



### Santa Arrives for North Pole Ramily Run Day

Santa, Rudolph and the elves roll into downtown Paris on the big, red fire engine Friday morning at 10:00 am, the day after Thanksgiving kicking off North Pole Family Fun Day, an annual event sponsored by the Downtown **Paris Association** (DPA). With more than a dozen free activities for busy little hands, the fun lasts from 10:00 a.m. until 2:00 p.m. in West Tennessee's festive downtown shopping hub.

"I can't wait to see all of the good little boys and girls in Henry County," said Santa in an exclusive satellite interview Square. We'll be visiting with the youngsters each Saturday and Sunday throughout the holiday season and the Henry County

from the North Pole. "Rudolph, the elves and I love our gingerbread house on the Court High School Band Boosters will be on hand to take photos. I am also bringing Mrs. Claus with me this year!"

"There's plenty to do after children visit with me, including four, free craft tables with "make and take" holiday goodies hosted by the 4-H Club and located outside stores throughout downtown. Kiddos can also enjoy face painting inside Commercial Bank and Trust from 10 am until noon. Every half hour (10:30, 11:00, 11:30; 12:00, 12:30, 1:00, 1:30), members of the **HCHS** Speech Team will read The Polar Express at the beautifully decorated Old Depot on Fentress Street, now Vicky Muzzall's Tax Service. "Miss Vicky even gives away free train whistles to all of the youngsters," said Santa. If vou are hungry for a snack, FirstBank downtown will be serving popcorn with fun photo opportunities from 10 to 2.

"There's trackless train rides for adults and children, a petting zoo, and other games on the courthouse lawn, all courtesy of the **Downtown Paris** Association," said Santa. "Don't forget to register to win a toy stuffed Christmas stocking at the Peddler booth."

The jolly old elf invites everyone to check out the schedule for Downtown



270-767-1900 🖪

270-408-1540

Up to 50% OFF clearance models

OFF

ANY PURCHASES

On select models





### READ THE PEDDLER ONLINE!

PEDDLER ADS.COM



Unwrapped, a series of exciting holiday events at www. VisitDowntown Paris.com. Flyers are available from many downtown merchants.

The Downtown Paris Association is a non-profit organization whose mission is to promote prosperous business activity and community involvement while encouraging preservation of the downtown area. For more information, log on www. VisitDowntown Paris.com.

Santa, Rudolph and the elves will roll into Downtown Paris, Tennessee at 10:00 a.m. the day after Thanksgiving for North Pole Family Fun Day, with more than a dozen festive activities. Find out more at www. VisitDowntownParis.com.





### Candlelight Advent Walk Heralds the Season







The Candlelight Advent Walk ushers in the Christmas season Wednesday evening, November 30th from 6:30 p.m. to 7:30 p.m. Worshipers will hear the message of Advent in beautifully decorated churches while proceeding by family friendly candlelight

through the historic downtown area.

"This is a very unique way to usher in the Advent Season," said First United Methodist Church Minister, Dr. Rob Martin, who chairs the 2016 Advent Walk Committee. "It's a great op-

portunity to worship with other churches, enjoy their meaningful decorations of the season and stroll through our charming Victorian town square while visiting with our friends and neighbors."

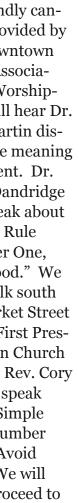
Participating downtown



churches and the Downtown Paris Association sponsor the annual event. According to the **DPA** Executive Director, Kathy Ray, "This year we are focusing on Preparing for Advent with Three Simple Rules." Each of the stations will speak about one of the Simple Rules. With three stops during the walk, the Advent Walk program will conclude by 7:30 p.m.

The service begins at the Main Entrance of the **Henry County** Courthouse on Washington Street with fam-

ily friendly candles provided by the Downtown Paris Association. Worshippers will hear Dr. Rob Martin discuss the meaning of Advent. Dr. John Dandridge will speak about Simple Rule Number One, "Do Good." We will walk south on Market Street to the First Presbyterian Church to hear Rev. Cory Glover speak about Simple Rule Number Two, "Avoid Evil." We will then proceed to the final destination of the First United Methodist (East Blythe Street) and hear Dr. Trent Bullock talk about Sim-





ple Rule Number Three, "Stay in love with God". First United Methodist Church will also host a reception after the service in the Christian

Life Center.

For more information on Christmas events downtown, log on www.Visit-DowntownParis. com





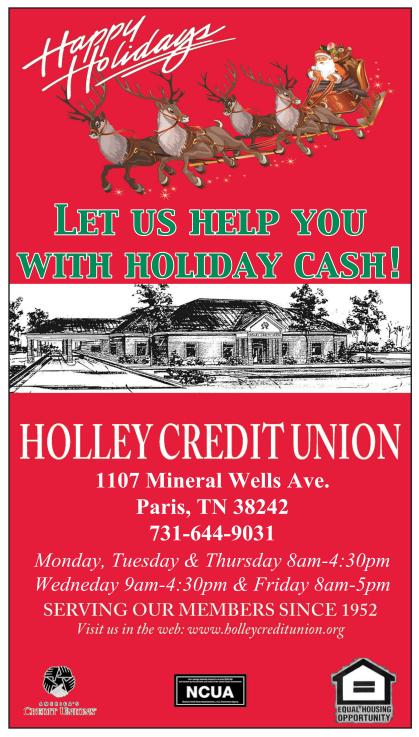
### Taste of the Season raises funds for Habitat For Humanity

Benton County's Chapter of Habitat for Humanity will celebrate their annual Taste of the Season and Silent Auction, beginning at 11 am, Thursday, December 1st, in the Fellowship Hall of the First United Method-

ist Church on the court square in Camden. Taste of the Season is a lunch time treat that has become one on Camden's favorite holiday traditions.

Tickets are only \$8 and are available in advance, as well as, at the door. The menu includes hearty homemade potato and vegetable soup, freshly baked cornbread, corn muffins, or crackers, ice cold soft drinks, tea or water, and a delicious dessert. Meals may be eaten in the Fellowship hall







or carry-outs are available.

The Silent Auction is a fantastic place to jump start your shopping for the gift-giving season! Auction items range from baked goods to gift baskets, home décor to gift certificates, jewelry to clothing. Make a bid and see what you can take home! No matter what you pay – it will be better than full retail for a quality gift item.

All proceeds from ticket sales and the Silent Auction will go to support the efforts of the Habitat For Humanity of Benton County. HFHBC has already built

three homes in Camden and is looking to begin on their fourth in the Spring of 2017. These beautiful two and three bedroom, one bath homes would not be possible without the financial and volunteer support of the community.

Tickets for Taste of the Season and more information about financially supporting Habitat's next building effort financially or by volunteering may be obtained by calling Kathy Hooten, Chapter President, at 731-234-4488, or Martha Holifield, Chapter Secretary, at 731-695-4686.





For the Hard-to-Buy-for-Person on your list, a Gift Certificate from from any of Peppers Automotive **Service Departments is the Perfect Gift!** 

















Let one of our certified technicians make sure your vehicle is Winter Ready!

Peppers Automotive Group Service Departments offer 5 Star Service





CERTIFIED MASTER ONLINE SERVICE
APPOINTMENTS AVAILABLE



VALUE YOU AS A GUSTOMER





### **Peppers Toyota**

2400 East Wood Street • Paris, TN 38242 731-642-3900 • 1-800-325-3229

Peppers Automotive Group

2420 East Wood Street • Paris, TN 38242 731-642-3900 • 1-800-325-3229

Peppers Chrysler 2440 East Wood Street • Paris, TN 38242

**731-642-5661 • 1-800-748-8816** 

# Sponsored by your local Lakeway IGA



### Apple & Spice **Pull Apart Bread**

Submitted by: Vicki Harper McKenzie, TN Ingredients:

1 round loaf white mountain bread (unsliced) (sour dough or Italian bread will

1 1/2 stick butter

½ c. dry spice cake mix ½ c. light brown sugar 1 apple cored, peeled & finely chopped 1 c. powdered sugar 1 tbsp. milk

### **Directions:**

Preheat oven to 350°, coat baking sheet with cooking spray. Using a serrated knife, slice bread crisscross almost all the way, but be careful not to cut through the bottom of bread,

top and bottom. In small bow whisk

place bread on cooking sheet, pour butter between each slice. In bowl combine dry cake mix and brown sugar. Add apples and toss until evenly coated. Then sprinkle apple mixture between each of bread sections. Be easy and don't break bread apart. Sprinkle remaining mixture over bread. Bake 25-30 minutes or until bread is crispy on

powdered sugar & milk until smooth. Drizzle over warm bread & serve immediately.

### **Microwave Chocolate Pie**

Submitted by: Vicki Harper McKenzie, TN Ingredients:

3 eggs (separated) ½ c. flour 1 c. sugar 3 tbsp. cocoa 1 ½ c. milk

### **Directions:**

34 stick butter

In 2 quart glass bowl, beat yolks lightly, add sugar and small amount of milk. Stir in cocoa and flour. Add rest of milk and mix well. Microwave on high 5 minutes, stir well. Microwave add another 5 minutes.

### **Easy Green Bean** Casserole

Submitted by: Vicki Harper, McKenzie, TN Ingredients:

2 - 14 oz. green beans

1 - 18 oz. can Progresso soup

1 - 6 oz. can



### French fried onion **Directions:**

Heat oven to 350°, in baking dish combine: green beans, soup & half onions. Bake for 20-25 minutes or until bubbly. Top with remaining onions, bake for 5 minutes more.



### Strawberries on Mountain

Submitted by: Mildred Scott Dresden, TN

Ingredients: 8 oz. cream

cheese softened 1 ½ c. powdered sugar 12 oz. Cool Whip 1 tsp. flavoring 1 angel food cake 1 qt. strawberries copped or sliced 2 pk. Strawberry glaze

### **Directions:**

Mix cheese and sugar till creamy, add whip topping and flavoring. Tear cake into pieces. Mix berries and glaze together (use glass bowl), layer of cake in the bottom, layer cream cheese mixture, layer of



- Spray On
- Truck Accessories
- Back Up Camera Installation
- Remote Car Starters
- Free Installation



### State Line Ranch & Home 705 Main St. (Hwy. 641) • Hazel, KY

270-492-6144 statelinewestern705@gmail.com Like us on Facebook

**Boots** (Over 2000 In Stock)

**Apparel** (Western & Fashion)

Jewelry & Accessories Hats • Home Decor Rodeo Equipment • Tack





strawberry gel. Continue layers in this manner. Spread cream cheese mixture on top & refrigerate.

### **Banana Split** Cake

Submitted by: Mildred Scott Dresden, TN Ingredients:

1 stick margarine (melted) 2 c. graham cracker crumbs

Mix together and put in bottom

Filling: 2 sticks softened margarine 2 eggs 1 box powdered sugar 2 bananas, cut up 1 #2 can crushed pineapple, well drained 1 large carton Cool Whip 1 small bottle cherries, slice or chopped

### **Directions:**

Mix margarine with eggs and

1 chopped nuts



sugar, beat for 15 minutes. Pour mixture over crust. Add layer of cut up bananas, spread can of crushed pineapple over the bananas. Spread Cool Whip over this, top with cherries and chopped nuts. Chill at least 12 hours.

**Directions:** Place broccoli and chicken in a 9" pie pan. Stir milk and soup in a bowl. Pour over the broccoli and chicken. Sprinkle cheese on top. Mix bread crumb and butter in bowl and sprinkle over the cheese. Bake 20 minutes at 450°. Serves 4.



### **Brownies Divan**

Submitted by:

Paris, TN

**Inaredients:** 

4 c. cooked

2 c. cubed,

broccoli florets

cooked chicken (or turkey) 1 can cream of chicken soup 1/3 c. milk ½ c. shredded cheddar cheese 2 tbsp. dry bread 1 tbsp. butter,

Fern Thompson

Submitted by: Fern Thompson Paris. TN Ingredients: Box chocolate cake mix ½ c. butter,

softened

2 eggs 1 c. peanut butter chips **Directions:** 

½ c. vegetable oil

Mix - then add chips, grease 11x7 pan, bake at 350°, 30-45 minutes.

### Christmas **Cracker Spread** Submitted by: Patricia Cain

Camden, TN Ingredients:

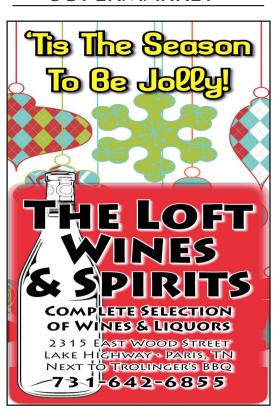
18 oz. pkg cream cheese, softened 18 oz. pkg finely shredded sharp cheddar cheese ½ c. mayonnaise 34 c. chopped pimento-stuffed olives ½ c. chopped celery 1/3 c. chopped onion 1/4 c. chopped green bell pepper 2 tsp. dried

### **Directions:** Beat cream

parsley



**YOUR** HOMETOWN PR UD **SUPERMARKET**<sup>TM</sup>









### Wishing you a Merry Christmas \$\frac{4}{5}\$ Safe \$\frac{4}{7}\$ Happy New Year!

COLDEST BEER & CHEAPEST TOBACCO IN PARIS! FAST AND FRIENDLY SERVICE! DRIVE-THRU AVAILABLE. COME SEE US TODAY!

AT THE CORNER OF WOOD ST. & CHICKSAW RD. IN PARIS 731-642-6888



cheese, cheddar cheese, mayo with an electric mixer in bowl until smooth. Fold in olives, celery, onion, bell pepper, parsley, just enough to evenly combine. Cover & chill for at least one hour.

### **Sorghum Pudding Cake** Submitted by:

Patricia Cain Camden, TN Ingredients:

1 box yellow cake 18 oz pkg. cream

cheese 1 pound of powdered sugar 2 sticks of

margarine 2/3 c. of sorghum

### **Directions:**

Mix cake mix by package directions. Pour in greased 10x14 cake pan. Mix the next 4 ingredients and pour over cake. Bake at 350° for 50 minutes.

### **Christmas Boiled** Custard

Submitted by: Pat Cain Camden, TN Ingredients: 3 qts. Milk 34 c. sugar 2 small boxes instant vanilla pudding 1 tsp. vanilla

19 oz. Cool Whip

Peel and cube potatoes, boil in lightly salted water until tender. Drain and pour into greased 13x9 baking dish. Cook bacon till crisp, drain and chop. Combine dressing mix, milk and mayo until smooth. Add cheese. Pour over potatoes and to with bacon.

### **Directions:**

Put sugar and pudding in bowl and add 1 quart milk. Mix and beat in Cool Whip and vanilla and rest of milk. Chill in refrigerator. Shake well before each serving time.



**Ranch Potato** Casserole Submitted by: Phyllis H. Kee Camden TN Ingredients: 7 – 8 medium potatoes 1 pkg. Ranch

dressing mix 2 c. mayonnaise 1 c. milk 12 oz. shredded cheddar cheese 8 - 10 slices bacon

### **Directions:**

Bake 350°, 30-40 minutes. Do not

use pre-shredded cheese.

### **Rum Cake**

Submitted by: Barbara Kinser Brentwood, TN Ingredients:

- 1 pkg. yellow cake mix
- 1 3oz. vanilla instant pudding
- 4 eggs 1 c. oil
- 1 c. water
- 1 tsp. vanilla

### 2 tbsp. rum Sauce:

1 c. sugar ½ cup water 1 tsp. vanilla 2 tsp. rum

### **Directions:**

Preheat oven to 350° and bake for 45 minutes. Boil sauce for 3 minutes then add rum and vanilla. Pour over cake.



Santa's Sweet **Potato Supreme** Submitted by: Barbara Kinser Brentwood, TN Ingredients: 3 c. cooked mashed sweet potatoes 1 c. granulated sugar





1/4 c. butter or margarine, softened 1/4 tbsp. salt ½ c. evaporated milk

### **Topping:**

34 c. lt. brown sugar 1/4 c. all-purpose flour 1/4 c. butter or margarine. softened 1 c. pecan halves

### **Directions:**

Combine mashed sweet potatoes. sugar, butter, salt and evaporated milk, mixing until creamy. Turn mixture into buttered 1 ½ quart casserole dish. Bake at 350° for 45 minutes.

### **Mexican Corn Bread**

Submitted by: Flossie York Paris. TN

Ingredients: 1 lb. ground beef, browned, drained 1 c. chopped onions 1 c. shredded cheddar cheese ½ c. oil 4 eggs 2 c. milk 1 – 15 oz. can cream style corn 1 - 15 oz. whole

kernel corn, drained ½ c. self-rising flour Optional - hot

peppers chopped

### **Directions:**

Pre-heat oven to 400°. Cook around beef in skillet, drain. Grease and flour 9x11 pan. In large bowl, hand mix all ingredients,

mix good, pour in greased 9x11 pan. Sprinkle a handful of cheese on top, don't stir in. Bat 25-35 minutes until golden brown on top. Check with tooth pick in center for doneness. Let set 10 minutes. Cut in 2" squares. Can be frozen and microwave one minute



### **New Southern Pecan Pie** Submitted by: Flossie York

Paris, TN Ingredients:

34 c. sugar 2 eggs 1 tsp. salt 1 tbsp. vanilla ½ cup (small) can evaporated milk 3 tbsp. flour 34 c. dark Karo syrup 1 c. pecans

### **Directions:**

Add sugar, flour, eggs, Carnation or Pet milk, hand mix well. Pour in unbaked pie shell. Bake at 350°. about 50 minutes. Check center of pie with tooth pick. If tooth pick comes out clean, pie is done.

### **Butter Roll** Submitted by: Carol Hall Internet

Ingredients: 1 can crescent rolls





1/4 c. butter or margarine, softened ½ c. sugar (may use Splenda or other powdered substitute) 1/4 tsp. cinnamon Sauce to cover rolls: 1 c. evaporated

milk ½ c. sugar 1 tsp. vanilla

### **Directions:**

Preheat oven 350°. Grease small pan or cake pan works best. Roll

dough out on flat surface, spread softened butter, sprinkle sugar and cinnamon on butter. Separate dough and roll up into rolls. pressing together. Cut in halves. Place slices into pan. Place milk and vanilla into microwavable cup and heat until very warm. Stir in sugar until dissolved. Pour over rolls and bake at

35 minutes until brown. Let sit 10 minutes before serving.

### **Holiday Fruit** Salad

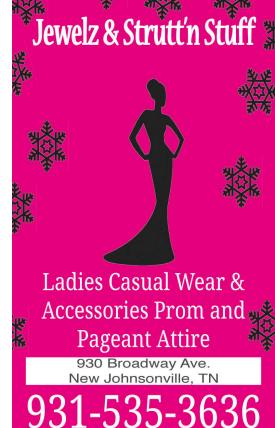
Submitted by: GB Alegario Internet

### Ingredients:

2 (unpeeled) red apples cut in cubes 2 (unpeeled) green apples cut in cubes

1 c. corn kernels cocktail











10-3:00PM

JEWELRY REPAIR, WE BUY, SCRAP GOLD



### View the Peddler online on our Facebook page.



2 c. clear gelatin cut in cubes
1 ¾ c. condensed milk
1 ¼ c. all-purpose cream
Cherries to garnish

### Directions:

Drain fruit cocktail and pour in a big bowl together with cubed apples, corn kernels and gelatin. In separate bowl, mix all-purpose cream and condensed milk. Pour mixture into bowl with fruits, corn kernels and gelatin. Mix evenly. Garnish with cherries. Chill for 2-3 hours then



Tater Tot
Casserole
Submitted by:
Vicki Harper
McKenzie, TN
Ingredients:
1 lb. hamburger

meat
1 onion, chopped
1 can cream of
mushroom soup
12 oz. cheddar
cheese
1 bag frozen tater

### Directions:

tots

Layer ingredients in long dish, bake at 350° for 1 hour.



## Christmas Breakfast Sausage Casserole Submitted by: Patricia Cain Camden, TN Ingredients: 1 lb. ground pork sausage

1 tsp mustard powder ½ tsp. salt 4 eggs, beaten 2 c. milk 6 slices white bread, toasted and cut into cubes 8 oz. mild cheddar cheese, shredded

**Directions:**Crumble sausage

in skillet, cook until brown, drain. In bowl, mix together mustard powder, salt, eggs and milk. Add sausage, bread cubes, cheese, stir to coat evenly. Pour into a greased 9x13 baking dish. Cover and chill in refrigerator for 8 hours, or overnight. Preheat oven to 350°. Cover and bake 45-60 minutes. Uncover and reduce temp to 325°. Bake additional 30 minutes or until set.

### Reindeer Snack Mix

Submitted by: Patricia Cain Camden, TN Ingredients: 2 c. cone-shaped corn snacks (ex. **Bugles**) 2 c. cheeseflavored crackers (ex. Cheezits) 2 c. small pretzels 1 c. crispy corn cereal squares (ex. Corn Chex) 1 c. mini shredded what cereal squares

1 c. pecan halves

½ c. butter, melted 1 tbsp. maple syrup 1½ tsp. Worcestershire sauce ¾ tsp Cajun seasoning ¼ tsp. cayenne pepper

### **Directions:**

Preheat oven to 250°. Combine cone-shaped snacks, cheese crackers, pretzels, cereal and pecans in large bowl. Whisk butter, svrup, sauce. seasoning and pepper in separate bowl. Pour butter mixture over snack mixture and toss to coat. Spread into a 10x15 jelly roll pan. Bake until snacks are lightly toasted and liquid has been absorbed, about one hour, stir every 15 minutes. When cool, store air-tight.

### So Easy Lemon Bars

Submitted by: Fern Thompson Paris, TN

### *Ingredients:*

1 16.5oz. roll refrigerated sugar







### Our office is located at 512 North Market Street, Paris, TN



cookie dough
4 eggs, slightly
beaten
1 ½ c. sugar
2 tbsp. all-purpose
flour
2 tbsp. butter,
softened
2 tbsp. grated
lemon peel (2
medium)
1/3 c. fresh lemon
juice (2 medium)
1 tbsp. powder
sugar

### **Directions:**

Heat oven to 350°. In ungreased 13x9 pan break up cookie dough. With floured fingers press dough evenly in bottom of pan to form crust. Bake 15-20 minutes. In large bowl, beat eggs with whisk until blended. Add sugar, flour and butter and blend. Stir in lemon peel and juice. Pour over warm crust. Bake 20-30 minutes. Cool for 30 minutes. Sprinkle with powdered sugar. With knife dipped in hot water, cut into 6 rows by 6 rows

Sour Cream Biscuits Submitted by: Vicki Harper McKenzie, TN Ingredients: 1 c. self-rising flour 1 c. butter, softened 1/4 c. sour cream

### **Directions:**

Mix together thoroughly roll out and cut with small cutter or drop by tsp. onto greased baking sheet. Bake at 375° for 15-20 minutes.



# White Coconut Cake Submitted by: Mildred Scott Dresden TN Ingredients: 1 box extra moist cake mix lcing: 9 oz. Cool Whip 12 oz. coconut 6 oz. sour cream

1 % c. powdered

### **Directions:**

sugar

Mix Cool Whip, sour cream and powdered sugar, until creamy. Add coconut. Use extra moist cake mix - cook as directed on box. Cut layers in half. Making four layers. Put icing between each layer, and spread over cake. Refrigerate 3 days before eating.





**Brownie Pie** 

Submitted by:
Flossie York
Paris, TN
Ingredients:
½ c. all-purpose
flour
14 pks. Of SweetN-Low sweetener
½ c. butter,
softened
1 tsp. vanilla
2 eggs
Pinch of salt
½ c. chopped
pecans

# Directions: Combine all ingredients except pecans. Beat 3 minutes at medium speed on mixer, hand stir in pecans. In a buttered pie pan spread batter evenly. Bake at 325° for 30-35 minutes.

Easy Beer Bread milk, fruit cocktail, eggs, raisins, salt. Fern Thompson Pour this mixture

Submitted by:
Fern Thompson
Paris, TN
Ingredients:
3 c. self-rising
flour
1/3 c. sugar
1 12oz. can warm
beer

### Directions: Mix flour and sugar. Add beer, will foam up, stir good. Pour into

milk, fruit cocktail, eggs, raisins, salt. Pour this mixture over donuts. Let soak until donuts have soaked up liquid. Use 13x9 pan. Bake about one hour, until center has jelled. Butter Sauce: melt butter and slowly stir in sugar and heat until bubbly. Pour over top of pudding.

## loaf pan that has been greased or sprayed. Bake at 350° for 55 minutes. This a coarse bread, makes great French toast or grilled cheese sandwiches. Christmas Bread

### **Pudding** Submitted by: Patricia Cain Camden. TN Ingredients: 2 dozen donuts (Golden Glazed from IGA are the best to use) 1 14 oz. can sweetened condensed milk 2 4.5 oz. cans fruit cocktail. undrained 2 eggs beaten 1 9 oz. box raisins 1 pinch salt Butter sauce: 1 stick butter 1 lb. box of confectioner's sugar

### **Directions:** Preheat oven to 350°. Cube donuts into large bowl. In separate bowl combine







Lakeway Village Shopping Center
Highway 79 North • Paris, TN • Open 7 Days a Week



# Hazel Antique Shops invite you to our ANNUAL CHRISTMAS OPEN HOUSE December 3rd

for more into call Tany at 781-888-6475. Great Sales & Refreshments in every store!

FRIDAY & SATURDAY

FRIDAY & SATURDAY ALL

## Festival of Trees Accepting Applications

Get in the Christmas spirit as the Downtown Paris Association presents Festival of Trees. A Christmas tree showcase, Festival of Trees is a yuletide event that has become a holiday

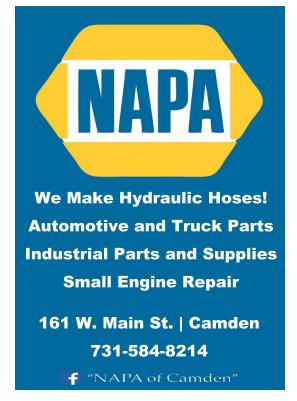
7925 GUTHRIE ROAD • GUTHRIE, KY

270-483-2314 or 1-888-233-6541

tradition. There will be about 25 beautifully decorated trees by local businesses, organizations,









Christmas family photograph." The Festival of Trees will open December 6<sup>th</sup> with the DPA Chamber Coffee. Awards will be presented for the "Most Original", first, second, and third place winners for the "Best Decorated", and "People's Choice" will be presented at the conclusion of the event on December 18th. Hours are Tuesday through Friday, 11:00 AM to 5:00 PM; Saturdays 10:00 am to 2:00 pm; Sundays 1:00 to 4:00 pm. A dollar donation is requested from each visitor.

Festival of
Trees will be
open December
6 through
December 18.
Staffing will be
overseen by the
Downtown Paris
Association. If
you would like
to volunteer at
this event, please
contact Kathy
Ray at 653-7274.





# VISIT peddler ads.com TO PLACE YOUR CLASSIFIED AD ONLINE!



schools, and groups.

Applications are available at the DPA office located at 203 North Fentress Street as well as the website, VisitDowntown'
Paris.com They
are due Friday,
November 18<sup>th</sup>.
"Festival of Trees
is a huge success
each year and
we are excited to
bring this event
to the Court

Square at 110 W. Washington Street," according to Kathy Ray, Executive Director of DPA. "Be sure to bring your camera for the perfect





Lowest Prices On Gifts & Furniture In Tennessee!

### Jennifer's Discount Gifts & Furniture

2757 Hwy. 70 W • Waverly, TN 37185 931-296-4980 Monday-Wednesday 9am-5:30pm Thursday-Saturday 9am-6pm



## SLEIGH LOAD OF FRIENDS WITH \* SANTAFOR DOWNTOWN \* FESTINAL \*\*

Santa rolls in for the Christmas Festival in Downtown Paris on Saturday, December 10, and he's bringing a sleigh load of friends. "The Downtown Christmas Festival" runs from 3:00 till 5:00 p.m. around the Court Square











and features live animals, trackless train rides, crafts, stories and tasty treats, as well as a visit from the jolly old elf.

"I'll roll in with Mrs. Claus, my elves, and Rudolph," said Santa. "While they're visiting with me, the youngsters can have their photos made by my Band Booster Elves, but that's just the beginning of the fun," he said.

"Stores will be open for shopping while my pals from R.E.A.L. Hope have games for children, Youth Villages will have a Christmas golf game, Paris! Magazine will help them make Christmas ornaments and bookmarks and my 4 H Friends will make a unique hand print Santa, as well as icicle, angel, and star

Christmas ornaments, explained Claus. Leslie Sensing's "reindeer goats" also will be on hand around Santa's house to visit with the children."

There will be a trackless train ride as well as face painting. For those who need a break from the chilly weather, one of Santa's favorite fellows, Monroe Robbins, will be reading Christmas stories inside Jack's Java and free hot chocolate from 3 to 4 will be available for children at Jack's Java.

Other tasty

treats around the square that evening include s'mores courtesy of the Paris Fire Department according to Kathy Ray, Executive Director of the **Downtown Paris** Association, and sponsor of the holiday event. The Festival will be followed by the Holly Jolly

Electric Christmas Parade at 5:00 p.m.

For more information on the Downtown Christmas Festival or the Downtown Paris Association contact Kathy Ray at 731-653-7274 or visit www.Visit-Downtown Paris.com.



Services include Daily Water Aerobics, an Indoor Walking Track, Health & Fitness Facility, and Personal Trainers upon request!

### PARIS CIVIC CENTER

650 Volunteer Drive • Paris, TN • 731-644-2517

Join others in worship at...

### First UnitedMethodist Church

Pastor - Dr. Robert (Rob) Martin Informal, Contemporary Worship 8:30am at the Christian Life Center COME AS YOU ARE!

Refreshments served • Nursery provided
Inspirational, Traditional Worship
11am at the Sanctuary
Children's Church • Nursery provided

### HOLIDAY ACTIVITIES

November 27 - Hanging of the Greens Services 8:30am & 11am

November 30 - Advent Walk starting 6:30pm @ Courthouse steps, then First Presbyterian, ends at

FUMC with refreshments

December 6 - Henry County Arts Council Community Christmas Concert starting 3pm @ First Baptist Church

December 24 - Christmas Eve Service 5pm December 25 - Traditional Service @ 10pm January 1 - New Year's Breakfast @ 9am Traditional Service @ 10am

South of Court Square • Paris, TN
Poplar & Blythe Streets • 731-642-4764
PLENTY OF PARKING AVAILABLE





## Holly, felly Electric Christmas Parade Seeks Entrants

Round up your Christmas lights, extension cords, and anything with wheels. It's time for the 10<sup>th</sup> Annual Holly, Jolly, Electric Christmas
Parade.
Sponsored by the
Downtown Paris
Association,
the parade
takes place
on Saturday,





December 10 at 5:00 pm immediately following the Downtown Christmas Festival.

"We are so excited to be getting applications from folks who are lighting up floats, golf carts, ATVs, small tractors, commercial vehicles,

and even marching units for this spectacular event," said Vickey Roberts, event chairman. "With a minimal entry fee of only \$10, everyone can join the fun."

The group is especially enthusiastic about several commercial floats. "We







are encouraging businesses to park their entry in front of their location for decoration through the end of the year. It's a fun, creative way to stretch those marketing dollars," said Committee Member

Susan Jones. Businesses also may enter their commercial vehicle that is decorated and lighted.

Trophies are awarded in the following categories: Most Christmas Spirit, Best Religious Theme, Best
Decorated
Vehicle, Best
Decorated Float,
Best Decorated
Golf Cart of
Small Tractor,
Best Marching
Unit and the
coveted Clark
Griswold Award









for the best, knock-yoursocks entry.

"Folks enjoy participating in this parade because the decorating is minimal; the focus is on the lights, not little details," said Lisa Rhodes, committee member. "It's one of the most popular events of the Christmas season."

Applications and guidelines are available at the DPA office at 203 Fentress Street, at Paris City Hall or online at VisitDowntown Paris.com. For more information call The DPA office at 731-653-PARIS.

The Downtown
Paris Association
is a 501C3 nonprofit organization that
promotes prosperous business
activity and community involvement while
encouraging
preservation of
the downtown
area.





