

Town of Vauxhall



Newsletter & Mayor's Message

Important Numbers

R.C.M.P.

In an Emergency
(Currently happening, will cause damage to person, property or life threatening) call: 911

24 Hour Complaint Line:
403 223 4446

Office hours Mon – Fri
8:00 a.m. – 5:00 p.m.
403 223 4447

Power Outage:
Fortis - 310 WIRE

Gas Outage:
Atco - 1 800 511 3447

Before you dig call:
Alberta One Call
1 800 242 3447

Town Office:
403 654 2174

After hours/Emergency
403 654 0708

Surveys

Please remember to complete the survey sent out with the last newsletter. If you lost your copy you can pick up another one at the Town office or download it from the Town web site www.town.vauxhall.ab.ca we will be using these surveys to assist us in our strategic planning.

Municipal Planning Commission:

We are looking for Vauxhall residents who can spare about one hour, once a month to participate on the municipal planning commission board. For more information please contact the town office.

Recreation Board

Wanting to plan future recreation for Vauxhall? Can you meet three or four times a year? We would love to have you join us, please submit a letter to council asking to be placed on the board.

Fibre Optics - Internet

Do you find it difficult to stay connected at your business or at home? Axia is interested in installing the infrastructure for free as long as we have over 30% of the Vauxhall population interested. If this is something you would like to have happen, please express your interest by registering with this link <https://www.axia.com/> you are not under any commitment to sign up with Axia, you are just expressing an interest. Currently, Axia has installed fibre optics to Vulcan, Barnwell, Raymond, Nanton, Stirling, Magrath and Pincher Creek.

Community Christmas Carols

Monday December 12, 7:00 p.m. Vauxhall High School Gymnasium

Food Bank Drive

Vauxhall Regional Fire Department will be having its annual candy cane/food bank drive December 19, starting around 6:00 p.m. Watch for Santa riding in the fire truck.

**The Town Office will be closed December 26th and 27th
open for regular business hours December 28th**

**The Arena will be closed December 23rd – 26th
reopen on December 27th**

Happy New Year

The new year stands before us, like a chapter in a book, waiting to be written. We can help write that story by setting goals.
Melody Beattie

Sharing my Christmas tradition

French Canadian Meatpie:

Ingredients

2 ½ cups flour 1 tsp. dry mustard powder ½ tsp. lemon zest
½ tsp. kosher salt, plus more to taste 16 tbsp. unsalted butter, cubed and chilled
Juice of 1 lemon 1 ½ cups finely chopped russet potatoes 2 tbsp. canola oil
1 ½ lb. moose meat (ground pork can be used instead) 6 cloves garlic, minced
2 small yellow onions, finely chopped 1 medium carrot, finely chopped ½ tsp. celery seed
½ tsp. ground cloves ½ tsp. ground nutmeg ½ tsp. ground ginger 2 bay leaves
Freshly ground black pepper, to taste 1 egg, mixed with 2 tbsp. milk, for egg wash
½ tsp. ground cinnamon

Instructions

Whisk together flour, mustard, zest, and salt in bowl; add butter, and using your fingers, rub mixture until pea-size crumbles form. Add juice and 7 tbsp. ice-cold water, and stir with a fork until dough just comes together. Transfer to a work surface, and form into a ball; halve, and form each half into a disk. Wrap disks in plastic wrap and refrigerate for 1 hour.

Meanwhile, bring a 4-qt. saucepan of water to a boil; add potatoes, and cook until tender, about 6 minutes. Drain, and mash until smooth; set aside. Heat oil in a 4-qt. saucepan over medium-high heat. Add pork, and cook, stirring, until no longer pink, about 4 minutes. Add garlic, onions, and carrot, and cook, stirring, until soft and pork is well browned, about 20 minutes. Add celery seed, cloves, nutmeg, cinnamon, ginger, bay leaves, and pepper, and cook until all liquid is evaporated, about 3 minutes. Remove from heat, and stir in mashed potatoes; let filling cool completely.

Heat oven to 400°. Place 1 dough disk on a lightly floured work surface, and using a rolling pin, roll until ¼" thick. Transfer to a 9" pie dish, and let excess hang over edge; pour filling into pie dish, and smooth top. Roll remaining dough disk until ¼" thick, and place over filling. Trim dough sheets to within 1" of edge of pie dish, fold edge underneath itself, and crimp with your fingers or a fork, if you like. Brush with egg wash, and using a paring knife, cut four 2" slits in the top of the pie. Bake until pastry is golden brown and filling is heated through, about 50 minutes. Serve with Ketchup.

Enjoy and Happy Holidays

Mayor Margaret Plumtree