

**Season's Greetings  
& Best Wishes for  
the New Year!**

**WILD WING**

\*\*\*\*\*

371 Mountainview Road S. 905-877-9911

[www.bestchickenwings.com](http://www.bestchickenwings.com)



**DINE IN ★ TAKE OUT**

## Cranberry Bread

2 cups flour	1 cup nuts, chopped (optional)
1 egg	2 tablespoons butter
2-1/2 teaspoons baking powder	1 teaspoon baking soda
1 cup cranberries, sliced	Juice and rind of 1 orange
1 cup sugar	1/2 teaspoon salt

Preheat oven to 350 degrees. Add water to orange juice to make 3/4 cup liquid. Mix all ingredients together and pour into a greased loaf pan. Bake for 30 minutes.

## Whole-Berry Cranberry Sauce

We were reluctant to try this whole-berry cranberry sauce because we thought it would have "spears"...those sharpish shells of the cranberry skin. When we finally did try it we found it to be virtually "spear free."

### Ingredients:

1 pound fresh cranberries  
1 cup water  
1 cup sugar

### Instructions:

Combine all ingredients in a medium saucepan. Bring to a boil, cover, then turn to medium heat. Continue cooking until all the berries pop. Remove from heat and let cool. Refrigerate until cold, or serve warm.

**Boston Pizza**

*May your Christmas  
be filled with joy, happiness  
& great food.*



**From your family at Boston Pizza**  
**315 Guelph St., Georgetown**  
**905-877-8005**

*Merry Christmas*

*Warmly wishing you  
all the hope and joy the  
holiday season can bring.*

**Buy Wise**  
WINDOWS & DOORS

341 Guelph St., Unit 3, Georgetown  
phone 905.873.0236  
[www.buy-wise.ca](http://www.buy-wise.ca) [info@buy-wise.ca](mailto:info@buy-wise.ca)

