


**LITTLE VOICES  
“TALK ABOUT THE TOWN”**

**January 2011**



We can't believe that we're  
welcoming in yet another New Year  
& quickly approaching our  
second anniversary  
at the store!

Thank you for joining us &  
for giving us so many wonderful  
memories. We look forward to  
serving you throughout the New Year &  
hope you can join us for the many wonderful  
events that are being planned  
for 2011

2011



**Grab Bag Event!**

**Saturday January 15th.**

**9:30am—6:00pm**

**1 Day Only**

You've uncovered the "*Secret To Savings*"  
It *should* be a crime to be stealing these deals!





*Little Voices*  
*"Talk About The Town"*

**MOST  
WANTED**

1. **High Chairs**
2. **Playpens**
3. **Exersauers**
4. **Dressers**
5. **Change Tables**
6. **Mattresses.  
(crib)**
7. **Bassinets**
8. **Gates**
9. **Bed Rails**

**Don't Forget ...**  
We Pay Cash  
On The Spot For  
Kids Gently Used Stuff

Oh what a year it was at  
Once Upon A Child, Whitby!  
It was wonderful having the opportunity  
to meet so many of you &  
being able to welcome so many new faces.

We would like to extend a special  
thank you to all of you as well as the  
sponsors at our Moonlight Madness  
Event. Together everyone was apart of it's  
huge success & a great day was had by all!

As a valued customer we invite you  
to share any comments or suggestions you  
may have so that we may continue to  
offer you the very best in quality, savings  
& customer service throughout  
the coming year.

*Here's wishing you*  
*Health, Happiness & Prosperity in*  
*2011*

**ONCE UPON A CHILD, WHITBY**  
**1645 DUNDAS ST. EAST,**  
**905 579 7676**  
**[www.onceuponachildwhitby.com](http://www.onceuponachildwhitby.com)**

# Black Forest Cheese Cake



## Ingredients

- 20 OREO Cookies, crushed (about 2 cups)
- 3 Tbsp. butter, melted
- 4 pkg. (250 g each) PHILADELPHIA Brick Cream Cheese, softened
- 1 cup sugar
- 1 tsp. vanilla
- 1 cup sour cream
- 6 squares BAKER'S Semi-Sweet Chocolate, melted
- 4 eggs
- 2 cups thawed COOL WHIP Whipped Topping
- 1 can (19 oz./540 mL) cherry pie filling

## Directions:

Preheat oven to 325°F. Line 13x9-inch baking pan with foil, with ends of foil extending over sides of pan. Mix cookie crumbs and butter; press firmly onto bottom of prepared pan. Bake 10 min. Beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Add sour cream and chocolate; mix well. Add eggs, one at a time, mixing on low speed after each addition just until blended. Pour over crust. Bake 40 min. or until centre is almost set. Cool. Refrigerate at least 4 hours or overnight. Lift cheesecake from pan, using foil handles. Top with whipped topping and pie filling. Store any leftover cheesecake in refrigerator.

