



COMMUNITYVOICE

YOUR LOCAL NEWSPAPER

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

December 17, 2025

** HAPPY *
* Holidays *
Happy, Healthy, Joyful, Peaceful, Fun-Filled, Fantastic*

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

May 2026 bring plenty of good health and good news for you and yours.



LAKE ISLE COMMUNITY HALL NEWS

Submitted by Lake Isle Community Hall

Another year is coming to an end. Lake Isle Farmers Association is owner/operator of the Lake Isle Community Hall.

We had a very busy year in 2025: MADD Fundraiser (In memory of Laura /

Jamie Hannah); Mother's Day/Father's Day Breakfasts; Family Summer Picnic; 4 Pub nights; and facility rentals.

The Members would like to thank our Corporate Sponsors from this year: SANG Community Enhancement Foundation; EQUUS; and The Lac Ste. Anne County Recre-

ation and Facility Grant. The funding we receive from these companies / foundations allow our hall to continue to operate.

And, of course, a huge shoutout to everyone who continues to support our events. We are so thankful for all of you.

We are already look-

ing ahead to another fun filled year.

Our first event will be a Dinner Comedy Show with Atomic Improv from Edmonton. This will take place on Saturday, March 28, 2026. So, mark your calendars! More details will be announced in the new year.

For general inquiries regarding rentals, please send an email to lakeislefarmersassociation@gmail.com or by phone to 780-725-2533



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 Terry Dorothy Karen Jennifer



COMMUNITYVOICE

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CHAMPIONING CROSS-BORDER TIES WITH U.S. LAWMAKERS

Submitted by Government of Alberta

MLAs Johnson and Getson will build on a year of engagement with U.S. state legislators at the Council of State Governments National Conference in Chicago.

MLA for Lacombe-Ponoka Jennifer Johnson and MLA for Lac Ste. Anne-Parkland Shane Getson will focus on driving home the message that Alberta officials have been promoting to decision makers across the U.S. throughout 2025: when it comes to partnership in trade, investment and establishing energy and food security, Alberta is the answer.

This year's CSG National Conference will bring together lawmakers, government and private sector leaders, and community partners from all U.S. states, territories and associate members to build connections and work collaboratively to advance key priorities in areas including artificial intelligence, energy and electricity, affordability, economic development, trade corridors and more.

"I look forward to sitting across the table from our counterparts to stress just how important it is that our countries work together towards our common goals so we can secure mutual, long-term prosperity for Ca-

nadians and Americans. I plan to work with colleagues on a motion at a future CSG conference that recognizes the value of our agricultural sectors, how it effects food security, and how we can work together to protect these values."

Jennifer Johnson, MLA

for Lacombe-Ponoka

"When it comes to strengthening trade and investment ties with the U.S. that keep Alberta's economy growing and creating jobs, we are committed to seeing results. Through our regular engagement with state leaders, we are

building contacts and allies across the U.S. to build the economic corridors that will drive prosperity for Albertans."

Shane Getson, MLA for Lac Ste. Anne-Parkland



Merry Christmas
from
**Mayerthorpe
Value Drug Mart**

As we celebrate six incredible years of serving this wonderful community, we thank you for your trust and support. Wishing you joy, warmth, and all the magic this season brings. Thank you for being a part of our journey—we couldn't have done it without you!

780.786.0185

4821 Crockett 50 St Unit-1,
Mayerthorpe, AB

JOKE of the week

It was Christmas and the judge was in a merry mood as he asked the prisoner, "What are you charged with?" "Doing my Christmas shopping early", replied the defendant. "That's no offense", said the judge. "How early were you doing this shopping?" "Before the store opened."



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Season's Greetings
 We extend our sincere wishes for a joyous holiday season and for peace, health, and prosperity in 2026.

CHRISTMAS OFFICE HOURS:

The County Administration Office will be closed to the public from Wednesday, December 24, at 1:00 pm until Friday, January 2, 2026.

Regular office hours resume Monday, January 5, 2026.



OUR LOCAL FOOD BANKS MAKE A DIFFERENCE YEAR ROUND!

Submitted by LSAC

Lac Ste. Anne County Family & Community Support Services (FCSS) supports the following food bank programs, and sincerely thanks these organizations for the service they continue to provide our communities. To request help, volunteer, or donate - check out the following locations:

Lac Ste. Anne East Food Bank

5028 - 48 Avenue, Onoway, AB

Open Wednesdays from

9:00 am to 10:00 am
 Contact: 780.271.3131
 or email lacsteanneeast-foodbank@gmail.com to volunteer or donate.

Mayerthorpe Food Bank

4606 - 54 St. Mayerthorpe, AB

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

Contact: Tammy-Lee Gilroy 780.786.4668, or email mbcfoodbank@xplornet.ca or visit facebook.com/mayerthorpe-foodbank



REGIONAL LANDFILL HOLIDAY CLOSURES

Please be advised that the Regional Landfill located at 55228 Range Road 35 will be closed the following dates:

Closed all day | December 25 & 26

Closed all day | January 1

For more information visit hwy43east.ca



DISCRETIONARY DEVELOPMENT PERMITS**LSAC.ca/permits**

The development permits below have been conditionally approved under the provisions of the Land Use Bylaw (LUB). This list does not include permitted uses. Please contact County Planning & Development to request additional information on permits listed.

Anyone who claims to be affected and who wishes to lodge an appeal against any of these developments must do so in writing, using the applicable form on or before 4:30 pm on the noted date(s) to the appropriate appeal body:

Subdivision & Development Appeal Board (SDAB)

Secretary of the Subdivision and Development Appeal Board
Box 219, Sangudo, AB T0E 2A0 Email: appeals@LSAC.ca

25-D0145

SE 33-55-05 W5M; 55505 RGE RD 53A

Modular Unit (Industrial Camp), Main 12.0' x 60.0' (720 sq. ft.) 9.0' walls; Temporary unit to be removed when a house is to be built.

[Appeal to SDAB by Dec 29, 2025](#)

25-D0178

Lot 1, Block 1, Plan 2020896
NW 27-58-09 W5M; 58421 RGE RD 93

Ground mounted solar panels 324.06 sq. ft. Height 15.58'

[Appeal to SDAB by Dec 29, 2025](#)

25-D0185

NE 19-56-02 W5M; 56322 RGE RD 25

Cannabis Production in existing structure 1900.0' x 550.0' (1,000,000.0 sq. ft.), 22.0' walls with 22,000 sq. ft. addition and 12 man camp modular unit 82.0' x 328.0' (26,896.0 sq. ft.)

[Appeal to SDAB by Dec 29, 2025](#)

25-D0204

SW 34-55-04 W5M; 55502A NIKOODI RD

Garden Suite: Moved in Home on crawl space, Main, 26.0' x 40.0' (1040.0 sq. ft.) walls 8.0', Crawl Space 26.0' x 40.0' (1040.0 sq. ft.) walls 5.0'

[Appeal to SDAB by Dec 29, 2025](#)

25-D0213

Lot 3, Block 1, Plan 0940604
SE 35-56-04 W5M; 56504 RGE RD 41

Solar Array - 3.66m x 3.66m (13.39 sq. m) with a maximum height of 2.44 m (8.0 ft)

[Appeal to SDAB by Dec 29, 2025](#)

25-D0216

Lot 1, Block 1, Plan 0526024
SW 33-54-02 W5M; 2328 TWP RD 545

Garden Suite: 2025 Manufactured Home on screw piles 24.0' x 72.0' (1728.0 sq. ft.) walls 12.0' with size variance request to section 11.2.27 of LUB regulation: 1063.0 sq. ft. requested: 1728.0 sq. ft. variance: 665.0 sq. ft.

[Appeal to SDAB by Dec 29, 2025](#)

25-D0218

Lot 8, Block 3, Plan 7821310; Eagle Ridge Estates
NE 15-54-01 W5M; 5, 54228 RGE RD 12

Detached Garage, Main 24.0' x 24.0' (576.0 sq. ft.) 10' Walls

[Appeal to SDAB by Dec 29, 2025](#)

25-D0226

Lot 201, Block 1, Plan 0726923
NE 34-55-05 W5M; 201, 55530 RGE RD 52

As built in 2019 detached garage with loft, Main 24.0' x 30.0' (720.0 sq. ft.) 12.0' walls with loft 14.0' x 30.0' (420.0 sq. ft) 4 ft walls

[Appeal to SDAB by Dec 29, 2025](#)

25-D0102

Lot 58, Plan 8021106; Lessard Lake Estates
SW 26-55-05 W5M; 58, 5124 TWP RD 554

Short term rental of current home on property when not in use by homeowners with variance request to maximum number of bedrooms section 11.2.100(a) of LUB regulation: four (4) bedrooms, requested: six (6) bedrooms.

[Appeal to SDAB by Jan 5, 2026](#)

25-D0224

Lot 100, Block 1, Plan 0622924; Bilby Heights
NW 28-54-01 W5M; 100, 54419 RGE RD 14

Shipping container to be used for storage, Main 8.0' x 40.0' (320 sq. ft.) 8.6' walls.

[Appeal to SDAB by Jan 5, 2026](#)

25-D0231

Block 34, Plan 0922536; Windmill Harbour
NE 20-54-03 W5M; 31, 3410 Ste Anne Trail

New stick build home on basement with deck and attached garage, Main 39.0' x 41.8" (1059 sq. ft.) 9.1' walls, 2nd floor 41.8' x 44.0' (1045.0 sq ft) 8.1' walls, Basement 39.0' x 40.0' (766.0 sq. ft.) 9.0' walls, deck 18.0' x 40.0' (609.0 sq. ft.) with Attached Garage 25.0' x 25.5' (678.0 sq. ft.) 9.1' walls Side Yard Setback Required: 1.5m Left Side: 1.216 m Variance: 0.28 m Right Side: 1.293 m Variance: 0.21 m

[Appeal to SDAB by Jan 5, 2026](#)

25-D0237

Lot B, Plan 3421TR
SW 26-54-01 W5M

Major Home Based Business: Use of existing farm structures and addition of short term geodesic dome (520.0 sq. ft.) walls 15.6" as a Short Term Rental for Non-clinical mental health support with animal and nature assisted wellness for traumatically bereaved, with small group (<12 people) day events 4-6 times/year, by appointment only.

[Appeal to SDAB by Jan 5, 2026](#)

County Transfer Station Hours—A friendly reminder that all eight County Transfer Station sites are open on statutory holidays throughout the year, with the exception of Christmas Day.

County Transfer Stations will be closed on Thursday, December 25th, details at LSAC.ca/waste.



CLEARER RECLAMATION RULES

Submitted by Government of Alberta

Alberta's government has released new guidance to help reduce confusion and speed up land reclamation across the province.

Alberta's government has published new guidelines to help businesses, landowners, Indigenous communities and the public better understand how land is reclaimed, and their role in reclamation.

Alberta is an economic powerhouse with one of the most effective land reclamation systems in the world. This new fact sheet will help reduce confusion and make it easier for industry to keep reclaiming land when work is done, while creating jobs and growing the economy.

"Albertans, First Nations, industry and communities have told us that the reclamation process needs to be clearer and easier to understand.

That's why we're publishing new direction and clarity for departments and businesses to reduce confusion and help speed up reclamation work. This doesn't compromise our standards but does recognize that reclaiming land in Alberta isn't one-size-fits-all, and we are working hard to cut bureaucratic language and time-wasting red tape so industry can do this work safely and quickly for future generations."

Rebecca Schulz, Minister of Environment and Protected Areas

Every year across Alberta, more industrial sites are being transformed into spaces that Albertans can use. Some become forests for hiking, or native grasslands that support grazing and wildlife habitat. Others are repurposed for recreation by creating lakes for swimming, trails for motorbikes or areas for family camping trips.

"Alberta has always been a leader in reclamation practices, both in making sure that proper reclamation happens and in having the flexibility to ensure that reclamation steps involve meeting the needs of local communities and Indigenous Albertans. This clarified guidance will ensure that we can better serve some communities, industry and affected Albertans."

Brian Jean, Minister of Energy and Minerals

The new guidelines help make the process clearer for industry, but also for department staff to ensure there is less bureaucratic decision-making, and decisions will instead be made based on facts and science. Government does not restrict land use changes. This is a collaborative process that considers local ideas and needs, as well as Indigenous land uses.

Alberta's reclamation approach has five key features:

- Clear rules for smaller projects: Alberta has long-standing criteria for reclaiming well sites and has adapted them for other small-scale projects like mineral or steam-assisted gravity drainage (SAGD), exploration drilling sites and access roads, and wind, solar and geothermal developments.

- Custom plans for larger projects: Bigger projects – like mines, large pipelines and quarries – require site-specific plans based on what the land was used for before and what it is expected to be used for in the future.

- Adaptable, science-based methods: Companies can use a range of approaches – new or traditional – to handle soil, clean up contamination, shape the land, replant vegetation and monitor progress, as long as they successfully meet the final goal.

Continued on Page 8

MERRY
Christmas



MICHAEL COOPER
MP | ST. ALBERT—STURGEON RIVER

DANE LLOYD
MP | PARKLAND

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MICHAELCOOPERMP.CA • 780-459-0809

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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



Clearer Reclamation Rules

Continued from Page 6

• Landowner and community input: People who live and work on the land can help decide what successful reclamation looks like, including whether to keep certain features like roads.

• Monitoring and certification: A qualified expert must assess the site and confirm it meets the standards before

the land can be officially certified as reclaimed.

Every day, reclamation work is cleaning up completed projects and turning them into thriving community and environmental areas. The land does not always need to go back to how it was before industrial activity, but it must serve a similar purpose and be returned to productive use for future generations.

"Cenovus has a reclamation program and strives to efficiently progress our abandoned sites towards reclamation certification. This guidance from the government should help clarify expectations for all stakeholders involved in the reclamation of oil and gas sites."

Sheila Taylor, director, Government Affairs, Cenovus

For example, working with local communities, former gravel pits were transformed into the Blue Ridge Recreational Area near Whitecourt, while another in southern Alberta has been repurposed for new community development. Near Wainwright, an access road to a former well site will be left in place for local use. In the Peace Country region, several former well sites have been successfully reclaimed as peatland. The thoughtful repurposing of industrial sites and access roads can support Alberta's efforts

to reduce impacts on Treaty rights, harvesting activities, and traditional uses.

"The Government of Alberta's reclamation framework offers a clear and practical path for responsible land restoration. Its guidance has enabled us to return disturbed lands to equal or better use, while also supporting local jobs and advancing environmental stewardship. We value the province's continued commitment to deliver collaborative reclamation planning that balances regulatory stability, operational flexibility and environmental outcomes."

Ryan Braden, vice-president, gas and reclamation, TransAlta

Alberta's industry and system are making sure the land remains healthy, productive and valuable to Albertans in the long term, meeting standards built on rigorous science and real-world experience.

With You In Mind at Christmastime

Wishing you much
peace & joy.

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

Mayerthorpe, AB 786-2416

FROM TOWN OF ONOWAY COUNCIL
& STAFF



Merry
CHRISTMAS 2025



WISHING YOU ALL A SAFE AND
HAPPY HOLIDAY SEASON!

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.

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,

Continued on Page 10

We're So Ho-Ho-Grateful!

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 all of us at
K's General Store

Alberta Beach, AB 587-988-2087

Office Closed: Dec. 24, 2025 - Jan 1, 2026. Regular Business hours resume January 2, 2026.

It's The Most Wonderful Time Of The Year!

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

From The Council & Staff
Alberta Beach

The Catholic Parishes of Lac Ste Anne and Alexis First Nation

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

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

Christmas Eve Masses

Lac Ste Anne - 8:00 p.m

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

Christmas Day Mass

Lac Ste Anne - 10:00 a.m

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

Merry Christmas and a Blessed New Year



THE TWELVE DAYS OF CHRISTMAS

Continued from Page 9

Four calling birds,
Three French hens,
Two turtle doves,
And a partridge in a pear tree.

On the tenth day of Christmas,
my true love sent to me
Ten lords a-leaping,
Nine ladies dancing,
Eight maids a-milking,

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

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

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

On the twelfth day of Christmas,
my true love sent to me
Twelve drummers drumming,

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

AWAY IN A MANGER

Away in a manger, no
crib for a bed,
The little Lord Jesus laid
down his sweet head.
The stars in the bright
sky looked down where
he lay,
The little Lord Jesus
asleep on the hay.

The cattle are lowing,
the baby awakes,
But little Lord Jesus no
crying he makes.
I love thee, Lord Jesus!
Look down from the sky,
And stay by my side un-
til morning is nigh.
Be near me Lord Jesus,

I ask thee to stay.
Close by me forever,
And love my I pray.
Bless all the dear chil-
dren,
In thy tender care.
And take them to heav-
en,
To be with thee there.



DISHING OUT OUR THANKS & BEST WISHES



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

OPEN CHRISTMAS DAY FOR FREE MEAL 3:00PM - 6:00PM

HOLIDAY HOURS: December 24 7:00-8:00PM |
December 25 3:00-6:00PM | **BOXING DAY CLOSED**

Season's Greetings
from the staff at
AMAS' IN THE KITCHEN
DESSERTS HOME COOKED MEALS CATERING
Dale & Kim Zackodnik, Owners
4728 - 47 Street • Alberta Beach, AB • 780.924.2468

Merry,
Bright &
Beautiful
Wishes

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

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

Thank you, and Merry Christmas!
From Chere & family

**BeachComber
Beauty & Barber Salon**
& The Bulletins' JUST STUFF

780-951-3242

juststuff.cm@gmail.com
Home Shop 2325 TWP 545

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 harmo-

ny.

We will sing in peace,
We will sing in harmo-

ny.

We will sing in peace,
We will sing in harmo-

ny.

We will sing in peace,
We will sing in harmo-

ny.

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.

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,
We'll all shine!

Let shine, let it shine, let
it shine!

A CHRISTMAS ULLABY

Hushaby, hushaby
Christmas stars are in
the sky

Sweet the bells of
Christmas Eve

Babies, each a kiss re-
ceive

Hushaby, goodnight
Hushaby, goodnight

Lullaby, lullaby
Babies in their cradles
lie

Every one in white is
gowned

Hush, make not a single
sound

Lullaby, goodnight
Lullaby, goodnight

Rockaby, rockaby
Christmastide draweth

nigh

Quiet now the tiny feet
Babies sleep so still and

sweet

Sweetest dreams, good-
night

Sweetest dreams, good-
night

Catch the Spirit!



Winter Specials

Dec - March

2 large 2 topping pizza

1/2 order wings

2L Pop

\$45.00

1 large 2 topping Pizza

Full order Pasta with Garlic

Toast

\$32.00

& much more

Additional New Pizza's

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

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

Merry Christmas from Staff at

Dianne's Tri-Village Pizza

Christmas Eve & Christmas Day 25% Off Food Does not apply to Specials

Alberta Beach

(780) 924-3132

ALL I WANT FOR CHRISTMAS IS MY TWO FRONT TEETH

Every body stops
and stares at me
These two teeth are
gone as you can see

I don't know just who
to blame for this ca-
tastrophe!
But my one wish on

Christmas Eve
is as plain as it can be!
All I want for Christmas
is my two front teeth,

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

It seems so long since I
could say,

"Sister Susie sitting on a
thistle!"

Gosh oh gee, how happy
I'd be,
if I could only whistle
(thhhh, thhhh)

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

Wishing you a Merry Christmas

Sending tidings of comfort & great joy to you and yours at Christmas!

May the spirit of this holy season fill you with peace and contentment

Thank you for making our year so special with your visits. We truly appreciate your friendship and patronage.

GLENN VAN DIJKEN, MLA
ATHABASCA-BARRHEAD-WESTLOCK CONSTITUENCY



Season's Eatings & Many Thanks!

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

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

Calahoo
Meats Ltd.

Yuletide Greetings

Peace. Joy. Goodwill. Good Fortune.

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

Please accept our sincere thanks and best wishes. For all of the joy you've brought us all year, we are truly grateful!

Happy Holidays & Warmest Wishes

From the Mayor, Council, and Staff of the **TOWN OF BARRHEAD**

SANTA CLAUS IS COMING TO TOWN

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

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

He sees you when you're sleeping,

He knows when you're awake.

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

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

Little tin horns,
Little toy drums.

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

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

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

land town
all around the Christmas tree.

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

THE CHRISTMAS SONG

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

Everybody knows a turkey and some mistletoe,
Help to make the season bright.

Tiny tots with their eyes all aglow,
Will find it hard to sleep tonight.

They know that Santa's on his way;
He's loaded lots of toys and goodies on his sleigh.
And every mother's child is going to spy,
To see if reindeer really know how to fly.

And so I'm offering this simple phrase,
To kids from one to ninety-two,

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

Filled With Our Gratitude



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



**Onoway
Bigway Foods**

Open 7 Days a Week For Your Shopping Convenience.

4908 Lac Ste. Anne Trail, Onoway

967-4291

WE THREE KINGS OF ORIENT ARE

We three kings of Orient are
Bearing gifts we traverse afar.
Field and fountain, moor and mountain,
Following yonder star.
Chorus
O star of wonder, star of night,
Star with royal beauty bright,

Westward leading, still proceeding,
Guide us to thy perfect Light.
Born a king on Bethlehem's plain,
Gold I bring to crown Him again,
King forever, ceasing never
Over us all to reign. Chorus

Frankincense to offer have I.
Incense owns a Deity nigh.
Prayer and praising all men raising,
Worship Him, God on high. Chorus
Myrrh is mine: Its bitter perfume
Breaths a life of gathering gloom.
Sorrowing, sighing, bleed-

ing dying,
Sealed in the stone-cold tomb. Chorus
Glorious now behold Him arise,
King and God and Sacrifice.
Alleluia, alleluia!
Sounds through the earth and skies. Chorus



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



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

Merry Christmas from
Management & Staff at
Community Health Pharmacy

Sangudo, AB

(780) 785-3784



Hope Your Holiday Is a 5-Star Experience

Without reservation, we'd like to wish everyone here in town a wonderful Christmas and very happy New Year! It's been our pleasure serving you in 2025, and we look forward to making more great memories with all of you in the year to come.

Thank you for choosing us and for making our year so meaningful with your visits!

from

Anne & Staff

at

Jaded Chef

780-257-5304

Sangudo, AB



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!



Jungle's Bar & Grill

Alberta Beach, AB 924-2242



Beer Necessities

Alberta Beach, AB 780-940-3354

Merry Christmas
from Management & Staff
at



Wally's Bar & Grill

Onoway, AB 780-660-4BAR



Alberta Beach Hotel

Alberta Beach, AB 924-0395

THE LAST CHRISTMAS TREE

I saw a truck of Christmas trees
 And each one had a tale,
 The driver stood them in a row
 And put them up for sale.
 He strung some twinkly lights
 And hung a sign up with a nail;
 "FRESH CHRISTMAS TREES"
 It said in red
 "FRESH CHRISTMAS TREES FOR SALE."
 He poured himself hot cocoa

In a steaming thermos cup,
 And snowflakes started falling
 As a family car pulled up.
 A mom, a dad, and one small boy
 Who looked no more than three
 Jumped out and started searching
 For the perfect Christmas tree.
 The boy marched up and down the rows,
 His nose high in the air;
 "It smells like Christmas,

mom!
 "It smells like Christmas everywhere!"
 "Let's get the biggest tree we can!
 "A tree that's ten miles high!
 "A tree to go right through our roof!
 "A tree to touch the sky!"
 "A tree SO big
 "That Santa Claus
 "Will stop and stare and say,
 "Now, THAT'S the finest Christmas tree
 "I've seen this Christmas

Day!"
 It seemed they looked at every tree
 At least three million times;
 Dad shook them, pinched them, turned them 'round
 To find the perfect pine.
 "I've found it, mom!
 "The Christmas tree I like the best of all!
 "It's got a little bare spot,
 "But we'll turn that to the wall!"
 "We'll put great-grandma's angel
 "On top the highest bough!
 "Oh, can we buy it?
 "Please, mom, PLEASE?!"
 "Oh, can we buy it NOW?"
 "How 'bout some nice hot cocoa?"
 Asked the man who owned the lot.

He twisted off the thermos top,
 "Now, THIS will hit the spot!"
 He poured the steaming chocolate
 In three tiny paper cups.
 They toasted,
 "Here's to Christmas!"
 And they drank the cocoa up.
 "Is this your choice?"
 The tree man asked,
 "This pine's the best one here!"

The boy seemed sad---
 "My daddy says
 "The price is just too dear."
 "Then, Merry Christmas!"
 Said the man, who wrapped the tree in twine,
 "It's yours for just one promise
 "You must keep at Christmas time!"
 "On Christmas Eve at bedtime
 "As you fold your hands to pray,
 "Promise in your heart
 "To keep the joy of Christmas Day!"
 "Now hurry home!
 This freezy wind

burger BARON
 "the new generation"

Pizza & Chicken
 967-4488

ALL THINGS MERRY & BRIGHT!

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

Wishing you a truly brilliant Christmas and Happy New Year!

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

Please Drive Carefully during this Holiday Season!

Best Christmas EVER

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

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

The MAD House - Daycare

THE MAD HOUSE

Jody 886-4851
 Krystal 884-9804

Onoway, Alberta

Continued on Page 17

THE LAST CHRISTMAS TREE

Continued from Page 16

"Is turning your cheeks pink!
"And ask your dad
"To trim that trunk and give that tree a drink!"
And so it went on
All that blustery eve
As the tree man gave
Tree upon tree upon tree
To every last person
Who came to the lot---
Who toasted with cocoa
In small paper cups,

Who promised the promise
Of joy in their hearts---
And singing out carols,
Drove off in the dark.
And when it was over
One tree stood alone;
But no one was left there
To give it a home.
The tree man put on his
Red parka and hood
And dragged the last
Christmas tree
Out to the woods.
He left the pine right by a

stream
In the cold,
So the wood's homeless
creatures
Could make it their home.
He smiled as he brushed
off
Some snow from his
beard,
When out of the thicket
A reindeer appeared.
He scratched that huge
reindeer
On top his huge head---
"It looks like we've

"Started up Christmas
again!"
"There are miles more to
travel,
"And much more to do!
"Let's go home, my friend,
"And get started anew!"
He looked to the sky
And heard jingle bells
sound---
And then,
In a twinkling,
That tree man was gone!

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

When I was but a youngster,
Christmas meant one thing,
That I'd be getting lots of toys that day.
I learned a whole lot different,
When my Mother sat me down,
And taught me to spell Christmas this way:
"C" is for the Christ child, born upon this day,
"H" for herald angels in the night,
"R" means our Redeemer,
"I" means Israel,
"S" is for the star that shone so bright,
"T" is for three wise men, they who traveled far,
"M" is for the manger where he lay,
"A"s for all He stands for,
"S" means shepherds came,
And that's why there's a Christmas day,
And that's why there's a Christmas day.

So Much Joy!

Hope your holiday season is a glow with everything that inspires you.

It's spending time with wonderful people like you that keeps us inspired. We look forward to sharing more happy milestones, moments and memories with this community in 2026 and for years to come!

Merry Christmas from Luna & Decolynne Jo at EarthShine Metaphysical & Art Center

5027-50th ave Alberta Beach

780-993-4096



THE HOLIDAY SEASON (OR HAPPY HOLIDAY)

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

town
 He'll be coming down the chimney, down
 Coming down the chimney, down
 It's the holiday season
 And Santa Claus has got a toy
 For every good girl and good little boy
 He's a great big bundle of joy
 He'll be coming down the chimney, down
 Coming down the chimney, down
 He'll have a big fat pack

upon his back
 And lots of goodies for you and me
 So leave a peppermint stick for old St. Nick
 Hanging on the Christmas tree
 It's the holiday season
 With the whoop-de-do and hickory dock
 And don't forget to hang up your sock
 "Cause just exactly at 12 o'clock
 He'll be coming down the chimney
 Coming down the chimney

ney
 Coming down the chimney, down!
 Happy Holiday
 Happy Holiday
 While the merry bells keep bringing
 Happy Holidays to you
 Happy Holiday
 Happy Holiday
 May the calendar keep bringing
 Happy Holidays to you
 To you
 Happy Holiday



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

MERRY CHRISTMAS
 FROM NICOLE, SHELLY, KAYLYN & ALANA
ATB FINANCIAL AGENCY SANGUDO 785-2737
 FOR YOUR GOODWILL, WE REMAIN IN YOUR DEBT, AND LOOK FORWARD TO SERVING YOU AGAIN NEXT YEAR.

HOPE YOUR HOLIDAY IS ALL SMILES

Thanks to the wonderful patients and friends who have given us so many reasons to smile this year. We wish you health and happiness this Christmas and always!

Merry Christmas
 from
 Management & Staff
 at

Mayerthorpe Family Dental & **Midtown Family Dental**
 Mayerthorpe, AB 786-2878 Barrhead, AB 674-5555

CHRISTMAS ALPHABET

C-H-R-I-S-T-M-A-S
 C is for the candy trimmed around the Christmas tree
 H is for the happiness with all the family
 R is for the reindeer prancing by the window pane
 I is for the icing on the cake as sweet as sugar cane
 S is for the stocking on the chimney wall
 T is for the toys beneath the tree so tall
 M is for the mistletoe where everyone is kissed
 A is for the angels who

make up the Christmas list
 S is for old Santa who makes every kid his pet
 Be good and he'll bring you everything in your Christmas alphabet!
 Capital C is for the candy trimmed around the Christmas tree
 H is for the happiness with all the family
 R is for the reindeer prancing by the window pane
 I is for the icing on the cake as sweet as sugar cane
 S is for the stocking on the

chimney wall
 T is for the toys beneath the tree so tall
 M is for the mistletoe where everyone is kissed
 A is for the angels who make up the Christmas list
 S is for old Santa who makes every kid his pet
 Be good and he'll bring you everything in your Christmas (Christmas) alphabet!

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

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 Saviour's birth.
 The night is peaceful all around you,
 Close your eyes,
 Let sleep surround you.
 Sleep, sleep, sleep,
 'Tis the eve of our Saviour'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.

Wishing You a Pawsome Holiday!



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

Thank You For Your Patrone & Merry Christmas!

from Sue at
Doggie Style

Mayerthorpe, AB 786-0171

With Well Wishes At The Holidays



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

Merry Christmas

from The Staff of

Rexall - Mayerthorpe

Mayerthorpe, AB 780-786-2044

MERRY
Wishes

FOR A
BEAUTIFUL
CHRISTMAS

Rooted in faith, nurtured by love, filled with joy...

May your holiday season be adorned with every happiness!

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

From
 Cynthia, Roxane, Antoinette & Alena
 at

Thyme For Health 'n Herbs

Mayerthorpe, AB

786-4422

SLEIGH RIDE

Just hear those sleigh bells jingling
 Ring ting tingling too.
 Come on, it's lovely weather
 For a sleigh ride together with you.
 Outside the snow is falling And friends are calling "Yoo hoo."
 Come on, it's lovely weather
 For a sleigh ride together with you.
 Giddy up, giddy up, giddy up,
 Let's go, Let's look at the show,
 We're riding in a wonderland of snow.
 Giddy up, giddy up, giddy up,
 It's grand, Just holding your hand,
 We're gliding along with a song
 Of a wintry fairy land.

Our cheeks are nice and rosy
 And comfy cozy are we
 We're snuggled up together
 Like two birds of a feather would be
 Let's take that road before us
 And sing a chorus or two
 Come on, it's lovely weather
 For a sleigh ride together with you.
 There's a birthday party
 At the home of Farmer Gray
 It'll be the perfect ending a perfect day
 We'll be singing the songs
 We love to sing without a single stop,
 At the fireplace while we watch
 The chestnuts pop.
 Pop! pop! pop!
 There's a happy feeling

Nothing in the world can buy,
 When they pass around the chocolate
 And the pumpkin pie
 It'll nearly be like a picture print
 By Currier and Ives
 These wonderful things are the things
 We remember all through our lives!
 Just hear those sleigh bells jingling,
 Ring ting tingling too
 Come on, it's lovely weather
 For a sleigh ride together with you,
 Outside the snow is falling And friends are calling "Yoo hoo,"
 Come on, it's lovely weather
 For a sleigh ride together with you.
 Giddy up, giddy up, giddy up,
 Like two birds of a feather would be
 Let's take that road before us
 And sing a chorus or two
 Come on, it's lovely weather
 For a sleigh ride together with you.



**WISHING FRIENDS
LIKE YOU**

Light, Love & Laughter

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

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

From the Staff at

**Mayerthorpe
Registries**

Mayerthorpe, Alberta

786-2033



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

As another Christmas comes in for a landing, we're filled with cheer and gratitude for wonderful customers and friends like you. We appreciate your pulling for us this past year, and we'll continue to go the extra mile for you in 2026 and beyond.

**Merry Christmas & Many Thanks From Our
Entire Crew at**

Mayerthorpe Fas Gas

FAS GAS PLUS

786-2523

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 began
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

UP ON THE HOUSETOPI

Up on the housetop
reindeer pause
Out jumps good old
Santa Clause
Down thru the chimney
with lots of toys
All for the little ones
Christmas joys.
Chorus
Ho, ho, ho!
Who wouldn't go!
Ho, ho, ho!

Who wouldn't go!
Up on the housetop
Click, click, click
Down thru the chimney
with
Good Saint Nick
First comes the stocking
Of little Nell
Oh, dear Santa
Fill it well
Give her a dolly

That laughs and cries
One that will open
And shut her eyes
Repeat Chorus
Next comes the stocking
Of little Will
Oh, just see what
A glorious fill
Here is a hammer
And lots of tacks
Also a ball

And a whip that cracks
Repeat Chorus



Let It Glow

Let It Glow

Let It Glow

Hope the spirit of the season fills your days with love, light and laughter!

Merry Christmas, Friends!

CALYX
CANNABIS
LTD.

Calyx Cannabis

*Mayerthorpe, AB
786-0003*

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

Merry Christmas

co-operators

Mayerthorpe, AB
786-2750

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 convertible 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 duplex, 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 chimney tonight
Hurry tonight



Hugs & Wishes

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

Merry Christmas
from Wendy, Richard & Staff at

Wendy's Neats & Treats
587-982-6004



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



*Thanks
for being
such great
customers and
friends.*

From Wendy, Ken & Staff at

Gunn General Store 7am
Gunn Liquor Store 9am

Gunn, AB

(780) 967-5550

HANG ON...
IT'S ALMOST CHRISTMAS!



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

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

*Merry Christmas from
CC Fitness Centre*

Onoway, AB

587-987-6869

TWAS THE NIGHT BEFORE CHRISTMAS POEM

Twas the night before Christmas, when all through the house
Not a creature was stirring, not even a mouse.

The stockings were hung by the chimney with care,
In hopes that St Nicholas soon would be there.

The children were nestled all snug in their beds,
While visions of sugar-plums danced in their heads.

And mamma in her 'kerchief, and I in my cap,
Had just settled our brains for a long winter's nap.

When out on the lawn there arose such a clatter,
I sprang from the bed to see what was the matter.
Away to the window I flew like a flash,
Tore open the shutters and threw up the sash.

The moon on the breast of the new-fallen snow
Gave the lustre of mid-day to objects below.

When, what to my wondering eyes should appear,

But a miniature sleigh, and eight tinny reindeer.
With a little old driver, so lively and quick,

I knew in a moment it must be St Nick.

More rapid than eagles his coursers they came,
And he whistled, and shouted, and called them by name!

"Now Dasher! now, Dancer! now, Prancer and Vixen!

On, Comet! On, Cupid! on, on Donner and Blitzen!

To the top of the porch! to the top of the wall!
Now dash away! Dash away all!"
As dry leaves that before the wild hurricane fly,
When they meet with an obstacle, mount to the sky.
So up to the house-top the coursers they flew,
With the sleigh full of

Toys, and St Nicholas too.
And then, in a twinkling, I heard on the roof
The prancing and pawing of each little hoof.
As I drew in my head, and was turning around,
Down the chimney St Nicholas came with a bound.
He was dressed all in fur,

from his head to his foot,
And his clothes were all tarnished with ashes and soot.
A bundle of Toys he had flung on his back,
And he looked like a peddler, just opening his pack.

Continued on Page 24



Filled With Our Gratitude

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

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

ONOWAY HEALTH CARE PHARMACY

Onoway, AB • (780) 967-2241

GUARDIAN BEACH PHARMACY

Alberta Beach, AB • (780) 924-3647



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

For your visits this year, we are sincerely grateful.

MERRY CHRISTMAS
from the Board & Staff of



Onoway, AB

967-2445

Sending Cartloads of Cheer Your Way

Merry Christmas, and thanks for shopping with us!

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

From your Friends at
Beachside Market

Alberta Beach

924-3155

TWAS THE NIGHT BEFORE CHRISTMAS POEM

Continued from Page 23

His eyes-how they twinkled! his dimples how merry!

His cheeks were like roses, his nose like a cherry!

His droll little mouth was drawn up like a bow,

And the beard of his chin was as white as the snow.

The stump of a pipe he held tight in his teeth,

And the smoke it encircled his head like a wreath.

He had a broad face and a little round belly,

That shook when he laughed, like a bowlful of jelly!

He was chubby and plump, a right jolly old elf,

And I laughed when I saw

him, in spite of myself!

A wink of his eye and a twist of his head,

Soon gave me to know I had nothing to dread.

He spoke not a word, but went straight to his work,

And filled all the stockings, then turned with a jerk.

And laying his finger aside of his nose,

And giving a nod, up the chimney he rose!

He sprang to his sleigh, to his team gave a whistle,

And away they all flew like the down of a thistle.

But I heard him exclaim, 'ere he drove out of sight,

"Happy Christmas to all, and to all a good-night!"



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 their 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.

TO OUR MEMBERS AND GUESTS,

In this season of joy, giving, and gratitude we would like to thank our members and owners, as well as our customers and guests who support this co-operative and allow us to continue to serve our community.

- From the Board of Directors and our entire team.

**Pembina West****WWW.PEMBINAWESTCO-OP.CRS**

Barrhead
780-674-2201

Mayerthorpe
780-786-2671

Whitecourt
780-778-3239

Find us on Facebook and Instagram!

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]

DO YOU HEAR WHAT I HEAR?

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

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

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

and gold."
 Said the king to the
 people everywhere,
 "Listen to what I say!
 Pray for peace, people,
 everywhere,
 Listen to what I say!
 The Child, the Child
 sleeping in the night
 He will bring us good-
 ness and light,
 He will bring us good-
 ness and light."

Wishing you a PAWSOME Holiday!



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

Merry Christmas & Happy New Year
**Over The Rainbow Pet
 Cremation Services
 Ltd.**

Alberta Beach, AB

587-988-8651



Wishing You a Merry & Magical Christmas...

May all of your hopes and wishes come true!
 We're so grateful
 to be a part of this
 community, and
 we thank you all
 for making our
 year so rewarding
 and enjoyable.

From

**Alberta Beach
 Esso**

924-3707
 Alberta Beach, AB

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

And he only paused a moment when

He heard him holler
"Stop!"

For Frosty the snowman
Had to hurry on his way,
But he waved goodbye
saying,

"Don't you cry,
I'll be back again some

day."

Thumpetty thump thump,
Thumpetty thump thump,
Look at Frosty go.

Thumpetty thump thump,
Thumpetty thump thump,
Over the hills of snow.



Barrhead, AB

Barrhead Denture Clinic

674-4348

MERRY CHRISTMAS!

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



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

GOOD KING WENCESLAS

Good King Wenceslas
looked out
On the feast of Stephen,
When the snow lay round about,
Deep and crisp and even.
Brightly shown the moon that night,
Though the frost was cruel,
When a poor man came in sight,
Gathering winter fuel.
Hither, page, and stand by me.
If thou know it telling:
Yonder peasant, who is he?
Where and what his dwelling?
Sire, he lives a good league hence,
Underneath the mountain,

Right against the forest fence
By Saint Agnes fountain.
Bring me flesh, and bring me wine.
Bring me pine logs hither.
Thou and I will see him dine
When we bear the thither.
Page and monarch, forth they went,
Forth they went together
Through the rude wind's wild lament
And the bitter weather.
Sire, the night is darker now,
And the wind blows stronger.
Fails my heart, I know not how.

I can go no longer.
Ark my footsteps my good page,
Tread thou in them boldly:
Thou shalt find the winter's rage
Freeze thy blood less coldly.
In his master's step he trod,
Where the snow lay dented.
Heat was in the very sod
Which the saint had printed.
Therefore, Christian men, be sure,
Wealth or rank possessing,
Ye who now will bless the poor
Shall yourselves find blessing.

JOYOUS NOEL



FROM MANAGEMENT AND STAFF.
WARM WISHES TO YOU AND YOUR FAMILY.
HAVE A WONDERFUL 2026.

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

Sharing Our Thanks at Christmas

2026 Yamaha units in stock now!



Stocking stuffer items in store and gift certificates available!

Remote Car Starters Available From \$499
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4921 - 50 Ave. - The Mall Barhead
Email: info@jsplace.ca Website: www.jsplace.ca
780-674-5595 FAX: 780-674-5519

CAROL OF THE BELLS

Hark! how the bells
Sweet silver bells
All seem to say,
"Throw cares away."
Christmas is here
Bringing good cheer
To young and old
Meek and the bold
Ding, dong, ding, dong

That is their song
With joyful ring
All caroling
One seems to hear
Words of good cheer
From ev'rywhere
Filling the air
Oh how they pound,
Raising the sound,

O'er hill and dale,
Telling their tale,
Gaily they ring
While people sing
Songs of good cheer
Christmas is here
Merry, merry, merry, merry
Christmas
Merry, merry, merry, merry

Christmas
On, on they send
On without end
Their joyful tone
To ev'ry home
(repeat from the beginning)
Ding, dong, ding, dong.

The first Noel the angel did say
Was to certain poor shepherds in
fields as they lay;
In fields as they lay, keeping their
sheep,
On a cold winter's night that was
so deep.
Noel, Noel, Noel,
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 coun-
try far;
To seek for a king was their in-

tent,
And to follow the star wherever it
went. Refrain
This star drew nigh to the north-
west,
O'er Bethlehem it took it rest,
And there it did both stop and
stay
Right over the place where Jesus
lay. Refrain
Then entered in those wise men
three
Full reverently upon their knee,
And offered there in his presence
Their gold, and myrrh, and frak-
incense. Refrain
Then let us all with one accord
Sing praises to our heavenly
Lord;
That hath made heaven and earth

THE FIRST NOEL

bought. Refrain

of naught,
And with his blood mankind hath

*Wishing you a happy and healthy
holiday season. Thank you for the
privilege of serving you this year.*

From Diane & Staff at



TURN UP THE MERRY
Hope your holiday is happy, healthy and lots of fun!
Thanks to all of the friends and customers who have kept us connected this year. We appreciate you!

Merry Christmas
from
Barrhead Sound 1982 Ltd.
-Audio, Video Unlimited
Barrhead, AB 674-3903

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

ROSE GARDEN CHAPEL
674-4644
Box 4119, Barrhead, AB T7N 1A1

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'swig.

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.

Bank on a Great Holiday!

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

Happy Holidays
From Our Family to Yours!

RBC Royal Bank®

Whitecourt
(780) 778-6895



With Festive Tidings At The Holidays

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

That's our Christmas wish for you!

from Michael & Jade Tourand & Team of

Canadian Tire

Whitecourt AB

780-778-6591

HERE WE COME A-WASSAILING

Here we come a-wassailing
Among the leaves so green,
Here we come a-wand'ring
So fair to be seen.
Love and joy come to you,
And to you your wassail,
too,
And God bless you, and
send you
A Happy New Year,
And God send you a Happy
New Year.

We are not daily beggars
That beg from door to door,
But we are neighbors' chil-
dren
Whom you have seen be-
fore
Love and joy come to you,
And to you your wassail,
too,
And God bless you, and
send you
A Happy New Year,

And God send you a Happy
New Year.
Good master and good mis-
tress,
As you sit beside the fire,
Pray think of us poor chil-
dren
Who wander in the mire.
Love and joy come to you,
And to you your wassail,
too,
And God bless you, and
send you

And God send you a Happy
New Year.
Bring us out a table
And spread it with a cloth;
Bring us out a cheese,
And of your Christmas loaf.
Love and joy come to you,
And to you your wassail,
too,
And God bless you, and
send you

A Happy New Year,
And God send you a Happy
New Year.

God bless the master of this
house,

Likewise the mistress too;
And all the little children
That round the table go.
Love and joy come to you,
And to you your wassail,
too,

And God bless you, and
send you

A Happy New Year,
And God send you a Happy
New Year.

A Happy New Year,
And God send you a Happy
New Year.

We have a little purse
Made of ratching leather
skin;

We want some of your small
change

To line it well within.
Love and joy come to you,
And to you your wassail,
too,

And God bless you, and
send you

A Happy New Year,



HARK! THE HERALD ANGELS SING

Hark! the herald angels sing
Glory to the new-born King!
Peace on earth and mercy
mild,
God and sinners reconciled!
Joyful, all ye nations, rise,
Join the triumph of the skies;
With th' angelic host proclaim
Christ is born in Bethlehem!
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 Godhead
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 second
birth.
Risen with healing in his
wings,
Light and life to all he brings,
Hail, the Sun of Righteous-
ness!
Hail, the heaven-born Prince
of Peace! Refrain
Come, Desire of nations
come,

Fix in us Thy humble home;
Rise, the Woman's conquer-
ing Seed,
Bruise in us the Serpent's
head.
Adam's likeness now efface:
Stamp Thine image in its
place;
Second Adam, from above,
Reinstate us in thy love. Re-
frain

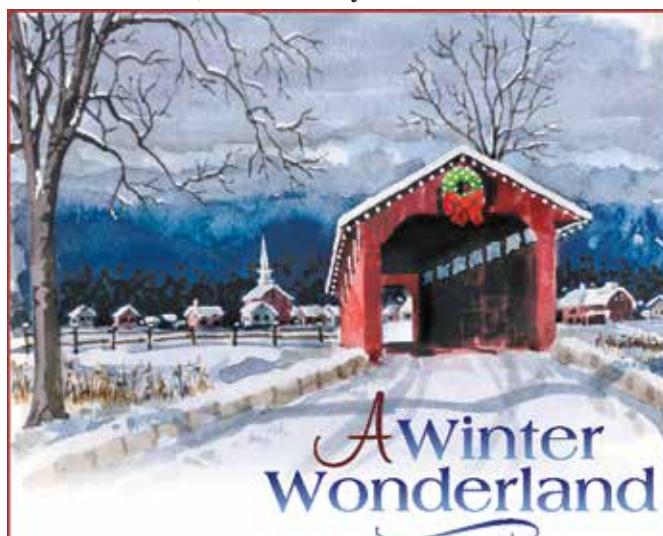
HAVE YOURSELF A MERRY LITTLE CHRISTMAS

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.



*A winter
Wonderland*

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

MERRY CHRISTMAS
from the staff of

**GRIGG INSURANCE
BROKERS (1947)**

Mayerthorpe, AB

786-2347

*- We 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



GOD REST YOU MERRY GENTLEMEN

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

O tidings of comfort and joy
 In Bethlehem, in Israel
 This blessed Babe was born
 And laid within a manger
 Upon this blessed morn
 The which His Mother Mary
 Did nothing take in scorn
 O tidings of comfort and joy
 Comfort and joy
 O tidings of comfort and joy

joy
 From God our heavenly Father
 A blessed angel came
 And unto certain shepherds
 Brought tidings of the same
 How that in Bethlehem was born
 The Son of God by name
 O tidings of comfort and joy
 Comfort and joy
 O tidings of comfort and joy

But when to Bethlehem they came
 Whereat this Infant lay
 They found Him in a manger
 Where oxen feed on hay
 His mother Mary kneeling
 Unto the Lord did pray
 O tidings of comfort and joy
 Comfort and joy
 O tidings of comfort and joy

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

The shepherds at those tidings
 Rejoiced much in mind
 And left their flocks a-feeding
 In tempest, storm and wind
 And went to Bethlehem straightway
 This blessed Babe to find
 O tidings of comfort and joy
 Comfort and joy
 O tidings of comfort and joy

Wishing You a Holiday Rich in Blessings



Love, friendship, health, happiness, peace, goodwill and contentment...we hope your holiday season is filled with all the things that matter most.

Serving you has been our pleasure. Merry Christmas!
from Management & Staff of

TD Canada Trust
Barrhead Branch 674-2216

Make It Merry!



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

MERRY CHRISTMAS

from
 Management & Staff
 at

**BARRHEAD BUILDING
 PRODUCTS LTD.**

Barrhead, AB

674-3397



He's Checking It TWICE!

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

DR. PETER SEE & FAMILY

Chiropractor
 5008B-50 Ave, Barrhead

674-2861

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 corner you'll hear,
 Silver bells, silver bells
 It's Christmas time in the city.
 Ring-a-ling, hear them sing.
 Soon it will be Christmas day.
 Strings of street lights
 Even stop lights
 Blink a bright red and green
 As the shoppers rush
 Home with their treasures.
 Hear the snow crunch.
 See the kids bunch.
 This is Santa's big scene.
 And above all this bustle
 You'll hear,
 Silver bells, silver bells
 It's Christmas time in the city
 Ring-a-ling, hear them sing
 Soon it will be Christmas day.



Merry Christmas

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

CHRISTMAS HOURS:

This Office Will Be Closed on:

December 25, 2025 December 26, 2025
 January 1, 2026

We are open December 24 & 31, 2025 till noon.

TRIUS Insurance & Onoway Registries

Onoway

780-967-5270

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INTACT

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AVIVA /ELITE

1-866-692-8482

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1-800-661-3625

WAWANESA

1-844-929-2637

NORDIC

1-866-464-2424

A HOLLY JOLLY CHRISTMAS

Have a holly, jolly Christmas;
It's the best time of the year
I don't know if there'll be snow
but have a cup of cheer

Have a holly, jolly Christmas;
And when you walk down the street
Say Hello to friends you know
and everyone you meet

Oh ho
the mistletoe
hung where you can see;
Somebody waits for you;
Kiss her once for me
Have a holly jolly Christmas

and in case you didn't hear
Oh by golly
have a holly jolly Christmas
this year
{repeats}

ANGELS WE HAVE HEARD ON HIGH

Angels we have heard on high,
Singing sweetly through the night,
And the mountains in reply
Echoing their brave delight.
Gloria in excelsis Deo.

Gloria in excelsis Deo.
Shepherds, why this jubilee?
Why these songs of happy cheer?
What great brightness did you see?
What glad tiding did you

hear? Refrain
Come to Bethlehem and see
Him whose birth the angels sing;
Come, adore on bended knee
Christ, the Lord, the newborn King. Refrain

See him in a manger laid
Whom the angels praise above;
Mary, Joseph, lend your aid,
While we raise our hearts in love. Refrain

WE WISH YOU A MERRY CHRISTMAS

We wish you a Merry Christmas;
We wish you a Merry Christmas;
We wish you a Merry Christmas and a Happy New Year.
Good tidings we bring to you

and your kin;
Good tidings for Christmas and a Happy New Year.
Oh, bring us a figgy pudding;
Oh, bring us a figgy pudding;
Oh, bring us a figgy pudding and a cup of good cheer: Refrain

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

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

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

Canada Trust
962-0404

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

GO TELL IT ON THE MOUNTAIN

Go tell it on the mountain
Over the hills and everywhere
Go tell it on the mountain
That Jesus Christ is born!
While shepherds kept
their watching
O'er silent flocks by night
Behold throughout the heavens
There shone a holy light
Go tell it on the mountain

Over the hills and everywhere
Go tell it on the mountain
That Jesus Christ is born!
The shepherds feared and trembled
When lo above the earth
Rang out the angel chorus
That hailed our Saviour's birth
And I said go!
Go tell it on the mountain

Over the hills and everywhere
Go tell it on the mountain
That Jesus Christ is born!
Down in a lowly manger
Our humble Christ was born
And God sent us salvation
That blessed this Christmas morn
And I said go!
Go tell it on the mountain

Over the hills and everywhere
Go tell it on the mountain
That Jesus Christ is born!
Go tell it on the mountain
Over the hills and everywhere
Go tell it on the mountain
That Jesus Christ is born!
That Jesus Christ is born!

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.



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!



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

I'VE GOT THE CHRISTMAS JOY

I've got the joy, joy, joy, joy
 Down in my heart
 Down in my heart
 Down in my heart
 Down in my heart
 I've got the joy, joy, joy, joy
 Down in my heart
 Down in my heart to stay
 And I'm so happy
 So very happy
 I've got the joy of Christ-
 mas in my heart
 Yes I'm so happy
 So very happy
 I've got the joy of Christ-
 mas in my heart
 I've got the hope, hope,
 hope, hope
 Down in my heart

Down in my heart
 Down in my heart
 I've got the hope, hope,
 hope, hope
 Down in my heart
 Down in my heart to stay
 And I'm so happy
 So very happy
 I've got the joy of Christ-
 mas in my heart
 Yes I'm so happy
 So very happy
 I've got the joy of Christ-
 mas in my heart
 I've got the peace, peace,
 peace, peace
 Down in my heart
 Down in my heart

Down in my heart
 I've got the peace, peace,
 peace, peace
 Down in my heart
 Down in my heart to stay
 And I'm so happy
 So very happy
 I've got the joy of Christ-
 mas in my heart
 Yes I'm so happy
 So very happy
 I've got the joy of Christ-
 mas in my heart
 I've got the love, love, love,
 love
 Down in my heart
 Down in my heart
 Down in my heart

I've got the love, love, love,
 love
 Down in my heart
 Down in my heart to stay
 And I'm so happy
 So very happy
 I've got the joy of Christ-
 mas in my heart
 Yes I'm so happy
 So very happy
 I've got the joy of Christ-
 mas in my heart
 I've got the joy!
 I've got the hope!
 I've got the peace!
 I've got the love!
 Merry Christmas!

JINGLE BELL ROCK

Jingle bell, jingle bell, jingle
 bell rock
 Jingle bells swing and jingle
 bells ring
 Snowing and blowing up
 bushels of fun
 Now the jingle hop has begun.

Jingle bell, jingle bell, jingle
 bell rock
 Jingle bells chime in jingle
 bell time
 Dancing and prancing in Jingle
 Bell Square
 In the frosty air.

What a bright time, it's the
 right time
 To rock the night away
 Jingle bell time is a swell time
 To go gliding in a one-horse
 sleigh
 Giddy-up jingle horse, pick

up your feet
 Jingle around the clock
 Mix and a-mingle in the jing-
 ling feet
 That's the jingle bell,
 That's the jingle bell,
 That's the jingle bell rock.

 **Holiday Shine**

NOVEMBER 26 – DECEMBER 31

FEATURING 

25% OFF CAR WASH 5 PACKS

– IN-STORE ONLY –

PLATINUM* CAR WASH 

EXTREME* CAR WASH 

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REGULAR CAR WASH 

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

*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 & Rachel*

**780-962-5617
 (Spruce Grove)**

L. BRUCE MELVILLE PROFESSIONAL CORPORATION

CHARTERED PROFESSIONAL ACCOUNTANT



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 – 7pm

Sun 10am – 5pm

Dec. 24: 10am – 5pm

Closed

Dec 25, 26, 27 & 28

Dec 31 - 9am - 3pm

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Jewellery Repairs &

Custom Design Made for YOU

Harley Davidson Products

Give a Gift of a Canadian Diamond

www.bluediamondjewellers.com

IT'S THE MOST WONDERFUL TIME OF THE YEAR

It's the most wonderful time of the year.

With the kids jingle bell-ing,

And everyone telling you be of good cheer.

It's the most wonderful time of the year!

It's the hap-happiest sea-

son of all.

With these holiday greet-ings and gay happy meet-ings,

When friends come to call.

It's the hap-happiest sea-son of all!

There'll be parties for

hosting,

Marshmallows for toast-ing,

And caroling out in the snow.

There'll be scary ghost stories,

And tales of the glories of,

Christmases long, long ago.

It's the most wonderful time of the year.

There'll be much mistle-toeing,

And hearts will be glow-ing,

When loved ones are near.

It's the most wonderful time,

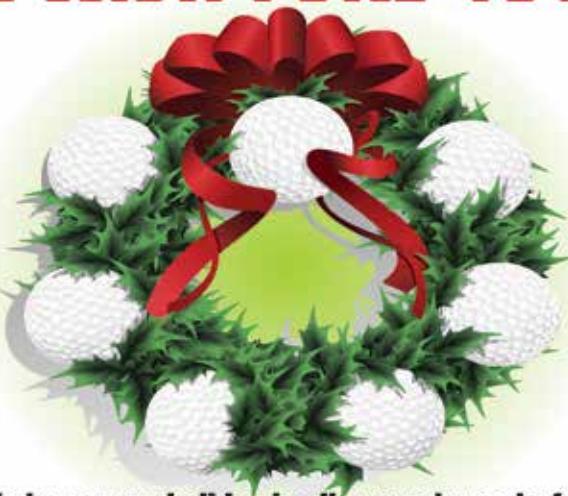
Yes the most wonderful time,

Oh the most wonderful time,

Of the year!



A WISH FOR YOU



We hope your holiday is all-around wonderful!

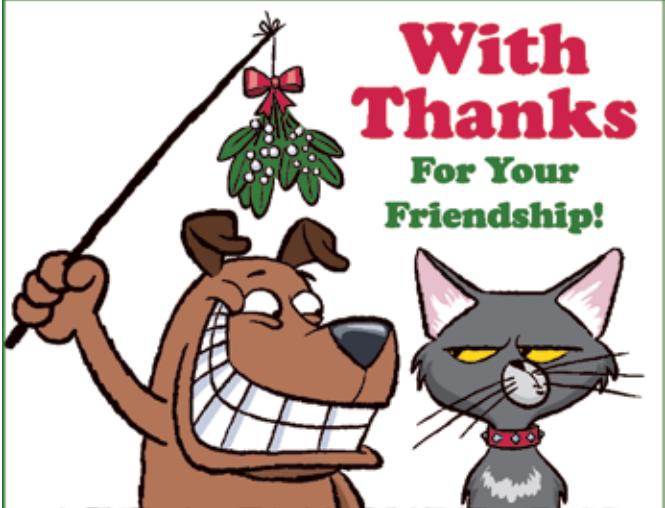
Thanks for keeping us on course this year.

We really appreciate your support!

**MERRY CHRISTMAS FROM
SILVER SANDS GOLF RESORT**



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



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

JOY TO THE WORLD

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

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

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

and makes the nations prove
the glories of His righteousness,
and wonders of His love,
and wonders of His love,
and wonders, wonders of His love.

I HEARD THE BELLS ON CHRISTMAS DAY

I heard the bells on Christmas Day
Their old familiar carols play.
And wild and sweet the words repeat
Of Peace on earth, good will to men.
I thought how as the

day had come
The belfries of all Christendom
Had roll'd along th' unbroken song
Of Peace on earth, good will to men.
And in despair, I bow'd my head:

"There is no peace on earth," I said,
"For hate is strong and mocks the song,
Of Peace on earth, good will to men."

doth He sleep;
The wrong shall fail, the right prevail,
With Peace on earth, good will to men."

Then pealed the bells more loud and deep;
"God is not dead, nor

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 9:30AM to 4:00PM
Closed Sunday

111-226 McLeod Ave
Spruce Grove
(780) 960-9212



Wishing You a Season of Splendor

May your holiday be full of beauty, wonder and happiness!

Thanks for helping our business flourish over the years. We're proud to have roots in this fine community, and we look forward to serving our friends and neighbors here in 2026 and beyond.



OH COME, ALL YE FAITHFUL

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

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

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

Loving us so dearly?
Refrain
Yea, Lord, we greet thee,
Born this happy morning;
Jesus, to thee be glory given;
Word of the Father,
Now in flesh appearing;
Refrain

JOLLY OLD SAINT NICHOLAS

Jolly old Saint Nicholas,
Lean your ear this way!
Don't you tell a single
soul
What I'm going to say;
Christmas Eve is coming
soon;
Now, you dear old man,
Whisper what you'll
bring to me;

Tell me if you can.
When the clock is striking twelve,
When I'm fast asleep,
Down the chimney broad and black,
With your pack you'll
creep;
All the stockings you
will find

Hanging in a row;
Mine will be the shortest one,
You'll be sure to know.
Johnny wants a pair of
skates;
Susy wants a dolly;
Nellie wants a story
book;
She thinks dolls are fol-

ly;
As for me, my little
brain
Isn't very bright;
Choose for me, old Santa Claus,
What you think is right.

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 5505
#10 - 19 Granite Drive
Stony Plain, AB

• Homegrown Foods •
Your Local Organic Grocer
And Supplement Store

From Our Home to Yours,

Merry Christmas!

Wishing you a season filled with every little happiness.

Thank you for being such great customers and friends!

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

L & B Water Services Ltd.



Preshush Jewellers & Goldsmiths

Jewellery
Bradford
Watches

DRAW ON YOUR
PURCHASE

5% - 50%

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Repairs - Watches. Jewellery,
Engraving
Pearl Restrung
Custom Designing

Over 30 Years in the
Jewellery Industry.
Experienced
Goldsmiths on Site

780-960-4200
#102 McLeod Ave
(next to Something Else Restaurant),
SPRUCE GROVE



OH LITTLE TOWN OF BETHLEHEM

O little town of Bethlehem,
How still we see thee lie!
Above thy deep and
dreamless sleep
The silent stars go by;
Yet in thy dark streets
shineth
The everlasting Light;
The hopes and fears of all
the years
Are met in thee to-night.
For Christ is born of Mary,
And gathered all above,
While mortals sleep, the
angels keep
Their watch of wondering

love.
O morning stars, together
Proclaim the holy birth!
And praises sing to God
the King,
And peace to men on
earth.
How silently, how silently,
The wondrous gift is given!
So God imparts to human
hearts
The blessings of his heav-
en.
No ear may hear his com-
ing,

But in this world of sin,
Where meek souls will re-
ceive him, still
The dear Christ enters in.
Where children pure and
happy
Pray to the blessed Child,
Where misery cries out to
thee,
Son of the mother mild;
Where charity stands
watching
And faith holds wide the
door,
The dark night wakes, the
glory breaks,

And Christmas comes
once more.
O holy Child of Bethle-
hem!
Descend to us, we pray;
Cast out our sin and enter
in,
Be born in us to-day.
We hear the Christmas an-
gels
The great glad tidings tell;
O come to us, abide with
us,
Our Lord Emmanuel!

ROCKING AROUND THE CHRISTMAS TREE

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

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

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

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



Ring In The Season!

Wishing our neighbors and friends all the best at Christmas.
Thank you for your patronage!

MERRY CHRISTMAS
From

U.F.A.

Onoway, AB
967-5340

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

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

**ONOWAY
VETERINARY
CLINIC
967-2967**



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!



Thank You

**A Note of Thanks
at the Holidays**

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

Merry Christmas & Happy New Year! from The Staff of

C.I.B.C. Onoway

Onoway, AB (780) 967-2211

THANKYOU to all our valued customers for your continued support! We look forward to serving you in 2026.

**A Very Merry Christmas
& Happy New Year**

From all of us at

Grande Tire

Onoway • 780-967-3432

MERRY CHRISTMAS EVERYONE

Snow is fallin', all around me

Children playin', having fun

It's the season of love and understanding

Merry Christmas everyone!

Time for parties and celebrations

People dancing all night long

Time for presents and exchanging kisses

Time for singing Christmas songs

We're gonna have a party tonight

I'm gonna find that boy

Underneath the mistletoe

We'll kiss by candle light

Room is swaying, records playing

All the old songs, we love to hear

All I wish that everyday was Christmas

What a nice way to spend the year

We're gonna have a party tonight

I'm gonna find that boy Underneath the mistletoe

We'll kiss by candle light

Snow is fallin' (snow is fallin')

All around me (all around me)

Children playin' (children playin')

Having fun (having fun) It's the season of love and understanding

Merry Christmas everyone!

Merry Christmas everyone!

one!

Oh Merry Christmas everyone!

Snow is fallin' (snow is fallin')

All around me (all around me)

Children playin' (children playin')

Having fun (having fun) It's the season of love and understanding

Merry Christmas everyone!

Snow is fallin' (snow is fallin')

All around me (all around me)

Children playin' (children playin')

Having fun (having fun) It's the season of love and understanding

Merry Christmas everyone!

Snow is fallin' (snow is fallin')

All around me (all around me)

Children playin' (children playin')

Having fun (having fun) It's the season of love and understanding

Merry Christmas everyone!

Oh Snow is fallin' (snow is fallin')

All around me (all around me)

Children playin' (children playin')

Having fun (having fun) It's the season of love and understanding

Merry Christmas everyone!

Merry Christmas everyone!

Merry Christmas everyone!



CHRISTMAS HOPE IT'S UPLIFTING



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

Merry Christmas
from
Management & Staff
at
**NAPA Auto Parts -
McLean's**

NAPA AUTO PARTS

Barrhead, AB

674-3381



**Thinking of you
at Christmastime.**
Wishing you peace, joy and good fortune always!

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

Merry Christmas & Happy New Year
From Management & Staff

OVER 60 YEARS

Stephani Motors
Barrhead, AB

DODGE, CHRYSLER, JEEP, RAM DEALERSHIP

Phone: (780) 674-2211

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 heav-
en afar,
Heavely hosts sing allelu-

ia;
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 redeem-
ing grace,
Jesus, Lord, at thy birth.
Jesus, Lord, at thy birth.

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
grows.
All of the other reindeer

used to laugh and call him
names.
They never let poor Ru-
dolph
join in any reindeer games.
Then one foggy 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

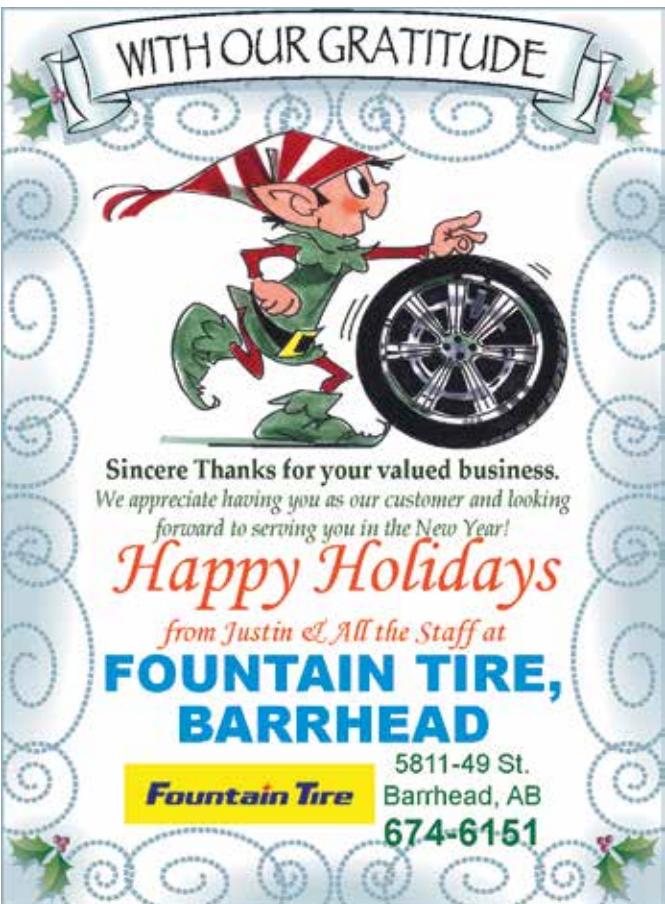
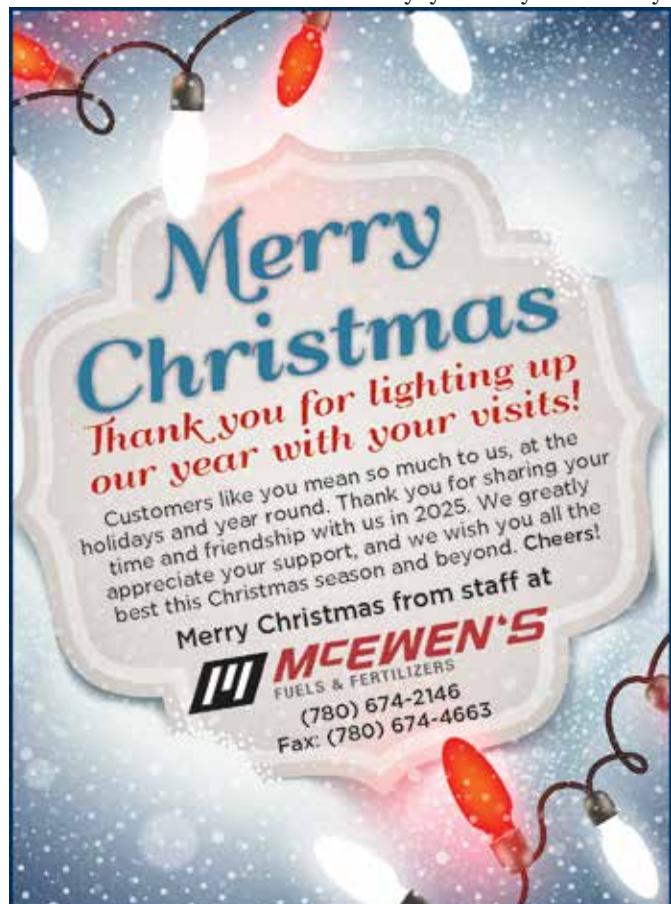
as they shouted out with
glee,
Rudolph the red-nosed
reindeer,
you'll go down in history!

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 Christ-
mases be white
I'm dreaming of a white
Christmas
With every Christmas card
I write

May your days be merry
and bright
And may all your Christ-
mases be white



Here Comes Christmas!

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



Onoway, AB

Merry Christmas from
Onoway/Fire Rescue International

(780) 777-4688

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.

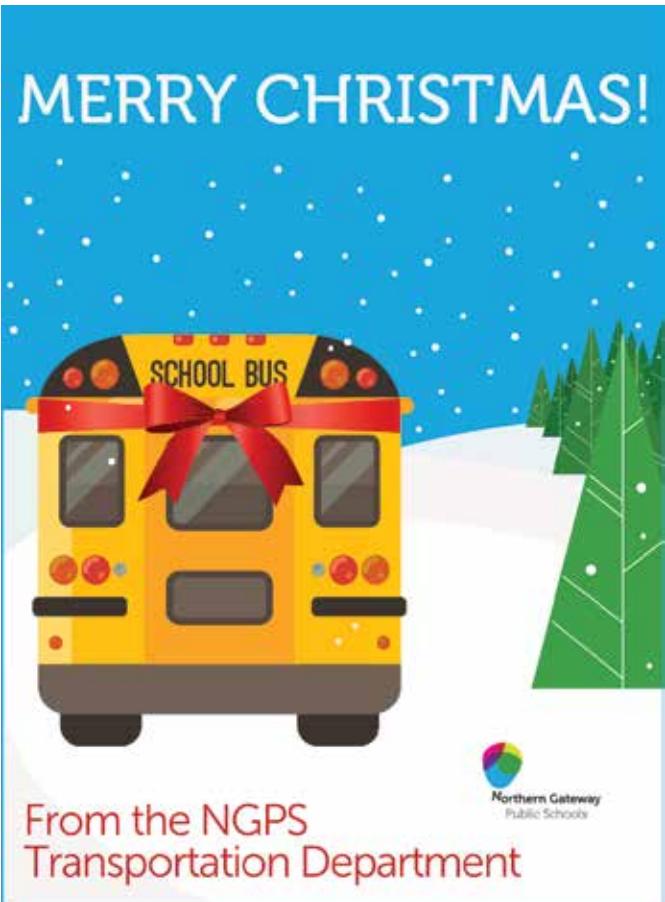
LET IT SNOW

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

And I've bought some
corn for popping,
The lights are turned
way down low,
Let It Snow! Let It Snow!
Let It Snow!
When we finally kiss
goodnight,
How I'll hate going out
in the storm!

But if you'll really hold
me tight,
All the way home I'll be
warm.
The fire is slowly dying,
And, my dear, we're still
good-bying,
But as long as you love
me so,
Let It Snow! Let It Snow!

Let It Snow!



ACORN SQUASH WITH CRANBERRY STUFFING



Ingredients

2 medium acorn squash
1/4 cup chopped celery
2 tablespoons chopped onion

2 tablespoons butter
1 medium tart apple, peeled and diced
1/2 teaspoon salt
1/2 teaspoon lemon juice
1/8 teaspoon pepper
1 cup fresh or frozen cranberries

1/2 cup sugar
2 tablespoons water

Directions

Cut squash in half; discard seeds. Cut a thin slice

from the bottom of squash halves so they sit flat. Place squash hollow side down in an ungreased 13x9-in. baking dish. Add 1/2 in. water. Cover and bake at 375° for 45 minutes.

Meanwhile, in a small skillet, sauté celery and onion in butter until tender. Add the apple, salt, lemon juice and pepper. Cook, uncovered, over medium-low

heat until apple is tender, stirring occasionally. Stir in the cranberries, sugar and water. Cook and stir until berries pop and liquid is syrupy.

Turn squash halves over; fill with cranberry mixture. Cover and bake 10-15 minutes longer or until squash is tender.

CANDY CANE PUNCH RECIPE

Ingredients

2 Liter 7UP
Flavored Candy Canes
Ice Cubes

Instructions

Open the 2-Liter of 7UP and pour some into a glass filling it about half full. You do not want to overfill the

cup and I'll explain why below.

Now, add a candy cane to the glass. Just 1 will do. Allow this to sit in the glass for about 5 minutes. You will notice the 7UP starts to fizz (which is why you don't want to overfill the glass)

and the 7UP will start to change color and flavor!

Once the candy cane is done fizzing, fill the glass the rest of the way full. You can pop in some ice cubes and serve it up cold!

Serve and enjoy!



Warmest Wishes

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

Merry Christmas
from
Peter and James
Painting Ltd.

Mayerthorpe, AB
780-777-6051



The Gift of Togetherness

We're so very grateful for the opportunity to spend this special season with all of you!

Thank you for filling our year with friendship and fond memories. We really do appreciate your loyal support, and we wish you and your loved ones the best of everything this Christmas season and always.

Merry Christmas

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

CLASSIC PORK CROWN ROAST



Ingredients

One 16- to 18-bone crown roast of pork (about 10 pounds) (see Cook's Note)

Kosher salt and freshly ground black pepper

2 teaspoons fennel seeds

1 teaspoon whole allspice

1 teaspoon whole black peppercorns

1/2 teaspoon juniper berries

1 small bay leaf

1/4 cup olive oil

1/2 cup granulated sugar

1 tablespoon chopped fresh sage

1 teaspoon fresh thyme leaves, chopped

6 Granny Smith apples, peeled, cored and cut into 8 wedges each

2 large red onions, peeled and cut into 8 wedges each

1 stick (8 tablespoons) unsalted butter, melted

1 cup dry white wine

2 cups apple cider

Directions

Put the pork on a rimmed baking sheet and sprinkle all over with 1 tablespoon salt and several grinds of pepper; set aside.

Put the fennel, allspice, whole peppercorns and juniper berries in a small skillet over medium heat and cook until the fennel begins to turn slightly golden, about 5 minutes.

Transfer the toasted spices to a blender, add the bay leaf and blend until coarsely ground. Add the olive oil and 1 tablespoon salt and process until a coarse paste forms, about 1 minute. Spread the paste over the pork, making sure to get it into all the nooks and crannies; use a spatula to scrape up all the paste from the blender. Cover the pork with plastic wrap and refrigerate at least 8 hours and up to 24 hours.

When ready to cook the pork, preheat the oven to 450 degrees F.

Put the pork on a rack set in a large roasting pan and cook for 20 minutes. Lower the oven temperature to 350 degrees F and continue to cook until an instant-read thermometer registers 135 degrees F, about another 1 1/2 hours.

Meanwhile, combine the sugar, sage, thyme, apples, onions and 6 tablespoons of the butter in a large bowl until well coated. Heat a large skillet over high heat until very hot, about 3 minutes. Add half of the apple and onion mixture and cook, stirring occasionally, until the apples and onions are dark golden all over but the apples are still firm, 2 to 3 minutes. Transfer to a rimmed baking sheet and spread into a single layer to cool, using a heatproof spatula to scrape all

the remaining sugar from the skillet over the apples and onions. Repeat with the remaining apple and onion mixture.

Return the skillet to high heat and add the wine. Cook until syrupy and reduced to about 2 tablespoons, about 4 minutes. Add the cider and cook until thickened and glossy, about 8 minutes; you should have about 1/3 cup of glaze. Swirl in the remaining 2 tablespoons butter and set aside.

Once the pork reaches 135 degrees F, increase the oven temperature to 450 degrees F and brush the pork all over with half the glaze. Return to the oven and cook for 5 minutes. Brush with the remaining glaze and continue to cook until the internal temperature registers 145 degrees F, about another 5 minutes. Transfer to a serving platter and let rest for 30 minutes. Serve with the apples and onions.

We'd Like to Shout It From the Rooftops:
MERRY CHRISTMAS!



Thanks to all of our friends and clients for making 2025 an outstanding year for us.

We owe our success to your loyal support, and we wish you and yours a very happy holiday!

from Management at

GIBBS
CONTRACTING
Mayerthorpe, AB (780) 785-4002

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



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

We look forward to serving you again soon.

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

786-2216

Mayerthorpe, AB

GINGER BUTTERNUT SQUASH BISQUE

Ingredients

1 medium butternut squash (about 3 pounds)
 1 tablespoon olive oil
 2 medium carrots, finely chopped
 1 medium onion, chopped
 2 garlic cloves, minced
 2 teaspoons minced

fresh gingerroot
 2 teaspoons curry powder
 1 can (14-1/2 ounces) vegetable broth
 1 can (13.66 ounces) coconut milk
 1 teaspoon salt
 1/2 teaspoon pepper
 2 cups hot cooked

brown rice

1/4 cup sweetened shredded coconut, toasted
 1/4 cup salted peanuts, coarsely chopped

1/4 cup minced fresh cilantro

Directions

Preheat oven to 400°. Cut squash lengthwise in half; remove and discard seeds. Place squash in a greased shallow roasting pan, cut side down. Roast 40-45 minutes or until squash is tender. Cool slightly.

In a large saucepan, heat oil over medium heat. Add carrots and onion; cook and stir until tender. Add garlic, ginger and curry powder; cook

and stir 1 minute longer. Add broth; bring to a boil. Reduce heat; simmer, uncovered, 10-12 minutes or until carrots are tender.

Scoop flesh from squash; discard skins. Add squash, coconut milk, salt and pepper to carrot mixture; bring just to a boil, stirring occasionally. Remove from heat; cool slightly. Process in batches in a blender until smooth.

Return to pan; heat through. Top individual servings with rice, coconut, peanuts and cilantro.



PEACE ON EARTH

May you and your loved ones rejoice in the splendor of all his creations during this beautiful and wondrous season.

We thank you kindly for your valued business.

Merry Christmas
 from Management & Staff at
Sangudo Custom Meats

Sangudo, AB

(780) 785-3353

Start Your Engines... Christmas Is Coming!



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

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

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

SPICED ROAST DUCK WITH PEACHES AND ORANGES

Ingredients

12 star anise
1 cinnamon stick
2 oranges
40 gm (cup) sea salt flakes
1 bunch lemon thyme
1 duck (about 2.3kg)
2 tbsp olive oil
12 banana shallots, halved
4 yellow peaches, halved, pitted

Method

1. For spiced salt, dry-roast 4 star anise and the cinnamon stick in a small frying pan until toasted and fragrant (20-30 seconds). Grind finely in a spice grinder or with a mortar and pestle. Finely grate the rind from 1 orange then juice. Combine spice mix, orange rind and salt in a bowl and stir to combine. Add 2 tsp finely chopped lemon thyme.

2. Preheat oven to 180°C. Pat

duck dry inside and out with paper towels. Use a sharp, fine skewer to prick duck skin all over. Drizzle duck with half the oil and season skin and cavity with some of the spiced orange salt and ground black pepper to taste. Halve remaining orange and add to cavity then seal with a toothpick. Place duck on a wire rack in a roasting pan and roast until skin is golden (1 hour). Carefully pour off excess fat from pan.

3. Reduce oven to 150°C. Roast duck, adding shallots to pan in the last 30 minutes, until flesh is tender when pierced with a knife and shallots are tender (1½ hours).

4. Transfer duck and shallots to a tray, reserving baking pan, cover and set aside to rest. Increase oven to 200°C.

Add peaches to reserved pan and drizzle with remaining oil. Season with some of the spiced salt and top with remaining star anise and lemon thyme sprigs. Roast peaches until just tender (20 minutes).

5. Transfer peaches to tray with duck. Pour off excess fat

from pan. Add orange juice to pan, bring to the boil, stirring, over medium heat until a light jus is formed (5 minutes). Serve duck with peaches and shallots, drizzled with orange jus and remaining spiced salt.



It's The Most Wonderful Time Of The Year...

But we loved every moment of serving you this past year, too!
Merry Christmas and heartfelt thanks for your continued patronage.

**Merry Christmas
from Darcy, Shari & Family
Harapchuk Trucking Inc.**

Sangudo, AB • (780) 785-2655

We Appreciate You **THIS** Much!



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

**Merry Christmas from
C-5 CHADD
CONTRACTORS**

Sangudo, AB

785-2548



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

BAY LEAF AND LEMON MYRTLE ROAST TURKEY

Ingredients

500 gm raw caster sugar
400 gm fine salt
24 each fresh bay leaves and dried lemon myrtle leaves, plus extra leaves, to serve
2 lemons, peeled into strips
2 tbsp black peppercorns

5 kg turkey
Extra-virgin olive oil, for brushing
Beef jus, to serve (see note)
Stuffing
300 gm coarse stale sourdough breadcrumbs, we use Sonoma miche
2 eggs, lightly beaten

2½ tbsp each finely chopped sage and flat-leaf parsley

Finely grated zest of 2 lemons

150 gm dried cranberries
3 golden shallots, finely chopped

2 garlic cloves, crushed

Method

1. For brine, combine sugar, salt, bay, lemon myrtle, lemon peel and pepper with 8 litres of water in a large stockpot, bring to the boil and simmer for 10 minutes over medium heat; then cool. Submerge turkey in brine, use a large heavy plate to weight down and refrigerate for at least 24 hours (see note). Five hours before cooking, remove turkey from brine, drain and pat dry with paper towel.

2. Meanwhile, for stuffing, place ingredients in a large bowl, season to taste and using your hands, mix to combine. Spoon stuffing into turkey cavity, truss legs with kitchen twine and tuck wing tips under backbone.

3. Preheat oven to 180°C. Place a wire rack in a large deep roasting pan. Place turkey on top, brush with oil and season to taste. Add 500ml water to pan and roast, rotating pan occasionally until golden brown and just cooked through (1½ hours – 2 hours); cover loosely with foil to keep warm and rest for 20 minutes before serving.

4. To serve, scatter a large platter with extra sprigs of bay leaves and top with turkey. Serve with hot beef jus on the side.

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

Merry Christmas
from Joe, & Staff at
Vandenber
Collision Ltd.

Mayerthorpe, AB

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

786-2614

**Dashing Through
the Snow to Deliver
Our Best Wishes!**

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

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

We Appreciate You Choosing Us!

**Sonny's Stucco
& Drywall**

Sangudo, AB 785-2022

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!

**With Our Thanks, Merry Christmas
FROM TREVOR & STAFF**

STUBER'S CONSTRUCTION GROUP
780-785-2173

ROAST CHICKEN WITH PRESERVED LEMON AND HERBS



Ingredients

1/4 cup coarsely chopped flat-leaf parsley
 2 tbsp coarsely chopped dill
 2 tbsp coarsely chopped tarragon
 12 thyme sprigs
 1 preserved lemon, flesh discarded, rind soaked in water for 5 minutes to remove excess salt
 35 gm (1/2 cup) fresh fine breadcrumbs
 60 gm unsalted butter, coarsely chopped
 1 (1.6kg) chicken, pref-

erably organic

50 ml olive oil

Method

1.Preheat oven to 180°C. Process herbs, preserved lemon, breadcrumbs and 40gm butter in a food processor, scraping down sides occasionally, until well combined.

2.Starting from the neck end, gently separate the skin from breast of chicken by running your fingers under skin, keeping it intact. You should be left with a pocket running the full length of each breast (if you can't reach the whole way, use the end of a wooden spoon). Spread herb butter onto breasts un-

der the skin and massage to create an even layer. Place chicken in a roasting pan, pour over olive oil, spreading it evenly, and season with salt. Dot with remaining butter and roast, basting

every 15 minutes until skin is golden and juices run clear when a thigh is pierced with a skewer (1-1 1/4 hours). Rest for 5-30 minutes before carving.



BEDARD
EXCAVATING

DESIGN, BUILD, PUMP

*From Our Nest to Yours,
Happy Holidays!*

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

780-967-5116

Hope it's mAGical!



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

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

**2K Small Engine
Service**

952-3956

Onoway, AB

Wishing You All the Trimmings of a Merry Christmas



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

from Korey, Bonnie and Staff of

Sud's Up Car Wash

5300 Lac Ste Anne Trail South Onoway, AB
 8:00am to 7:00pm Daily 967-0022
 Closed Dec 25 & 26 Closed Jan 1, 2026

WHISKEY-GLAZED HAM WITH PRESERVED CHERRIES



Ingredients

1 leg ham, bone in (5kg-6kg)
 1½ tbsp wholegrain mustard
 100 gm brown sugar
 80 cloves (about 1 packet)
 Preserved cherries
 1 kg pitted black cherries
 150 gm caster sugar
 130 ml sherry vinegar

3 golden shallots, finely chopped

20 gm ginger, peeled and finely chopped

3 gm (1 tsp) mixed spice

Whiskey glaze

200 gm maraschino cherries and syrup, stalks removed

200 gm black cherry jam, or sour cherry jam

200 ml cherry juice

200 ml homemade pork stock, or good chicken stock

100 ml Bourbon

100 gm brown sugar

Method

Main

1. For preserved cherries, simmer ingredients in a saucepan over low

heat until cherries start to break down and have a jam-like consistency (1-1½ hours). Season lightly with salt and pepper and set aside to cool.

2. For whiskey glaze, blend or finely chop the cherries and combine with remaining ingredients in a saucepan and simmer over high heat until thickened and glossy (10-15 minutes).

3. Preheat oven to 180C. Gently peel back the ham skin from leg to shank, being careful not to tear the fat. Score the skin around shank with a sharp knife, then remove skin. Score fat 5mm deep to create a diamond

pattern. Rub ham all over with mustard, then brown sugar and stud the centre of each diamond with a clove. Place ham in a roasting pan with 80ml water in the base to prevent burning and roast for 30 minutes. Reduce oven to 160C and keep baking, basting ham every 15 minutes with whiskey glaze, until dark and glossy (about 2 hours; if the tray dries out, add a little more water so the sugars don't burn).

4. Serve the ham with the cherry preserve.



Joy to the World

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

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

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

Here We Grow Again: Merry Christmas!

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

 **HORIZON**
 AG & TURF
MAYERTHORPE, AB 786-2253

POMEGRANATE-GLAZED CHRISTMAS RIBS



Ingredients

1/2 cup packed dark brown sugar
2 tablespoons chili powder
1/4 teaspoon ground allspice
1/4 teaspoon cayenne pepper
1/4 teaspoon smoked paprika
Kosher salt and freshly ground black pepper
2 racks baby back ribs (about 2 1/4 pounds total)
3/4 cup pomegranate molasses
1 cup pomegranate juice
2 tablespoons balsamic vinegar
1 jalapeño, thinly sliced
1/2 cup ketchup
2 tablespoons Worcestershire sauce
1/2 cup fresh pomegranate seeds

Directions

Combine the dark brown sugar, chili powder, allspice, cayenne, smoked paprika, 1 tablespoon salt and a generous amount of black pepper in a medium bowl.

Brush the baby back ribs all over with 1/4 cup of the pomegranate molasses. Sprinkle evenly with the spice mixture, pressing it over both sides of the ribs. Cover and refrigerate for at least 2 hours and preferably overnight.

Preheat the oven to 250 degrees F.

Add the pomegranate juice, balsamic vinegar and jalapeño to a roasting pan. Place the ribs on top and tightly cover the roasting

pan with foil. Bake until the ribs are juicy, and tender and the meat easily pulls away when pierced with a fork, 1 1/2 to 2 hours.

Set the ribs aside on a baking sheet to rest, about 30 minutes. Position an oven rack in the top third of the oven. Turn the oven heat to broil.

Meanwhile, place the

roasting pan over 2 burners on the stovetop over medium-high heat. Add the ketchup, Worcestershire sauce and remaining 1/2 cup pomegranate molasses to the pan and whisk to combine. Simmer the sauce until reduced by half and thick like syrup, 15 to 20 minutes.

Brush the ribs with 1/2

cup of the barbecue sauce. Broil the ribs on the top rack, rotating the baking sheet halfway through if necessary, until nicely caramelized, 3 to 5 minutes.

Slice the ribs and transfer to a serving platter. Garnish with the pomegranate seeds and serve with the remaining barbecue sauce on the side.



Sending Best Wishes as We Glide Into Christmas!

We're proud to be a part of this strong and supportive community, and we wish everyone here a happy and healthy holiday season!

from

Ecko Marine & Power Inc.

Alberta Beach, Ab

924-3255

PEACH AND GINGER ROAST TURKEY

Ingredients

1 turkey (about 5kg), at room temperature
 150 gm ginger, thickly sliced
 3 spring onions, coarsely chopped
 2 garlic heads, halved
 2 tsp soy sauce
 Vegetable oil, for drizzling
 Toasted sesame seeds, to serve
 Peach and ginger glaze
 1½ tbsp vegetable oil
 4 spring onions (white part only), thinly sliced (reserve green tops for stuffing)
 20 gm ginger, finely grated
 1 garlic clove, finely chopped
 2 ripe peaches, peeled and diced
 100 ml rice vinegar
 70 gm honey
 70 ml soy sauce
 1 star anise
 Peach and brown rice salad
 200 gm brown rice
 200 gm sugar snap peas, trimmed

3 peaches, cut into wedges

1 cup pea tendrils
 1 cup (loosely packed) coriander
 2 spring onions, thinly sliced
 20 gm ginger, finely grated
 1 garlic clove, finely grated
 1½ tbsp soy sauce
 1½ tbsp rice vinegar
 1½ tbsp vegetable oil
 1 tsp sesame oil

Method

Main

1. For peach and ginger glaze, heat oil in a saucepan over medium-high heat, then sauté spring onion until softened (1-2 minutes). Add ginger and garlic and stir until fragrant, then add remaining ingredients and simmer until peach breaks down (5-6 minutes). Discard star anise and process mixture in a food processor until smooth, then cool to room temperature. Glaze can be made up to 3 days ahead and refrigerated

in an airtight container.

2. Preheat oven to 200C. Place turkey in a large roasting pan, stuff cavity with ginger, spring onion, reserved spring onion tops (from glaze) and garlic, tuck wings under and truss legs with kitchen string. Brush turkey with soy sauce, drizzle with a little oil, rub well into skin, then roast until skin begins to turn golden (20-30 minutes). Reduce oven to 170C, generously brush turkey all over with peach and ginger glaze and roast, basting occasionally with glaze, until juices run clear when pierced with a skewer, or internal temperature of breast reads 71C and thigh reads 82C on a meat thermometer (2-2½ hours; cover breasts with a lightly oiled piece of foil partway through cooking to prevent browning too much). Loosely cover with foil and rest for 30

minutes.

3. Meanwhile, for peach and brown rice salad, place rice, 500ml water and 1 tsp salt in a saucepan, bring to the boil, cover with a lid, reduce heat to very low and cook for 40 minutes without uncovering. Remove saucepan from heat and stand without uncovering for 10 minutes. Tip rice into a bowl and cool to room temperature. Meanwhile, blanch sugar snap peas until bright green (1-2 minutes), then drain, refresh again and add to rice along with peaches, pea tendrils, coriander and spring onion. Shake ginger, garlic, soy sauce, vinegar and oils in a jar to combine. Just before serving, drizzle dressing onto salad and toss to combine. Sprinkle turkey with toasted sesame seeds and serve with peach and brown rice salad.



With Well Wishes at CHRISTMAS

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

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

BARSI ENTERPRISES
Mayerthorpe, AB 786-4014

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 2025 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

GRILLED LOBSTER WITH BEURRE BLANC AND CHIVES

Ingredients

2 southern rock lobsters, dispatched humanely (see note)

Melted butter, for brushing

Micro chives, mixed baby herbs and charred lime halves, to serve

Beurre blanc

1 tsp black peppercorns

1 golden shallot, finely chopped

60 ml (1/4 cup) freshly squeezed orange juice, strained

1 tbsp lemon juice

60 ml (1/4 cup) sauvignon blanc (we use Marlborough)

125 ml (1/2 cup) pouring cream

80 gm unsalted cold butter, chopped

Pinch of cayenne pepper

Method

1. Place lobster on its back, belly-side up, on a flat, non-slip surface. Using a sharp knife, halve lobster lengthways, remove coral from head; refrigerate until ready to use.

2. For beurre blanc, place peppercorns, shallot, orange and lemon juice with wine in a saucepan over medium heat and bring to a simmer; reduce by half (4 minutes). Stir in cream and reduce by half (3 minutes). Reduce heat to low and gradually whisk in cold butter, 2 cubes at a time until all combined. Add 1-2 tbsp hot water if necessary, until desired consistency. Add cayenne pepper,

season to taste and stir to combine. Keep warm until ready to use.

3. Preheat a lightly greased barbecue or charcoal grill pan to high heat. Brush cut sides of lobster with melted butter and season to taste. Barbecue lobster, cut-side down, until lightly charred (6 minutes). Turn lobsters over and cook, basting occasionally with melted butter, until meat is just cooked through (6-8 minutes).

4. To serve, place lobsters on serving plates and spoon over beurre blanc. Scatter with chives, mixed baby herbs and extra cayenne pepper and serve with charred lime halves on the side.



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

**PARSONS
AUCTIONS
LTD.
Barrhead, AB
674-3929**



Peace. Faith. Love.

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

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

Thank You for your patronage.

From Dennis & Toby

Javorsky Ditching

Onoway

967-5486

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!

Growel Performace

**GROWEL
PERFORMANCE**

ATV, SNOWMOBILE & SMALL ENGINE REPAIR

Onoway, Alta

967-2252

CROCKPOT STUFFING

Ingredients

1 cup chopped onion
1 cup chopped celery
1/4 cup butter
6 cups cubed day-old white bread
6 cups cubed day-old whole wheat bread
1 teaspoon salt
1 teaspoon poultry sea-

soning

1 teaspoon rubbed sage
1/2 teaspoon pepper
1 can (14-1/2 ounces) reduced-sodium chicken broth or vegetable broth
2 large eggs, beaten
Directions

In a small nonstick skillet

over medium heat, cook onion and celery in butter until tender.

Advertisement

In a large bowl, combine the bread cubes, salt, poultry seasoning, sage and pepper. Stir in onion mixture. Combine broth and eggs; add to bread mixture

and toss to coat.

Transfer to a 3-qt. slow cooker coated with cooking spray. Cover and cook on low for 3-4 hours or until a thermometer reads 160°.

ASPARAGUS, GREEN BEAN AND PISTACHIO SALAD

Ingredients

60 ml (1/4 cup) extra-virgin olive oil
1 tbsp chardonnay vinegar
3 bunches asparagus, trimmed, halved on an angle
300 gm green beans, trimmed
Mint, to serve
PISTACHIO BUTTER

165 gm activated pistachios (see note), plus extra coarsely chopped to serve

2 tbsp chardonnay vinegar

Method

1. For pistachio butter, place pistachios, vinegar and 165ml (1/4 cup) water in a blender; season to taste, and blend until

smooth (see note).

2. For dressing, combine olive oil and vinegar in a screw-top jar, season to taste and shake to combine.

3. Blanch asparagus and beans in large saucepan of salted boiling water until bright green and tender (2-3 minutes). Refresh in iced water; drain.

Pat dry with a clean tea towel.

4. Place asparagus and green beans in a large bowl; dress with dressing and season to taste. Transfer to a large serving platter and scatter with mint and extra pistachios to serve.

Happy Holidays

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

Merry Christmas from Management & Staff at

Northern

Metalic Sales

(WTC Ltd)

NORTHERN METALIC

Whitecourt, AB

779-4900



ROLLING OUT OUR BEST WISHES FOR A HAPPY HOLIDAY

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

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

With Our Thanks.

Wishing our customers & friends all the best this season!

Season's Greetings

from Management & Staff of

Fountain Tire
Whitecourt, AB (780) 778-4401

ROAST LAMB LEG WITH PAN GRAVY



Ingredients

2 lemons, thickly sliced, plus extra wedges (optional) to serve

5 garlic cloves, bruised

1.8 kg butterflied lamb leg

2 tsp fine salt

3 tsp ground cumin

3 tsp smoked paprika

80 ml (1 cup) extra-virgin olive oil

Pan gravy

25 gm unsalted butter

2½ tbsp plain flour

500 ml (2 cups) chicken stock, preferably from a butcher or homemade

2 tsp wholegrain mustard

Method

1. Scatter half the lemon and garlic in the base of a non-reactive container and top with lamb. Season lamb all over with salt, then combine cumin and paprika, and rub all over lamb. Drizzle with oil and gently rub over lamb to coat, without rubbing off spices. Top with remaining lemon and garlic, pressing into surface. Cover and refrigerate to marinate (overnight).

2. Preheat oven to 180°C. Heat a flameproof roasting pan or large frying pan over medium heat. Add lamb fat-side down (remove lemon and garlic) and cook until golden brown and fat is rendered (4-5 minutes; be careful not to burn spices). Turn lamb fat-side up, transfer to oven in roasting pan and roast, checking internal temperature every 15 minutes until lamb is cooked rare and inter-

nal temperature reaches 48°C (15-30 minutes). Remove lamb from oven and rest for 20 minutes (it will come to medium-rare). Reserve pan juices and fat for gravy.

3. For pan gravy, add butter and reserved fat to a saucepan over medium heat. Whisk in flour, then stir until sandy-coloured (2-3 minutes).

Gradually whisk in stock, bring to the boil, then stir in mustard and pan juices and season to taste. Simmer until flavours have combined (10 minutes).

4. Meanwhile, reheat lamb briefly in oven, then carve. Serve with gravy and lemon wedges.

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

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

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

Serving Evansburg, Whitecourt and Surrounding Areas

1-800-727-5259



JOY
Is In The Air!

Merry Christmas
From the Management & Staff at
Smyl Chevrolet Ltd.
Whitecourt, AB 778-2202

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 - Cardlock
Whitecourt, AB (780) 706-2102

LAYERED BUFFALO CHICKEN DIP

Equipment

Baking Dish 9x13 or Cast Iron Skillet

Cutting Board and Knife
Mixing Bowl

Ingredients

2 8oz Cream Cheese softened

4 cups Chicken fully cooked and shredded

¾ cup Ranch Dressing

¾ cup Buffalo Sauce

2 cups Cheddar or Colby Jack Cheese shredded (separated in 1 cup portions)

Instructions

Preheat oven or smoker to 350 degrees Fahrenheit.

In a baking dish add softened cream cheese and spread into an even layer. Set aside.

In a mixing bowl add chicken, buffalo sauce, ranch dressing, and 1 cup of shredded cheese. Mix well.

Place chicken mixture onto the cream cheese and spread evenly.

Sprinkle the remaining shredded cheese.

Place uncovered into the oven and bake for 20-

25 minutes. Bake until the cheese has melted and the dip is bubbly.

Carefully remove from the oven and top with green onions. Serve with tortilla chips, crackers, or vegetables. Enjoy.

CREAMY MASHED POTATOES



Ingredients

5 lb. russet or Yukon Gold potatoes

3/4 cup butter, plus more for topping

1 (8-oz.) package cream

cheese, softened
1/2 cup half-and-half
1/4 cup heavy cream
1/2 to 1 tsp. Lawry's Seasoned Salt
2 tsp. black pepper
1/2 tsp. kosher salt, plus more to taste

Directions

1 Peel and cut the potatoes into pieces that are generally the same size. Bring a large pot of water to a simmer and add

the potatoes. Bring to a boil and cook for 30 to 35 minutes. When they're cooked through, a fork should easily slide into the potatoes with no resistance, and the potatoes should almost, but not totally, fall apart.

2 Drain the potatoes in a large colander. When the potatoes have finished draining, place them back into the dry pot and put the pot on the stove. Mash the potatoes over low heat, allowing all the steam to escape, before adding in all

the other ingredients.

3 Turn off the stove and add the butter, cream cheese, half-and-half, and cream. Mash, mash, mash! Next, add the seasoned salt, pepper, and kosher salt. Taste and add more seasonings as needed.

4 Stir well, and place in a medium-sized baking dish. Throw a few pats of butter over the top of the potatoes and place them into a 350°F oven to heat until the butter is melted and the potatoes are warmed through.

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



MERRY CHRISTMAS FROM
**WHITECOURT AUTO
SALES 2004 LTD.**
WHITECOURT, AB 778-8808

Warmest Wishes



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

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

Happy Holidays!
from
The Team at

**EMCO Plumbing
& Heating**

EMCO
Plumbing &
Heating Supplies
Whitecourt, AB

780-706-2459

BEEF NOODLE CASSEROLE



Ingredients

2 lb. beef chuck roast, cut into 2-in. pieces

Kosher salt and freshly ground pepper, to taste

2 Tbsp. olive oil, divided

2 medium yellow onions, coarsely grated

2 medium carrots, peeled and coarsely grated

6 cloves garlic, finely grated

2 Tbsp. tomato paste

2 Tbsp. all-purpose flour

6 cups best-quality beef broth

1 (12-oz.) package wide egg noodles

1 (8-oz.) block fontina cheese, freshly grated

Finely chopped parsley, for serving

Directions

1 Preheat the oven to 350°F. Generously season the beef with salt and pepper.

2 Heat a large Dutch oven or braiser over medium-high, then add 1 tablespoon of the oil to the pot. When it shimmers, add half of the beef and cook, turning occasionally, until golden brown on all sides, 5 to 7 minutes. Transfer to a large bowl and set aside. Add the remaining 1 tablespoon oil to the pot and repeat with the remaining beef.

3 Add the onion and carrots to the pot. Cook, stirring occasionally, until softened and translucent, 5 to 7 minutes. Add the garlic and cook, stirring, until fragrant, about 1 minute more. Add the tomato paste and flour to the pot. Stir to thoroughly combine everything and continue cooking until the tomato paste has darkened slightly, about 2 minutes. Carefully add the beef stock to the pot, stirring to scrape up any brown bits from the bottom. Add the seared beef and any juices.

4 Bring to a boil, then cover and transfer to the oven. Cook until the beef is tender enough to shred easily with a fork, 2 to 2½ hours. Remove from the oven and increase the temperature to 400°F.

5 Using a slotted spoon,

transfer the beef to a clean bowl and allow to cool slightly. Meanwhile, return the Dutch oven to the stovetop and bring to a boil over high heat. Add the egg noodles and cook, stirring occasionally, until al dente, about 5 minutes.

6 While the egg noodles cook, shred the beef. When the noodles are ready, stir the beef back into the pot. Taste and adjust the seasoning, then sprinkle the fontina evenly over the top of the casserole and return to the oven. Continue cooking until the cheese is melted and bubbly, about 10 minutes. Sprinkle with parsley before serving.



Coming Your Way: Our Best Wishes!

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

Merry Christmas from

R.P.T.L

"You Holler - We Haul'er"



Whitecourt, AB
780-648-3950

WISHING YOU A MODEL YEAR!

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

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

Merry Christmas
from Management & Staff at

EAGLE RIVER
CHRYSLER LTD.

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



BRINED BARBECUED TURKEY WITH SPICES AND A PIRI PIRI SAUCE

Ingredients
 Neutral oil, such as grape-seed oil, for blushing
 Brined turkey
 60 gm (1/4 cup) fine salt
 1 tbsp caster sugar
 1 small turkey (about 5kg) butterflied
 1 bay leaf
 Sprig of thyme
 Piri piri
 2 tbsp olive oil

9 long red cayenne chillies
 4 red birdseye chillies
 10 gm ginger (about 2cm), finely chopped
 1 large garlic clove
 100 ml extra-virgin olive oil
 1 1/2 tbsp white wine vinegar
 1 tsp paprika
 Juice of 1/2 lime (or to taste)
 Spice rub

1 tbsp ground coriander
 2 tsp paprika
 1 tsp ground cumin
 1/2 tsp ground cloves
 1/2 tsp finely ground black pepper

Method

1. For brine, stir salt, sugar and 250ml boiling water in a large heatproof bowl until dissolved. Add 750ml cold water, then refrigerate until

chilled. Place turkey, skin-side down, in a large bowl or container and pour over brine. Add herbs, cover and refrigerate overnight. Drain well before cooking.

2. For piri piri, heat olive oil in a saucepan over medium heat. Add chillies and 1/2 tsp salt and stir occasionally until chillies start to soften and colour deepens (5 minutes). Set aside to cool. Blend chillies and remaining ingredients in a blender until smooth. Season to taste and refrigerate until required.

3. For spice rub, combine ingredients in a bowl.

4. Preheat a lidded barbecue, preferably a natural charcoal barbecue, to medium-high and white coals have formed. Cut off turkey legs and wings, rub all the meat with spice rub, including breasts, then position turkey on the barbecue to avoid direct heat, turning occasionally, until browned well on all sides, (45 minutes; prop breast meat up against the drumsticks to ensure heat reaches all parts of the turkey including wings). Cover with the lid and cook until turkey is cooked through (15-30 minutes or until internal temperature reaches 72°C on a meat thermometer).

5. Slice turkey and serve with piri piri and potato salad on the side.



WITH THANKS FOR YOUR TRUST

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

Seasons Greetings
From Management & Staff of

Whitecourt Ford Inc. 778-4777

Barrhead Ford Inc. 674-2227



CHEESY BACON HASH BROWN CASSEROLE

Ingredients

4 cups frozen shredded hash browns
 1/2 onion, chopped
 12 oz bacon, cooked and crumbled
 12 oz shredded cheddar cheese
 12 oz can evaporated milk or 1/2 cup heavy cream
 1 egg
 1 tbsp Lowry's seasoning salt

Instructions

Preheat oven to 350 degrees.
 Grease an 8 square casserole dish.
 Layer one half each of potatoes, bacon, cheese, and chopped onion in prepared pan.
 Repeat layers.

Combine egg, evaporated milk, and seasoning salt

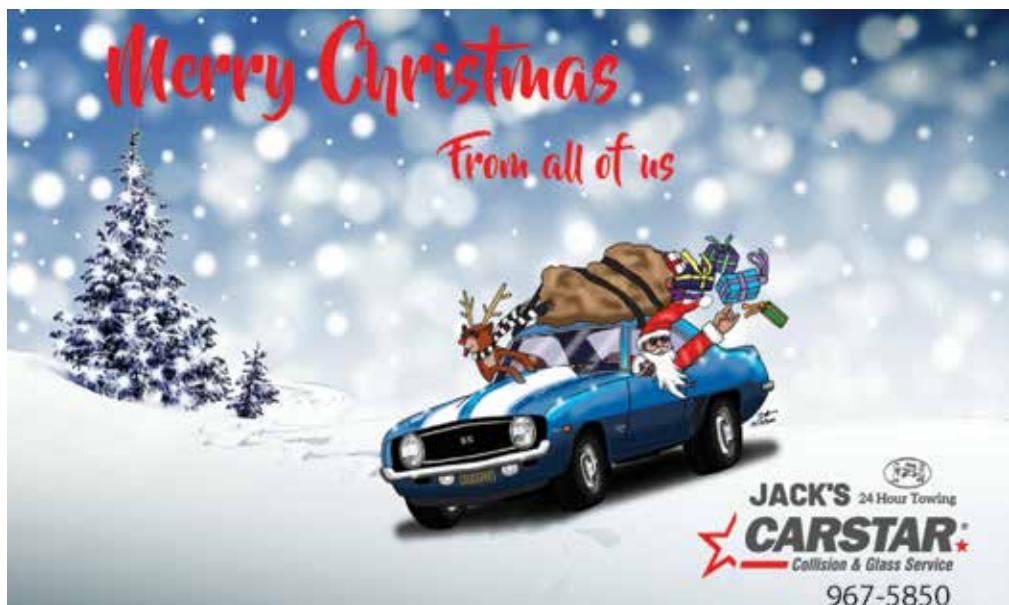
in bowl and mix until well blended.

Pour mixture over casserole and cover with foil.

Bake for one hour, remove foil and bake an additional 5 minutes.

Let stand 5-10 minutes

before serving.



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



Christmas Holiday Hours

We will be closed December 24, 2025 to January 5, 2026
 We will reopen to regular hours on January 6, 2026
 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

Hope your holiday is the cat's meow!
Serving customers like you is pawsitively our pleasure.



Merry Christmas
 from Management & Staff at
MorENERGY Veterinary Services
 Onoway, AB 587-689-6890

BREAKFAST CORNBREAD CASSEROLE WITH HAM AND KALE

Ingredients

Deselect All
 Creamed corn:
 3 tablespoons unsalted butter, plus more for greasing the baking dish
 1 medium onion, finely chopped
 1 teaspoon fresh thyme leaves
 Kosher salt and freshly ground black pepper
 Two 16-ounce bags frozen

corn, thawed
 1 1/2 cups heavy cream
 1/2 pound thick-sliced deli ham, diced
 5 ounces frozen kale (about 1 3/4 cups)
 Cornbread topping:
 3/4 cup yellow cornmeal
 3/4 cup all-purpose flour
 2 teaspoons baking powder
 1 teaspoon sugar
 Kosher salt and freshly ground

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

3/4 cup heavy cream
 1 cup shredded sharp yellow Cheddar
 Hot sauce, for serving
 Directions
 Special equipment: a 2-quart oval baking dish

Preheat the oven to 350 degrees F. Butter a 2-quart oval baking dish.

For the creamed corn: Melt the butter in a large skillet over medium heat. Add the onions, thyme, 1/2 teaspoon salt and a few grinds of pepper, and cook, stirring frequently, until the onions are soft and translucent, about 10 minutes. Add the corn and cream, and bring to a simmer, stirring occasionally, until the mixture reduces in volume and bubbles rapidly, about 15 minutes. Transfer 2 cups of the corn mixture to a food processor, puree until smooth, then stir it back into the skillet. Fold in

the ham and kale. Transfer the creamed corn to the prepared baking dish; set aside. Clean the food processor bowl.

For the cornbread topping: Pulse the cornmeal, flour, baking powder, sugar and 1/2 teaspoon each salt and pepper in a food processor to combine. Add the butter, and pulse until the mixture resembles coarse breadcrumbs. Add the cream and 1/2 cup of the Cheddar, and pulse until the batter just comes together.

To assemble: Sprinkle the cornmeal batter over the creamed corn. (Don't worry if the corn isn't completely covered; the batter will puff and spread as it bakes.) Sprinkle with the remaining 1/2 cup Cheddar. Place the casserole on a baking sheet, and bake until the corn is bubbling and the crust is puffed and golden brown, about 35 minutes. Let cool for 15 minutes. Serve with hot sauce.

TOP & DROP TREE SERVICES

Family owned and operated since 1991

Merry Christmas & Happy New Years

780-924-2014

May faith and kindness light your path this Christmas and always.

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

standstone
Waste & Water Services Ltd.

The service you need, from people you trust.
 Proudly Serving Lac Ste. Anne County & Parkland County

780-967-2118

www.standstonevac.ca or visit our [facebook](#) page



With Tidings Of Comfort & Joy

To our neighbors, customers, associates and friends, we offer our warm wishes for the very coolest holiday season, ever!

Thank you for choosing us.

Merry Christmas from Lee, Becky & Family at

LEE BUILT LTD.
 HEATING & AIR CONDITIONING
 Calahoo, AB
 967-4192

CHICKEN POT PIE SOUP WITH PUFF PASTRY CROUTONS

Ingredients

All-purpose flour, for dusting
1 sheet of frozen puff pastry

1 extra-large egg beaten with 1 tablespoon heavy cream, for egg wash
Kosher salt

Freshly ground black pepper

3 chicken breasts, skin-on, bone-in (2 1/2 to 3 pounds total)

Good olive oil

6 tablespoons (3/4 stick) unsalted butter

5 cups chopped leeks (about 3 leeks), white and light green parts (see note)

4 cups chopped fennel (about 2 bulbs), tops and cores removed

3 cups (1/2-inch) carrots, scrubbed and diced

1 tablespoon minced garlic (about 3 cloves)

1 tablespoon chopped fresh tarragon leaves

1/4 cup Wondra flour

3/4 cup cream sherry, divided

7 cups good chicken stock, preferably homemade

1 (2- x 3-inch) piece of Italian Parmesan cheese rind

1 (10-ounce) box frozen peas

1 cup frozen whole pearl onions

1/4 cup minced fresh parsley

Directions

Preheat the oven to 350°F. Line a sheet pan with parchment paper. Lightly dust a cutting board and rolling pin with all-purpose flour. Unfold the sheet of puff pastry on the board, dust it lightly with all-purpose flour, and lightly roll the pastry just to smooth out the folds. With a star-shaped or fluted round cookie cutters, cut 12 stars or rounds of pastry and place them on the prepared

Continued on Page 68

350°F. Line a sheet pan with parchment paper. Lightly dust a cutting board and rolling pin with all-purpose flour. Unfold the sheet of puff pastry on the board, dust it lightly with all-purpose flour, and

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

Merry Christmas

from Management and Staff at

Barrhead Machine & Welding Ltd.

(780) 674-2924



Santa Says,
“Celebrate!”

Hope your Christmas season is filled with warmth, caring and plenty of fun!

Thanks for all you've done to make our year a merry one. We really appreciate the support and friendship of this community, and we wish you all the best!

Merry Christmas
from
Justin & Staff
at

Barrhead Glass & Mirror

Barrhead, AB 674-3398



To All Those Who've Helped Us Along The Way

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

Merry Christmas!

from the Management and Staff at

BARRHEAD AUTO PARTS

2 miles West, 1/4 North of Barrhead on Thunder Lake Highway

674-3443 **1-888-577-4377**

Chicken Pot Pie Soup With Puff Pastry Croutons



Thanks for making 2025 so much fun for us. We look forward to taking care of you in the New Year.

Happy Holidays & Best Wishes!

OK TIRE

Barrhead, AB
674-2551

Continued from Page 67

sheet pan. Brush the tops with the egg wash, sprinkle with salt and pepper, and refrigerate until ready to bake.

Place the chicken on a sheet pan skin side up, rub the skin with olive oil, and season generously with salt and pepper. Roast for 30 to 35 minutes, until a thermometer registers 130°F to 140°F. Set aside until cool enough to handle, about 15 minutes. Remove and discard the skin and bones and cut the chicken in 1-inch dice. Increase oven temperature to 400°F.

Meanwhile, melt the butter in a medium (11- to

12-inch) heavy-bottomed pot or Dutch oven, such as Le Creuset, over medium heat. Add the leeks, fennel, and carrots, and sauté over medium-high heat for 10 to 15 minutes, stirring occasionally, until the leeks are tender but not browned.

Stir in the garlic and tarragon and cook, stirring often, for 1 minute. Sprinkle on the Wondra flour and cook, stirring constantly, for 2 minutes. Add 1/2 cup of the sherry, the chicken stock, 4 teaspoons salt, 1 1/2 teaspoons pepper, and the Parmesan rind. Bring to a boil over medium-high, lower the heat to low, and

simmer, partially covered, for 20 minutes.

While the soup simmers, bake the puff pastry croutons for 8 to 10 minutes, until puffed and golden brown.

After the soup has simmered for 20 minutes, add the chicken, peas, and onions. Return to a simmer over medium. Simmer uncovered for 5 minutes more. Off the heat, remove the Parmesan rind and add the remaining 1/4 cup of sherry and the parsley. Serve hot in large shallow bowls with two puff pastry croutons on top of each bowl.

**To Our Friends
both near and deer**

At the close of another year,
We remember our friends
both far and near— So without
delay or making a fuss,

**We'd like to thank you
for pulling for us!**

*Merry Christmas from
All Around
Manufacturing
& Mechanical Ltd.
Barrhead, AB (780) 674-5115*

**WISHING YOU
PEACE, JOY
AND GOOD
FORTUNE
ALWAYS!**

Merry Christmas from the staff at

KNM
SALES & SERVICE
(780) 674-2888
6101 - 47 Street Barrhead, AB

HARISSA-ROASTED LAMB RUMP WITH POMEGRANATE AND EGGPLANT

Ingredients

2 tbsp harissa paste
 80 ml (1/3 cup) extra-virgin olive oil, plus extra for drizzling
 4 lamb rump (300gm each), trimmed, cap off
 210 gm (3/4 cup) thick Greek-style yoghurt
 70 gm (1/4 cup) hulled tahini
 2 tbsp lemon juice
 2 garlic cloves, crushed
 1 large eggplant (500gm), cut into 2cm pieces
 185 gm (1/2 cup) pomegranate molasses, plus extra for drizzling
 2 1/2 tbsp sherry vinegar
 1 tbsp honey
 400 gm canned chick-peas, drained and rinsed

200 gm small heirloom tomatoes, chopped

1/4 cup each flat leaf parsley, mint and coriander leaves, coarsely chopped and loosely packed.

Method

1. Preheat oven to 220°C.

Combine harissa and olive oil in a large bowl. Add lamb, season to taste and turn to coat; stand at room temperature until ready to cook.

2. Meanwhile, for tahini sauce, place yoghurt,

Continued on Page 70

Anything Is Possible...



Wishing you warmth and wonder at this magical time. May the spirit of the season fill your heart with hope and your soul with inspiration. Thank you for your patronage in 2025. We look forward to serving you in the year to come! From our family to yours we wish you all the best, Matt & Nancy Mahar and family!

MAHAR DRILLING LTD

MATT MAHAR
 Office: (780) 674-9550
 Cell: (780) 674-7871
www.mahardrilling.com

Believe In The Magic!



For your belief in us, we thank you from the bottom of our hearts as we wish you a most merry and miraculous holiday season.

From all the staff at

North End Auto Body Ltd.

Barrhead, Alta
(780) 674-2580

Joy to the World!



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

From

Management and Staff
 at

Total Relief Plumbing & Heating

674-4713

May the Beauty of the Season

Fill Your Heart and Home With Contentment

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

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

Warm Wishes and Merry Christmas!
 From

Management & Staff
 at

Integ Distributors

Barrhead, AB

DINTEG
 DISTRIBUTORS

674-8977

Barrhead, AB

HARISSA-ROASTED LAMB RUMP WITH POMEGRANATE AND EGGPLANT

Continued from Page 69

tahini, juice, 2 tbsp oil and garlic in a small food processor, season to taste and blend until smooth.

3. Heat a large oven-proof frying pan over

high heat. Cook lamb skin-side down until browned (5 minutes). Turn and brown lamb on all sides (1-2 minutes). Transfer to an oven tray, and roast for 15-20 minutes for medium or un-

til cooked to your liking; rest 10 minutes, loosely covered with foil before slicing.

4. Wipe out frying pan and heat over medium-high heat. Heat remaining oil and fry eggplant, stirring occasionally, until browned and tender (5 minutes). Transfer eggplant with a slotted spoon to a plate lined with paper towel. Add pomegranate molasses, vinegar, and honey to frying pan; boil until thickened (2 minutes). Return eggplant and toss to coat. Gently stir in chickpeas, tomatoes and herbs.

5. To serve, divide tahi-



ni sauce among plates and top with eggplant mixture and sliced lamb; drizzle with extra pomegranate molasses and olive oil.



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!

From

Staff at

Grizzly Trail Motors

Barrhead, AB

674-2236



Merry Christmas to All

Here comes Santa Claus, and with him our best wishes for happiness, health and good fortune!

Thanks for pulling for us in 2025. We appreciate your support!



Peter Pompei

780-934-8151

peter@pompeieexcavation.ca

"Quality You Can Dig"
pompeieexcavation.ca

- Acreage Development
- Septic System Design, Installation & Repair
- Underground Water & Sewer
- Road Building & Site Prep
- Demolition and Spill/Fire Cleanup
- Drainage & Pond Construction

BERRY AND PISTACHIO STACKED PAVLOVA

Ingredients

165 gm (3/4 cup) caster sugar
 165 gm (3/4 cup) raw caster sugar
 225 gm (about 6) egg-whites
 1 1/4 tsp white vinegar
 20 gm finely chopped pistachio nuts, plus extra coarsely chopped, to serve
 1 1/4 tsp cornflour
 Raspberries and sliced strawberries, to serve
 Edible flowers (optional), to serve
 Raspberry ripple cream
 125 gm (about 1 punnet) raspberries
 2 tbsp pure icing sugar
 600 ml pouring cream
 300 gm (1 1/4 cups) crème fraîche
 Method
 1. Preheat oven to 150°C.

Trace a 16cm-diameter circle on each of 3 separate pieces of baking paper.

Place pencil-side down on lightly oiled baking trays. Whisk eggwhites and a

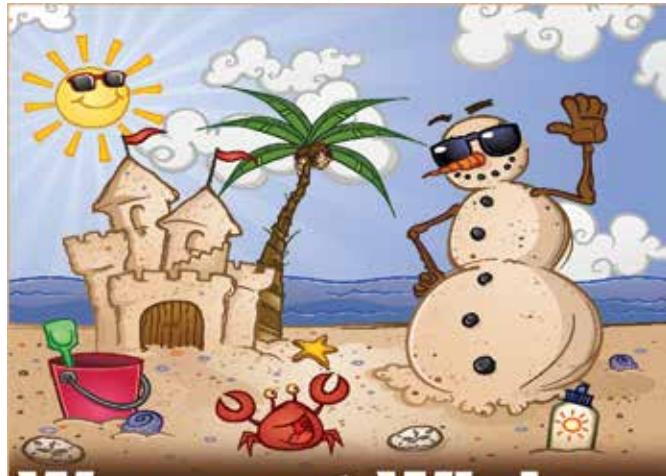
pinch of salt in an electric mixer to soft peaks

Continued on Page 72

A TIME FOR GIVING

The most precious gift of all, is the gift of friendship.
 We thank you so much, for giving us yours. Happy Holidays!

Merry Christmas from
TIM HAY TRUCKING
 Onoway 967-5849 OR 818-5849



Warmest Wishes

Here's hoping your holiday is a perfect 10!

We really appreciate your generous support all year, and we wish you all the best at the holidays and in the New Year. Merry Christmas to you and yours!

from Staff
 of
Heatherdown RV Storage & Repair

Onoway, AB

967-2667

Raise Your Holiday Spirits!

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

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

Country Automotive Specialists

Onoway, AB
 967-2218

COUNTRY AUTOMOTIVE
 IAP AUTOPRO

Berry And Pistachio Stacked Pavlova

Continued from Page 71

(4-5 minutes), then, with motor running, gradually add sugars and whisk until firm and glossy (2-3 minutes). Whisk in vinegar, then fold in cornflour and pistachio. Transfer to a piping bag fitted with a plain

nozzle and pipe evenly within circle templates. Place in oven, reduce temperature to 120°C, and bake until crisp but not coloured (1½-1½ hours). Turn off heat and cool completely in oven with door closed (at least 6 hours or overnight). Meringues will keep in an airtight

container for a day.

2. For raspberry ripple cream, crush raspberries and icing sugar in a bowl. Whisk cream, crème fraîche and vanilla seeds in a bowl to firm peaks, add raspberry mixture and fold in to form ripples.

3. To assemble, place a pav-

lova on a serving plate, spread with a third of the raspberry ripple cream, top with another pavlova and repeat layering, finishing with a layer of raspberry ripple cream. Top with berries and flowers, and serve immediately.

GRINCH PUNCH MOCKTAIL RECIPE



WE KNOW IT GIVES US A LIFT TO SERVE YOU!

Many Thanks for your loyal support!

Merry Christmas from

FLANGED UP MECHANICAL SERVICE LTD.

Alberta Beach, AB

780-222-4089

Ingredients

Small clear drinking glass

2 small plates

Hawaiian Punch (Green Berry Rush flavor), chilled

Can of Reddi-Wip, whipped cream

Raspberry sherbert

Large thumb press release ice cream scoop

Small marshmallows

Red sanding sugar

Instructions

Pour 1 ½ tbsp of Hawaiian Punch onto a small plate, and pour 2 tbsp of red sanding sugar on a separate small plate. Turn a small drinking

glass upside down, and dip the outside rim of the glass first into the Hawaiian Punch, and then into the red sanding sugar, until the entire outside rim is covered in red sugar.

Fill the glass approximately ½-full with Hawaiian Punch. Make a layer of whipped cream on top of the Hawaiian Punch, ensuring you completely cover the juice.

Using a large ice cream scoop, add a rounded scoop of raspberry sherbert on top of the whipped cream. Top with one small marshmallow, and enjoy immediately.

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

Cell: 780-915-3348



Remember The Magic!

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

**VILLAGE
GLASS &
MIRROR LTD.**
5027-50 Avenue, Onoway, AB

967-2127

DURABUILT
WINDOWS & DOORS INC

SANTA HAT CRISPY-TREAT CHEESECAKE SQUARES

Ingredients

Cheesecake Squares:

- Cooking spray
- 3 tablespoons unsalted butter
- 5 ounces mini marshmallows (about 1 cup tightly packed)
- 2 teaspoons honey
- 1 teaspoon pure vanilla extract
- Kosher salt
- 4 cups crispy rice cereal
- One 1/4-ounce package unflavored powdered gelatin
- Two 8-ounce packages cream cheese, at room temperature
- 1 cup sour cream
- 1 cup confectioners' sugar
- 1 tablespoon fresh lemon juice
- 25 medium strawberries, hulled

Frosting:

- 2 tablespoons unsalted butter, at room temperature
- 2 tablespoons cream cheese, at room temperature

1/2 cup confectioners' sugar, sifted

1/4 teaspoon vanilla extract

Directions

Special equipment: a piping bag or a resealable plastic bag

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

For the cheesecake squares: Melt the butter in a medium saucepan over medium heat. Add the marshmallows, honey, 1/2 teaspoon vanilla and a pinch of salt, and stir with the wooden spoon until the marshmallows have completely melted, 4 to 5 minutes. Add the rice cereal, and stir until the mixture is fully combined. Transfer the mixture to the prepared pan, and press into an even layer while warm. Let sit at room temperature until firm, about 20 minutes.

Combine the gelatin with

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

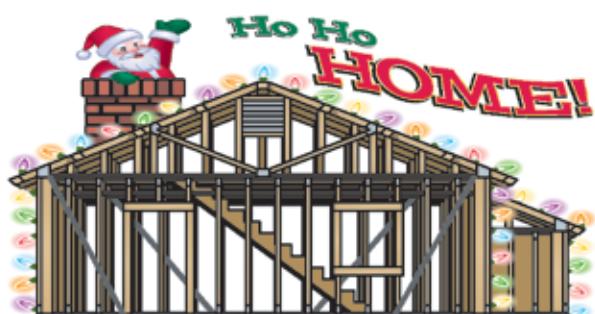
Microwave the gelatin in 10-second increments, stirring as needed, until it dissolves, 30 to 50 seconds. Pour the gelatin into the cream cheese mixture, and beat on medium-high speed until incorporated, about 30 seconds.

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

refrigerate until the cheese-cake layer is set, about 2 hours or up to overnight.

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

Cut the cheesecake bites into twenty-five 1 3/4-inch squares. Transfer the frosting to a piping bag or resealable plastic bag. Cut a 1/4-inch hole in the corner of the piping bag. Pipe a circle of frosting on the top of each square, about the diameter of the base of a strawberry. Place a strawberry cut side-down on top of each frosting circle, pushing down gently so that the frosting comes up around the bottom of the strawberry and resembles the base of a Santa hat. Pipe a ball of frosting on the tip of each strawberry for a pom-pom.



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

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

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

From

**Bro-Built Homes &
Contracting Ltd.**



Alberta Beach

780-940-6415

*Wishing You
Glorious Season*



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

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

Merry Christmas from the staff at

Assertive Electric Ltd.
967-3827

WARM PEAR AND BRANDY WINTER TRIFLE



Ingredients

4 egg yolks
 55 gm (1/4 cup) caster sugar
 60 ml (1/2 cup) brandy
 Finely grated rind and juice of 1 orange
 Pinch of ground cinnamon
 Pinch of ground star anise
 Coarsely chopped roasted almonds, to serve
 Brandy-roasted pears
 6 firm but ripe pears, peeled, cored and quartered
 110 gm caster sugar
 50 ml brandy
 Thinly peeled rind and

juice of 1 orange
 Pear cake
 200 gm (1 cups) plain flour
 100 gm brown sugar
 100 gm caster sugar
 1 tsp bicarbonate of soda
 1/2 tsp ground cinnamon
 140 gm butter, diced, plus extra for greasing
 80 ml (1 cup) buttermilk
 1 egg
 1 tsp vanilla bean paste
 1 pear, cored and thinly sliced
 Brandy, for brushing
 Method
 1. For brandy-roasted pears, preheat oven to 180C. Stir pears with sugar, brandy, and orange rind and juice in a bowl to coat evenly. Spread in a roasting pan just large enough to hold pears in a single

layer and roast on top rack of oven until tender and slightly caramelised (15-20 minutes).

2. For pear cake, butter a 20cm x 30cm cake tin or slice tray and line it with baking paper. Stir dry ingredients and a pinch of salt in a bowl to combine and make a well in the centre. Bring butter and 160 ml water to a simmer in a saucepan over medium heat, whisking until butter melts. Add to dry ingredients along with buttermilk, egg and vanilla, and whisk until smooth. Pour into prepared tin, smooth top, then scatter pear slices on top. Bake on middle rack of oven until golden brown and centre springs back when lightly pressed (20-25 minutes). While still warm,

brush cake with brandy.

3. To make the sabayon, whisk yolks, caster sugar, brandy, orange rind and juice, and spices in a heat-proof bowl over a saucepan of gently simmering water until thick and fluffy, and mixture holds a figure of eight (5-6 minutes). Transfer to an electric mixer and whisk until the bowl is warm to touch but not hot (4-5 minutes).

4. Cut or break cake into rough pieces and layer in serving bowls or glasses with roasted pears and pan juices and dollops of sabayon. Scatter with almonds and serve warm.



Wishing you a Warm & Cozy Christmas

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

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

Merry Christmas
from

Check Mark Construction

Gunn, AB

780-619-4204

Warmest Wishes
at Christmastime

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

Merry Christmas, friends!
from Rick & Sandra

R & S TOWING
(Salvage) 967-2492

Onoway

SPICED DANISH GINGERBREAD BISCUITS



Ingredients

250 gm (1 cups) plain flour
2 tsp ground cardamom
2 tsp ground cinnamon
½ tsp ground cloves
½ tsp ground ginger
25 gm blanched almonds, finely chopped

½ tsp finely grated orange zest

125 gm butter, cubed

125 gm golden syrup

60 gm dark brown sugar

½ tsp bicarbonate of soda

Method

1. Sift flour and spices into a large bowl, and stir in almonds and zest.

2. Stir butter, golden syrup and sugar in a small saucepan over low heat until melted. Whisk in bicarbonate and remove from heat.

Stir the syrup mixture into the dry ingredients until combined. Cover and set aside to cool, then chill until firm enough to roll and stay in a round shape (30 minutes). Form into a 4cm-diameter log, wrap, and holding ends of wrap, roll along bench to form a smooth cylinder. Freeze until firm (1 hour). Dough will keep frozen for 1 month.

3. Preheat oven to 180°C and line two oven trays

with baking paper. Unwrap dough and slice into rounds about 4mm wide (if dough is too firm, leave to soften slightly before cutting). Place rounds on trays, leaving about 3cm between each round. Bake in batches until light golden (5-6 minutes; biscuits should be slightly soft when cool, cook for 1-2 minutes longer if you prefer them crisp).

WINTER WONDERLAND

Ingredients

1.5 oz vodka
.75 oz peppermint schnapps
.75 oz white chocolate liqueur
Candy cane

Red sugar

Instructions

Mix and chill ingredients. Pour into a red sugar-rimmed martini glass. Garnish with a candy cane hanging on the rim.



Greetings



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

from Management & Staff at

Morand Industries

Onoway, AB

967-2500

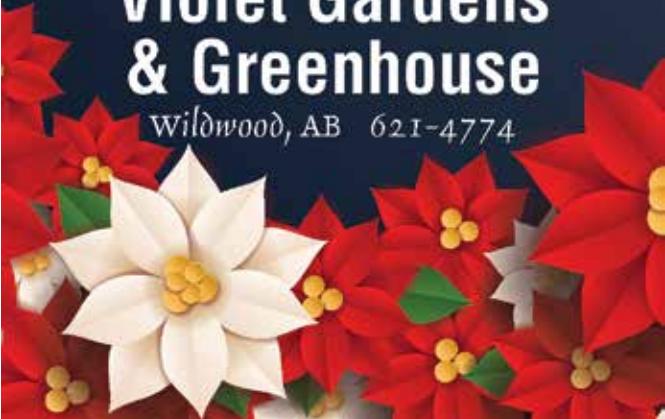
A Homegrown Holiday Wish

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



FRUIT MINCE TARTS

Ingredients
 1 quantity sweet pastry
 For brushing: eggwash
 For dusting: demerara sugar
 For dusting: icing sugar (option-
 al)
 Fruit mince filling
 280 gm brown sugar

200 gm raisins
 2 Granny Smith apples, coarsely
 grated
 100 gm butter, melted
 100 ml muscat
 100 gm each currants and dried
 sour cherries
 100 gm each glace figs and fresh
 dates, finely chopped
 70 gm candied orange peel, finely
 chopped
 40 gm cedro, finely chopped
 Finely grated rind and juice of 1
 orange
 1 tsp ground cinnamon
 ½ tsp each finely grated nutmeg,

ground cloves and ground ginger
 Method

Main

1. For fruit mince filling, combine ingredients in a large bowl, mix well to combine, transfer to a sterile container and refrigerate for at least 24 hours and up to 8 weeks.

2. Preheat oven to 180C. Roll out pastry on a lightly floured surface to 3mm thick, cut 18 10.5cm-diameter rounds and then line 18 125ml muffin tins. Spoon in fruit mince filling to 5mm below rims, set aside in refrigerator.

3. Re-roll scraps, place pastry on a tray lined with baking paper and refrigerate to rest (30 minutes). Cut nine 7cm-diameter rounds, then cut a star shape from centre of each round with a star cutter. Place a star in centre of half the tarts. Place a round on top of remaining tarts, pressing edges to seal and trimming edges. Brush pastry lightly with eggwash, scatter with demerara sugar and bake until filling is bubbling and pastry is dark golden (15-20 minutes). Cool in tins, then store in an airtight container until required. Tarts will keep for 1 week. Dust with icing sugar before serving.

Wishing our customers a

Merry
Christmas

and Happy New Year

from the Staff at

Competition
 CHEVROLET



Stony Plain, AB
(780) 963-6121

**Season's
 Greetings**

To our dear friends and
 customers at Christmastime,
 warm wishes for a merry and
 meaningful season,
 and tremendous thanks for
 being a part of our year!

Merry Christmas
 From
**McEwen's Fuels &
 Fertilizers**
 -Stony Plain



Stony Plain, AB

963-2078

Rejoice!

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

from
**Westar
 Drilling Ltd.** 785-3243

BLACK SESAME AND MANGO TART



Ingredients

4 ripe but firm mangoes (preferably Bowen), peeled, seeded and coarsely chopped
 375 ml evaporated milk
 4 titanium-strength gelatine sheets, soaked for 5 minutes in cold water to soften
 Black sesame pastry
 30 gm (1/4 cup) black sesame seeds
 1 1/4 tsp fennel seeds
 230 gm plain flour
 40 gm caster sugar
 150 gm chilled butter,

diced

100 gm mascarpone
 1 tsp cider vinegar
 Method

Main

1. For black sesame pastry, dry-roast black sesame seeds and fennel seeds separately until toasted (2-3 minutes for sesame, 30 seconds to 1 minute for fennel). Pound fennel seeds with a mortar and pestle until finely ground, then combine with flour, sugar, 1 tsp sea salt flakes and sesame seeds in a food processor. Add butter and mascarpone and pulse until dough starts to come together. Add vinegar and 1 tbsp chilled water and pulse until just starting to come together. Turn pastry out onto the bench and gently bring it

together with your hands. Form into a disc, wrap with plastic wrap and rest in the fridge for 2-3 hours.

2. Roll pastry between 2 sheets of baking paper until 5mm thick. Place the rolled pastry back in the fridge to rest for another few moments to make it easier to work with. Remove the pastry again and peel off the top layer of baking paper. Flip it over and place in a lightly oiled 28cm x 3cm-deep fluted tart tin and gently press the pastry in, leaving it covered with the baking paper. Refrigerate again for at least another few hours before baking.

3. Preheat oven to 180C. Remove pastry from the fridge and blind-bake until golden (20 minutes). Re-

move baking paper, drop oven to 160C and continue cooking until pastry is a darkish brown (20-25 minutes). Remove from oven and cool completely.

4. Process mango in a blender until smooth. Weigh out 800gm of purée and place in a bowl.

5. Heat evaporated milk and a pinch of salt in a small saucepan over medium heat until mixture reaches 60C (1-2 minutes). Remove from heat, squeeze excess water from gelatine and whisk into milk. Cool to room temperature, then add mango purée and whisk to combine. Pour into tart case and refrigerate until set (6 hours or overnight), then serve.

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



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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

CINNAMON-CHOCOLATE FRUIT MINCE TARTS



Ingredients

270 gm dark brown sugar
200 gm each raisins, sultanas and currants
100 ml muscat
100 gm unsalted butter, melted
100 gm glacé orange, finely chopped
2 Granny Smith apples, coarsely grated
1 orange, finely grated rind and juice only
½ tsp ground cinnamon
¼ tsp each of mixed spice, ground cloves and finely grated nutmeg
100 gm dark chocolate

(70% cocoa solids), coarsely chopped

20 gm demerara sugar mixed with ¼ tsp ground cinnamon, for scattering

Cinnamon pastry

180 gm softened unsalted butter

200 gm pure icing sugar

1 tbsp ground cinnamon

4 eggs

500 gm (3 1/3 cups) plain flour

Method

Main

1. Combine all ingredients except chocolate and demerara sugar in a large bowl, stir to combine, then spoon into sterilised jars and refrigerate for at least 1 day or up to 2 weeks, inverting jar occasionally. Makes about 5 cups of fruit mince.

2. For cinnamon pastry, beat butter, sugar and cin-

namon in an electric mixer until light and creamy (4-5 minutes). Add eggs one at a time and beat until well combined. Beat in flour and a pinch of sea salt, turn onto a lightly floured surface and knead lightly until just smooth, then divide pastry in half, wrap each half in plastic wrap and refrigerate for 3 hours to rest. Roll out each pastry half on a lightly floured surface to 3mm thick, cut out 11cm-diameter rounds with a pastry cutter, place on a tray and refrigerate until required. Cut out small stars or other decorative shapes from the pastry scraps, place on a tray lined with baking paper and refrigerate until required. Re-roll any remaining scraps to 3mm thick, refrigerate until firm (30

minutes), then cut out more rounds and decorative shapes with small biscuit cutters and add shapes to tray. Line 24 125ml-capacity muffin tins with rounds and refrigerate until required.

3. Preheat oven to 180C. Add chocolate to fruit mince mixture, stir to combine. Spoon fruit mince mixture into each pastry-lined pan, leaving a 5mm gap at top. Top each with a pastry shape, brush lightly with water, scatter with demerara sugar mixture and bake until pastry is golden and crisp (12-15 minutes). Cool completely in tins, then remove. Fruit mince tarts will keep stored in an airtight container for up to 1 week.



A Season for Remembering

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

Thanks to this community for your trust in us.



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www.affinityfuneralservice.ca

WHITECOURT
780.778.3330

Merry Christmas!



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

FROM
Grove Collision Repairs

120 SOUTH AVE SPRUCE GROVE, AB

962-3755

FROZEN SPICED CHOCOLATE PAVLOVA



Ingredients

225 gm (about 6) egg-whites
 330 gm (1½ cups) raw caster sugar
 1½ tsp white vinegar
 2 tsp cornflour
 1 tsp ground cinnamon
 ½ tsp ground cloves
 ½ tsp finely grated nutmeg
 300 ml thickened cream
 150 gm sour cream
 Dutch-process cocoa, chocolate curls or shavings and hazelnut praline, to serve
 Chocolate semifreddo
 6 egg yolks
 70 gm raw caster sugar
 50 ml brandy
 300 ml thickened cream
 150 gm sour cream
 200 gm milk chocolate, melted
 200 gm dark chocolate (56% cocoa solids), melted
 Method

1. Preheat oven to 150°C. Trace an 18cm-diameter circle on each of 2 pieces of baking paper. Place pencil-side down on lightly oiled oven trays. Whisk eggwhites and a pinch of salt in an electric mixer to soft peaks (4-5 minutes), then, with motor running, gradually add sugar and whisk until firm and glossy (2-3 minutes). Whisk in vinegar, then fold in cornflour and spices. Spread a third of the meringue within a circle, smoothing top, then pile remaining meringue in

the other circle, forming peaks and swirls. Place in oven, reduce oven to 120°C, and bake until crisp but not coloured (1¼-1½ hours). Turn off heat and cool completely in oven with door closed (at least 6 hours or overnight).

2. For semifreddo, whisk yolks, sugar and brandy in a heatproof bowl over a saucepan of gently simmering water until mixture is thick, pale and holds a thick ribbon

(6-7 minutes), then whisk in an electric mixer until cooled to room temperature (4-5 minutes). Meanwhile, whisk creams in a separate bowl to soft peaks. Fold chocolates into egg mixture, then fold in whipped cream.

3. Place flat meringue in a 22cm-diameter cake tin lined with baking paper. Spread semifreddo on top, smooth top, then top with larger pavlova. Freeze overnight, then wrap in

plastic wrap and keep frozen. Pavlova will keep for 2 weeks.

4. Whisk creams to soft peaks, then run a hot wet knife around sides of cake tin and unmould pavlova. Transfer to a plate, pile cream on top, finish with cocoa, chocolate and praline, and serve.



We're All REWED 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.



AUTO PARTS

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 962-4421 Fax: 962-3464



Deck the Halls!

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

Wishing you and your family a Very Merry Christmas and a Healthy & Safe 2026!

From

Academy

MECHANICAL
 Services Inc.

& Staff

Spruce Grove | 780-962-6025

MANGO, MACADAMIA AND SPICED WHITE CHOCOLATE PAVLOVA WREATH

Ingredients

400 ml crème fraîche
180 gm store-bought lemon curd
240 gm mangoes (about 3), peeled and thinly sliced lengthways
280 gm (2 cups) macada-

mias, roasted and coarsely chopped
Pavlova
6 egg whites
330 gm (1½ cups) caster sugar
3 tsp lemon juice
3 tsp cornflour, sifted

Spiced white chocolate leaves

200 gm white chocolate, coarsely chopped
¼ tsp finely grated nutmeg

20 round mint leaves

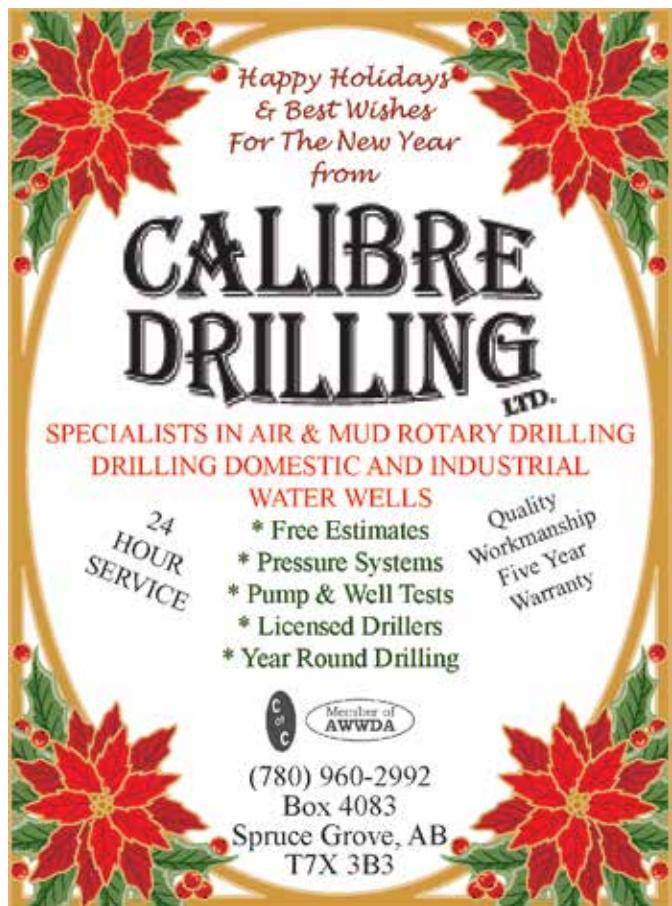
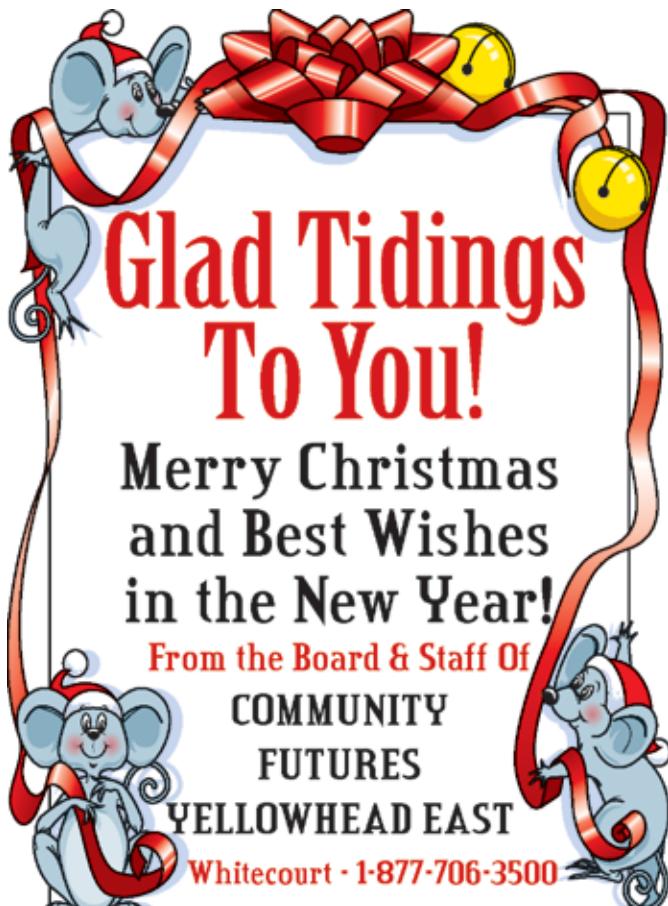
Method

1. Preheat oven to 130°C fan-forced and grease a large oven tray. Trace a 27cm-diameter circle on a piece of baking paper, then trace a 15.5cm-diameter circle in centre of first circle. Place, pencil side-down, on the tray (this will be the template for the wreath).

2. For pavlova, whisk egg whites in an electric mixer on medium-high speed until soft peaks

form (4 minutes). With motor running, gradually add sugar and whisk until firm and glossy and sugar is dissolved (15 minutes). Fold in lemon juice then fold in cornflour. Spoon out ½ cup meringue in consecutive spoonfuls following the marked outline to form the wreath. Using the back of a spoon, make shallow depressions around the top of the wreath, moving the tip of the spoon around the edge of the wreath, pushing it in and pulling it back to make the pavlova "thorns". Bake for 10 minutes at 130°C, then reduce oven to 100°C and

Continued on Page 81



Mango, Macadamia And Spiced White Chocolate Pavlova Wreath

Continued from Page 80

bake until pavlova is crisp but not coloured (1½ hours). Turn off oven and cool completely with door ajar (for at least 6 hours or overnight).

3. Meanwhile, temper chocolate for chocolate

leaves. Add grated nutmeg to melted tempered chocolate. Paint back of mint leaves with a pastry brush 1mm thick with spiced chocolate. Place on a wire rack, painted-side up, in the refrigerator until set (30 minutes). Once set,

gently peel off leaves and refrigerate in an airtight container until required.

4. To serve, place pavlova on a platter. Spoon swirls of crème fraîche in even portions in the indents around wreath, followed by small spoonfuls of

lemon curd. Arrange mango slices on top of wreath and scatter over macadamias. To finish, place mint leaves around wreath and using tweezers carefully place torn sheets of gold leaf, if using.

SCOTTISH EGGNOG

Ingredients

8 large eggs
30 gm caster sugar
1 tsp cinnamon finely
grated on a microplane,
plus extra to serve
80 ml espresso-strength
coffee, chilled
5 ml vanilla extract
200 ml blended Scotch

whisky

300 ml milk

Method

1. Whisk eggs and sugar in a bowl using electric beaters until slightly thickened and frothy (4-6 minutes). Add remaining ingredients and whisk to combine, then

refrigerate to chill (1-2 hours). Serve eggnog well-chilled with extra cinnamon grated over to taste.



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

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

Merry Christmas from

**ECONOMY
 ASPHALT**

Spruce Grove, AB

962-5581



Thanks for
Everything

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

Merry Christmas
From
Border Paving
967-3330

SPICED PUMPKIN CREAMS WITH GINGERBREAD CRUMB

Ingredients

500 gm peeled diced pumpkin
2 tsp finely grated ginger
500 ml pouring cream (2 cups)
50 gm brown sugar
½ tsp ground cinnamon, plus extra for dusting
½ tsp ground ginger

10 egg yolks

250 gm crème fraîche, plus extra to serve (optional)
1 tsp vanilla bean paste
50 gm caster sugar
Crumbled ginger snap biscuits, roasted pepitas and icing sugar (optional), to serve

Method

Main

1.Preheat oven to 180C. Spread pumpkin in a small roasting pan, add 100ml water, cover tightly with foil and roast until very tender (50 minutes to 1 hour). Drain in a sieve, then purée in a food processor with the fresh ginger until very

smooth.

2.Reduce oven to 160C. Bring pumpkin purée and half the cream to a simmer in a saucepan over medium-high heat. Whisk brown sugar, spices and half the yolks in a bowl to combine, then, whisking continuously, gradually add pumpkin mixture. Transfer custard to a jug.

3.Bring crème fraîche, vanilla and remaining cream to a simmer in a saucepan over medium high heat. Whisk caster sugar and remaining yolks in a bowl to combine, then, whisking continuously, gradually add crème fraîche mixture and whisk to combine well. Transfer custard to a separate jug.

4.Place four 350ml shallow bowls in a large roasting pan lined with a clean tea towel. Pour pumpkin custard and vanilla custard into bowls simultaneously so they swirl together. Fill roasting pan with enough hot water to reach halfway up sides of bowls, cover pan with foil and carefully transfer to oven. Bake custards until set with a slight wobble in the centre (20-25 minutes). Remove bowls from water bath and leave for 10 minutes, then scatter with crumbled ginger snap biscuits and roasted pepitas, dust lightly with icing sugar and serve warm with extra crème fraîche.



Merry, Bright & Just Right!

The greatest gifts are the people who bring us joy, and we count you among them. Thanks for brightening our year.

We wish you a wonderful Christmas!

from Nanne, Thea and Sijtse Bouius



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Onoway, AB

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CHAMPAGNE AND PEACH JELLY WITH CRÈME FRAÎCHE PANNA COTTA

Ingredients

3 ripe yellow peaches, cut into 1cm cubes

55 gm (1/4 cup) caster sugar

30 ml peach brandy

Finely grated zest and juice of 1/2 orange and 1/2 lemon

125 gm raspberries

Roasted flaked almonds and edible flowers, to serve

Champagne and peach jelly

750 ml Champagne or sparkling wine

220 gm (1 cup) caster sugar

4 lemon thyme sprigs

4 ripe yellow peaches, bases scored

4 titanium-strength gelatine leaves (20gm), softened in cold water

Crème fraîche panna cotta

400 ml pouring cream

150 gm caster sugar

2 tsp vanilla bean paste

3 titanium-strength gelatine leaves (15gm), softened in cold water

2 tbsp lemon juice

600 gm crème fraîche

Method

1 For Champagne and peach jelly, stir Champagne, sugar, thyme and 500ml (2 cups) water in a saucepan over medium-high heat until sugar dissolves. Bring to the boil. Carefully add peaches, then bring to a simmer and weight with a plate to submerge. Reduce heat to low; simmer gently until peaches are tender (10-15 minutes). Cooking time will vary on ripeness of peaches. Remove pan from heat, cool peaches to room temperature in syrup (2 hours), then remove with a slotted spoon. Peel and cut into wedges. Strain 1 litre (4 cups) syrup into a clean saucepan. Pour any remaining syrup over peaches; refrigerate until required. Bring reserved syrup to a simmer over medium heat. Squeeze excess water from gelatine, add to pan and stir to dissolve. Pour mixture into the base of a 2.75-litre bundt cake tin and refrigerate until jelly is firm (3-4 hours).

2 For crème fraîche panna cotta, place half the cream, the sugar and vanilla in a small saucepan and stir over medium heat until sugar dissolves. Remove from heat. Squeeze excess water from gelatine, add to pan and stir to dissolve. Stir in lemon juice. Cool until mixture is tepid (15 minutes). Meanwhile, whisk crème fraîche and remaining cream together until soft peaks form. Whisk the tepid cream mixture into crème fraîche mixture until combined. Pour over the jelly, smooth surface, then refrigerate overnight to set.

3 Stir diced peach, sugar, brandy, citrus zest and juice in a bowl to coat. Set aside to macerate, stirring occasionally, for 15 minutes.

4 To serve, dip base of the bundt tin in warm water to loosen jelly. Invert onto a large serving plate. Top with poached and macerated peach, raspberries, almonds and edible flowers.



AND HAPPY NEW YEAR

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

From the Management & Staff at

ASSINGER CONCRETE

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*Tidings Of
Comfort & Joy*

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

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Hope It's Magical

May the many delights of Christmastime fill your days with wonder and joy!

Thanks to all of the kind folks who have filled our year with happy memories. We really appreciate everyone who dropped in on us, and we hope to see you again soon!



With best wishes from our entire team,

from the Staff at

Timberlind

Auctions

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FLUFFY CHRISTMAS CINNAMON ROLLS WITH CARAMEL CREAM CHEESE ICING

Ingredients

1 cup warm milk
 2 1/4 teaspoons active dry yeast
 1 tablespoon brown sugar
 6 tablespoons salted butter, at room temperature
 3 large eggs
 4 cups all-purpose flour
 1/2 teaspoon kosher salt
 1/2 teaspoon ground vanilla bean powder

Filling

1/2 cup brown sugar
 1/4 cup granulated sugar
 1 tablespoon cinnamon
 6 tablespoons salted butter, at room temperature
 Brown Butter Caramel Cream Cheese Icing
 4 tablespoons salted butter, at room temperature

4 ounces cream cheese, at room temperature

1/4 -1/3 cup caramel sauce
 2-3 cups powdered sugar
 2 teaspoons vanilla extract
 flaky sea salt

Instructions

1. In the bowl of a stand mixer fitted with the dough hook, combine the milk, yeast, and brown sugar. Let sit 5-10

minutes, until bubbly on top. Add the butter, eggs, 3 1/2 - 4 cups flour, vanilla, and salt. Using the dough hook, mix until the flour is completely incorporated, about 4-5 minutes. If the dough is still sticky, add an additional 1/4 cup flour, adding more as needed until the dough is smooth to touch.

2. Cover the bowl with plastic wrap and let sit at room temperature for 1 hour or until doubled in size.

3. Meanwhile, mix the filling. In a bowl, combine the brown sugar, sugar, and cinnamon. Butter a 9x13 inch baking dish.

4. Punch the dough down and roll out onto a lightly floured surface, creating a large rectangle about 12 x 18 inches. Spread the butter evenly over the dough. Sprinkle on the cinnamon sugar. Starting with the long edge closest to you, roll the dough into a log, keeping it tight as you go. When you reach the edge, pinch along the edge to seal. Using a sharp knife, cut into 12-15 rolls. Place the rolls into the prepared baking dish. Cover with plastic wrap and let rise 15-20 minutes.

5. Preheat the oven to 350° F. Bake the rolls for 25 to 30 minutes, or until golden brown.

6. Meanwhile, make the icing. Add the butter to a pot set over medium heat. Allow the butter to brown lightly until it smells toasted, about 2-3 minutes. Remove from the heat. In a bowl, beat the cream cheese until fluffy. Add the brown butter, beating to combine. Then, add the powdered sugar, caramel, vanilla, and a pinch of salt. Beat until creamy. Spread the icing over the warm rolls. Serve and enjoy!



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

Merry Christmas
 from Management & Staff of
ACADEMY FABRICATORS

Onoway, AB

967-3111

GINGERBREAD ROULADE CAKE



Ingredients

Cake:

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

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

1 teaspoon baking powder
1 teaspoon ground cinnamon

1 teaspoon ground ginger
1/4 teaspoon finely ground black pepper

1/4 teaspoon ground allspice
1/2 teaspoon plus a pinch fine salt

6 large eggs, separated
3/4 cup plus 1 tablespoon granulated sugar

2 tablespoons unsulfured molasses
1 teaspoon pure vanilla extract
Confectioners' sugar, for dusting

Filling:

6 ounces cream cheese, at room temperature
3 tablespoons unsalted butter, at room temperature
3/4 cup confectioners' sugar

2 teaspoons fresh lemon juice
1/2 teaspoon pure vanilla extract

Pinch fine salt
8 gumdrops, for decorating

Directions

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

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

by-15 1/2-inch baking sheet with parchment paper so it fits the bottom snuggly. Butter and flour the parchment and the sides of the baking sheet.

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

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

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

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

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

Fold one-third of the whipped egg whites into the cake batter to loosen it up a bit. Then gently fold in the remaining whipped egg whites until just combined. Pour the cake batter into the prepared baking

Continued on Page 86

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Seasons Greeting
from Staff
at
H and E



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Gingerbread Roulade Cake

Continued from Page 85

sheet and spread it out in an even layer. Bake until the middle of the cake springs back when pressed, 12 to 15 minutes.

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

(preferably not terrycloth or microfiber) over the top of the cake. Quickly invert the baking sheet onto the towel. Tap the bottom of the baking sheet and slowly lift up; the cake should release and be positioned squarely on the towel. Carefully peel away the parchment paper, making sure not to tear the cake. Trim away any rough edges if desired. Then, while the cake is still warm and starting at the long side of

the cake, roll it up into a tight log, taking the towel with it. Let the cake cool completely, rolled up just like this, about 30 minutes.

For the filling: Beat the cream cheese and butter with an electric mixer on medium-high speed in a medium bowl until smooth. Add the confectioners' sugar, lemon juice, vanilla and salt and beat until thick and smooth. Set aside 2 tablespoons of the filling.

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

HONEY BUTTER SOFT PRETZEL CANDY CANES

Ingredients

4 1/2 cups all-purpose flour

1 packet (2 1/4 teaspoons) instant yeast

1 teaspoon salt

1 3/4 cup warm water

2 tablespoons honey

1 stick salted butter, at room temperature or melted

1 egg yolk, beaten, with 1 tablespoon water (for brushing onto pretzels before baking)

1/4 cup baking soda, for boiling

pretzel salt, for sprinkling

Honey Butter

6 tablespoons salted butter, melted

3 tablespoons honey

Instructions

1. In the bowl of a stand mixer, combine the flour, yeast, and salt. Add the warm water, honey,

Continued on Page 87

Wishing you Much Harmony

and Joy at Christmas



Merry Christmas
FROM OREST & JOCELYN AT

O & J Consulting Services

Onoway AB

967-4254

Honey Butter Soft Pretzel Candy Canes

Continued from Page 86

and butter. Using the dough hook, mix until the flour is completely incorporated, about 4-5 minutes. If the dough seems sticky, add a 1/4 cup of flour at a time. Cover the bowl with plastic wrap and let sit at room temperature for 15 minutes or up to 1 hour.

2. Preheat the oven to 425°. Line two baking sheets

with parchment paper.

3. Punch the dough down and divide it in half. Divide each dough into 8 pieces. On a lightly floured surface, roll the dough balls into ropes about 8-12 inches long. Working with two ropes, twist them around each other. Shape the twists into a candy cane and place on the prepared baking sheet. Repeat with the remaining ropes. Cover and

let the rolls rise for 15 minutes until puffy.

4. Bring a large pot of water to a boil and add the baking soda. Lower 2 rolls at a time into the water. Boil for 3 minutes. Using a slotted spoon, remove the rolls from the pot, letting the water drain. Transfer to a parchment-lined baking sheet.

5. If needed, reshape the rolls back into candy canes.

Brush each roll with the beaten egg yolk. Sprinkle with pretzel salt. Bake the rolls for 22-25 minutes until golden.

6. To make the honey butter. Combine the butter and honey together in a small bowl. Remove the rolls from the oven and brush with honey butter. Bake for 1-2 minutes more. Serve warm!

REPOSADO GINGERBREAD

Ingredients

1.5 oz Casamigos Reposado Tequila
1 oz Irish Cream Liqueur
.5 oz Ginger Syrup
5-6 Dashes Bitters
1 Pinch Cinnamon
Equal Parts Salt/Sugar/
Pumpkin Spice for rim
Instructions

Wet half the rim of the glass and dip into salt mixture. Combine all ingredients into a tin shaker. Add ice, shake vigorously and strain into a coupe glass. Fill glass with fresh pebble/crushed ice, creating a dome-like top, and garnish with star anise.





**Going Once, Going Twice...
Our Best Wishes for a Happy Holiday!**

We hope your holiday season is rich in love, friendship, joy and good fortune. Thanks for being such great friends and neighbors. We feel blessed to be a part of this wonderful community.

Merry Christmas!

from
Management & Staff
of
Allen B. Olson Auction Services Ltd.

Rimbey & East Central Yard 1-855-783-0556

CHERRY AND GINGERBREAD BOMBE ALASKA



Ingredients

250 gm unsalted butter, chopped, softened

250 gm muscovado sugar
270 gm (3/4 cup) treacle
375 gm (2 1/2 cups) plain flour
20 gm ground ginger
1 tbsp ground cinnamon
2 eggs, lightly beaten
110 gm (1/2 cup) finely chopped crystallised ginger

310 ml (1 1/4 cups) milk
2 tsp bicarbonate of soda
Cooking oil spray
Cherry sorbet
10 gm caster sugar
30 ml liquid glucose
185 gm cherries, halved and pitted
35 ml lemon juice
1 tbsp kirsch
Cherry semifreddo

200 gm cherries, halved and pitted
1 tbsp caster sugar
30 ml kirsch
220 ml double cream
60 gm (1/4 cup) sweetened condensed milk
Italian meringue
370 gm (1 1/2 cups) caster sugar
375 ml liquid glucose
220 gm egg whites (about 7 eggs)
1/2 tsp cream of tartar

Method
1. Preheat oven to 160°C fan-forced. Grease and line base and sides of a 25cm square cake tin with baking paper.

2. For gingerbread, stir butter, sugar and treacle in a saucepan over medium heat until combined (5 minutes), then cool to room temperature. Sift flour and spices into a large bowl. Gradually stir in treacle mixture until just combined (do not overwork). Fold through eggs then ginger; set aside.

3. Warm milk in a small saucepan over medium heat. Remove pan from heat, stir in bicarbonate of soda and leave mixture to foam (5 minutes). Stir into batter then spread evenly in prepared cake tin. Bake until gingerbread is slightly risen, has a spongy feel and a skewer inserted comes out clean (50 minutes); cool in tin for 15 minutes. Turn out onto a wire rack to cool completely, then cut horizontally into four 1cm-thick layers.

Continued on Page 89



It's Time for Christmas!

We just couldn't wait one more minute to deliver our best wishes to all the kind folks who have helped make this past year a merry and bright one for us. Thanks!

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Cherry And Gingerbread Bombe Alaska

Continued from Page 88

Use any remaining cake to fill any cake gaps in the bowl.

4. Grease and line a 9cm-deep, 17cm round ceramic soup bowl (900ml capacity) with plastic wrap, then spray with oil. Using the bottom cake layer, line the inside of the bowl, pressing cake to the side and trimming any excess cake flush with the rim of the bowl. Place in the freezer to firm (20 minutes). Using another cake layer, cut a 17cm round (the same size as the top of the bowl); this will be the base. Set aside to top once filled.

5. For cherry sorbet, stir 60ml water, sugar and glu-

cose in a saucepan over medium heat until sugar dissolves (2 minutes). Add cherries, cook until softened (8 minutes), then cool to room temperature. Place cherry mixture, lemon juice and kirsch in a blender and blend until smooth. Transfer mixture to a bowl, placed over an ice-water bath and stir to cool completely. Churn mixture in an ice-cream machine, then spoon into the lined mould to half fill and freeze until firm (1 hour).

6. For cherry semifreddo, stir cherries, 60ml water and sugar in a saucepan over medium heat until sugar dissolves (8 minutes). Remove from heat

and cool slightly. Transfer to a blender with kirsch and blend until smooth. Place in a bowl and cool completely in the fridge. Meanwhile, whisk cream and condensed milk in the bowl of an electric mixer on medium-high speed to soft peaks. Fold through cherry mixture then pour into mould to create a second layer. Top with gingerbread round, cover with plastic wrap and freeze overnight or until firm.

7. For Italian meringue, stir 80ml water, sugar and glucose in a small saucepan over medium heat until syrup reaches 114°C on a sugar thermometer (soft-ball stage; 10-15

minutes). A few minutes before sugar syrup is ready, whisk egg whites with cream of tartar in an electric mixer on medium speed to soft peaks. Increase speed to high and, with motor running, slowly add hot syrup. Reduce speed to medium and continue to beat until meringue is cooler and very thick (15 minutes). Swap the whisk for the paddle attachment, then continue to beat until cooled and glossy (10 minutes).

8. To serve, unmould bombe onto a cake stand. Cover with Italian meringue and use an offset spatula to create swirls. Scorch with a blowtorch until burnished.



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CENTURY 21
Masters

GINGERBREAD STARS WITH BUTTERMILK ICING



Ingredients
350 gm (1 2/3 cups)

plain flour
110 gm chilled butter, diced
1 tbsp ground ginger
1 tsp each ground cloves and ground allspice
2 tsp baking powder
90 gm golden syrup or treacle
1 egg
Buttermilk icing

480 gm pure icing sugar, sieved
90 ml buttermilk
1 tsp lemon juice
Method
Main
1. Process flour, butter, spices and baking powder, and a generous pinch of salt in a food processor to form fine

crumbs. Add golden syrup and egg and process until mixture comes together into a smooth, glossy dough (2-3 minutes; at first it will look dry, but comes together when processed for long enough). Wrap in plastic wrap and refrigerate for at least an hour. Gingerbread dough can be made 1-2 days ahead.

2. Preheat oven to 180C and line baking trays with baking paper. Roll out gingerbread dough on a lightly floured piece of baking paper to 4mm thick, transfer to a tray and refrigerate to rest (30 minutes). Cut out stars with biscuit cutters (we used a nesting set for different sizes), transfer to baking trays and bake until edges start to darken (6-8 minutes). Cool on trays for 10 minutes.

3. Meanwhile, for buttermilk icing, combine ingredients in a bowl and mix until smooth, then spread over gingerbread stars and transfer to a wire rack. Stand until set (30 minutes), then serve or store in an airtight container with baking paper between the layers for up to a week.

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PFEFFERNÜSSE



Ingredients

335 gm plain flour
 1½ tsp ground cinnamon
 ¾ tsp ground black pepper
 ½ tsp crushed aniseed
 ¼ tsp each ground allspice, ground nutmeg and ground ginger
 Pinch of ground cloves

CHOCOLATE PEPPERMINT SHAKE

Ingredients

SHAKE
 2 cups chocolate ice cream
 1/4-1/2 cup heavy cream or half & half add 1/4 cup, then add more as needed
 3/4 teaspoon peppermint extract
 2 small candy canes or 1 large
TOPPINGS
 2-3 oz whipped cream
 1 small crushed candy cane sprinkle over whipped cream

Instructions
 Add the ice cream to the blender
 Add the heavy cream or half & half, and start to blend
 Add the peppermint extract, and candy canes.
 Pour into glass, and add the whipped cream to the top.
 Sprinkle with the crush candy canes pieces.



¼ tsp bicarbonate of soda
 125 gm butter, softened
 120 gm brown sugar
 60 gm blackstrap molasses

1 egg
 Spiced icing
 100 gm pure icing sugar, sieved

Pinch each of ground nutmeg and ground cloves

Method

Main

1.Sift flour into a large bowl, add spices and bi-

carbonate of soda, and set aside.

2.Beat butter and sugar with an electric mixer until pale and fluffy. Add molasses, beat to combine, then add egg and beat to combine. Stir in flour mixture with a large pinch of flaked sea salt. Combine to form a dough and refrigerate for flavours to develop (2 hours-overnight).

3.Preheat oven to 160C. Roll tablespoonfuls of

dough into balls and place on baking trays lined with baking paper. Bake until just firm to touch (16-20 minutes). They'll harden as they cool.

4.For spiced icing, combine sugar, spices and 1 tbsp water in a large bowl (it should be a thick consistency). Dip pfeffernüsse into the icing and set aside to dry. They will keep in an airtight container for 5 days.



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.

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SUDOKU of the week

Here's How It Works: Sudoku puzzles are formatted as a 9x9 grid, broken down into nine 3x3 boxes. To solve a sudoku, the numbers 1 through 9 must fill each row, column and box. Each number can appear only once in each row, column and box.

**ANSWER:
Last Weeks**

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

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!

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

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