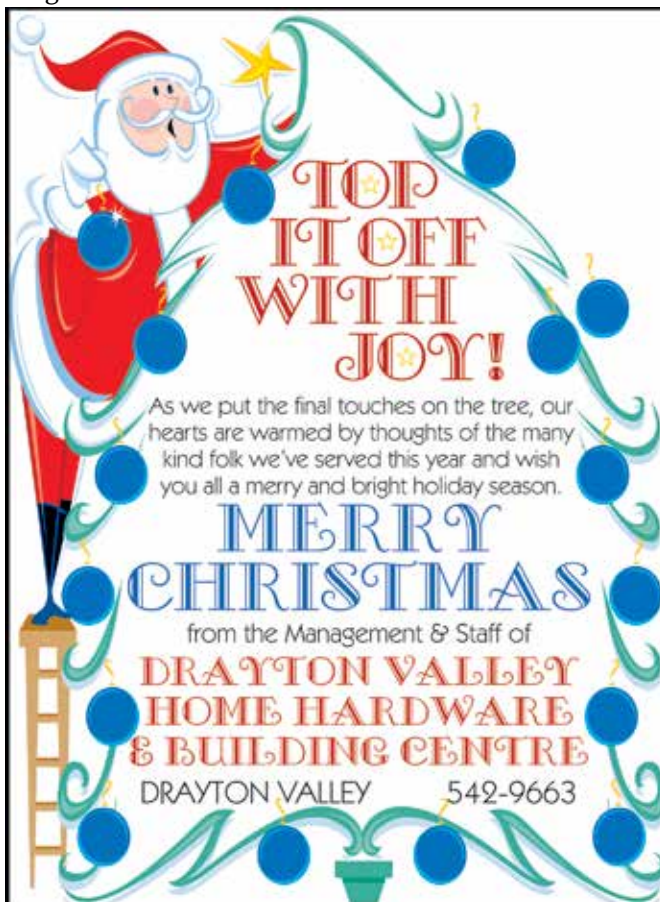
mint, and combine.

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.



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.

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 electric mixer until smooth and creamy.

Add flour, 1 cup peanut 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 toothpick inserted in center comes out clean.


Cool before cutting into bars.

The First Noel

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

For your generous spirit, we are deeply thankful.

Merry Christmas
from the Staff at



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

Always Glad To Be Of Service!



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

Merry Christmas
From the Staff of



WIGHTY'S
TIRE & MECHANICAL

Evansburg, AB 727-4442

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 mixture and blend until incorporated. Mix in the orange zest and dried cranberries.

Onto a well-floured surface, roll the dough out to about a 1/4 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.



Hope it's mAGical!



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

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

Bourke's Farm Equipment

339-3939 Tomahawk, AB

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

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 mixer
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 powder
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, beating until well
combined after each addition.
Beat in the vanilla and Kah-
lua if using, then the cooled
chocolate.

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 un-
til just combined. Be careful
not to overmix or the cook-
ies 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 overnight.
You can make them a couple
of days ahead to this point.

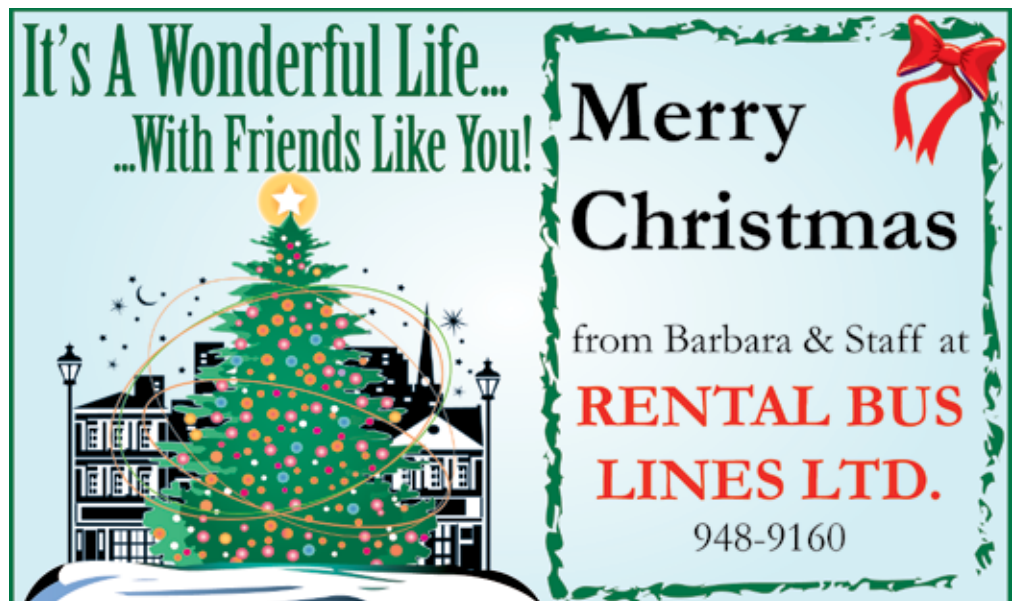
Preheat the oven to
180°C/160°C fan/gas 4. Line
two baking sheets with non-
stick baking parchment or
Silpat.

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. 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 frequent-
ly 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 min-
utes, until the sugar coating
has split into a crackle pat-
tern. Transfer them to a wire
rack to cool completely – they
will continue to firm up as
they cool.



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

Makes about 6 to 8 servings.

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 Condensed 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

Cinnamon Sticks and Star Anise optional for garnish

Instructions

Add the evaporated milk, coconut 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.

OPEN UP TO CHRISTMAS!



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

Merry Christmas
From Everyone at
Wildwood Public Library (325-3882)
Evansburg Public Library (727-2030)
& Niton Public Library (795-2474)

*May peace be your gift at Christmas
and your blessing all year through!*



TIPPLE PARK MUSEUM
Evansburg, AB. 727-2240

**A Holiday Hello
For The Nicest Folks We Know!**

We wish you a merry Christmas, a happy New Year and the best of everything.
Thank you for making our year so lively with your visits!

Happy Holidays

Ginni, Bubbly & Staff at
Travellers Hut & Gas Station
Wabamun, AB 892-3252



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.



**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

Home For The Holidays

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

From Management & Staff at

**SUNGRO
HORTICULTURE
CANADA LTD.**
In Seba Beach

CHOCOLATE KISS COOKIES

Chocolate Kiss Cookies-decadent chocolate cookies rolled in sprinkles and topped with a chocolate kiss. A fun cookie for the holidays or any day!

Prep Time 15 minutes
Cook Time 10 minutes
Total Time 25 minutes

Ingredients

1 cup all-purpose flour
1/2 cup Dutch process or unsweetened cocoa powder
1/4 teaspoon salt
1/2 cup unsalted butter, softened
2/3 cup granulated sugar
1 egg yolk, at room temperature
2 tablespoons milk
1 teaspoon pure vanilla extract

3/4 cup nonpareil sprinkles

25 Hershey's Kisses, unwrapped

Instructions

Preheat the oven to 350 degrees F. Line baking sheets with parchment paper or Silpat baking mats and set aside.

In a medium bowl, whisk together the flour, cocoa, and salt. Set aside.

In the bowl of a stand mixer or using a handheld mixer, beat the butter on medium-high speed until smooth, about 1 minute. Add the sugar and beat on medium-high speed until creamed, about 2 minutes. Add the egg yolk, milk, and vanilla extract, and beat on high speed until combined, about 1 minute. Scrape

down the sides and up the bottom of the bowl and beat again as needed to combine.

Add the dry ingredients to the wet ingredients and mix on low speed until combined.

Pour the sprinkles into a small bowl. Roll the balls of dough, about 3 teaspoons of dough per cookie, then roll each ball into the sprinkles to coat. Place the dough balls on the prepared baking sheet, 2 inches apart.

Bake the cookies for 9-12 minutes. Check early to be safe. You want to take them out when they are still soft in the center.

Remove the cookies from the oven and allow them to cool on the baking sheet for 5 minutes. Press the chocolate kisses into the center of each cookie. Transfer the

cookies to a wire rack to cool completely.

Note-cookies will keep in an airtight container at room temperature for up to 1 week.




It's Christmas...
Wish Big!

Here's hoping all of your dreams
come true this Christmas!

Merry Christmas
From Everyone
at
Ray Agro & Petroleum Ltd.

Entwistle, AB 727-2149

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



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

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

892-4500 Wabamun, AB

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 tsp 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!



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Time Of The Year**
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It's because we get to thank you for your stopping by! Merry Christmas!

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

Serving Evansburg, Whitecourt and Surrounding Areas
1-800-727-5259



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

Merry Christmas
From
Rocko's Rentals & Services Ltd.
Wabamun, Alberta 718-3850



BALD EAGLE

PLUMBING & HEATING
(780) 621-2500
Fax: (780) 514-3782
beph@telus.net

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 minutes

Ingredients

4 egg whites at room temp
1 Cup granulated sugar
pinch cream of tartar
1/8 tsp almond extract
green gel food coloring
multi color sprinkles
star sprinkles
frosting of your choice

Instructions

Heat oven to 200 degrees.
Place egg whites, sugar, and cream of tartar in a bowl of your stand mixer. Place bowl over boiling wa-

ter 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 attachment on stand mixer, mix on medium high until egg whites become bright white but still runny. 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 cook-

ies onto baking sheet lined with parchment paper or silicone mat. Make cookies 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. After 2 hours, turn off oven, open door slightly and let sit in oven an additional 2 hours.

Place the star sprinkles on top with a tiny dab of frosting. Serve and enjoy!

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. Immediately 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.

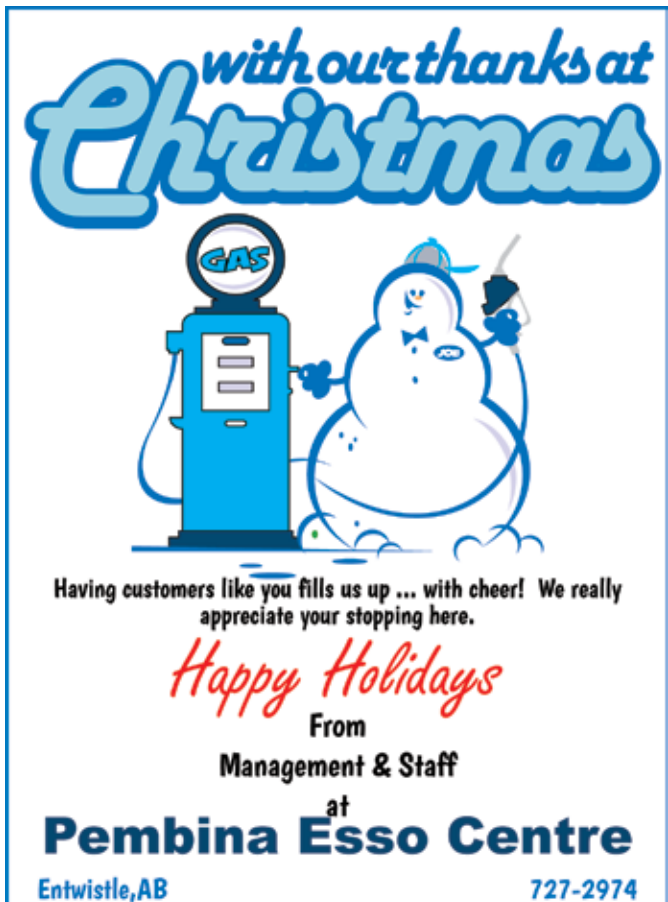


Thanks for Making Our Whole Year Brighter

Christmas is right around the corner, so we'd like to take a moment to share our very best wishes with everyone we know! Thanks for sticking with us this year, and for making this community such a wonderful place to be at Christmastime and always.

Merry Christmas
from
Spark Electrical

Wabamun, AB 780-974-5098



with our thanks at
Christmas

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

Happy Holidays
From
Management & Staff
at
Pembina Esso Centre
Entwistle, AB 727-2974

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.

It's easy to make a delicious turkey breast in your Instant Pot! Quick, juicy and packed full of flavor, your family will love when this delectable turkey is on the Thanksgiving dinner menu.

Prep Time 10 minutes mins

Cook Time 40 minutes mins

MERRY CHRISTMAS
and Happy New Year!

First we take care of you and your family!

A

Then we take care of your car and contents!

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 atowingtruck@gmail.com

way above par...

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

Season's Greetings
 from Len & Staff at

Kokanee Springs RV Park & Driving Range

Seba Beach, AB
797-3058

CHRISTMAS CHARCUTERIE BOARD

Celebrate the holidays with this quick and easy to make Christmas charcuterie board. It's perfect for holiday parties and gathering.

Prep Time 20 minutes

Total Time 20 minutes

Ingredients

8 ounces cheddar cheese cubed

8 ounces pepper jack cheese cubed

8 ounces colby cheese cubed

8 ounces fresh mozzarella balls

1 cup cherry tomatoes halved

1 cup black olives

1 cup green olives

4 ounces pepperoni sliced

8 ounces salami sliced

1 cup green grapes

1/2 cup purple grapes

1 slice colby jack cheese

1/4 cup pretzel sticks

assorted crackers to serve with

Instructions

Place your pretzels vertically at the bottom of the board to create the tree trunk.

Lay a row of fresh rose-

mary horizontally across the bottom of the board to establish the base of the tree.

Next, lay pepperoni slices above the rosemary.

Follow with a mixture of the pepper jack and colby cheeses.

Next, add a row of black olives.

Lay another row of rosemary to create branches throughout the tree.

Add a row of green grapes.

Add the salami and mozzarella balls. Fold the salami in half and use the mozzarella balls to prop the slices

up.

Add another row of rosemary, then place cheddar cheese and green olives onto the board. Continue adding rows of rosemary throughout the assembly to create the look of tree branches.

Add tomatoes and red grapes.

Use a star shaped cookie cutter or paring knife to cut out a star from a slice of colby cheese. Place the star on top and add little springs of rosemary throughout.





Thinking of You at Christmas

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

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

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



Christmas Holiday Hours

We will be closed December 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.

ONOWAY FEED & SEED SERVICES LTD.
 Box 1116, Onoway, AB T0E 1V0
 Phone: (780) 967-5375 Fax: (780) 967-4341

CHRISTMAS CHEX MIX

This delicious Sugar Cookie Chex Mix comes together in just minutes! Perfect for holiday party snacking and sharing.

Prep Time 15 minutes mins
Total Time 15 minutes mins

Ingredients

6 cups Rice Chex™ cereal
1/4 cup butter
1/3 cup granulated sugar
1/2 teaspoons water
2 teaspoons vanilla

1/4 cup powdered sugar
1 oz white baking chocolate or
1/4 cup white vanilla baking chips
1 teaspoons to 2 gluten-free colored edible glitter or sugar sprinkles

Instructions

In large microwavable bowl, measure cereal; set aside. Line cookie sheet with waxed paper or foil.

In 2-cup microwavable mea-

suring cup, microwave butter uncovered on High 30 seconds or until melted. Add granulated sugar and water; microwave uncovered on High 30 seconds or until mixture is heated and can be stirred smooth. Stir in vanilla. Pour over cereal, stirring until evenly coated.

Microwave uncovered on High 4 minutes, stirring every minute, until thoroughly glazed. Sprinkle with powdered sugar; mix well.

Spread on cookie sheet. In

small microwavable bowl, microwave white chocolate uncovered on High 30 to 60 seconds, or until it can be stirred smooth. Place in small resealable food-storage plastic bag; cut off small corner of bag. Squeeze bag to drizzle white chocolate over snack mix; sprinkle with edible glitter. Cool until white chocolate is set, about 10 minutes.

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 peanuts

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 crock-

pot.

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

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

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
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FARM EQUIPMENT LTD.

CASE III
AGRICULTURE

www.roszko.com
Mayerthorpe, AB
786-2105

CHRISTMAS FRUIT PIZZA

Christmas Fruit Pizza is a refreshing and jubilant treat that you will have a blast making for the holiday season. This sweet treat is made in under 30 minutes and only requires a handful of simple ingredients.

Prep Time 10 minutes

Cook Time 20 minutes

Total Time 30 minutes

Ingredients

1 30 ounce package sugar cookie dough or you can use homemade sugar cookie dough

1 cup strawberries washed, dried and sliced

1 cup pineapple chunks pat dry

1 cup grapes washed and dried

1 cup kiwi sliced

1 cup mandarin oranges pat dry

1 1/2 cups heavy cream

1/3 cup powdered sugar

1 tablespoon vanilla extract

1 teaspoon green food coloring you can use more or less, or another color

Instructions

Preheat oven to 325 degrees Fahrenheit.

If using premade sugar cookie dough, open the package and break up the roll a bit and allow the

dough to warm up to be more workable.

Roll the dough into a smooth ball then sprinkle flour onto a large baking sheet lined with parchment paper and use a rolling pin to flatten out the dough.

Begin creating a triangle shape by using the palm of your hands to pat the out-sides of the dough inwards. You can stop here and just make a large triangle shape like a christmas tree or you can create 3 layers of branches by pinching in a section close to the top and the center of the dough. It takes some time to shape, so work slowly and use flour as you go so the dough doesn't become too sticky.

Make sure there are no tears or rips in the cookie dough and that the cookie is rolled out to about 1/2 inch all the way throughout the cookie.

Place the baking sheet in the oven and bake for 18-20 minutes or until set.

Remove the cookie from the oven and allow it to cool on the pan completely then carefully transfer it to a cookie rack.

While the Christmas tree cookie is cooling, make the whipped cream.

In a large bowl, beat the cold heavy cream until soft peaks form, then add the vanilla, powdered sugar and green food coloring and whip until stiff.

Use a spatula to frost the cooled cookie with the green whipped cream.

Place the fruit on the whipped topping in a fun pattern. Serve chilled.

Have A Vintage Season!

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



Drayton Valley Auto Parts



Drayton Valley, AB
542-6881

Here Comes Santa Claus!

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

Thanks for being an important part of our year. Your friendship and support have made 2023 a great ride for us, and we wish you all the best this holiday season and in the coming year.

Merry Christmas to You and Yours!



DRAYTON'S SHOP

AUTOMOTIVE SERVICES & TIRES



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7329 TWP. RD. 505 Drayton Valley

draytonshop@telus.net

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.

With Warm Regards
At Christmas

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

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

*Hope It's Merry,
Magical &
Mesmerizing!*

Thank you for adding so much sparkle to our year with your visits. Friends like you are simply spectacular!

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

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

FOR-TEC INC.
AUTOMOTIVE & HEAVY DUTY REPAIRS
780-542-7110 Drayton Valley

CHRISTMAS DONUT WREATH



Ingredients

1 can flaky jumbo biscuit dough container should contain 8 biscuits
4 cups vegetable oil
1 1/2 cups powdered sugar
2 teaspoons vanilla extract
3 tablespoons milk

Instructions

Remove biscuits from can and cut each biscuit into 6 evenly sized pieces. Roll the pieces hands to make them as round as possible.

Pour vegetable oil into a heavy bottom pot. The oil should be at least 2 inches deep. Heat oil over medium-high heat

to 350 degrees fahrenheit. Line a baking sheet with paper towels and place near the pot.

Using a slotted spoon, carefully place a few donut holes at a time into the hot oil. Do not crowd them, as this will cause the oil to drop in temperature. Turn with tongs or slotted spoon until golden brown all around. This will only take a few minutes.

Remove the golden donut holes and place on the prepared baking sheet lined with paper towels. Allow to cool slightly.

Combine powdered sugar, vanilla, and milk until smooth to create a

glaze.


Use a fork or tongs to dip and swirl each donut in glaze, one at a time. Allow the excess glaze to drip off, then place the glazed donut holes in a wreath shape on a large platter. Make sure donut holes are touching each other so that the glaze will help them stick together. Sprinkle with powdered sugar and sprinkles if desired.





**To Our Valued
Members & Customers**
*Happy Holidays
& Warm Wishes
for the New Year*
From Management & Staff


WESTParkland
 GAS CO-OP LTD
 (780) 963-3311

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



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 direc-

tions 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!



Merry Christmas



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

From
Pembina Concrete Products

Entwistle, AB

727-2702

Wishing You Glorious Season



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

Merry Christmas from Paul & Elizabeth & Family

P & E Ventures Inc.
(Skidsteer) Services

Evansburg, AB

727-2721

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.

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.



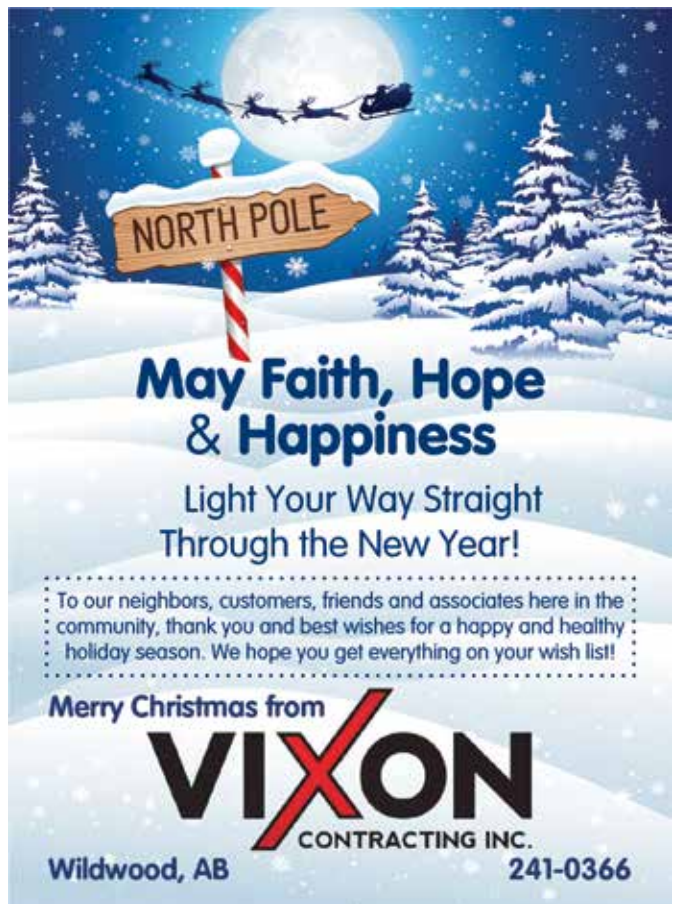
Friends
Like You
Make
Christmas
So Bright

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

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

TECHMATION
ELECTRIC & CONTROLS LTD.

780-542-2723 Drayton Valley, AB



NORTH POLE

May Faith, Hope & Happiness

Light Your Way Straight Through the New Year!

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

Merry Christmas from
VIXON
CONTRACTING INC.

Wildwood, AB 241-0366

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 ingredi-

ents, 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!



*We hope
you have a
wonderful
Christmas!*

*Thank you for
being so good
to us this year.
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Oh, Joy!

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

Merry Christmas
Neil, Rose & Staff
Foothills Door Ltd.

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

Merry Christmas
From The Staff At

UFA

- Wildwood

Wildwood, AB

(780) 325-3866

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

Cook Time 40 minutes

Total Time 50 minutes

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 extract
1 teaspoon rum extract
2 1/4 cups all-purpose flour
2 teaspoons baking powder

der

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. 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

eggnog 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!



Thinking of going away?
We can help you!

Merry Christmas

from Gary & Lesley at

THE DOG RANCH

Evansburg, AB

727-2652



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.



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!

OMC

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Entwistle, AB

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**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

TRI-LAKES SERVICES LTD.
Evansburg, AB 1-877-727-3939

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
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.



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 nutmeg

meg

Instructions

Preheat oven to 350 degrees.

In a large bowl, cream together 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.

CHRISTMAS TRUFFLES

Christmas Truffles are not only adorable, but they are also so good! With sprinkles inside and out this treat can't get any more festive!

servings 24 truffles

Prep Time 25 minutes mins

Total Time 45 minutes mins

Ingredients

1 cup white cake mix

1/2 cup all purpose flour

1/2 cup granulated sugar

1/4 cup butter melted

1/2 teaspoon vanilla

2 tablespoons milk

1 tablespoon Christmas sprinkles + more for decoration

1 1/2 cups white chocolate chips or vanilla almond bark

chocolate and roll around to coat. Tap off the excess gen-

tly and transfer to a cookie sheet lined with wax paper.

Top with more sprinkles, if desired.

**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



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Instructions

In a large bowl, whisk cake mix, flour, and sugar. Stir in melted butter, vanilla, milk, and sprinkles. The mixture should be moist and be able to hold its shape easily when formed.

Using a cookie scoop, form mixture into even balls and refrigerate 20-30 minutes.

In the meantime, melt chocolate in a double boiler or slowly in the microwave. Using a fork, drop one of the cake batter truffles into the

Wishing our customers a

**Merry
Christmas**

and Happy New Year

from the Staff at

Competition
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CHEVROLET



**Stony Plain, AB
(780) 963-6121**

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.



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

lasses

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

egar

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.

Pour the filling into the crust and set in a deep bak-

ing 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.



Thanks for
Everything

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

Merry Christmas

From

Border Paving

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A LIFT TO SERVE YOU!**

Many Thanks for your loyal support!

Merry Christmas from

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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 temperature

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.

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

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*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

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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

Cook Time 10 minutes

Total Time 45 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 peppermint 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 dotting 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 sugar & 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 lit-

tle 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 tablespoons in size* and place 2 inches apart on the lined cookie sheets.

Bake for 8-10 minutes, 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 cookie sheet for 10 minutes, then continue cooling on a wire rack.



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!

Merry Christmas from the staff of

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

EASY CHEESY SCALLOPED POTATOES

Easy 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.





PEACE ON EARTH

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

Merry Christmas
 from Management & Staff at
Thorsby Stockyards Inc.

Thorsby, AB 789-3915

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



Future Inc.

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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 these 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.



AT THE HOLIDAYS

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



From Jeff, Chad at

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Tidings Of Comfort & Joy

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CREAMY CORNBREAD CASSEROLE



Servings: 6 servings

Ingredients

2/3 cup all-purpose flour
1/2 cup yellow cornmeal
3 tablespoons granulated sugar
1 tablespoons 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

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

Cook Time 50 minutes

Total Time 1 hour

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.




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

Seasons Greetings
From Management & Staff of

Stetson GM Ltd.

Drayton Valley, AB 542-5391

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& Best Wishes
For The New Year
from*

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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

Cook Time 1 hour

Total Time 1 hour 15 minutes

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 veg-

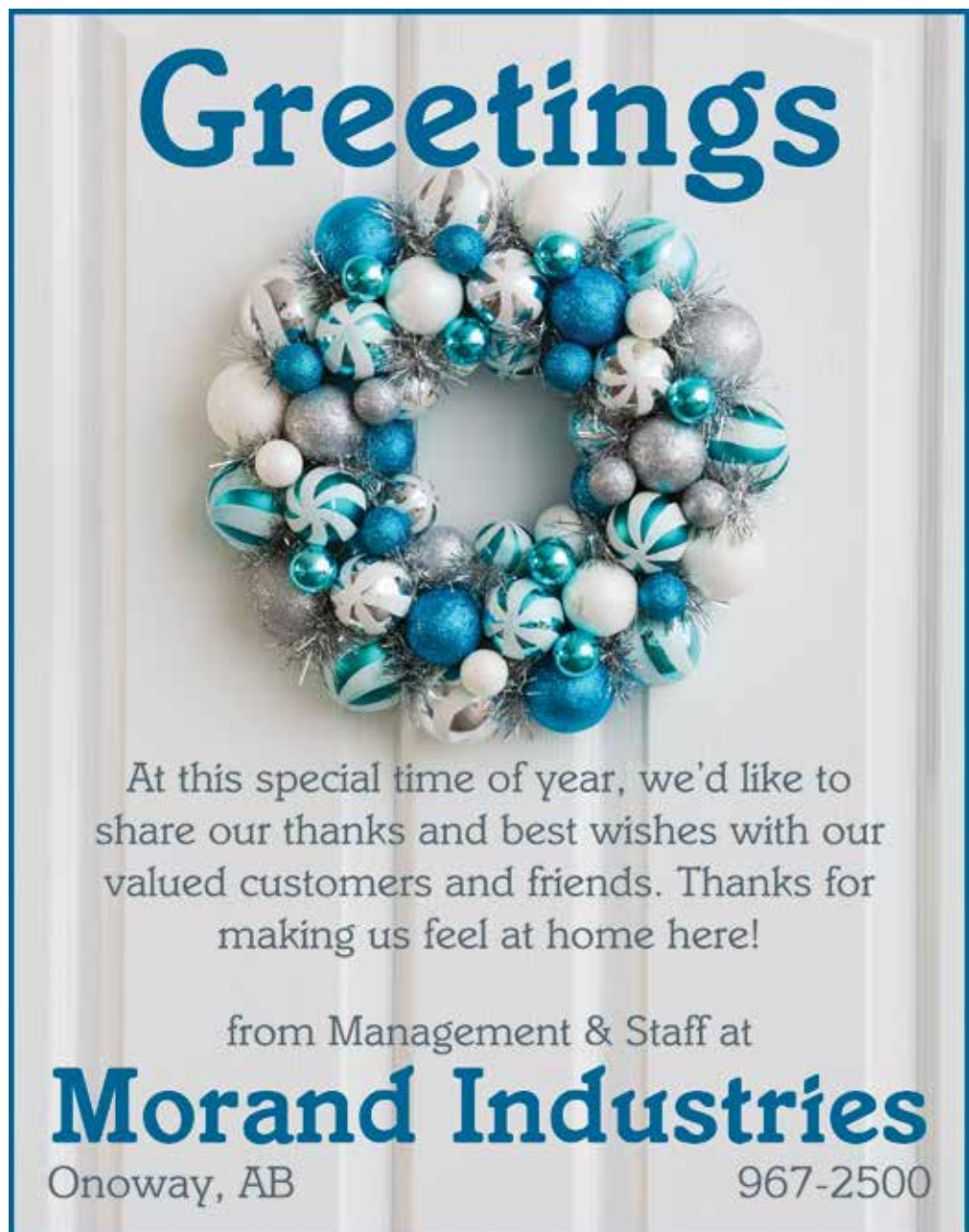
gies in the fats and cook for 3 to 5 minutes until the onions are softened. Add garlic, stir and cook for 2 more minutes. Remove from heat and set aside.

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.



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

Cook Time 15 minutes

Rise 35 minutes

Total Time 1 hour
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 nonstick 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.

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Convertible tops for cars and boats, custom car and boat interiors, 5th wheel trailer skirts, boat tarps, ATV seats, furniture, kitchen chairs, heavy equipment seats.



*Seasons Greeting
from Staff
at
H and E*



Your one stop upholstery shop



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

Cook Time 8 minutes

mins

Total Time 23 minutes

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 1/2 stick

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.



Nail Down A Great Season!

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

MCLEOD
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135 South Ave.
SPRUCE GROVE

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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

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

CENTURY 21
Masters

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

Servings: 8 servings

Ingredients

12 ounce package whole cranberries

1 cup granulated sugar

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 topping 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.

Christmas
Is in the Air

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

Merry Christmas from

drax

Entwistle, AB 1-877-737-4344

SLOW COOKER APPLE CIDER



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.



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 all-spice

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

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

Sunnybrook, AB • 789-3322 • Toll free: 1-855-789-3322

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.

EASY RICE PILAF

Upgrade everyday rice with this Easy Rice Pilaf with Veg-

etables. It's simple, uses fresh ingredients and adds incredi-

ble flavor to any plate.

Prep Time 10 minutes mins

Cook Time 25 minutes mins

Total Time 35 minutes mins

Servings: 6 servings

Ingredients

¼ cup finely chopped celery
¼ cup finely chopped carrots
¼ cup finely chopped white onion
2 tablespoons vegetable or canola oil
1 cup long grain white rice Jasmine or basmati rice works too
¼ cup chopped mushrooms optional
¼ cup pine nuts optional
2 cups low sodium chicken broth
½ 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 ½ teaspoon salt. Cover, reduce heat to low and steam for 15 minutes.

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

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

ROYAL LEPAGE 100 YEARS SINCE 1913
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Noralta Real Estate Inc.
Spruce Grove, AB • (780) 962-4950

GARLIC HERB BUTTER STEAK IN OVEN

Garlic Herb Butter Steak in Oven – Impress your family with this beautiful cut of meat for the Holiday table! This roasted rib-eye steak is tender and flavorful, and the cut is sure to make a big impression. This garlic herb butter steak just melts in your mouth and the flavor is out-of-this-world, thanks to a luscious garlic herb sauce with a spicy twist. This melt in your mouth oven-roasted steak recipe is just what you need to celebrate the holidays this year. Enjoy!

Ingredients list for the Garlic Herb Butter Steak in Oven

1 large and thick rib-eye steak (3lb. – 1500g, we used a tomahawk rib-eye steak for this recipe)

2 onions, halved horizontally

4 garlic cloves, smashed, with peel on

2 teaspoons fresh cracked black pepper, divided

1 teaspoon kosher salt

1 crumbled beef bouillon cube, optional

1/3 cup low-sodium soy sauce

1/2 cup melted butter (or olive oil)

1 tablespoon hot sauce of your choice (we used Sriracha)

1 tablespoon minced garlic

1 tablespoon Italian flat parsley, chopped

1 tablespoon curly parsley, chopped

1/2 teaspoon red chili pepper flakes, optional

Directions

1. To make the Garlic Herb Butter Steak in Oven: Take the steak out of the refrigerator at least 1 – 2 hours before cooking to bring it to room temperature. Pat dry all over with paper towels.

2. Preheat your oven to broil mode to 500°F (260°C). Season the steak generously on both sides with salt, pepper, and crumbled bouillon cube (optional).


3. Put the smashed garlic and onion slices in the baking pan and arrange the steak on top. The onions will serve as a roasting rack. Broil the steak for 5 – 7 minutes on the top rack, depending on thickness, then

return on the other side and broil for 5 minutes more.

4. Lower the oven temperature to 400°F (200°C) and finish broiling the steak for 10 – 12 minutes. Use an instant-read thermometer to measure the steak's internal temperature 125°F (51°C) for medium-rare, 135°F (57°C) for medium. 5. Remove steak from the oven, tent with foil, and allow the meat to rest for 10 minutes. In the meantime,

mix together soy sauce, melted butter (or olive oil), hot sauce, garlic, parsley, one teaspoon of pepper, and red chili pepper flakes.

6. Slice the meat using a sharp knife beginning by removing the bone, then drizzle the herbs sauce on top before serving. Serve the Garlic Herb Butter Steak immediately.



Merry CHRISTMAS

from the Staff at
Timberlind
Auctions
780-542-7323

ROASTED TURKEY BREAST WITH GARLIC HERB BUTTER

Roasted Turkey Breast Recipe with Garlic Herb Butter – An epic Thanksgiving holiday meal! This easy roast turkey breast is juicy, tender, with extra crispy skin. Garlic herb butter is smeared under the skin so it drips down and bastes the turkey breasts while roastings. You end up with a turkey breast loaded with

flavor and super juicy meat. This is the only roasted turkey recipe you will ever need!

Ingredients list for the roasted turkey breast recipe

The turkey breast

2 turkey breasts, skin on, bone-in

2 heads of garlic, roughly peeled and sliced horizon-

tally

2 medium onions, quartered

Fresh rosemary sprigs + for garnish

1 pomegranate, quartered, for garnish (optional)

The garlic herb butter

2 sticks (1 cup) unsalted butter, softened

Salt and fresh cracked pepper, to taste

1 tablespoon olive oil
1 tablespoon garlic powder

1 tablespoon fresh rosemary, chopped

1 tablespoon fresh oregano, chopped

1 tablespoon fresh parsley, chopped

2 teaspoons onion powder

1 teaspoon crushed red chili pepper flakes


Directions

1. How to make this Roasted Turkey Breast with Garlic Herb Butter? Remove all oven racks except for one. Set this rack in the next-to-the-lowest position. Pre-heat your oven to 450°F (230°C).

2. In a medium bowl, combine all the ingredients for the turkey herb butter. Using your fingers, gently loosen the skin covering each turkey breast by gently running your fingers between the skin and the turkey meat, taking care not to tear the skin. Place herbed butter under the skin and gently press on the skin to spread the herb butter evenly. Repeat on the other side so the entire turkey breast is stuffed with herb butter under the skin. Spread the remaining herb butter over, and beneath the turkey breast.

3. Place turkey breast, breast side up, inside a large roasting pan. Cut a piece of foil big enough to cover the turkey's breast. Arrange quartered onion, garlic and rosemary around the turkey. Season the garnish with salt and pepper.

Continued on Page 83



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

Roasted Turkey Breast With Garlic Herb Butter

Continued from Page 82

4. Place the turkey breast in the oven, breast side up. Roast until nicely browned, 20-30 minutes. Apply the prepared foil over the turkey breast to cover.

5. Reduce oven temperature to 350°F (180°C) and return turkey breast to

oven, foil securely in place. Do not open oven to baste the turkey breast. Roast until a cooking thermometer registers 161°F (72°C), approximately 1 hour to 1 hour and half. When nearly done, you can remove the foil and crisp up the skin under the broiler for 2 minutes. Allow the roasted tur-

key breast to rest for 15-20 minutes before slicing and serving. Transfer the turkey breast to a serving dish and garnish with fresh rosemary, the quartered onion, roasted garlic, and quartered pomegranate.



Classified Ads - Call 962-9228

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Hall Rentals

Bright Bank Hall, 780-968-6813

Camp Encounter, Vincent Mireau - Camp Director. director@campencounter.com. C: 780-504-2012 W: 780-967-2548

Cherhill Community Assoc. Hall, Kevin 780-785-8153

Darwell Centennial Hall, 780-892-2468

Darwell Seniors, Phone Debra 780-785-2907

Duffield Hall, 892-2425

Entwistle Community League Hall Rentals, Call Barry Osbourne (780) 621-2541

Entwistle Senior's Drop In Centre, Barb 727-2108 or Glennis 727-4367 Mon-Fri

Evansburg Senior's Heritage House, Dennis 727-4186

Evansburg Legion, upper hall 250 people, 727-3879

Fallis Community Hall, Kim/Rick 587-415-8177

Gunn Hall (G.A.R.S.) 780-951-9452

Keephills Hall keephillsrentals@gmail.com (780) 919-6590 keephillshall.com Contact Hayley Butz

Lake Isle Community Hall, PH: 780-892-3121 or Email: lakeislehall@mail.com

Lake Romeo PeaVine Hall, 785-2700

Magnolia Hall, 727-2015

Mackay Community Hall, Darlene 780-795-2350

Manley Goodwill Community Hall, 780-920-3217

Mayerthorpe Diamond Centre, 786-4044

Moon Lake Community Hall, 780-727-2370

Park Court Hall, call or text Karyn 780-712-3918

Parkland Village Community Centre, 780-298-9155 @PVCCentre

Pioneer Centre, Spruce Grove 780-962-5020 or email

Ravine Community Hall, Dawna @ 325-2460

Rich Valley Community Hall, 967-3696 or 967-5710

Rosenthal Community Hall, 963-7984

Seba Beach Pavilion, 780-797-3863

Smithfield Community Hall, 780-717-3714

Tomahawk & District Sports Agra, Bookings: Kathy 780-339-3773.

Wabamun Jubilee Hall, 780-727-3947.

Wildwood Community Hall, 325-2180 or 780-325-2270

Wildwood Rec Complex 325-2077 or 514-8944

Wildwood Senior's Hall, 325-3787

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Completely renovated Motel in Onoway, AB. offering daily, weekly or monthly rentals. All utilities included, 55 inch tv with Satellite. Double beds, furnished bachelors with full kitchen and furnished 1 bedrooms with full kitchen available. Starting at \$1050 + tax. Please call for viewing, 780-967-4420 www.onowayinnandsuites.com

2 bdr, available in Entwistle apartment building Rent \$875 DD \$300 Includes heat, water, parking. NS bldg. text Ivka at 780 807-1300 or call Elma at, 780 234-4504

Computers

Free Computer Check Ups, Repairs only \$25. 780-916-5613

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

DRAYTON VALLEY: Farmers' Market, Wednesdays starting May 3rd-October 4 from 3:00pm-6:00pm at 5015 Industrial Rd. dvagsocietyinfo@gmail.com for information.

EVANSBURG FARMERS MARKET: Every Saturday 10am - 2pm located right beside Evansburg Tipple Museum 780-515-0905

May-Sept

URG: Sat, 10AM-2PM, Tipple Park Museum. Call 727-2240 for tables. *May-Sept.

SPRUCE GROVE: at the Elevator, Sat 10:00-1:00PM, Info (780)288-6174 *April - Dec.

STONY PLAIN: Saturdays, 9AM-1PM, Community Centre Downtown, Stony Plain. Nancy 780-962-3993. *April - Dec.

Wabamun Farmers Market: 12:00 noon on Sunday, July 3. Old Fire Hall (53rd Ave), Wabamun

BINGO

ENTWISTLE COMM. LEAGUE BINGO: Every Wednesday, Doors Open 6PM.

STONY PLAIN SENIOR'S DROP-IN CENTRE: public bingo every Tues, 7PM. All ages welcome. Phone (780) 963-6685

WILDWOOD: 4th Mon night. 6:30PM, bingo starts 7:30PM, Early Birds & Lucky 7. **WILDWOOD LADIES AID:** every 3rd Friday of month, 6:30PM, bingo starts 7:30PM.

MEAT DRAWS

C.A.N. COMMUNITIES OF ALBERTA NETWORKING FOR SENIORS, Spruce Grove At Pioneer Center. first market March 25 - 5:30pm

Evansburg: Evansburg Legion, Friday 8:10PM & Saturday 3-5PM

STONY PLAIN ROYAL CANADIAN LEAGION BR# 256: Saturdays @ 3:00PM-5:00 PM Meat Draw & 50/50.

Wildwood: Wildwood Legion, Saturday 3-5PM

JAMBOREES

CARVEL: 2nd Sunday of month. \$6 lunch served. Info 780-991-3001

DUFFIELD: Oct 22 \$20, Entertainers \$10. Dinner @ 6pm, late lunch and 50/50.

. *Sept - May, except dec.

DRAYTON VALLEY: Last Sunday of month. Upstairs @ the "55 Rec. Center" Doors at 12PM, Starts at 1PM. 780-542-4378

ENTWISTLE: 3rd Saturday of month, Doors at 1:30PM at Entwistle Community Hall. Contact Verna at 780-716-2304. *October - May

RAVINE COMMUNITY ASSOCIATION: 1st Sat of each month. Info 780-325-2391

*Sept - May, except dec.

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

SPRUCE GROVE: at Sandhills Community Hall, 3rd Sunday, 1-5PM. Info Florence 780-962-3104 Margaret 780-962-3051 *Sept - June.

STONY PLAIN: Stony Plain Seniors Drop In Center, 5018 - 51 Ave. Every 1st & 3rd Thurs of month, 6:30PM, \$2.

TOMAHAWK: Tomahawk Agriplex, 3rd Friday of month. 1PM. to 5PM. Doors open at noon PH: 780-339-3755. *Oct - May

WILDWOOD: Wildwood Community Hall, 3rd Wed Each Month, noon 325-2180 325-2270 *Oct - June.

TOPS (Take Off Pounds Sensibly)

ENTWISTLE: Wed 5 pm weigh-in, meeting to follow. WEE Foodbank building, main street Entwistle, south entrance. Call Jean at 780-270-4648 for more info.

STONY PLAIN: Thurs evening at 5:30PM, Stony Plain Library Susan (780) 968-0869

SPRUCE GROVE: Mon at 4:30pm at Anglican Church, 131 Church Road. Betty (780)962-3857

SPRUCE GROVE: Tues at 6:15PM at Anglican Church, 131 Church Rd. Sharron (780) 962-2722

SPRUCE GROVE: Wed at 8:45am at Anglican Church, 131 Church Road. Christiane (sp) (780)960-1109

WILDWOOD: Thurs at 10am at Wildwood Hall, Bea (780)727-2129

SANGUDO: Tues 5pm at Sangudo United Church. Toni (780)786-4612

YOUR COMMUNITY

ALBERTA PARENTING FOR THE FUTURE ASSOC: Call 963-0549 or visit www.apfa.ca to register. All programs are confidential & free.

Derrick Toastmasters: Serving Drayton Valley and area since 1990 Build Communication, Leadership & Public Speaking Skills Meets 2nd & 4th Wednesday, 7-9pm, Zoom Contact derricktm6538.secretary@gmail.com for information.

FREE HOME MEAL DELIVERY PROGRAM, for Wabamun Seniors & Wabamun Lions. Arrange for meal preparation through a local restaurant. Call Darlene, 892-2551.

PEMBINA SKATING CLUB (Evansburg Arena), offers Learn-to-Skate, CanSkate & STARSkate. All ages. Call Lisa 727-2729.

*RUNS Sept-March

PROBLEMS WITH DRUG OR ALCOHOL ADDICTION in a loved one? Contact Drug Rehab Resource for a free confidential consultation. 1-866-649-1594 or www.drugrehabresource.net.

LIBRARY EVENTS

AFTERNOON BOOK CLUB at Keephills Library. 2nd Tues of every month, 1:30-3:00PM. Visit www.pclibraries.ca for info.

FAMILY GAMES NIGHT: 3rd Wed of every month, 6-8PM. Located at Entwistle Library, Duffield Library and Tomahawk Library. In partnership with Parkland School Division. Visit www.pclibraries.ca for more info.

HATCHET CITY READERS at Tomahawk Library. 3rd Tues of every month, 10-11AM. For what we're reading next, visit our website, www.pclibraries.ca.

INVENTORS CLUB: 2nd Thurs of every month, 3:30-5:00PM at Entwistle Library. 4th Thurs of every month, 3:30-5:00PM at Tomahawk Library. Ages 8-13. To register: Call the library at 780-339-3935.

SEBA BEACH LIBRARY Seba Beach Book Club is back to being indoors. We meet at 10 AM every 3rd Tuesday of the month. Call us at 780-797-3940 or email sebsbeachlibrary@yrl.ab.ca or follow us on FB.

EVANSBURG PUBLIC LIBRARY BOOK CLUB: 4th Thurs, 7:00PM Grand Trunk High 727-2030.

SOCIAL EVENTS

AEROBICS: Low impact, Mon/Wed, 11AM-12PM, Wildwood Senior's Centre, \$1/session.

BREAKFAST SOCIAL: 9:30AM-NOON, Parkland Village Community Centre - 3rd Sunday. PH: 780.298.9155 Social Media: PVCCentre.

COME PLAY CRIB: Fridays, 7:00PM at Darwell Seniors Hall; lite lunch is served. All ages!

COUNTRY QUILTERS in Stony Plain house a "Sew in Tuesday", 2nd Tuesday of every month, from 10-3PM. Drop in \$5/member, \$6/non-members. Contact Cindy 780-963-7170.

Darwell Public Skating 7-days wheel 8am - 8pm. more details on Darwellag.com or Facebook

DROP-IN ADULT PICKLEBALL: Thursdays, 6-8:30 p.m. Sept.12th-May @ G.T. School, Evansburg. Beginners Welcome. Paddles sponsored by the Evansburg Public Library

EVANSBURG ART CLUB: meet & paint Thurs 1-4PM Rec Plex. 727-4340 or 727-

4098

EVANSBURG SENIOR'S HERITAGE HOUSE: Floor Curling Mon & Thurs, 1pm. Court Whist Thurs, 7PM.

EVANSBURG TIPPLE PARK HISTORICAL BUILDING TOURS: Wed - Sat, 10:00-5:00PM.

HEALTHY AGING NURSE & FOOT CARE PERSON, Wabamun Seniors Centre, 2nd Thurs of month, 9AM.

OPEN HOUSE for socializing, Crib & card playing at Entwistle Senior Center, Thursdays at 6:45PM. Dan 780-982-0353.

PARENT & TOT PLAYTIME: PERC Building Stony Plain Wed 10-11AM; Holborn Community Hall Thurs 9:30-11AM; Parkland Village Tues 9:30-11:30AM.

POT LUCK every Tues 12:00PM, Wabamun Seniors Centre. Come on down!

SEBA BEACH SENIORS CENTER: Yoga, mon, 9:30AM, \$10/session. Bridge thurs, 1pm. Jams every Wed night, 7PM. Thrift Shop every Wed & Sat at 10-3PM. Charity # 890175375 RR0001

SEBA BEACH QUILTERS & FIBER ARTS: Wednesdays 9:30AM, Seniors Center.

SENIORS WEDNESDAY* AFTERNOON 1-4PM at Parkland Village Community Centre. Games, Crafts & more! Call Sheryl 780.695.7032 *exceptions incl. Weather.

SPIRITUAL LIVING STONY PLAIN INSPIRATIONAL CINEMA & DISCUSSIONS at PERC Building (5413-51 St). 2nd Friday of month at 7PM. Popcorn provided, donations appreciated. Contact 780-940-3032

SPIRITUAL LIVING STONY PLAIN GATHERING at PERC Building (5413-51 St). Every 2nd & 4th Sunday of month. Meditation 10AM, inspirational sharing 10:30AM. PH 780-940-3032

SPRUCE GROVE ELEVATOR TOURS: Tues-Sat, 9-3pm, 960-4600.

STONY PLAIN'S 5TH MERIDIAN GOOD SAMS RV CHAPTER: Ecole Meridian Heights School. 3rd Tues of Month, 7PM. Call Pat at 780-963-6976 or Ruth at 780-288-9829.

THE ALBERTA WILDLIFE CARVING ASSOCIATION Images of Nature Show, Featuring wildlife carvings, Whitecroft Hall, 314 52313 RR232, Sherwood Park, Saturday Apr30 2:00 - 5:00 pm, Sunday May 1, 10:00 am - 2:30pm. See beautiful hand carved wildlife sculptures

MEETINGS

2nd TIMERS: A support & confidential group for Grandparents Parenting. 1st Thurs of month, 6:30PM. Grand Trunk High School (meet in Lobstick Literacy & Learning room). Child care provided at the Evansburg Public Library.

299 ROYAL CANADIAN SEA CADETS CORPS MACKENZIE: Stony Plain Comm Center, Wed 6:30PM. Youths 12-18, 963-0843

755 PARKLAND AIR CADETS Thurs, 6:30-9:30PM. Muir Lake School, ages 12-18. Info call 405-6585 or www.aircadet.com/755.

AA: Friday at 8PM, Evansburg. Call 325-2204, 727-2466 or 727-6652.

AA MEETING: Every Monday night at 8PM, Duffield Mewassin Free Methodist Church, (13km South of Duffield Turnoff at Shell Gas Station on Hwy 16).

AL-ANON: Wed 8PM. Spruce Grove United Church, 1A Fieldstone Drive. 962-5205

Hope and Help for Family and Friends, New Al-Anon meeting in Spruce Grove Wed @ 11am. 1A Fieldstone Dr Church Library

CHAMBER OF COMMERCE (Evans/Ent): 7:30PM 3rd Thurs, Heritage House.

C.H.I.L.D. (Citizens Helping In Life's Defence) Please join our Pro-Life meetings once a month in Stony Plain. For info call Chris 963-6997.

CITIZENS ON PATROL: The Pembina Community Watch Patrol Meets 2nd Thurs of each month at 7:30PM, at the Tipple Park Museum (4924-48 St.), Evansburg. Contact 780-898-1465 or 780-727-2686.

DARWELL & DISTRICT AG SOCIETY: 7PM,

1st Mon, Community Hall.

DDRA MEETING, 7:00PM, 2nd Mon, Darwell Centennial Hall 780-892-3099. *except Jul/Aug/Dec

DRAYTON VALLEY BRANCH OF ALBERTA GENEALOGICAL SOCIETY: meets 7PM at Municipal Library (5120-52 St.) every 3rd Wed of month. Call (780) 542-2787

ENTWISTLE COMMUNITY LEAGUE GENERAL MEETINGS: 2nd Thursday monthly 7:30PM. *Except June, July, August

ENTWISTLE LIONS CLUB: 2nd & 4th Tues, 8PM, Entwistle curling Rink. Jim 727-3573

ENTWISTLE SENIORS 55+ CLUB: Tue & Fri, 1:30-4:00PM at Entwistle Hall

EVANSBURG SENIOR'S 55+ HERITAGE HOUSE: 2nd Wed of Month, 7:00PM. Dennis, 727-4186.

FALLIS COMMUNITY ASSOCIATION: 3rd Tuesday, 7:00PM.

LAC STE. ANNE & LAKE ISLE WATER QUALITY MANAGEMENT SOCIETY: 3rd Fri, 7PM, Alberta Beach Council Chambers.

LAKE ISLE HALL COMMUNITY HALL BOARD MEETINGS: 3rd Wed of each month @ 7:30PM at the Lake Isle Hall (Hwy 633 and RR55) Ph # 780-892-3121

LAKE ISLE MULTI 4-H GENERAL MEETINGS: 1st Thurs of each month @ 6:30PM @ Lake Isle Hall. Contact 780-242-2486.

LOBSTICK 4-H BEEF & MULTI CLUB: 1st Mon, Evansburg Arena, 7PM, Shannon 727-2358

LOBSTICK GARDEN CLUB: 1st Tues, 6:30PM at Tipple Park Museum, Clara (780) 399-2205

MACKAY COMMUNITY ASSOCIATION: 7pm on Wednesday, February 16, 2022 at Mackay Community Hall

MAGNOLIA BOARD MEETINGS: 1st Tuesday of month, 7PM at Magnolia Community Hall.

MEN FOR SOBRIETY: Wednesdays at 7:30PM, FCSS Building (#105, 505 Queen Street, Spruce Grove), Mike (780) 965-9991.

MS SOCIETY DRAYTON VALLEY COMMUNITY GROUP meets 1st Tues of month, 6-8PM at Norquest College, Terra Leslie, 1-403-346-0290. *Sept-June

MS SOCIETY PARKLAND COMMUNITY SUPPORT GROUP: Are you diagnosed with MS and have questions? Last Tues of month, 7-9PM, Westview Health Centre. Contact Cassy 780-471-3034

NA MEETING: Tuesdays, 7:00PM, 514-6011

PEMBINA PORCUPINES - JUNIOR FOREST WARDENS: Entwistle Porcupine gathering, 7PM, 1st Tue. Len & Tineke at 727-2020. Porcupines@yellowheadfw.ca

SOLVE: Community Enviro issues discussed at Smithfield Hall (N of Hwy 16 on RR34). 2nd Thursday, Jana 892-0006

STONY PLAIN FISH & GAME ASSOCIATION & WABAMUN GUN CLUB: 2nd Mon, Stony Plain Comm Center, 7:30PM.

SUNDOWNERS TOASTMASTER CLUB: Mon (excl. Holidays) 7:30-9:30PM. St. Matthew's Church, Spruce Grove. Judy 960-5258

TOMAHAWK SENIORS (50+) meets every Thursday from 1-4pm at the Tomahawk Agra.

W.E.E COMMUNITY FOOD BANK: Call (780) 727-4043 for emergency food needs. Monthly Meeting: LAST Monday of month at 7:00PM at the Food Bank (Old fire hall in Entwistle). *Except December

WILDWOOD & DIST AG SOCIETY: 2nd Wed of each month 7:00PM at the Wildwood Complex. Wilma 325-2424

WILDWOOD & DIST ROD & GUN CLUB: 2nd Thursday, 7:30PM at the range clubhouse, wildwoodrodandgun@gmail.com

WILDWOOD SENIORS: 4th Wednesday at 2:00PM. Contact Vivian 780 325 2296 *No meeting July/Aug/Dec.

SUDOKU

of the week

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

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

ANSWER:

4	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

Seba Beach Christian Fellowship

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

Weekdays Bible Study & Prayer

(780) 305-3594

Advent Lutheran Church

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

Evansburg
O: 727-3594

Roman Catholic Church

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

(780) 786-2032

Good Shepherd Lutheran Church

Stony Plain
Worship Service 10am
(780) 963-3131

St. Joseph's Catholic Church

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

St. Augustine's - Parkland Anglican Church

131 Church Rd. Spruce Grove
Sunday Service 10:00a.m.
Eucharist with Sunday School & Nursery
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Office 780-962-5131
www.staugustinesparkland.org

Parkland Baptist Church

Sunday Worship Service 10:30a.m.
All Welcome

121 Brookwood Drive
(780) 962-4101
www.parklandbaptist.ca

Word Church Apocalyptic Era

Border Paving Athletic Centre, 9 Tri Leisure Way, Spruce Grove upstairs in the Wolf Room room.

Ph: 780-962-7579

Service starts at 10:00 a.m. every Sunday morning, come all & be bless.

St. Anthony's Ukrainian Orthodox Church

6103 172 St. NW, Edmonton

Saturday:

Vespers 5:00PM

Sunday: Divine Liturgy 10:00AM

780.487.2167

santhony@telusplanet.net
www.st-anthonys.ca

Mount Carmel Spirituality Centre Catholic Chapel

Sunday Masses 10a.m. & 2pm

Weekdays 9am

Saturday 10am

1225 HWY 64 SSS Parkland (cont)

Stony Plain United Church

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

Mewassin United Church

Sunday Service 9:00a.m.

Rev. Heather Koots

Hwy 627 - Rg Rd 30

Ph: 780-963-4745

Immanuel Lutheran Church of Rosenthal

Sunday Worship Service 9:30a.m.

Sunday School

780-963-4048

Emmaus Lutheran Church

Sunday Worship Service 11:00a.m.

Rev. Robert Marshall
4604-59th Ave, Drayton Valley
Ph: 780-542-5101
emmauslutheranchurch.ca@gmail.com

Church of God

Worship Service Sun. 11:00a.m.

Please contact for activities
5004-49 Street,
Drayton Valley
Ph: 780-542-5091

Calvary Baptist Church

Pastoral Team: Kenton Penner

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

Drayton Valley Alliance Church

Pastor John Haazen
Join us for Sunday Service at 10:30a.m.

5014-56 Ave.
(next to Value Drug Mart)
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Ph: 542-6501 dvalliance.ca

All Saints' Anglican Church

10:30a.m. Sunday Worship

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

St. Anthony Catholic Church

WEEKEND MASS SCHEDULE:
Saturday 5:00p.m.
Sunday 12:00p.m.

4708-50 Ave. Drayton Valley
Parish Office: 542-5254

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