

Celebrate the Season

LET IT SNOW! LET IT SNOW! LET IT SNOW!

On the weather outside is frightful
 But the fire is so delightful
 And since we've no place to go
 Let it snow! Let it snow! Let it snow!
 Let a fresh snow sign of stopping
 And bring some corn for popping
 The lights are turned way down low
 Let it snow! Let it snow! Let it snow!
 When we finally kiss goodnight
 How I'll hate going out in the storm!
 But if you really hold me tight
 All the way home I'll be warm
 The fire is slowly dying
 And my dear, we're still good-byeing
 But as long as you love me so
 Let it snow! Let it snow! Let it snow!

ANGELS WE HAVE HEARD ON HIGH

Angels we have heard on high
 Sweetly singing o'er the plains
 And the mountains in reply
 Echoing their joyous strains
2. CHORUS
 Gloria in excelsis Deo
 Gloria in excelsis Deo
 What the glad some tidings be
 Which inspire your heavenly song!
 Come to Bethlehem and see
 Him whose birth the angels sing
 Come adore on bended knee
 Christ the Lord, the newborn King



SMALLEY'S CHRISTMAS TREES

Cut your own Spruce
 Professionally Trimmed

\$20.00 Any Size

Free coffee, hot chocolate &
 hay rides on weekends
 Food concession on site
 Wholesalers Welcome

TREE BAILING
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7201 Durham Rd. 30
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Dessert Tips: Enjoy these pie possibilities

HOLIDAY FAVORITES

(NC) There may not be a better dessert than a mouth-watering slice of pie fresh from the oven. But serving your pie with a dollop of whipped cream or "a la mode" with a cool scoop of vanilla ice cream can dress up this treat. Add a dash more creativity and a humble pie becomes a true work of art that will have your family and friends coming back for seconds.

"You can make your own pie from scratch or serve one of our new line of frozen 'unbaked' pies that look and taste just like they're homemade," says Chris Glowienka, spokesperson for Sara Lee. "Either way, here are some other pie possibilities to elevate this favourite dessert from delectable comestible to mouthwatering masterpiece."

- Make individual treats by cutting a baked and chilled pumpkin pie into bite-sized squares. Place a decorative toothpick in each bite.
- Sprinkle the top of your apple pie with shredded cheddar cheese three to five minutes before the end of baking.
- Break up apple pie leftovers into an ovenproof dish, cover with grated cheese and raisins. Microwave or run under the broiler until the cheese melts. Yum!
- Remove the streusel topping from one of Sara Lee's frozen unbaked Dutch Apple Pies and place it in a bowl. Mix the streusel with raisins, nuts, dried fruit, or a combination. Replace streusel topping on the frozen pie and bake according to instructions. For a festive holiday flourish, cool the pie, and then add whipped topping and cranberry sauce.
- For a decadent "Pecan Sundae," cut out a circle of pecan pie and top with a scoop of butter pecan ice cream. Drizzle with butterscotch sauce, pile on whipped topping and garnish with crust crumbs from the pie and top with a maraschino cherry. Eat it and weep.

- News Canada



Thursday, December 11th, 9:30 pm

"BLAZE & GLORY"

Saturday, December 13th, 9:30 pm

"DESIRED EFFECT"

Thursday, December 18th, 9:30 pm

"THE RETROFITS"

Saturday, December 20th, 9:30 pm

"CADILLAC RANCH"

Saturday, December 27th, 9:30 pm

"THE DAWGS"

New Year's Eve

Fun Draws, Party Favours

John Stewart Band 7:00 pm

Buffet & Snacks all Night

\$50.00 per person



5402 Main St., Stouffville 905 640-8858