



Christmas Garols

Angels We Have Heard On High	9	We Wish You A Merry Christmas	
Away In A Manger	10	What Child Is This	
Deck The Halls	5	While Shepherds Watch	2
Go Tell It On The Mountain	11		
God Rest You Merry Gentlemen	14	Special Lages	
Hark The Herald Angels Sing	22		
It Came Upon The Midnight Clear	3	Christmas Recipes	4
Jolly Old Saint Nicholas	4	•	- 1
Joy To The World	6	Have A Save And Happy Holiday Season	2
O Christmas Tree	23		
O Come All Ye Faithful	18		
O Holy Night	13	A Proud Publication of	
O Little Town Of Bethlehem	21	Reid & Associates	S
Silent Night	19	505 Rothesay Ave Saint John, NB E2J 20	
The First Noel	12	David Reid Tel: 642-5029	
We Three Kings	15	John Gardner Tel: 847-9323 Cell: 653-09	993



Season's Greetings

Vito's family would like to wish you & your family a very special holiday season! Serving Italian, Greek & Canadian cuisine with Maritime hospitality!



634-3900 I Hazen Ave 847-4400 109-11 Old Hampton Hwy

634-1300 324 Rothesay Ave



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"Taste to come home to!"

The state of the s

It Came Upon The Midnight Clear



To all of our friends and neighbours, goes an extra measure of good cheer, along with our best wishes for a happy & healthy holiday season.

It's always a pleasure to serve you!



Kennebecasis Drugs

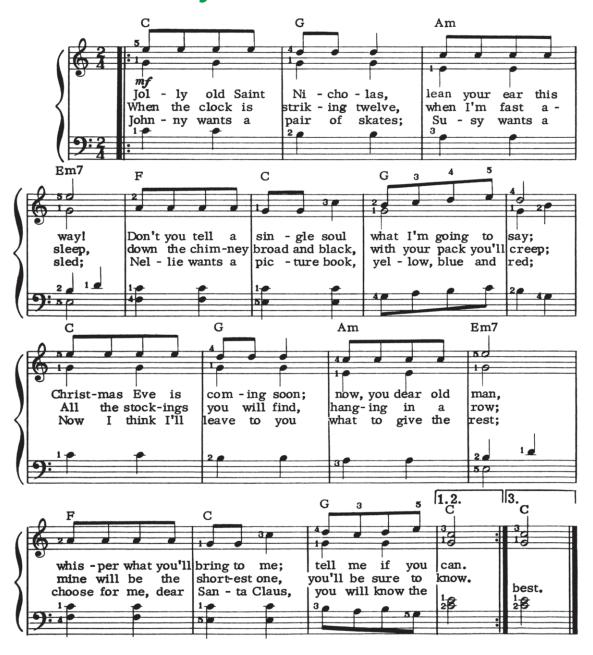
1 Marr Road, Rothesay 847-7581 Guardian

~ Locally Owned ~



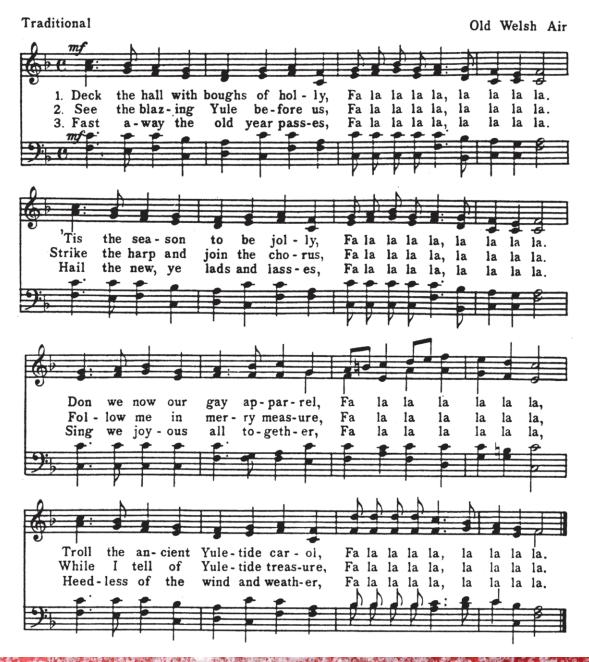
Wall by the same and the same a

Jolly Old St. Nicholas





Deck The Hall





Joy To The World

words by Isaac Watts, alt.

tune: *Antioch*, George Frederick Handel adapt. & arr. by Lowell Mason





What Child Is This

By William C. Dix Based on Greensleeves, an English Air

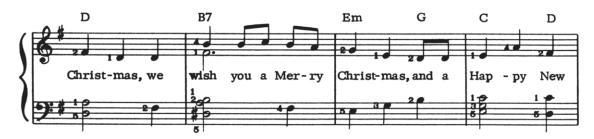


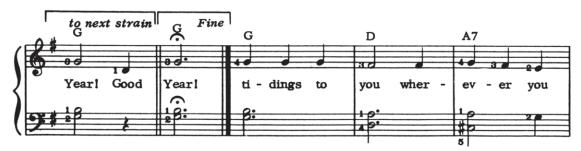


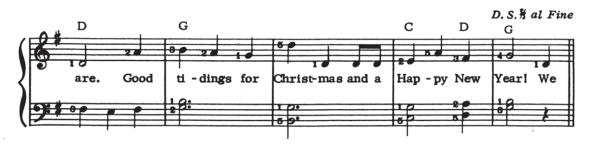
We Wish You A Merry Christmas

TRADITIONAL ENGLISH FOLK SONG Arranged by DAN COATES









TO OUR FRIENDS & NEIGHBOURS AT CHRISTMAS



This greeting is filled with a measure of best wishes & gratitude.
We hope your holiday is just what the Doctor ordered!

HAMPTON PHARMASAVE

Hampton Health Care Center

Main St. • Hampton • 832-5564

Mon.-Fri. 8:30am-9:00pm; Sat. 9:00am-6:00pm Sun. 12noon-5:00pm

Angels We Have Heard On High



COUNTRY LIQUIDATION WAREHOUSE

To all our customers and friends, we wish you and your family a safe and happy holiday season



500 Kitchen Tables starting as low as \$25.00 (tables only)



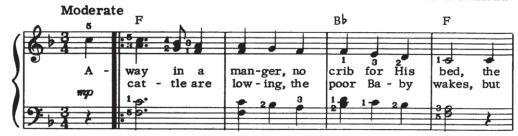
88 Harvey Road, Havelock (506) 534-2809 www.countryliquidationwarehouse.com Open Monday to Saturday 10 am - 5 pm

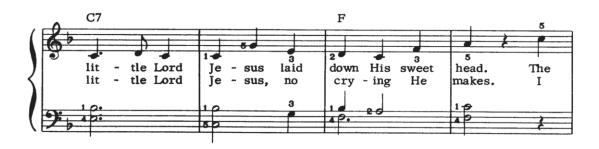


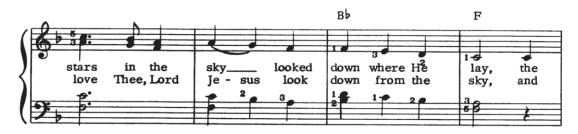
Away in A Manger

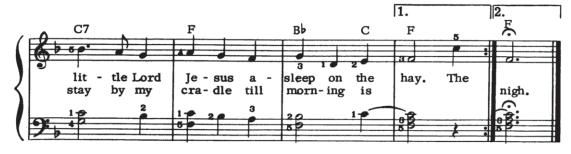
Words by MARTIN LUTHER

Music by JONATHAN E. SPILLMAN









THE STAFF AND MANAGEMENT WISH ALL THEIR CUSTOMERS
AND FRIENDS A SAFE AND HAPPY FESTIVE SEASON

DOWNEY FORD SALES LTD.

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SAINT JOHN 35 Consumers Dr. 632-6000



Go Tell It On The Mountain





- While shepherds kept their watching O'er silent flocks by night, Behold throughout the heavens There shone a holy light.
 - Go, tell it on the mountain, Over the hills and everywhere, Go, tell it on the mountain That Jesus Christ is born.
- 2. The shepherds feared and trembled When Io! above the earth Rang out the angel chorus That hailed our Savior's birth.

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



The First Noel





Tidings of Comfort & Joy

Wishing you a "cozy" holiday season. Merry Christmas to all of us!

Bustin's Fine Furniture Ltd.
634-1655

99 Germain St. Saint John www.bustins.com

O Holy Night

Words and Music by Adolphe Charles Adams



2. 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 came the wisemen from the Orient land. The King of Kings lay thus in lowly manger, In all our trials born to be our friend! Chorus

3. 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!
Chorus

Season's Greetings to all...

Steve & Debbie would like to extend a sincere thanks to their customers and friends, wishing them Merry Christmas and happiness throughout the new year.

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- Fireworks Gas / Diesel / Propane Tanks ATM Machine and more...

Kingston General Merchants

878 Route 845, Kingston 832-5876



God Rest Ye Merry Gentlemen





We Three Kings





HOLIDAY DELIGHTS

CHOCOLATE SURPRISES

1 pkg (6 oz) semisweet-chocolate pieces

2 tablespoons unsweetened cocoa

1/2 cup sour cream

1/2 cup sugar

Salt

1 cup vanilla-wafer crumbs

1/2 cup finely chopped pecans or walnuts

21/2 tablespoons rum

1 jar (23/4oz) chocolate sprinkles

3 tablespoons butter or margarine, melted

- 1. Melt chocolate pieces in top of double boiler, over hot, not boiling, water. Remove from heat, and stir in sour cream and dash salt. Refrigerate overnight.
- 2. Next day: In small bowl, mix vanilla-wafer crumbs with rum, butter, cocoa, confectioners' sugar, chopped nuts and dash salt with a fork until mixture holds shape easily.
- 3. Form chilled chocolate mixture into balls the size of a grape. Cover each chocolate ball with some of vanilla-wafer-crumb mixture at this point they are the size of a walnut. Roll each in chocolate sprinkles. Store in an airtight container in refrigerator for 24 hours to mellow.

MAKES 2 TO 21/2 DOZEN

Note: Roll about 24 vanilla wafers with rolling pin to make 1 cup fine crumbs.

DEEP-DISH APPLE-CRANBERRY PIE

1 pkg (11 oz) piecrust mix

6 large tart apples (3 lb), pared, cored and sliced

2 cups fresh cranberries, halved

11/2 cups sugar

1/4 cup butter or margarine

1/4 cup all-purpose flour

2 tablespoons maple or maple-flavored syrup

1 egg yolk

- 1. Prepare pastry as package label directs for a 2-crust pie. Preheat oven to 400F.
- 2. In large bowl, mix cranberries with sugar, flour and maple syrup.
- 3. Add apple slices; toss lightly to mix well. Turn into 2-quart, shallow, oblong baking dish. Dot with butter.
- 4. On lightly floured pastry cloth or floured board, roll three quarters of pastry into rectangle 11 by 13 inches; trim edge. Fit over top of baking dish; fold edge under and flute edge. Make several slits in center of crust for vents.
- 5. Roll remaining pastry 1/8 inch thick. Using fancy cutter 2 inches long, cut out 12 leaves or ovals. Arrange three in each corner on top of pie.
- 6. Brush crust, but not edge, with the egg yolk, mixed with 2 teaspoons water.
- 7. Bake 40 to 45 minutes, or until pastry is golden-brown and juices bubble through slits.
- 8. Serve warm with ice cream or hard sauce. MAKES 8 SERVINGS



HOLIDAY DELIGHTS

HOLIDAY FRUIT BREAD

21/2 cups sifted all-purpose flour
1 cup diced mixed candied fruit
11/2 teaspoons baking powder
1/2 cup dark seedless raisins
11/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 cup chopped walnuts
1/4 teaspoon salt
1/2 cup butter or margarine
1 teaspoon ground cinnamon
3/4 cup light-brown sugar, firmly packed
1/2 teaspoon ground ginger
1 egg
1/2 teaspoon ground nutmeg
1 cup light beer or ale

- 1. Preheat oven to 350F. Lightly grease a 9-by-5-by-3-inch loaf pan.
- 2. Sift flour with baking powder, baking soda, salt, and spices.
- 3. Add one fourth of flour mixture to fruit, raisins, and walnuts in medium bowl. Toss to mix well; set aside.
- 4. In large bowl of electric mixer, at medium speed cream butter and sugar until light and fluffy about 2 minutes. Then beat in egg.
- 5. With mixer at low speed, beat in remaining three fourths flour mixture (in fourths) alternately with beer (in thirds). Stir in fruit-nut mixture.
- 6. Turn into prepared pan; bake 65 minutes,

or until cake tester inserted in center comes out clean. Cool in pan, on wire rack, 20 minutes. Remove from pan; cool thoroughly. Serve in very thin slices.

MAKES 1 LOAF

CHOCOLATE-PEANUT BRITTLE

2 cups sugar
2 tablespoons butter or margarine
1 cup light corn syrup
1 teaspoon salt
1 teaspoon vanilla extract
1/2 cup water
1 pkg (6 oz) semisweet-chocolate pieces
11/2 cups salted peanuts, coarsely chopped

- 1. Grease 2 cookie sheets; set aside.
- 2. In medium saucepan, combine sugar, corn syrup, salt, and 1/2 cup water. Stir over low heat, until sugar is dissolved.
- 3. Continue cooking, without stirring, to 300F on candy thermometer, or until a little mixture in cold water separates into hard, brittle threads.
- 4. Remove from heat. Quickly stir in chocolate pieces, butter, vanilla, and peanuts.
- 5. Pour onto prepared cookie sheets, forming a large square of brittle on each.
- 6. Cool; then break into pieces.

MAKES ABOUT 21/4 POUNDS

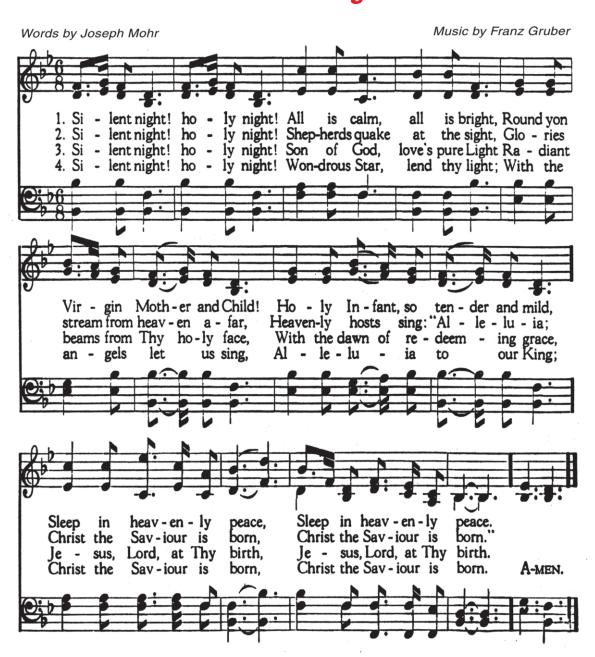


O Come All Ye Faithful





Silent Night





While Shepherds Watch





WARNEST GREETINGS.

Because we really appreciate your business, we want to extend our best wishes to you. May the Holidays be merry and may the New Year bring you happiness & success!

Fundy Energy "Our Customers Are Our Warmest Friends!" 201 Broad St., Saint John 635-6060



O Little Town Of Bethlehem



Season's Greetings

We wish all our customer and their pets a happy holiday...
one that is purrr-fect in every way.

Thank you for your patronage. All the best in 2012!



Atlantic Veterinary Hospital

- Dr. Michael Blaney
 - Dr. Julia Morris

NB Accredited Small Animal Hospital



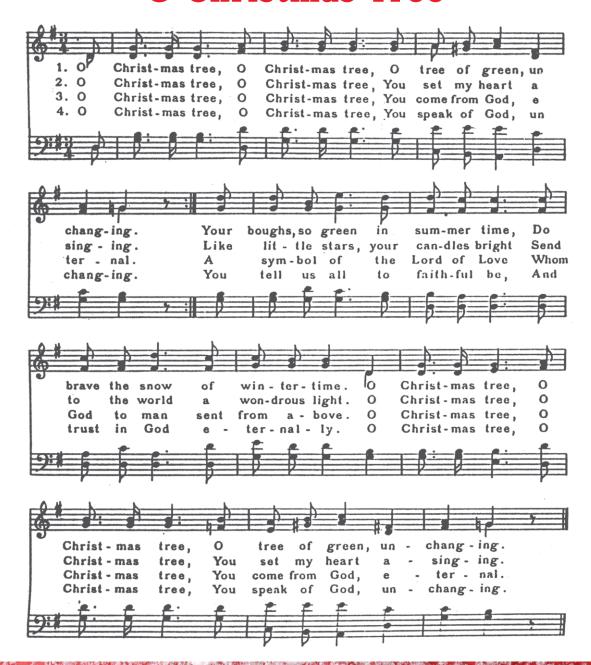
125 Hampton Rd. Rothesay 847-2400

Hark The Herald Angels Sing





O Christmas Tree





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Randy, Tina & Howie would like to thank all their customers, family and friends and wish them all a very safe and happy holiday season.

Watch for our Winter Booking Specials on Windows and Doors

108 Lower Cove Road, Sussex, NB

FREE ESTIMATES tina@dairytownexteriors.com Fax: 433-5553 Have a Save and Happy Holiday Season

During the holidays, a delight to see is a beautifully decorated tree. Keeping the holiday safe is an important responsibility for every family. These simple steps can help guard against a holiday fire.

 Select the freshest-looking Tree available. Store it either out doors or in a cold place until you are ready to put it up.
 Make a fresh cut across the tree's base and immediately place in water.

- Keep the tree's water container full at all times, checking the water level daily.
- Be careful with electricity, all open flames and other heat sources during the holidays.
- Check all Christmas tree lights, other electric decorations and electrical appliances for worn electrical cords. Use only approved electrical decorations and extension cords and do not overload the wiring system.
- Place the Christmas tree well away from heat registers, space heaters, fire places and wood stoves.
- Place the Christmas tree well clear of doors
 --keep the emergency escape route clear of trees, packages and furniture.
- Unplug tree lights and other decorations when out of the room or sleeping.

Follow these smart safety rules and have a safe and happy Holiday Season.

Reid & Associates wish you and your family a Christmas Season filled with love, laughter, peace and joy

Merry Christmas