



COMMUNITY VOICE

YOUR LOCAL NEWSPAPER

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

December 17, 2025



DRAYTON VALLEY RCMP ARRESTS ARMED SUSPECT FOLLOWING PURSUIT ON STOLEN ATV

Submitted by Drayton Valley RCMP

On Nov. 19, 2025, Drayton Valley RCMP was conducting rural crime prevention patrols in Tomahawk when they attempted to stop a suspicious male on an ATV, carrying a bag. When officers attempted to stop the individual, he fled from police. RCMP members initiated containment patrols to prevent the suspect from re-entering the com-

munity.

RCMP Air Services was dispatched to assist, and a coordinated tracking operation was managed by the RCMP Real Time Operations Centre (RTOC). The helicopter observed the subject cross fields and rural properties, attempt to enter a residence, and then continue into Drayton Valley. He then abandoned the ATV and fled on foot toward occupied residences on 43 Street.

Police arrested the man and recovered a loaded firearm at the scene. Neither members of the public nor the suspect were injured; however, one RCMP officer sustained a minor injury during the arrest.

As a result of the investigation, Kaylin Hunter (19), a resident of Lac Ste. Anne County, Alta., faces 18 charges, including:

- Flight from police;
- Dangerous operation of a motor

vehicle;

- Possession of stolen property;
- Possession of break-and-enter tools;
- Possession of a prohibited firearm; and
- Breaches of various court orders.

Hunter also faces charges with regards to an unrelated incident on Nov 4, 2025, involving flight from police and dangerous operation of a motor vehicle in Drayton Valley. Hunter was brought before a justice of the peace and remanded into custody, to appear before the Alberta Court of Justice in Drayton Valley on Dec. 2, 2025.

"This is a great example of the tenacity of the officers who live and work in our community" said Sgt. Dan Ferri of the Drayton Valley RCMP. "It is also an example of how quickly the RCMP's support units can be utilized to respond to an unfolding event. This suspect would not have been arrested if it weren't for the proactive work of our team and the support from our Real Time Operations Centre and Air Services. I'd like to thank the surrounding detachments and Police Dog Services for responding to assist us, as well as the motorists and property owners in the area who stayed alert and listened to the direction of officers as we worked to ensure the safety of the public during this event."



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

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WESTERN CANADA LOTTERY CORPORATION JOINS 2025 GIFT RESPONSIBLY CAMPAIGN

Submitted by Western Canada Lottery Corporation

Organization joins continental effort to raise awareness of the dangers of youth gambling

Western Canada Lottery Corporation (WCLC) is pleased to reaffirm its role as a Level 1 participant in the 2025 Gift Responsibly Campaign, standing alongside lotteries and community groups across North America and beyond to spotlight the dangers of youth lottery play. Led by the National Council on Problem Gambling (NCPG) and supported by the North American Association of State and Provincial Lotteries (NASPL), the campaign encourages adults to think twice before putting lottery products in the hands of minors.

Studies show that early exposure to gambling – especially during childhood – can increase

the likelihood of developing gambling-related challenges later in life. For many kids, that exposure comes in the form of seemingly harmless lottery tickets or Scratch & Win products, often given by well-meaning adults who may not realize the potential risks.

“Educating the public about the risks of underage gambling and its potential harms is a responsibility we take seriously,” said Kevin van Egdom, Director, External and Stakeholder Relations. “Through the Gift Responsibly Campaign, WCLC is reinforcing its commitment to awareness and prevention – because healthy play begins with informed choices.”

As a Level 1 participant, WCLC will spend November and December reinforcing the campaign’s message through targeted social media outreach,

retailer-focused communications, and on-terminal reminders designed to encourage responsible gifting.

“Youth gambling is a growing risk that too often goes overlooked. The Gift Responsibly Campaign plays a vital role in helping families and communities understand the importance of keeping lottery products out of kids’ hands,” said Derek Longmeier, President of NCPG’s Board of Directors. “We’re grateful to WCLC for joining this effort and working to expand education and awareness to protect young people from gambling-related harm.”

About Western Canada Lottery Corporation

WCLC is a non-profit organization authorized to manage, conduct and operate lottery and gaming-related activities as agent for its members, the gov-

ernments of Alberta, Saskatchewan and Manitoba. The Yukon, Northwest Territories, and Nunavut participate as associate members.

Revenue generated by WCLC lottery sales in the Prairie provinces and northern Territories support priority programs and services throughout the region.

About the National Council on Problem Gambling

The National Council on Problem Gambling (NCPG) is a national nonprofit organization based in Washington, DC. NCPG seeks to minimize the economic and social costs associated with gambling addiction. For more information, please visit NCPG Home - National Council on Problem Gambling.



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

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."



**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

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MASKWACIS RCMP KICK OFF CHRISTMAS CHECK STOP SEASON

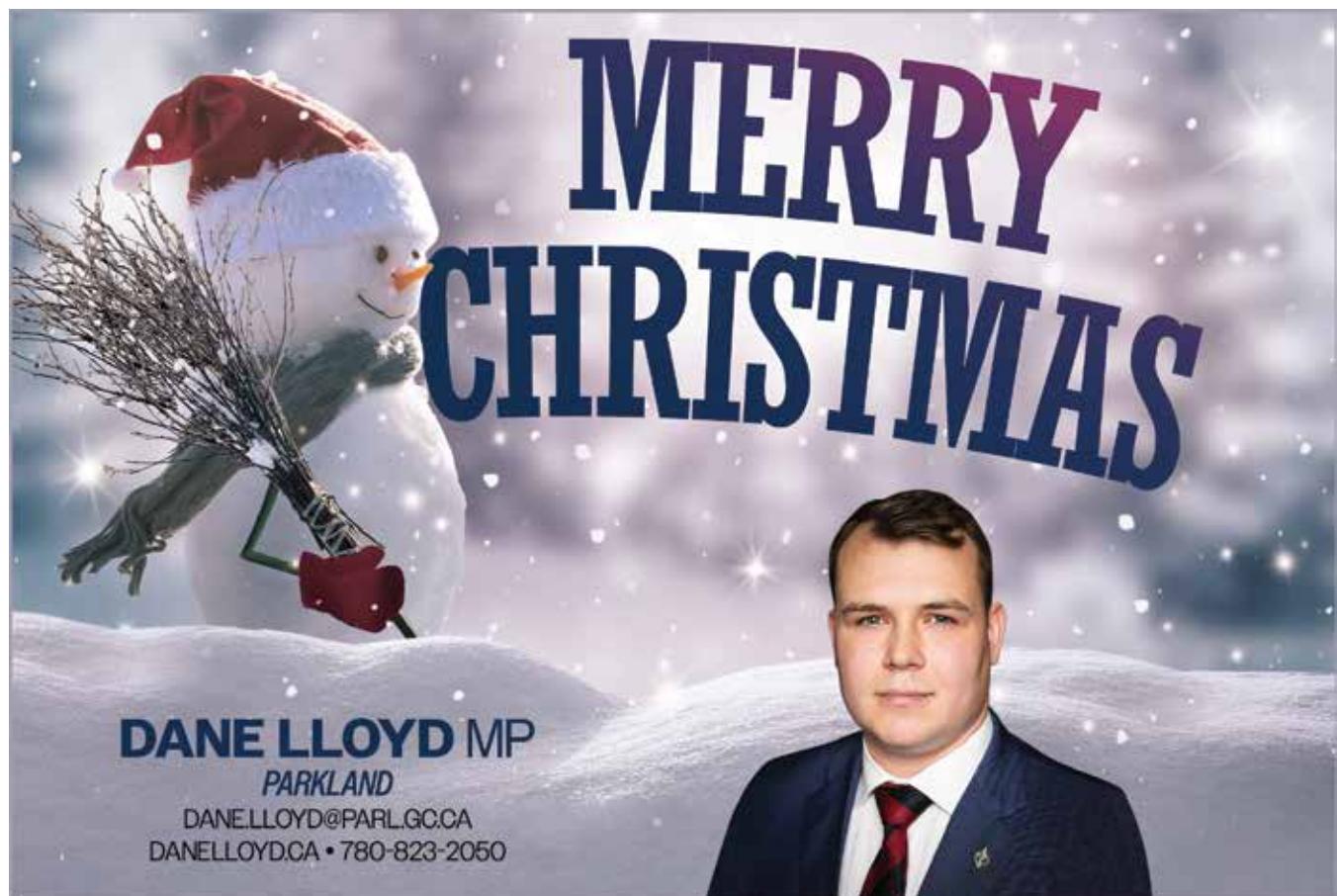
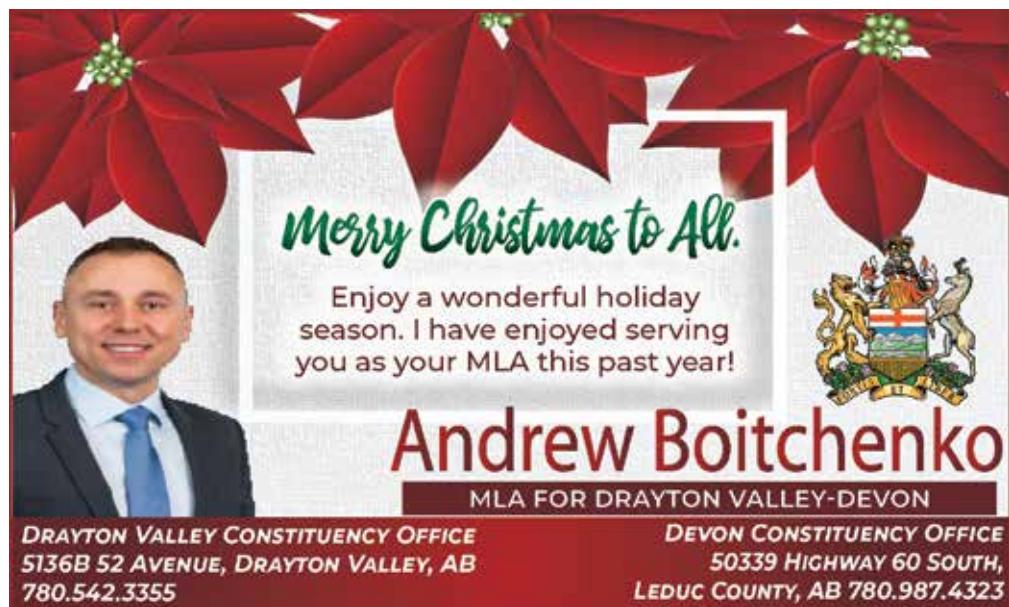
Submitted by Maskwa-cis RCMP

Maskwacis, Alta. - On Dec 3, 2025, members of the Maskwacis RCMP

kicked off their holiday check stop within Sampson, Ermineskin, Mon-

tana, Louis Bull and Pigeon Lake areas. Approx 40 vehicles were checked in Sampson and greeted with a smile and a candy cane for impaired driving awareness along with having holiday spirit. The RCMP will be conducting several check stops throughout the month and into the new year.

The Maskwacis RCMP would like to remind the public to report all impaired drivers by calling 911 if you suspect someone is driving impaired either by drug or alcohol. Happy Holidays !



ALBERTA RCMP ENCOURAGES SAFE DRIVING THIS DECEMBER

Submitted by Alberta RCMP

While December brings holiday celebrations for community members across the province, it's important to practice safe driving and to never drive impaired due to drugs or alcohol. We can all do our part to uphold traffic safety so that everyone can arrive home safely.

As part of the Canada Safety Council's National Safe Driving Week, the Alberta RCMP is also encouraging drivers to never drive distracted. This includes any activity that might impair your ability to operate a vehicle safely.

On December 6, the Alberta RCMP will be participating with other enforcement partners in National Impaired Driving Enforcement Day. Officers will be conducting traffic enforcement initiatives and check stops to remove

impaired drivers from the roads.

Stay safe when driving by following the below reminders:

- Driving while impaired due to drugs or alcohol is never okay. Impaired driving is criminal and dangerous.

- Mandatory Alcohol Screening is used by the Alberta RCMP to deter and detect impaired drivers. If you are pulled over or at a check stop, you can expect to provide a breath sample.

- Impaired driving is always preventable and can always be avoided. Call a taxi or rideshare service, use a designated driver or stay the night.

- Party hosts are still accountable. If your guests have been drinking or using drugs, ensure they have a safe place to stay or a sober ride home.

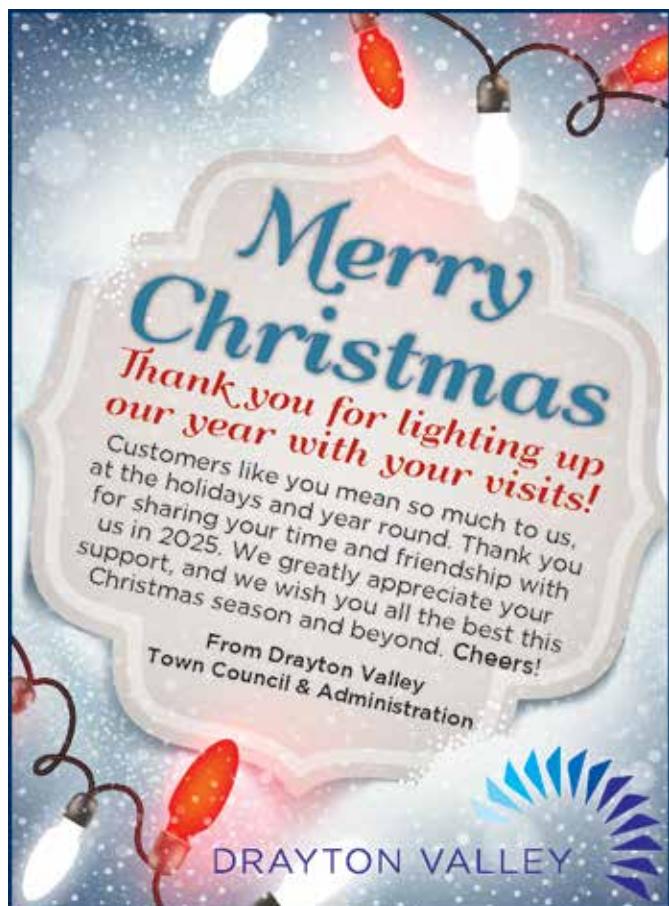
- Individuals with a Graduated Driver's Licence must abide by the zero-tolerance law.

- Call 911 immediately if you witness or suspect impaired driving.

The Alberta RCMP will be busy this month with enforcement initiatives aimed at removing impaired drivers

from the roads," says Sgt. Darren Turnbull, Alberta RCMP Traffic. "Look out for one another. If you suspect an impaired driver, call 911 immediately. You never know whose life you could be saving."

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



A CHRISTMAS LULLABY

Hushaby, hushaby
Christmas stars are in the sky
Sweet the bells of Christmas Eve
Babies, each a kiss receive
Hushaby, goodnight

Hushaby, goodnight
Lullaby, lullaby
Babies in their cradles lie
Every one in white is gowned
Hush, make not a single sound

Lullaby, goodnight
Lullaby, goodnight
Rockaby, rockaby
Christmastide draweth nigh
Quiet now the tiny feet
Babies sleep so still and

sweet
Sweetest dreams, goodnight
Sweetest dreams, goodnight

LET IT SNOW

Oh the weather outside is frightful,

But the fire is so delightful,
And since we've no place to go,

But if you'll really hold me tight,
All the way home I'll be warm.

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 fire is slowly dying,
And, my dear, we're still good-bying,
But as long as you love me so,

The lights are turned way down low,
Let It Snow! Let It Snow!
When we finally kiss goodnight,

Let It Snow! Let It Snow!

How I'll hate going out in the storm!

Let It Snow! Let It Snow!



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

Happy Holidays & a Prosperous New Year from THE CHAMBER Team & Board of Directors

Christmas Is in the Air

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

With Thanks & Best Wishes

**Merry Christmas from the Staff at
 Twisted Lime Liquor Co.
 Thorsby, AB**

789-0100



Here's hoping your holiday season delivers extra helpings of cheer, goodwill and good fortune!

At Christmas time and all year, we're full of gratitude for the friends and customers whose loyal support keeps us cooking. We love what we do, and we owe it all to you!

Our Menu



From Management & Staff
 at

**Thorsby Family Restaurant &
 Neighbors Lounge**

Thorsby, AB

789-2662

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,

Continued on Page 9

Filled With Our Gratitude



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

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

Giddy-Up, It's Christmas!

We hope you're ready for a festive and fun season!
Thanks for sharing so many good times with us in 2025. Folks like you make us so glad to be here at the holidays and all year, and we can't wait to see you again.

Best Wishes, Merry Christmas and Happy New Year From Our Family to Yours!



Warburg Hotel & Saloon

Warburg, AB

848-2359

THE LAST CHRISTMAS TREE

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"Promise in your heart
"To keep the joy of
Christmas Day!"
"Now hurry home!
This freezy wind
"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!



Greetings!

It's our pleasure to say,
"Merry Christmas!"

May your Christmas be merry,
bright and magical in every way.

Breton Dental Clinic
Dr. Jason Hambleton
Dr. Mike Grant 696-3434

Jolly Happy Wishes

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

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

From the Management & Staff at

BRETON IDA PHARMACY

(780) 696-3594



Great Big Thanks. Great Big Joy!

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

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

DARREN SCOTT ACCOUNTING
Breton • 696-3800

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
Eight maids a-milking,
Seven swans a-swimming,

my true love sent to me
Seven swans a-swimming,
Six geese a-laying,

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

On the eighth day of Christmas,
my true love sent to me
Eight maids a-milking,
Seven swans a-swimming,

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

On the ninth day of Christmas,
my true love sent to me
Eight maids a-milking,
Seven swans a-swimming,

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

On the tenth day of Christmas,
my true love sent to me
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.

Continued on Page II



Filled With Our Gratitude

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

Merry Christmas from the Team at
ROYAL CARE IDA PHARMACY

Thorsby, AB • (780) 789-3686

Christmas Wish List

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



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

Your visits have brought us so much joy in 2025,
and we look forward to serving you again in 2026.

Merry Christmas
from Management & Staff

**Thorsby
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Best wishes for a joyful holiday season

Merry Christmas and a peaceful and prosperous New Year.

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Thorsby, Alberta T0C 2P0
Ph: 780-789-4001
Fax: 780-789-4126

THE TWELVE DAYS OF CHRISTMAS

Continued from Page 10

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

On the tenth day of Christmas,
my true love sent to me
Ten lords a-leaping,
Nine ladies dancing,
Eight maids a-milking,
Seven swans a-swimming,
Six geese a-laying,
Five golden rings,

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

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

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

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

drumming,
Eleven pipers piping,
Ten lords a-leaping,
Nine ladies dancing,
Eight maids a-milking,
Seven swans a-swimming,

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

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



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

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

Merry Christmas
from Norma & Staff at

Norma Dee's
Kitchen &
Coffee Shop

Devon, AB (780) 987-2345

Closed: Christmas, Boxing Day
& New Years Day

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

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

Merry Christmas
from Management & Staff at

Banman Westerlund LLP

Breton, AB

696-2511



STOCKUPON

Cheer!



May your cart overflow
with glad tidings and joy.

Merry Christmas

from the Management and Staff at

DEVON IGA

DEVON AB

780-987-2626

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 tiny 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! 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,

Continued on Page 13



Welcome to Christmas!

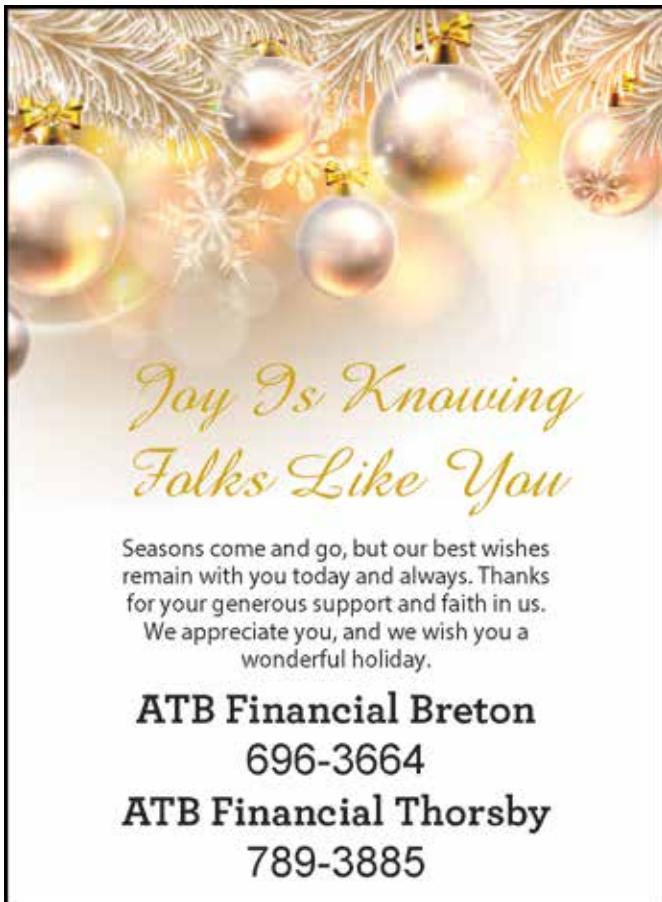
It's the most wonderful time of the year, and we're so grateful to be celebrating it with all of you. Thanks for everything you do to make us feel welcome here.

We wish you all a very merry Christmas and a Happy New Year!

from Management & Staff at

Nature's Fuel Liquor Store

Breton, AB 696-2015



Joy Is Knowing Folks Like You

Seasons come and go, but our best wishes remain with you today and always. Thanks for your generous support and faith in us. We appreciate you, and we wish you a wonderful holiday.

ATB Financial Breton
696-3664

ATB Financial Thorsby
789-3885



Wishing You a Merry & Magical Christmas

May all of your hopes and wishes come true!

from Management & Staff

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

drake
insurance

Drake Insurance Agency
Devon, AB (780) 987-5296

TWAS THE NIGHT BEFORE CHRISTMAS POEM

Continued from Page 12

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.

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 stock-

ings, 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!"

with our thanks at
Christmas

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

Happy Holidays
from Management & Staff at
Calmar Chevron
Calmar, AB 780-985-7224

Wishing You Joys
Big & Small All
Holiday Season

WITH OUR THANKS FOR YOUR FRIENDSHIP
AND SUPPORT, WE HOPE YOU HAVE A
MERRY CHRISTMAS!

MERRY CHRISTMAS
FROM
TWISTED COIN LAUNDRY

THORSBY, AB

789-0100



Especially For You
at Christmas

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

Merry Christmas
from all of us at
Mint Health & Drugs
Calmar, AB (780) 985-3142

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? Re-

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

SILENT NIGHT

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

Holy infant so tender and mild,
Sleep in heavenly peace.
Sleep in heavenly peace.
Silent night, holy night,
Shepherds quake at the

sight,
Glories stream from heaven afar,
Heavenly hosts sing alleluia;
Christ the Saviour, is born!
Christ the Saviour, is born!
Silent night, holy night,

Son of God, love's pure light
Radiant beams from thy holy face,
With the dawn of redeeming grace,
Jesus, Lord, at thy birth.
Jesus, Lord, at thy birth.



Tidings of Comfort & Joy

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

Merry Christmas
from Maxine

at
Thorsby's Puppy Lovin Grooming

Thorsby, AB

780-518-3943

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
Health Check Pharmacy

Leduc, AB 780-980-2000

THE FIRST NOEL

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

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

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

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

OH HOLY NIGHT

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

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

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

His law is love and His gospel is peace
Chains shall He break for the slave is our brother
And in His name all oppression shall cease
Sweet hymns of joy in grateful chorus raise we,
Let all within us praise His holy name.



We hope your Christmas season is blessed and happy in every possible way.

May it find you surrounded by peace, love, friendship, faith and goodwill. All the best!

Merry Christmas

From

**Wenham Valley Pet
Cremation**

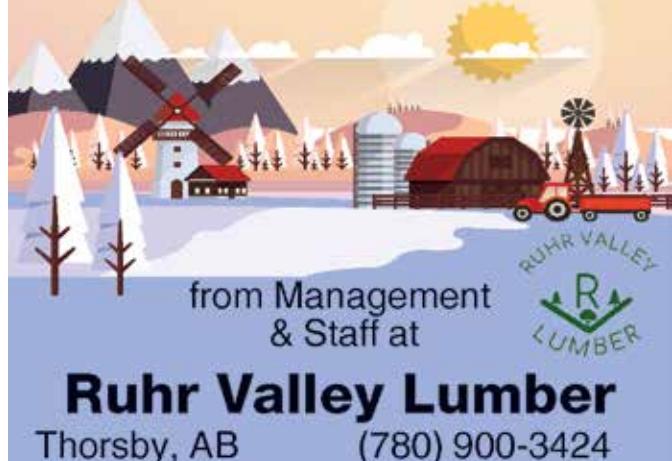
Warburg, Alberta

621-3531

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

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

Looking ahead, we're excited to keep on growing with this community and sharing more time with all of you in 2026. Thanks again for sticking with us. We wish you all a very merry Christmas and a joyous New Year!



JINGLE BELLS

Dashing through the snow, in a one-horse open sleigh,
Over the fields we go, laughing all the way.
Bells on bob-tails ring, making spirits bright,
What fun it is to ride and sing a sleighing song tonight.
Chorus
Jingle bells, jingle bells, jingle all the way!
O what fun it is to ride in a one-

horse open sleigh.
Jingle bells, jingle bells, jingle all the way!
O what fun it is to ride in a one-horse open sleigh.
A day or two ago, I thought I'd take a ride
And soon Miss Fanny Bright, was seated by my side;
The horse was lean and lank, misfortune seemed his lot;
He got into a drifted bank and we

got upset
(Chorus)
A day or two ago, the story I must tell
I went out on the snow, and on my back I fell;
A gent was riding by, in a one-horse open sleigh
He laughed as there I sprawling lie but quickly drove away
(Chorus)
Now the ground is white, go it

while you're young
Take the girls tonight, and sing this sleighing song;
Just get a bob-tailed bay, two-forty as his speed
Hitch him to an open sleigh and crack! you'll take the lead
(Chorus)

OLD TOY TRAINS

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

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

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



**It's Christmas...
Wish Big!**

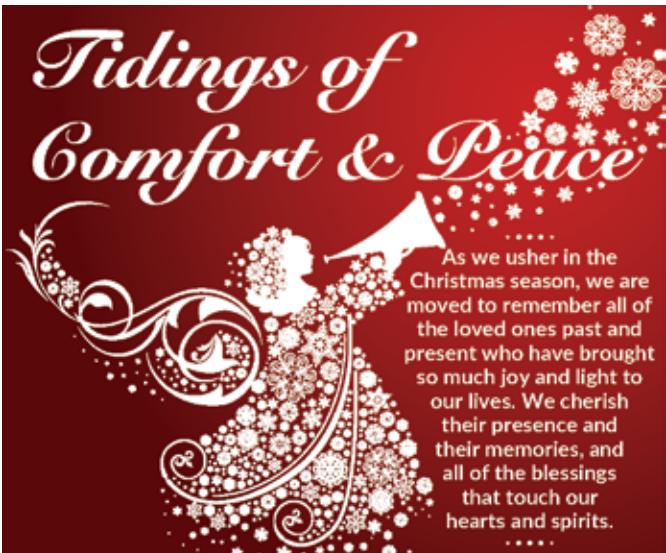
Here's hoping all of your dreams come true this Christmas!

Merry Christmas from Management & Staff at

DEVON
CHRYSLER
• DODGE • JEEP • RAM •

(780) 987-2433

*Tidings of
Comfort & Peace*



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

We hope that this Christmas and the New Year deliver much happiness, goodwill, health and good fortune to you and yours.

Thank you for your trust in us and your friendship.

from the Staff at

SERENITY
FUNERAL SERVICE

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

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

GRANDMA GOT RUN OVER BY A REINDEER

Grandma got run over by a reindeer

Walking home from our house Christmas eve.

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

But as for me and Grandpa, we believe.

She'd been drinkin' too much egg nog,

And we'd begged her not to go.

But she'd left her medication,

So she stumbled out the door into the snow.

When they found her Christmas mornin',

At the scene of the attack.

There were hoof prints on her forehead,

And incriminatin' Claus marks on her back.

Grandma got run over by a reindeer,

Walkin' home from our house Christmas eve.

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

But as for me and Grandpa, we believe.

Now we're all so proud of Grandpa,

He's been takin' this so well.

See him in there watchin' football,

Drinkin' beer and playin' cards with cousin Belle.

It's not Christmas without Grandma.

All the family's dressed in black.

And we just can't help but wonder:

Should we open up her

gifts or send them back?

Grandma got run over by a reindeer,

Walkin' home from our house Christmas eve.

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

But as for me and Grandpa, we believe.

Now the goose is on the table

And the pudding made of fig.

And a blue and silver candle,

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

I've warned all my friends and neighbours.

Better watch out for yourselves."

They should never give a license,

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

Grandma got run over by a reindeer,

Walkin' home from our house, Christmas eve.

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

But as for me and Grandpa, we believe.



pahl • howard • llp

LAW FIRM

Season's
Greetings

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

For your trust in us, we are deeply grateful.

Merry Christmas
from Management & Staff
at

Pahl Howard LLP
Leduc, AB 986-8428

Santa enjoying a hard earned rest on December 26th

Merry Christmas

from your friends at

40 Winks
SLEEP SHOP

5219 50 Street Drayton Valley
780-514-5037

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

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

Thumpetty thump thump, Look at Frosty go.

Thumpetty thump thump,

Thumpetty thump thump, Over the hills of snow.

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A Homegrown Holiday Wish

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

Merry Christmas & Happy New Year
from Management & Staff at

Canada Safeway
Leduc, AB 986-0407

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

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

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

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

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Custom Jewelry • Repairs • Engraving • Appraisals • Corporate/Service Awards Jewelry
4705 50th Ave Leduc T9E0M9 780-986-8535 leducgoldsmiths.ca

WINTER WONDERLAND

Sleigh bells ring, are you
listening,

In the lane, snow is glisten-
ing

A beautiful sight,
We're happy tonight.

Walking in a winter won-
derland.

Gone away is the bluebird,
Here to stay is a new bird
He sings a love song,
As we go along,
Walking in a winter won-

derland.

In the meadow we can
build a snowman,

Then pretend that he is
Parson Brown

He'll say: Are you married?

We'll say: No man,

But you can do the job
When you're in town.

Later on, we'll conspire,

As we dream by the fire
To face unafraid,

The plans that we've made,

Walking in a winter won-
derland.

In the meadow we can
build a snowman,

And pretend that he's a
circus clown

We'll have lots of fun with
mister snowman,

Until the alligators knock
him down.

When it snows, ain't it
thrilling,

Though your nose gets a
chilling

We'll frolic and play, the
Eskimo way,

Walking in a winter won-
derland.

Walking in a winter won-
derland,

Walking in a winter won-
derland

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 wob-
bled

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

Glad Tidings Are On The Way!

North, south, east or west ... we're sending you our
very best. Because one thing that we know is true,
is we wouldn't be here without friends like you!
Merry Christmas and many thanks from all of us.

*We want to Thank all our Customers for
their support over the past 32 years.
From everyone at DK Ford have a Safe &
Happy Holiday Season!*

**DK FORD
SALES LTD.**
LEDUC 986-2929

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

From
Management & Staff
Pet Valu

Leduc, AB

980-0638



Serving Up Our Thanks & Best Wishes

At this special time of year, we'd like to say thanks to all
of the valued guests who have passed through our door
this year. It's been our pleasure to serve you, and we
look forward to sharing our hospitality with you at the
holidays and throughout the new year.

We hope your season is heaped with generous portions
of fun, friendship, love, happiness and holiday spirit!

Merry Christmas to you and yours.

from Management & Staff at

Zambelli's Restaurant
Leduc, AB 980-9669

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.



with appreciation

at the Holiday Season from

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 6051 - 47 Street Leduc, AB
www.leducoverheaddoor.com



Time to Sparkle!

May the holiday season bring out the best in you and everyone around you.

We know customers like you bring out the best in us, and we appreciate your trust. Thanks for brightening our year with your visits.

**JACKIE HANDEREK
 & FORESTER LAWYERS**

4710 - 50 St. Leduc, Alberta
 2nd Floor • 780-986-5081

Merry Christmas From Our Entire Team

Warmest Wishes

at Christmastime



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

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

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 sour-dough 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 (1¾ 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.

Christmas,



Hope it's
 Purr-fect!

with greetings and gratitude to all of our friends this holiday season. Your patronage makes us proud, thanks!

From Justin & Staff of
Jade Plumbing & Heating

Devon 987-4950



Thank you to everyone who has made our year so special!

Merry Christmas

from

Matt, Kallesta, Noel, Jimmie &
 Benjamin
 the

Tall Pine Powersports Family!

Warburg, AB 788-5459



Candy canes and boughs of holly,
 Festive scenes that make us jolly.
 The Christmas season is finally here,
 Bringing with it joy and cheer;
 And on that note, the time is due,
 to share best wishes with all of you.
 May Your Season Be
 Blessed and Happy!

Donna Gagnon
 -Professional Realty Group
 (780) 991-7157

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, evaporat-

ed 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 and additional 5 minutes.

Let stand 5-10 minutes before serving.

CORN PUDDING

Ingredients
1/2 cup butter, softened
1/2 cup sugar
2 large eggs, room temperature
1 cup sour cream
1 package (8-1/2 ounces) cornbread/muffin mix
1/2 cup 2% milk

1 can (15-1/4 ounces) whole kernel corn, drained
1 can (14-3/4 ounces) cream-style corn
Directions
Preheat oven to 325°. In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes.

Add eggs, 1 at a time, beating well after each addition. Beat in sour cream. Gradually add muffin mix alternately with milk. Fold in corn.

Pour into a greased 3-qt. baking dish or 13x9-in. baking pan. Bake, uncovered, until

set and lightly browned, 45-50 minutes.



All the Best... and then some!

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

Julies Complete home decor!
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Sending Our Best At Christmas

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

Carol Lapointe Professional Service

5108-53 Street
Ph:(780) 542 1571
Drayton Valley
Fax: (780) 542-7205

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 (¼ cup) freshly squeezed orange juice, strained

1 tbsp lemon juice

60 ml (¼ cup) sauvignon blanc (we use Marlborough)

125 ml (½ 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 char-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.



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

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 chickpeas, 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.

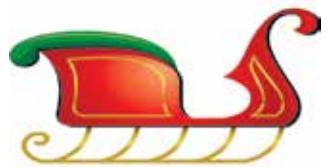
2. Meanwhile, for tahini sauce, place yoghurt, tahini, juice, 2 tbsp oil and garlic in a small food processor, season to taste and blend until smooth.

3. Heat a large ovenproof 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 until

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



REJOICE!
May the light of our Savior's love guide your path at Christmas and always.
Thank you for including us in your travels this year.
Merry Christmas from Brad at
B.W. EAVESTROUGHING
780-699-1880

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

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

A Season for Remembering
At a time when loved ones lost are especially missed, we wish all of our friends and neighbors here comfort and peace.
Thanks to this community for your trust in us.

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DRAYTON VALLEY 780.542.3338 WHITECOURT 780.778.3330
www.affinityfuneralservice.ca

LAYERED BUFFALO CHICKEN DIP

Equipment
 Baking Dish 9x13 or Cast Iron Skillet
 Cutting Board and Knife
 Mixing Bowl
Ingredients
 2 8oz Cream Cheese soft-en
 4 cups Chicken fully cooked and shredded

3/4 cup Ranch Dressing
3/4 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.

GRINCH PUNCH MOCKTAIL RECIPE

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 1/2 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 1/2-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.

Wishing You Miles of Happiness This Holiday Season



Wherever this holiday season takes you, we hope you find peace, joy and contentment along the way!
 We're grateful to be a part of this community, and we welcome the opportunity to be of service. **Thank you, and Merry Christmas!**

From

Breton Tires & Tow

696-3757



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

.....

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

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

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



Merry Christmas from Staff
T-BONE SPECIALTY FOODS

Drayton Valley, AB 780-621-1778

ROAST BEEF WITH YORKSHIRE PUDDING



Ingredients

1.5 kg roasting potatoes (8-10), such as Dutch cream, coarsely chopped
 60 ml (1/4 cup) olive oil
 1 tbsp rosemary, coarsely chopped, plus two extra sprigs
 1 garlic clove, finely chopped
 1 beef rib roast

(about 3kg), at room temperature

3 bunches baby carrots, scrubbed

70 gm lard or dripping
 Yorkshire pudding batter

80 gm plain flour, sieved

1 tbsp thyme leaves

190 ml milk

2 eggs, lightly beaten

Method

Main

1. Cook potatoes in boiling

salted water until just tender (12-15 minutes). Drain well and cool.

2. For Yorkshire pudding batter, combine flour, thyme and 1 tsp fine sea salt flakes in a bowl. Whisk milk and eggs in a separate bowl, add to flour mixture, whisk until smooth and set aside to rest (1 1/2-2 hours).

3. Preheat oven to 220C. Combine rosemary, garlic and half the olive oil in a small bowl, rub over beef and season to taste. Scatter a few of the potatoes and carrots in a roasting pan. Place beef on vegetables and roast for 20 minutes, then reduce heat to 180C and roast for another 30 minutes. Add remaining carrots, drizzle with remaining olive oil, season to taste and roast until carrots are tender and beef is cooked to your liking (30-45 minutes for medium-rare). Set aside to rest (25 minutes).

4. Meanwhile, heat 30gm lard or dripping in a large separate roasting pan in oven until smoking. Add remaining potatoes and roast, turning occasionally, until golden (45-55 minutes).

5. Increase oven to 220C. Divide remaining lard or dripping between holes of muffin tray and heat in oven until smoking (3-4 minutes). Divide Yorkshire pudding batter among holes and bake until golden and puffed (15 minutes). Serve with roast beef, roast potatoes and roast carrots.



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

BRETON
 The **helpful** place.
Hardware

(780) 696-6554

Breton, AB

A.I.F.
BRETON LTD.
 **AUTO PARTS**

(780) 696-3551

ROAST CHICKEN WITH BREAD SAUCE



Ingredients

1.8 kg free-range chicken
2 garlic cloves, crushed
1 cup (loosely packed) oregano leaves
100 gm unsalted butter, at room temperature
1 lemon, halved, juiced, halves reserved

1 tsp tomato paste
500 ml (2 cups) chicken stock
250 ml (1 cup) dry white wine
60 ml ($\frac{1}{4}$ cup) extra-virgin olive oil

Steamed corn and wilted seasonal greens and vegetables, to serve

Brine
100 gm fine cooking salt
50 gm caster sugar
4 juniper berries
 $\frac{1}{2}$ tsp each mustard seeds, fennel seeds and black peppercorns

Bread sauce
500 ml (2 cups) milk
250 ml (1 cup) pouring cream
1 onion, thinly sliced
2 each cloves and bay leaves
8 flat-leaf parsley stalks
 $\frac{1}{4}$ tsp freshly grated nutmeg
120 gm coarse fresh breadcrumbs

50 gm unsalted butter, chopped

Method

1. For brine, place salt, sugar and spices with 2 litres water in a large saucepan over high heat and stir until salt and sugar dissolve (6 minutes). Remove from heat, cool to room temperature, then refrigerate, stirring occasionally until brine is chilled (45 minutes). Submerge chicken in brine, weighing down with a plate if necessary. Refrigerate overnight.

2. Place garlic and oregano in a mortar and pound with a pestle until a paste forms.

Transfer to a bowl with butter and lemon juice. Season to taste and mix well to combine.

3. Preheat oven to 200°C fan-forced. Remove chicken from brine (discard brine); drain and pat dry. Gently slide your fingers under the skin of the breast separating skin from the meat. Slide garlic and oregano butter under skin and stuff cavity of chicken with reserved lemon halves. Secure legs with kitchen string; place chicken in a roasting pan.

4. Place tomato paste, stock and wine in a bowl and whisk

to combine; pour over chicken. Drizzle chicken with oil and season to taste. Roast until chicken is golden and juices run clear when thickest part of a thigh is pierced (1 hr 20 minutes); rest, loosely covered with foil, for 20 minutes before serving.

5. Meanwhile, for bread sauce, combine milk, cream, onion, spices, stalks and bay leaves in a saucepan over medium heat. Bring to a simmer, then reduce heat to low and cook, covered, until onion is soft (20 minutes). Strain through a fine sieve into

a clean saucepan (discard solids). Bring to the boil and stir in breadcrumbs. Reduce heat to medium and simmer, stirring frequently, until crumbs soften. Season to taste; stir in butter until combined.

6. To serve, spoon bread sauce over base of serving plates. Carve chicken and place on top of sauce with steamed corn and wilted seasonal greens and vegetables, and drizzle with pan juices.

Here Comes Santa Claus!

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

Thanks for being an important part of our year. Your friendship and support have made 2025 a great ride for us, and we wish you all the best this holiday season and in the coming year.

Merry Christmas to You and Yours!

DRAYTON'S SHOP
AUTOMOTIVE SERVICES & TIRES

TREADPRO
Tire + Centres

draytonshop@telus.net



Come see us at our new facility!

780-514-5795

7329 TWP. RD. 505 Drayton Valley

Have A Vintage Season!

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



**Drayton Valley
Auto Parts**



NAPA AUTO PARTS

Drayton Valley, AB

542-6881

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



SEASON'S GREETINGS

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

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

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; sim-

mer, 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.

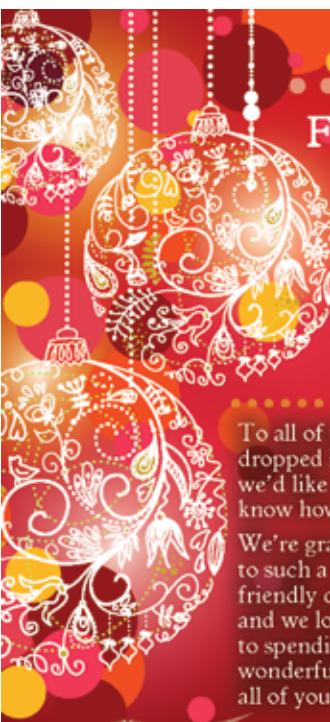




WITH OUR GRATITUDE

Its Been Our Pleasure Serving You!
 Happy Holidays and many thanks for your kind patronage this past year.
 From The Team at

Fountain Tire
Drayton Valley
780.542.4001



Friends Like You Make Christmas So Bright

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

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

TECHMATION
ELECTRIC & CONTROLS LTD.

780-542-2723 Drayton Valley, AB

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

Open 7am - 10pm
7 days a week

Open New
Years Day

**Merry Christmas
from Management & Staff at**



CANADIAN TIRE
Leduc (780) 986-5229

SHARP CHEDDAR SCALLOPED POTATOES

Ingredients

1/4 cup butter, cubed
 1/3 cup all-purpose flour
 3/4 teaspoon salt
 1/2 teaspoon ground mustard
 1/2 teaspoon white pepper

2 cups half-and-half cream
 1-1/2 cups shredded sharp white cheddar cheese
 1-1/2 cups shredded sharp yellow cheddar cheese
 6 cups thinly sliced

peeled Yukon Gold potatoes (about 2 pounds)
 2 small onions, finely chopped

Directions

Preheat oven to 350°. In a large saucepan, heat butter over medium heat. Stir in flour, salt, mustard and pepper until blended; cook and stir 2-3 minutes or until lightly browned. Gradually whisk in cream. Bring to a boil, stirring constantly; cook and stir 1-2 minutes or until thickened. Remove from heat.

In a small bowl, combine cheeses. Layer a third of the potatoes, a third of the onions and 3/4 cup cheese mixture in a greased 3-qt. baking

dish. Repeat layers twice. Pour sauce over top; sprinkle with remaining cheese.

Bake, covered, 45 minutes. Uncover; bake 25-30 minutes longer or until potatoes are tender and top is lightly browned.



TIME FOR A TUNE-UP

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

Lone Wolf Mechanical

Thorsby, AB 587-643-9653



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,

Merry Christmas

From

Fountain Tire

Fountain Tire

Leduc, AB

980-0000

Happy Holidays

Once again the time is here to deck the halls and spread the cheer. And as we all gather to celebrate, we hope all that you anticipate, comes to be and with it brings abundant joy and more good things!

Merry Christmas

From Staff

at

McEwen's Fuels & Fertilizers

49503 Rg Rd 260
 Leduc AB

MCLEWEN'S
 Fuels & Fertilizers

986-3212

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.

Coming Your Way: **Our Best Wishes!**

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

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

Merry Christmas from the staff at

Nisku, AB

955-3673



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

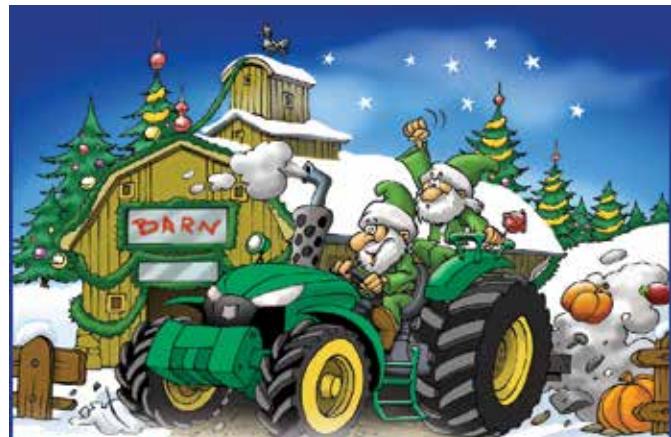
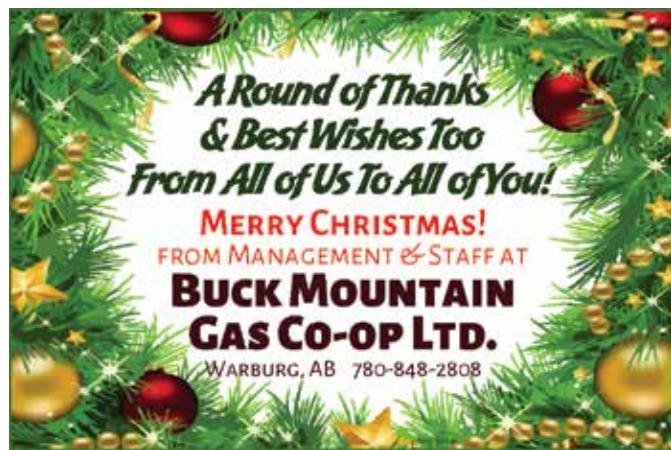
1. For preserved cherries, simmer ingredients in a saucepan over low heat until cherries start to break down and have a jam-like consistency (1-1½ hours). Season lightly with salt and pepper and set aside to cool.

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.



**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
WARBURG, AB 848-7777



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
 1½ tbsp white wine vinegar
 1 tsp paprika
 Juice of ½ lime (or to taste)
 Spice rub
 1 tbsp ground coriander
 2 tsp paprika
 1 tsp ground cumin
 ½ tsp ground cloves
 ½ 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.



MERRY CHRISTMAS

* AND HAPPY NEW YEAR *

Wishing you and your family health and happiness this Christmas Season and all the best in 2026!

From the management and staff at
 Blue Falls Manufacturing

Thorsby, AB 780-789-2626 arcticspas.ca

Wishing You a Whole Lot of Happy



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

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

Coast Auto Drayton Valley CDJR



Drayton Valley

542-4488

Heartfelt Wishes for a Merry Christmas



We've loved every minute of serving you this year.

Thanks for your kind support!

HAPPY HOLIDAYS
from the Management and Staff at

**APOLLO
CONCRETE LTD.**
Warburg, AB (780) 848-7766

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) eggwhites
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 120°C. Whisk eggwhites and a pinch of salt in an electric mixer to soft peaks (4-5 minutes), then, with motor run-

ning, 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 (1 1/4-1 1/2 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 pavlova 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.



Thanks and Merry Christmas!

from

Midwest Propane Ltd.

789-0005

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). Remove 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). Re-

move 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.

Oh, Joy!

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

Merry Christmas
 Neil, Rose & Staff
Foothills Door Ltd.

DRAYTON VALLEY
 (780) 388-3321



May happiness and good fortune surround you at Christmastime and all year!

Thank you for bringing so much warmth and joy to our year. We appreciate you!

Merry Christmas &
 Happy Holidays
 from

JAW'S Backhoe Service Ltd.

Warburg, AB

686-1586

CHRISTMAS...

Hope It's Uplifting!

May your spirits be lifted at this special time of year, and may you enjoy much good fortune in the year ahead

Thank you for your continued support
Merry Christmas From Merv
Merv's Truck Parts (1992) Ltd.

Warburg AB

780-848-7667

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 un-

til 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.

Let The Spirit MOOve You!



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

From Oscar & Margaret

Oscar's Loader Service Ltd.

Warburg, AB

848-2472



That Christmas Feeling

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

*Merry Christmas, and thank
 you for another great year!*

**Seasons Greetings from the staff at
 G & N CONTRACTING**
Thorsby, AB **789-2210**

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
 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

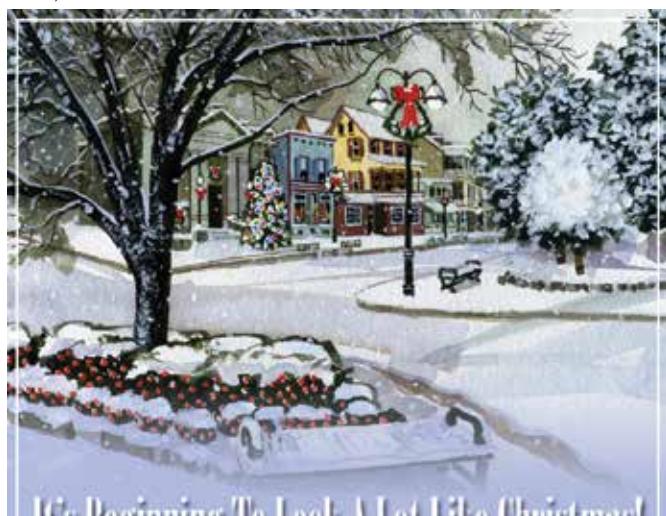
Main
 1. Sift flour into a large bowl,
 add spices and bicarbonate of
 soda, and set aside.

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.



It's Beginning To Look A Lot Like Christmas!

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

Merry Christmas from Alex at

**BAUMANN'S HOE
& BOBCAT SERVICE**

Thorsby, AB

780-789-3843

Season's Greetings
 from Wilf & Staff at
Wilf Brandt Trucking
 848-7668

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 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, stir-

ring 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.



PEACE ON EARTH

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

We thank you kindly for your valued business.

Merry Christmas
from Management & Staff at
Thorsby Stockyards Inc.

Thorsby, AB

789-3915



Wishing you a Merry Christmas!
We thank you for your loyal support.

Nuline Waste Solutions

For All Your Bin Rentals & Portable Toilets

Thorsby, AB

(780) 789-4142

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) macadamias, 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 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.



*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

Dark Contracting Skidsteer &
Trailer Services

Breton, AB

780-234-5819



Tidings of Comfort & Joy

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

Happy Holidays!
from Management & Staff at



SINOPEC

Warburg, AB

848-2100

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.

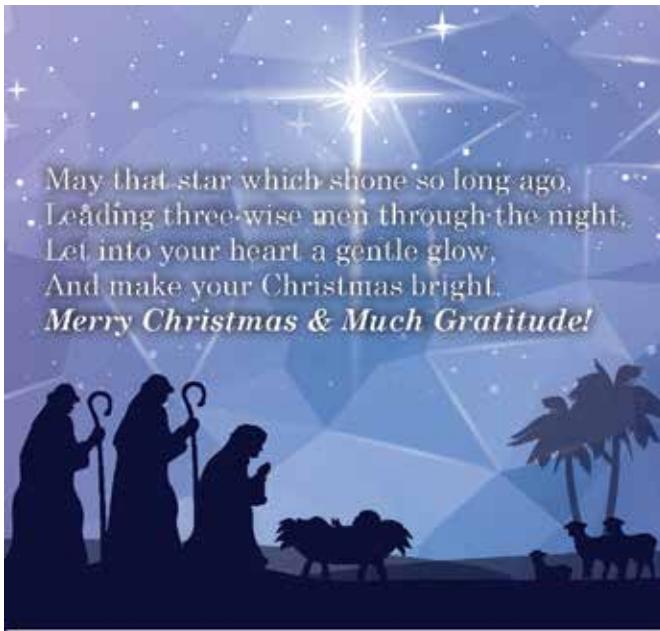
2.Reduce oven to 160C. Bring pumpkin purée and half the cream to a simmer in a saucepan over medium-high heat. Whisk brown sugar, spic-

es 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 va-

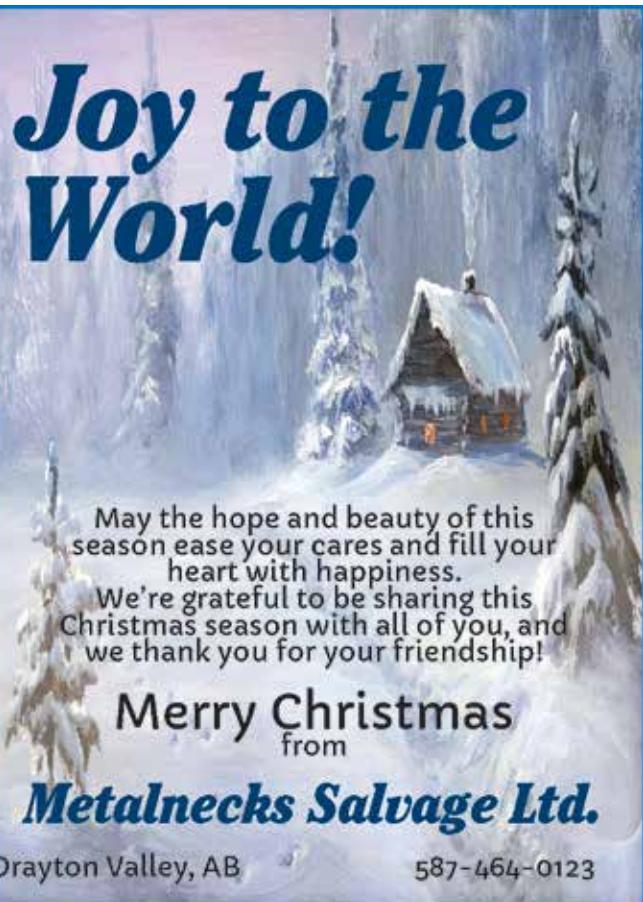
nilla custard into bowls simultaneously so they swirl together. Fill roasting pan with enough hot water to reach halfway up sides of bowls, cover pan with foil and carefully transfer to oven. Bake custards until set with a slight wobble in the centre (20-25 minutes). Remove bowls from water bath and 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.



From the Staff at

Canline Pipeline Solutions

www.canlinepipeline.com (780) 696-3412



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 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. 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,

Continued on Page 42

O Come Let Us Adore Him



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

Many Thanks & Merry Christmas!
 From the Staff at

Insulation Snakes
www.insulationsnakes.com
 Toll Free 1-888-696-2567



**WITH THANKS
 FOR YOUR TRUST**

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

Seasons Greetings
From Management & Staff of

Stetson GM Ltd.

Drayton Valley, AB

542-5391

Cherry And Gingerbread Bombe Alaska

Continued from Page 41

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 glucose 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.



For You at Christmas:

Big Thanks & Best Wishes

We're oh-ho-ho-so grateful to have friends and customers like you on our side. Thanks for sticking with us this year.

We wish you and yours the happiest of holidays!

Merry Christmas
from the staff at

Newforce Energy Services Ltd

CREAMY SPINACH ARTICHOKE SOUP

Ingredients

2 Tablespoons Butter
 1 Onion chopped
 4 Garlic Cloves minced (or
 3/4 teaspoon Garlic Powder)
 1 - 9- ounce pkg. Frozen
 Chopped Spinach may use 1/2
 of pkg. if you so desire

1 teaspoon Salt
 1 teaspoon Pepper
 3 Tablespoons Flour may de-
 lete if you want gluten-free or
 keto-friendly soup
 4 cups Chicken Broth
 1 - 14 ounce can Artichoke
 Hearts drained and roughly
 chopped
 1- 1 1/2 cups Heavy Cream
 depending on how creamy you
 want the soup
 1 - 8- ounce pkg. Cream
 Cheese

1 cup Parmesan Cheese plus
 additional 1/2 cup for garnish
 Instructions

In a large pot, melt butter
 over medium-high heat. Add
 onion and saute for 5 minutes.
 Add garlic and saute for 1 min-

ute longer.

Stir in frozen spinach. Stir
 often and break apart using a
 wooden spoon. Cook for 5-7
 minutes or until spinach is
 warmed throughout. Sprinkle
 with salt and pepper. Stir in

flour, stirring well to avoid any
 lumps.

Pour in chicken broth and
 artichoke hearts. Heat for 5-10
 minutes.

Turn heat to LOW. Add heavy
 cream. Stir together. Add cream

cheese and let melt slowly. You
 want it to be at a low heat to
 prevent curdling.

Stir in parmesan cheese.

Season according to taste.
 Sprinkle with parmesan cheese
 shavings.

Wishing our customers a

Merry Christmas

and Happy New Year

from the Staff at

POLACK Bros.
Competition
 CHEVROLET



Stony Plain, AB
(780) 963-6121



*Tidings Of
 Comfort & Joy*

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

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

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

CHOCOLATE-CHERRY MARQUISE



Ingredients

250 gm dark chocolate (60%-66% cocoa solids), finely chopped
 180 gm butter, diced
 50 ml brandy
 4 egg yolks
 100 gm caster sugar
 2 eggwhites
 To serve: crème fraîche
 Boozy cherries
 300 gm cherries, pitted
 150 gm caster sugar
 Thinly peeled rind and juice of 1 orange
 1 cinnamon quill
 40 ml brandy

Chocolate sponge cake
 2 eggs
 110 gm (½ cup) caster sugar

50 gm (1/3 cup) plain flour
 1½ tbsp Dutch-process cocoa
 ½ tsp ground cinnamon
 30 gm butter, melted and cooled

Method

Main

1. For boozy cherries, stir cherries, sugar, orange rind and juice, and cinnamon in a saucepan over medium-high heat until sugar dissolves, bring to the boil, then reduce heat to medium and simmer until cherries are tender but still hold their shape (4-5 minutes). Add brandy and refrigerate to chill. Boozy cherries will keep refrigerated in an airtight container for 2 weeks.

2. For chocolate sponge, preheat oven to 180C and butter a 24cm x 35cm bak-

ing tray and line with baking paper. Whisk eggs and sugar in an electric mixer until very pale and tripled in volume (6-8 minutes), then sieve in flour, cocoa and cinnamon in 2 batches, folding to combine between additions. Fold in butter, then spread batter evenly over prepared tray, smooth top and bake until risen and centre springs back when pressed lightly (8-10 minutes). Cool in tray.

3. Line a 23cm x 7.5cm straight-sided loaf tin with plastic wrap. Cut chocolate sponge to line base and sides of cake tin, then brush lightly with a little of the boozy cherry syrup.

4. Melt chocolate and butter in a bowl placed over a saucepan of simmering water, stirring occasionally until smooth, then stir in brandy and set aside. Whisk yolks and sugar in an elec-

tric mixer until thick and pale (3-4 minutes), then fold into chocolate mixture. Whisk eggwhite and a pinch of salt in the clean bowl of an electric mixer until soft peaks form (2-3 minutes), fold into chocolate mixture, then pour into prepared loaf tin to half-fill. Drain a third of the boozy cherries and blot dry on paper towels, then scatter over chocolate mixture. Pour remaining chocolate mixture over to fill and smooth top. Cut remaining sponge to cover top, cover with plastic wrap and refrigerate overnight to set.

5. To serve, use plastic wrap to lift marquise out of tin onto a chopping board. Thickly slice with a warm knife and serve slices with a dollop of crème fraîche and boozy cherries and syrup spooned on top.

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**
780-542-7323

Merry Christmas!

At this holy time of year and always, we hope His blessings surround you and bring you peace.

Thank you for being such an important part of our year. For your support and friendship, we feel blessed and grateful.

Buck Creek Oilfield Services Ltd.
621-1828

FRUIT MINCE TARTS



Ingredients

1 quantity sweet pastry
 For brushing: eggwash
 For dusting: demerara sugar
 For dusting: icing sugar (optional)
 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 fill-

ing 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 be-

fore serving.



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.

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.



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

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

Best wishes from Management & Staff at

**PRAIRIE MINES &
ROYALTY ULC**

Warburg, AB



WESTMORELAND COAL COMPANY - Genesee Mine

848-7786



Classified Ads - Call 962-9228

Hall Rentals

Lodgepole Community Hall - (780) 894-2277

Manley Goodwill Community Hall, 780-920-3217

Woodbend Hall. rentals@woodbendhall.com,

woodbendhall.com/rentals, 26002 Twp Rd 514, Parkland County

Woodbend Hall rentals@

woodbendhall.com
woodbendhall.com/rentals
26002 Twp Rd 514, Parkland County

COMMUNITY EVENTS

If you are a LICENSED, NON-PROFIT ORGANIZATION, you are welcome to submit your announcement FREE of charge, space permitting. You are required to submit your non-profit number. Call (780) 962-9228. Please note that all submitted event listings must be limited to 25 words or less (including spaces). DEADLINE: 12 noon Friday prior to publication (Thursdays on long weekends).

FARMERS MARKETS

DRAYTON VALLEY: Farmers' Market, Wednesdays starting May -October4 from 3:00pm-6:00pm at 5015 Industrial Rd. dvagsocietyinfo@gmail.com for information. We have facebook, instagram and a website.

EVANSBURG FARMERS MARKET: Every Saturday 10am - 2pm located right beside Evansburg Tipple Museum 780-505-0905

May-Sept

Leduc Public Market: Every Thursday 10-2 @ City Center Mall. 5201 50 st. Leduc

Devon Handmade Arts & Crafts Sale, monthly sunday market Community Centre 12-4pm. New Vendors Welcome. More info: 780-652-3304 www.artsdevon.org

Mulhurst Bay Farmer's Market. Saturday 11-3 @ Community Hall.

BINGO

CALMAR: Every Wednesday night, 7:00PM at the Calmar Legion.

JAMBOREE

Edmonton Northwest Senior's Center: 12963 - 120st NW, Every Wed From 1-3:30pm Aug & Sept Admin: \$5 non members \$2 members Yearly membership \$30

TOPS (Take Off Pounds Sensibly)

DEVON: Wed. at 9:30AM at Riverside Baptist Church, 2 Saskatchewan Dr., Devon. Contact Brenda at 987-9113 for

info.

EDMONTON: Thurs 8:30-10AM at Annex of Grace United Church (6215-104 Ave). \$7/month

LEDUC: Tuesday Nights at Peace Lutheran Church, 4606 - 48 St. Leduc. Weigh-ins: 5:45-6:30PM, Meeting 7:00-7:30PM. Call Marie at 780-986-6477.

THORSBY: meeting every Monday morning 9:00AM at Thorsby Fire Hall. Call 780-621-3461.

SOCIAL EVENTS

50+ YOUNG AT HEART

LUNCHEON for Parkland County Seniors. 12PM at Stony Plain United Church Basement, \$7 per plate. 3rd Wed of Each Month, Sept - June. For reservations call Audrey 780-963-1782.

CALMAR SENIORS: Meetings - every 2nd Wed of every month. 1:00PM, (587) 988-3636.

DEVON RECREATION: Volleyball, Mondays 8-10PM, \$2, John Maland High School. Badminton, Fridays 7-9PM, Robina Baker School, \$2. Hockey (Arena), Tues & Thurs, noon (children under 15 must be accompanied by an adult).

INDOOR PLAYGROUND: Mondays, 10AM-12PM, Alder Flats Community Centre. Info (780) 388-3333 No fee. Please bring a snack for your child.

JAM DANCE & CARDS: 1st Fri, 7PM, Buck Creek. (780) 514-3781

"KIDS OWN WORSHIP" an hour after-school, 1st and 3rd Thursdays each month. Songs, Crafts, Snacks and FUN! No charge. Call All Saints' Anglican Church.

(780)542-5048

MUSICAL JAM SESSIONS: 4th Tues, 1:00PM at Calmar Seniors Centre. Bring your own instruments and have fun.

MUSICAL PROGRAM: every 4th Saturday at the Cloverleaf Manor, 2:30PM. Everyone welcome.

ST. DAVIDS JR. CHOIR is seeking singers ages 7-13. Boys and girls are welcomed. Rehearsals in Leduc Tuesdays 3:45- 5PM. Contact 780-432-7805.

WARBURG ARENA HOSTS

FREE SHINNY HOCKEY, Sun 2:30 - 3:45PM & Mon /Wed 4-5:45PM, arena closures & cancellations can be heard on recorded messages, call Arena 780-848-7581

WARBURG ARENA HOSTS FREE PUBLIC SKATING, Sundays 1-2:30PM & Fridays 4-5:45PM, call arena for closure dates

MEETINGS

AHS: Addiction Services provides assessment and counseling for alcohol, other drugs, tobacco and gambling in Breton on court day Wednesdays. To make an appointment, please call 780-542-3140.

Do you have a problem with alcohol & are you looking for an **AA MEETING** or someone to talk to? Call Toll Free 1-877-404-8100.

Drinking a Problem? There is a Solution, call AA 780-491-1043

ALDER FLATS AG SOCIETY: 3rd Wed, 7PM, Community Centre. Call (780) 388-3318 for more info.

BRETON COUNCIL MEETINGS: 2nd Tuesday of each month at 7PM at the Council Chambers,

Carolyn Strand Civic Centre. 780-696-3636.

BRETON & DISTRICT AG SOCIETY Regular Meeting 2nd Thurs. at 7:30PM at Hall.

CITIZENS ON PATROL: 2nd Thurs of each mo, 7:30PM in Entwistle Seniors Bldg

DEVON TOASTMASTERS, Thurs. 7PM at St. Georges Anglican Church (2 St. Clair, Devon). Learn and practice the skills required to effectively speak in public - we help conquer your fear.

More info: Marc 780-729-4932

DEVON: Paint night, 4th Monday of the month, 7-9 pm. Info at artsdevon.org or phone 780-652-3304.

DRAYTON VALLEY BRANCH OF ALBERTA GENEALOGICAL SOCIETY: meets 7PM at Drayton Valley Municipal Library every 3rd Wed of the month. For more information call (780) 542-2787

LEDUC MS SOCIETY COMMUNITY SUPPORT GROUP

Are you diagnosed with MS and have questions? This group is for you! Meetings TBD. Contact the Edmonton Chapter, 780-471-3034

MS SOCIETY DRAYTON VALLEY COMMUNITY GROUP meets every 1st Tuesday of the month, Sept-June from 6-8PM at Norquest College, dates TBA. Info, Terra Leslie at 1-403-346-0290.

Winfield Legion Branch 236: Jan, May, Sept. Contact Secretary Treasurer Gordon Watson 780-542-1243

YOUR COMMUNITY



Giving you our best is the least we can do!

WARBURG

www.martindeerline.com

848-7777





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

Merry Christmas

From Management & Staff

At

Alsite Co-op Gas Bar 696-2487

Calmar Co-op Gas Bar 985-4584

Drayton Valley Co-op Gas Bar 514-5042