



CCA BEACON

*KEEPING YOU UPDATED WITH WHAT'S HAPPENING IN C.C.A LIMITED AND CANOUAN
DECEMBER 2012*

C.C.A. LIMITED PUTS WATER UNDER THE CHRISTMAS TREE



***MS. ELENA KORACH C.C.A. LIMITED MANAGER CUTS RIBBON TO OFFICIALLY OPEN
WATER FOUNTAIN OUTSIDE C.C.A. LIMITED'S WAREHOUSE***

This year under the Christmas tree, the people of Canouan found a new supply of water. In an effort to assist with the water situation on the island of Canouan, a fountain has been set up by C.C.A. Limited, outside its Warehouse, where residents

on the island of Canouan can get free drinking water.

This is the first of two facilities that will be made available to the public.

General Manager of C.C.A. Elena Korach cut the ribbon at the launch, which took place

on Monday 17th December 2012.

The facility can produce approximately two thousand gallons per day and the size catchment allows for a five gallon jug underneath each pipe at a time.

C.C.A. LIMITED'S NATIVITY CELEBRATION BRINGS THE CHRISTMAS SPIRIT ALIVE

Last week alone, during the trial period, 6000 gallons of water were collected from the facility. These represent the equivalent of 18000 units of bottled water. As for the other water production units on Canouan the product is monitored to ensure quality control and hygiene.

C.R.D. has also donated water bottles for its staff at the Resort and in C.C.A. so as to cut down on the amount of plastic bottles being used on the island.

We all want a cleaner, greener island and this would certainly help in this regard.

Director of Services Nic Welch who implemented the water -fountain, said that this facility would put dollars in the pockets of Canouan residents.

General Manager C.C.A. Limited Elena Korach added that a second water fountain is to be set up outside the Resort for persons in the Charles Bay area. This stage of the project will be completed in 2013.



THE ITALIAN CHOIR AT C.C.A. LIMITED'S NATIVITY 2012

The sounds of merry voices filled the air as the Annual Nativity Celebration organized by C.C.A. Limited, got underway outside the Canouan Police Station on Sunday December 2nd 2012.

Father Emmanuel and Deacon Garraway blessed the proceedings and the lights over the Nativity Scene were turned on.

Performances from children of the Canouan Government School, Canouan Kindergarten Pre School, the Pelican and Coral Reef schools, Wells of Living Water and C.C.A. Sand

Dollar Junior Steel Orchestra warmed the hearts of all present.

The Nurses and Police, Mr. Butlin Clarke on the trumpet, the Anglican and Catholic Church choirs, C.C.A. Sand Dollar Adult Steel Orchestra, Derede Duplessis, and the Italian choir, no doubt took time off their busy schedules to practice for this event and certainly entertained well.

C.C.A. Limited takes this opportunity to thank all who contributed towards making it an enjoyable evening.

SANTA COMES TO THE CHILDREN OF CANOUAN



SANTA GREETING CHILDREN AT THE C.R.D. GROUP OF COMPANIES CHRISTMAS PARTY

Every year the C.R.D. Group of Companies bring Santa to the children of schools on Canouan, and this year was no exception.

Two hundred and forty children from the five schools on Canouan gathered at the Canouan Government School for the C.R.D. Group of Companies annual Christmas party, which was held on Friday December 14th 2012.

Santa was given a warm welcome by the children as he greeted each one with his Ho! Ho! Merry Christmas, and when asked if they were good, the children shouted a big YES.

There were a few of the younger ones who cried their eyes out not understanding who Santa was, but by the time their gifts were handed to them the smiles emerged and all was well.

They happily mingled, danced to the music, ate delicious snacks, and sweets and had a wonderful time.

C.R.D. staff eagerly worked with principals and teachers from the various schools, ensuring that every child enjoyed the party. The Principals thanked C.R.D. for their continuous generosity, and wished its Management and staff a Merry Christmas and a prosperous new year.

PELICAN HOLDS CANOUAN MINI OLYMPICS



PRE SCHOOLERS OFF TO A FAST START AT THE CANOUAN MINI OLYMPICS

Principal of the Pelican Primary School Amy Marshall's idea of having a Mini Olympics in Canouan became a reality on Friday December 7th 2012. It was a whole day event and fund raiser, held at the Fisheries Sporting Complex and saw children from the three Pre Schools and two Primary schools on the island participating.

They took part in Olympic sports such as Javelin, Archery, Discuss, 4x100m Relay, Badminton, Lawn Tennis, Table Tennis, 100m Hurdles, Hockey, Standing Jump and Basketball to encourage agility, stamina and enthusiasm in a variety of sports. The children learnt about the Olympic Motto of "Citius, Altius, Fortius" (Faster,

Higher, Stronger) and embraced the Olympic Creed. Principal Amy reiterated that the most important thing in the Olympic Games was not to win but to take part, just as the most important thing in life is not the triumph but the struggle. The children had a fun filled day. Each child will receive a medal and certificate of participation.

CANOUAN MINI OLYMPICS IN PICTURES



C.C.A. LIMITED EXTENDS CHRISTMAS CHEER



IMMIGRATION, CUSTOMS, SPECIAL BRANCH OFFICERS AND AIRPORT STAFF HAPPY WITH THEIR CHRISTMAS HAMS AND TURKEYS



THE POLICE

In appreciation of duty to community C.C.A. Limited extended Christmas cheer to its staff and to persons who in one way or another make a difference in the community.

As a Christmas gift, hams and turkeys were given to staff, the Nurses, Doctor, Police Officers, Immigration Officers, Customs Officers, Teachers and others, who in one way or another make a difference in the community.

They expressed thanks to C.C.A. Limited for the tremendous support received throughout the year.



THE FIRE STATION DEPARTMENT



DR. NATTY AND HER TEAM



PRIMARY SCHOOL TEACHERS

C.R.D. AND MRS. SHEPPARD HOST CHRISTMAS PARTY FOR THE ELDERLY



MRS. JOYCELYN SHEPPARD WITH SOME OF THE ELDERLY AT THE ANNUAL CHRISTMAS PARTY

The annual elderly Christmas party sponsored by C.R.D. and organized by Mrs. Joycelyn Sheppard was held at Planet Hollywood on Tuesday 18th December 2012.

The delicious food was prepared by Joy Pompey of Pompey's Restaurant and Mrs. Sheppard and her team worked assiduously to ensure that all was catered to.

The atmosphere was a jovial one and many who had not seen each other in a while were eagerly catching up. Some remembering old times, sharing a good joke and many speaking of their children.



MRS. SHEPPARD AND HER TEAM

There were a few grandchildren present with their grandparents. They smiled proudly as they played and spoke with them. These children were obviously their pride and joy.

The elderly shut-ins were not to be forgotten and food was

delivered them.

They too enjoyed their time with the visitors bearing gifts, and providing company, if only for a few hours and sharing the Christmas spirit.

Christmas is indeed a time of year when we should reach out to each other and show our appreciation, especially to the elderly, who would have given of their time and talents over the years.

Mrs. Joycelyn Sheppard is to be commended for her consistent efforts in recognizing the elderly and sharing the Christmas spirit.



BAKED HAM WITH SWEET GLAZE

INGREDIENTS:

- 1 (10 pound) fully-cooked, bone-in ham
- 4 cups boiling water, or as needed
- 1 cup packed brown sugar
- 2 tablespoons all-purpose flour
- 2 tablespoons dry mustard powder
- 1/4 cup honey
- 1 teaspoon fresh lemon juice, or as needed
- 1 (20 ounce) can pineapple chunks, drained
- 1 (10 ounce) jar maraschino cherries, drained

METHOD:

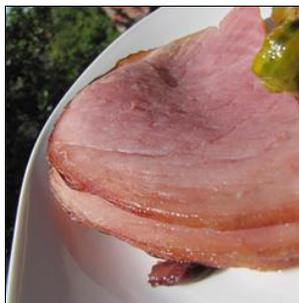
1. Preheat oven to 400 degrees F (200 degrees C). Place ham on a rack set in a roasting pan, and carefully pour about 1/2 inch of boiling water into the pan beneath the ham.

2. Bake the ham in the preheated oven for 2 hours, or until a meat thermometer inserted into the thickest part of the meat (do not touch the bone) reads at least 140 degrees F (60 degrees C.)

3. Reduce oven heat to 350 degrees F (175 degrees C.) In a bowl, mix together the brown sugar, flour, dry mustard, honey, and lemon juice as needed to make a thick, smooth paste.

4. Brush the ham generously with glaze. Skewer 1 pineapple chunk and 1 maraschino cherry per toothpick, and insert the decorated picks all over the ham.

5. Return the ham to the oven, and roast for 15 minutes. Baste the ham, fruit and all, with glaze and juices that have collected in the bottom of the pan, Insert cloves all over and return to the oven. Roast for an additional 15 minutes. Let the ham rest for at least 10 minutes before slicing.



**HAPPY
BIRTHDAY
TO ALL WHO
CELEBRATED
IN
DECEMBER!**



**MERRY
CHRISTMAS
AND
A HAPPY NEW
YEAR**

