

# 2017 Santa's Helper

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Of Paris  
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Help us welcome The Elf on the Shelf!

November 25 12 - 2pm

10% off Christmas purchases from 10 to 2 that day!

# SANTA CAN'T WAIT FOR NORTH POLE FAMILY FUN DAY



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.

"Mrs. Claus and I can't wait to see all of the good boys and girls that come to visit us," said Santa in an exclusive interview from the North Pole. "We

Santa Claus is coming to town and he is bringing his best buddy, Rudolph the Red-Nosed Reindeer, and his favorite

elves! They all will arrive on the big, red fire engine November 24th, Friday morning at 10:00 am, the day after

November

|    |                                       |            |
|----|---------------------------------------|------------|
| 24 | North Pole Family Fun Day             | 10am - 2pm |
| 25 | Elf on a Shelf at Lura Lee's of Paris | 12am - 2pm |
| 29 | Candlelight Advent Walk               | 6:30pm     |



Santa is in his Gingerbread House November 25 through December 17  
Saturdays 10am - 2pm and Sundays 2pm - 4pm



DOWNTOWN PARIS ASSOCIATION PRESENTS

Downtown Unwrapped

Family Events, Fun Shops, Memories & Gifts for a Lifetime

December

|  |  |                 |
|--|--|-----------------|
| 2  | Holiday Bazaar at Lee Academy of the Arts      | 9am - 4pm       |
| 5  | Gingerbread Houses at W. G. Rhea Library       | 5pm - 7pm       |
| 5-17   | Festival of Trees (110 W. Washington)          |                 |
| Tuesday - Friday 11am - 4pm, Saturday 10am - 2pm, Sunday 1pm - 4pm |  |                 |
| 9  | Downtown Christmas Festival                    | 3pm - 5pm       |
| 9  | Sketch Crawl                                   | 3pm - 4pm       |
| 9  | Holly Jolly "Electric" Christmas Parade        | 5pm             |
| 11   | LEGO Free Play at W. G. Rhea Library           | 3:30pm - 4:30pm |
| 15   | Polar Express at the W. G. Rhea Library        | 5:30pm - 7:30pm |
| 16-17  | Last weekend Santa is in his Gingerbread House |                 |



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love our adorable gingerbread house on the Court Square!"

"We will be visiting with the precious little ones each Saturday and Sunday throughout the holiday season!" said Mrs. Claus. "Rudolph, the Elves and I always have so much fun with Santa in Paris, Tennessee."

"There's plenty to do after children visit with me, including 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.

"I love the petting zoo," said Mrs. Claus. "There is also a trackless train that will give rides to children and adults and lots of other games on the courthouse lawn, all courtesy of the Downtown Paris Association!"

Santa and his A-Team invite everyone to check out the schedule for Downtown Unwrapped, a series of exciting holiday events at [www.VisitDowntownParis.com](http://www.VisitDowntownParis.com).

*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.VisitDowntownParis.com](http://www.VisitDowntownParis.com).*



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# Candlelight Advent Walk Heralds the Season

The Candlelight Advent Walk ushers in the Christmas season Wednesday evening, November 29th 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 Baptist Church Minister,

Dr. Trent Bullock, who chairs the 2017 Advent Walk Committee. "It's a great opportunity to worship with other churches, enjoy their meaningful decorations of the season and stroll through our charming Victo-

rian 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 The Gifts of Christmas... Hope, Peace, Joy, and Love." Each of the stations will speak about a Gift of Christmas. 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 family friendly candles provided by the Downtown Paris Association. Worshipers will be welcomed by Dr. Trent Bullock. Rev. Dorothy Hartzog of race Episcopal Church will speak about "The Gift of Hope". Congregational

music will be led by Rhonda Stanton. We will walk north on Poplar Street to the First Baptist Church to hear Rev. Joe Hansen of First United Methodist Church speak about "The Gift of Peace". Congregational music will be led by Blair Chadwick. We will then proceed to the final destina-

tion of Quinn Chapel AME on Church Street and hear Rev. Carol Wade of First Presbyterian Church speak about "The Gift of Joy". In conclusion, Dr. Trent Bullock of First Baptist Church will speak about "The Gift of Love". Dr. John Dandridge will give the Benediction, Refreshments and fellowship will follow the service. For more information on Christmas events downtown, log on [www.VisitDowntownParis.com](http://www.VisitDowntownParis.com)

*The Downtown Paris Association promotes prosperous business activity and community involvement while encouraging preservation of the downtown area.*



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# 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 tradition. There will be about 25 beautifully decorated trees by local businesses, organizations, schools, and groups. Applications are available at the DPA office located at 203 North Fentress Street as well as the website, [www.VisitDowntown-Paris.com](http://www.VisitDowntown-Paris.com). They are due Friday, November 17th.

"Festival of Trees is a huge success each year and we are excited to have this event on 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 Christmas family photograph."



The Festival of Trees will open December 5th at 8 a.m. with the DPA Chamber Coffee. At the opening, nine awards will be presented to winners in the following categories: "Most Creative" first second and third places, "Most Traditional" first second and third places, "Best Theme", "Out of the Box", and "Best of Show". "People's Choice" will be presented at the conclusion of the event on December 17th. Hours

are Tuesday through Friday, 11:00 AM to 4:00 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 5 through December 17. 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.

An advertisement for Mineral Wells Package Store. It features a graphic of Santa Claus at the top. The text reads: "STOP BY FOR ALL YOUR HOLIDAY PARTY SUPPLIES!", "GREAT STOCKING STUFFERS FOR ADULTS! BOX SETS AVAILABLE!", "Don't stand in line, we know fine wine!", "Mineral Wells Package Store", "908 Mineral Wells Avenue • Paris, TN", "731-642-7788", and "Be Responsible...Don't Drink and Drive!".

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YOUR HOLIDAY  
PARTY SUPPLIES!**

**GREAT STOCKING  
STUFFERS FOR ADULTS!  
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Don't stand in line,  
we know fine wine!

**Mineral Wells  
Package Store**

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**731-642-7788**

Be Responsible...Don't Drink and Drive!

An advertisement for Paris Country Club. It features three images: a golf course with a red cart, an Olympic-size swimming pool, and the club's dining room. The text reads: "A Great Christmas Gift for the Family!", "Paris Country Club", "Est. 1957", "For Only \$90 per month", "Challenging 9-Hole Golf Course", "Olympic Size Swimming Pool", "Full Service Bar & Dining Room", "Smoke Free", "195 Country Club Rd. • Paris, TN", "731-642-0591 • Call for Tee Times", and "pariscountryclubtn.com".

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Challenging 9-Hole Golf Course

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### Potato Candy

Submitted by:

Wanda

Hollingsworth

Bruceton, TN

### Ingredients:

- 1 red potato - tennis ball size
- 1 c. peanut butter
- 1 lb. powdered sugar

**Directions:** Wash potato and leave peel on. Boil until tender. While still hot mash it. Work powdered sugar into it until the texture is like cookie dough. Chill. Then roll out about 1/4". Spread peanut butter over it, then roll up and chill again. Keep cool. you can add food coloring to color. Real pretty, real easy.

### Easy Cheesy Turkey Pot Pie

Submitted by:

Fern Thompson

Paris, TN

### Ingredients:

- 3 c. chopped cooked turkey
- 1 pkg. (16 oz.) frozen vegetable blend
- 1/2 lb. (8 oz.) Velveeta cheese - cut into cubes
- 1 can cream of chicken soup
- 1 can (8 oz) refrigerator crescent dinner rolls

**Directions:** Mix first 4 ingredients, put in 9x13 pan. Unroll dough, place over turkey mixture, bake 20-25 minutes at 375 degrees.

### Broccoli & Cheese Casserole

Submitted by:

Charlyne Valentine

Paris, TN

### Ingredients:

- 1 (10.75) can condensed cream mushroom soup
- 1 c. mayonnaise
- 1 egg beaten
- 1/4 c. finely chopped onion
- 3 (10 oz) packages frozen chopped

- broccoli
- 8 oz shredded sharp cheddar cheese
- salt & pepper to taste
- 2 pinches paprika

### Directions:

Pre-heat oven to 350 degrees. Butter a 9x13" baking dish. In a medium bowl, whisk together condensed cream of mushroom soup, mayonnaise, egg and onion. Place frozen broccoli into a very large mixing bowl. Break up the frozen broccoli. Using a rubber spatula, scrape sou-mayonnaise



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mixture on top of broccoli and mix well. Sprinkle on cheese and mix well. Spread mixture into prepared baking dish, and smooth top of casserole. Season to taste with salt, pepper and paprika. Bake for 45 minutes to 1 hour in the preheated oven.

### Lemon Buttermilk Icebox Pie

Submitted by:  
Patricia Cain  
Camden, TN

1 (14 oz) can  
sweetened condensed milk  
1 T loosely packed  
lemon zest  
1/2 c. fresh lemon  
juice  
3 large egg yolks  
1/4 c. buttermilk.

#### Directions:

Pre-heat oven 325 degrees. Whisk first 3 ingredients in bowl. Beat egg

yolks with mixer, high speed, 4-5 minutes. Gradually whisk in condensed milk mixture. Whisk until combined, whisk in buttermilk. Pour into crust. Bake 20-25 minutes or until set. Cool 1 hour & chill. Top pie with whip cream that you buy or make your own.

#### Ingredients:

2 c. heavy cream  
1 t. vanilla  
1/4 c. powdered  
sugar

**Directions:** Beat until peaks form.

### Spiced Muffins

Submitted by:  
Wanda  
Hollingsworth  
Bruceton, TN

#### Ingredients:

1 c. butter  
2 eggs beaten  
2 c. sugar  
4 c. flour  
1 c. chopped nuts  
3 t. cinnamon

2 t. allspice  
1 t. cloves  
2 c. applesauce  
2 t. soda

**Directions:** Mix soda with applesauce. Ten mix all other ingredients together. Grease muffin tins and fill half full. Bake at 350 degrees. Batter will keep a month in the refrigerator.

### Chicken Corn Chowder

Submitted by:  
Annette Burchett  
Murray, KY

#### Ingredients:

2 c. water  
1 envelope chicken  
noodle soup mix  
with diced white  
chicken meat  
1 can (8.5 oz)  
cream style corn  
1/2 c. milk

**Directions:** In medium sauce pan, bring water to a boil, stir in soup

mix, simmer, covered for 10 minutes. Stir in corn & milk, heat thru but do not boil.

### Beef & Cheese Foldovers

Submitted by:  
Fern Thompson  
Paris, TN

#### Ingredients:

1 lb. ground beef  
1 chopped onion  
1 c. frozen corn  
1/4 c. ketchup  
2 T. steak sauce  
1/2 c. hot water  
2 c. all-purpose  
baking mix  
1 c. Mexican  
shredded cheese

**Directions:** Brown meat with onion in large skillet, drain. Stir in corn, ketchup, steak sauce, set aside. Add water to baking mix, stir until mixture forms dough. Shape into ball. Place on lightly floured surface, knead 5 time

or until smooth & no longer sticky. Roll into 12" circle. Place on baking sheet sprayed with cooking spray. Soon meat mixture onto center of dough. Spread to within 2" of edge. Fold edge of dough over meat, leaving center uncovered. Bake at 375 degrees for 20 minutes. Top filling with cheese & bake 5 minutes or until cheese melts.

### Butter Pecan Cookies

Submitted by:  
Gloria Monroe  
Paris, TN



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**Ingredients:**

2 T. butter  
1/2 c. dark brown sugar  
1 c. pecans chopped  
1/2 c. butter  
1 1/4 cups dark sugar  
2 cups flour  
1 t. baking powder  
1 egg beaten 1 t. vanilla extract

**Directions:** Combine 2 T. butter, 1/2 cup dark brown sugar and pecans. Mix well. Set aside. In large mixing bowl combine butter, brown sugar, egg and vanilla. Beat well. Add flour

and baking powder. Stir until well mixed. Add pecan mixture. Stir to blend well. Drop by teaspoonful onto parchment lined cookie sheet. Bake at 375 degrees for 8 to 10 minutes. Makes about 48 cookies.

**Hamburger Casserole**

*Submitted by:*  
Betty Holland  
Camden, TN

**Ingredients:**

2 can crescent dinner rolls  
1 lb. ground beef  
1 can Manwich  
1 8 oz. shredded cheddar cheese  
1 8 oz shredded mozzarella cheese

**Directions:** Brown meat and drain. Add Manwich. Layer 1 can crescent rolls in a 9x13 pan. Pour meat mixture on top of

rolls. Add both cheeses on top of meat. Do not stir. Spread other can of rolls on top of cheese. Bake at 350 degrees until rolls are brown.

**Christmas Cookies**

*Submitted by:*  
Wanda Hollingsworth  
Bruceton, TN

**Ingredients:**

3 eggs  
1/4 lb. butter  
1/2 lb. brown sugar  
1 c. sugar  
1 T. vanilla  
16 oz. peanut butter  
2 t. baking powder  
4 c. instant oats  
1/4 lb. chocolate chips  
1/4 lb. nuts chopped  
1/4 lb. M & M's

**Directions:** Cream eggs, sugar, butter. Mix in vanilla, peanut butter, oats. Fold in chips, M &

M's and nuts. Drop from teaspoon onto greased pan. Bake at 350 degrees for 8-10 minutes. Makes 8 dozen.

**Cranberry Chocolate Chip Pecan Pie**

*Submitted by:*  
Fern Thompson  
Paris, TN

**Ingredients:**

1 pie crust, refrigerated  
4 large eggs  
1 c. dark corn syrup  
2/3 c. sugar  
1/4 c. butter, melted  
3/4 t. cinnamon  
1/4 t. nut meg  
1 1/2 c. fresh or frozen cranberries thawed, chopped  
1 c. miniature semi-sweet chocolate chips  
1 c. pecan halves

**Directions:** Pre-heat oven to 375

degrees, mix together eggs, corn syrup, melted butter & spices. Sprinkle cranberries & chocolate chips onto bottom of crust, top with egg mixture. Arrange pecans on top. Bake on a lower oven rack until crust is golden brown is puffed, 40-50 minutes. Cool on wire rack. Refrigerate left overs.

**Caramel Corn**

*Submitted by:*  
Phyllis H. Kee  
Camden, TN

**Ingredients:**

10 oz. Hulless puff popcorn  
2 sticks unsalted butter  
1 c. packed brown sugar  
1/2 c. light corn syrup  
1/2 tsp. vanilla  
1 tsp. baking soda

**Directions:** Com-

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**HOLIDAY ACTIVITIES**

November 29 - Advent Walk starting 6:30pm @ Courthouse steps, then First Baptist, ends at Quinn Chapel with refreshments

December 3 - Hanging of the Greens Services 8:30am & 11am

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

December 24 - Regular Services at 8:30am & 11am  
plus Christmas Eve Service 5pm

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bine butter, brown sugar and syrup. Bring to a boil and boil 2 minutes. Remove from heat. Add vanilla and stir til combined. Stir in soda and stir well. Pour over popcorn and stir til completely coated. pour into 13 x 9 baking sheet. Bake at 250\* for 50 minutes. Stir every 15 minutes. Cool and store in covered container.

#### Homemade Dressing

Submitted by:  
Teresa Haley  
Paris, TN

#### Ingredients:

2 (6 oz.) packages of buttermilk cornbread mix  
1/3 c. butter  
1 c. chopped celery  
1/2 c. chopped onion  
1 T. chopped fresh or 1 1/2 tsp. dried sage

1/2 t. pepper  
1/4 t. salt  
4 white bread slices, cut into 1/2" cubes (about 2 c.)  
2 1/2 - 3 c. chicken broth  
2 large eggs, lightly beaten  
garnish: fresh sage leaves

#### Directions:

Prepare cornbread according to package directions for a double recipe. Let cool 30 minutes; crumble into a large bowl. Melt 1/3 cup butter in a large skillet over medium heat; add chopped celery & onion, and saute 10 to 12 minutes or until tender. Stir in sage, pepper & salt. Stir celery mixture and bread cubes into crumbled cornbread in bowl, stirring gently until blended. Add chicken



broth and eggs, and gently stir until moistened. Spoon mixture into a lightly greased 11-7" baking dish. Bake at 350 degrees for 45-50 minutes or until golden brown. Garnish, if desired.

#### Apple Cake

Submitted by:  
Patricia Cain  
Camden, TN

#### Ingredients:

1/3 c. butter, softened  
2 c. sugar  
2 eggs  
1/2 t. vanilla  
2 c. all-purpose flour  
1/2 t. cinnamon

1/2 t. nutmeg  
1/2 t. salt  
1/2 t. baking soda  
6 c. peeled chopped tart apple  
Sauce: 1/2 c. packed brown sugar  
1/4 c. butter cubed  
1/2 c. heavy whipping cream

**Directions:** In large bowl cream butter & sugar until fluffy. Add eggs, beat in vanilla. Combine flour, cinnamon, nutmeg, salt, baking soda. Add to creamed mixture & mix well. Stir in apples. Spread into greased 13x9 dish.

Bake, 350 degrees, 40-45 minutes until lightly browned, cool 30 minutes. In small sauce pan combine brown sugar & butter, cook over medium heat until butter is melted. Add cream bring to slow boil. Stir constantly. Remove from heat. Serve with cake.

#### Boiled Custard (no cook)

Submitted by  
Wanda Hollingsworth  
Bruceton, TN

#### Ingredients:

2 small boxes vanilla instant pudding



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&  
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Highway 79 North • Paris, TN

2 qts. sweet milk  
1 can Eagle Brand milk

**Directions:** Mix all ingredients together and chill. It will thicken as it cools.

**Sour Cream Pineapple Salad**  
Submitted by:  
Gloria Monroe  
Paris, TN

**Ingredients:**  
1 large pkg (6oz) orange flavored gelatin  
3 c. boiling water  
2 c. sour cream  
1 cup pecans chopped  
2 c. crushed pineapple drained well

**Directions:** Dissolve gelatin in boiling water. Stir well. Let cool for 15 minutes. Gradually whisk in sour cream until well mixed. Add nuts and pineapple. Mix well. Pour into serving dish. Refrigerate for 4 to 6 hours. Serves 4 to 6.

**Creamy Frozen Fruit Salad**

Submitted by:  
Betty Holland  
Camden, TN

**Ingredients:**  
8 oz. cream cheese  
1/2 c. sugar  
10 oz. maraschino cherries, drained  
11 oz. mandarin oranges, drained  
8 oz. crushed pineapples, drained  
1 c. pecans, chopped  
8 oz. Cool Whip, thawed

**Directions:** In large

bowl, beat cream cheese and sugar until fluffy, add cherries, pineapple and pecans. Fold in Cool Whip and oranges. Pour into 9x13 dish. Freeze until firm.

**Mushroom Bread**  
Submitted by: Fern Thompson  
Paris, TN

**Ingredients:**  
1 tube (8 oz.) refrigerated crescent rolls  
2 c. thinly sliced fresh mushrooms  
1 T. butter melted  
1/2 c. grated parmesan cheese  
1/2 t. Italian seasoning  
1/8 t. pepper

**Directions:** Unroll crescent dough on to un-greased baking sheet. Press perforations to seal, prick dough several times with

a fork. Bake 5 minutes at 350 degrees. Meanwhile, in a bowl toss mushrooms with butter, arrange on crust. Sprinkle with cheese & seasonings. Bake 12-14 minutes longer or til crust is golden. Cut into 12 pieces.

**Shortbread Cookies for Santa**

Submitted by:  
Judy Nunes  
Paris, TN

**Ingredients:**  
1 lb. butter  
1 c. sugar  
4-5 c. sifted all purpose flour



**Directions:** Preheat oven to 275 degrees. Roll out on lightly floured counter or board, cut with cookie cutter. Place on a cookie sheet (parchment paper on the cookie sheet). Bake 45 minutes or til slightly golden brown. Remove from oven and sprinkle with sugar while still hot. Cool and put on a plate for Santa with a glass of milk!

**Pound Cake**  
Submitted by:  
Patricia Cain  
Camden, TN

**Ingredients:**  
3 c. all-purpose flour  
1/2 t. baking powder  
1 t. salt  
2 sticks butter (room temp)  
1 stick margarine (room temp)  
3 c. sugar

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5 large eggs  
(room temp)  
1 c. whole milk  
(room temp)  
2 1/2 t. vanilla  
2 1/2 t. lemon  
extract

**Directions:** Pre-heat oven 325 degrees. Spray 12 c. bundt pan with flour-based spray. Whisk flour, baking powder & salt set aside. Beat butter & margarine with mixer. Add sugar until fluffy. Add eggs. Add flour & milk until fluffy mixed blend in extracts. Pour batter in pan. Bake 1 hour & 10 minutes until toothpick comes out clean.

Cool 30 minutes before releasing pan. Store at room temp.

### Easy Cranberry Salad

Submitted by:  
Phyllis H. Kee  
Camden, TN

**Ingredients:**  
20 oz. crushed pineapple  
1 lg. box strawberry jello  
16 oz. whole cranberry sauce  
1/4 c. sugar  
1 medium apple, peel and chop  
1 c. chopped pecans

**Directions:** Drain pineapple and add enough water to juice to make 3



cup. Bring to boil; remove from heat and stir in jello; stir 2 minutes. Add cranberry sauce. Refrigerate 1 1/2 hours. Stir in pineapple, apples and pecans. Pour into serving dish, cover and refrigerate until firm or overnight.

### Sweet Potato Patties

Submitted by:  
Gloria Monroe  
Paris, TN

**Ingredients:**  
3 pounds sweet potatoes  
1/4 c. melted butter  
1/4 c. dark brown sugar  
2 eggs well beaten  
2 c. Panko bread

crumbs  
1 c. vegetable oil

**Directions:** Cook sweet potatoes until tender. Mash with butter and brown sugar. Mix well. Refrigerate for 4 hours or overnight. Shape mixture into patties. Dip in beaten egg, then into bread crumbs. Fry in hot oil until golden brown or



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both sides. Serves  
6 to 8.

### Skillet Peaches for Cake

Submitted by:  
Patricia Cain  
Camden, TN

**Ingredients:**  
1 pound or 4  
peeled pitted &  
sliced peaches  
2 T. lemon juice  
(fresh)  
1 stick butter  
3/4 c. packed light  
brown sugar

1 t. cinnamon  
pinch salt  
2 t. vanilla

**Directions:** Toss  
peaches with juice,  
set aside. Melt  
butter in skillet,  
add sugar, cinnam-  
on, salt, vanilla,  
bring to boil, add  
peaches. Cook un-  
til peaches are well  
glazed. Soon over  
cake. Add dab of  
whipped cream or  
ice cream.



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### Glazed Ham Patties

Submitted by:  
Gloria Monroe  
Paris, TN

**Ingredients:** 2 1/2  
pounds cooked  
ham ground  
1 1/4 c. uncooked  
oatmeal  
1 c. milk  
3 eggs beaten  
1 1/4 c. dark  
brown sugar  
3 T. cornstarch  
1 1/2 T. mustard  
1 1/2 c. pineapple  
juice  
1/2 c. light corn  
syrup  
3 T. apple cider  
vinegar  
1/2 t. cloves

### Directions:

Combine ham,  
oatmeal, milk and  
eggs. Shape into  
patties, place in a  
9x13 baking dish.  
Combine remain-  
ing ingredients.  
Bring to a boil,  
stirring constantly.  
Reduce heat, sim-  
mer for 3 minutes.  
Pour sauce over  
ham patties. Bat at  
350 degrees for 45  
minutes. Serves 8  
to 10.

### Holiday Roll

Submitted by:  
Wanda

### Hollingsworth Bruceton, TN

### Ingredients:

1 pkg. vanilla  
wafers  
1 can Eagle Brand  
Milk  
1 pkg. small  
marshmallows  
1 c. nuts (your  
choice)

**Directions:** Crush  
wafers and chop  
nuts. Then mix all  
ingredients togeth-  
er. Chill for about  
1 hour. Sprinkle  
powdered sugar  
on wax paper and  
shape in a roll.  
Slice.



### Baby Ruth Bars

Submitted by:  
Betty Holland  
Camden, TN

### Ingredients:

1 c. white syrup  
1 c. sugar  
1 1/2 c. peanut  
butter, crunchy  
5 c. Rice Krispies  
6 oz. butterscotch  
morsels  
1 large Hershey  
Bar

**Directions:** Melt  
syrup & sugar

over low heat  
until smooth. Mix  
with rice Krispies  
& peanut butter.  
Press into 9x13"  
pan. Melt the but-  
terscotch morsels  
& Hershey bar over  
low heat and pour  
over layer in pan.

### Apple Cranberry Pecan Stuffing

Submitted by:  
Fern Thompson  
Paris, TN

### Ingredients:

1 1/2 cups apple  
juice  
2 T. butter  
1 pkg (6oz.) Stove  
Top Stuffing for  
Chicken  
1 small apple  
chopped  
1/2 c. cranberries  
1/4 c. pecans  
chopped

**Directions:** Bring  
juice & butter to  
a boil in medium  
sauce pan on high  
heat. Add Stuff-  
ing mix & fruit, mix  
lightly, cover. Let  
stand 5 minutes,  
add nuts.

### Date Balls

Submitted by:  
Phyllis H. Kee  
Camden, TN

### Ingredients:

1 stick butter

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1 c. packed light brown sugar  
8 oz. dates  
2 T. hot water  
2 c. Rice Krispies cereal  
1 c. chopped pecans  
Powdered sugar for coating

**Directions:** In sauce pan, combine butter, brown sugar, dates and hot water. Cook on medium heat, stirring constantly for about 6 minutes until sugar is dissolved and dates are blended. Remove from heat and add pecans and cereal. Mix well and allow to cool a few minutes. Shape into 1" balls and roll in powdered sugar. Yield: 3 dozen

#### Pecan Pie

Submitted by:  
Keesla Moulton

#### Ingredients:

1 c. sugar  
½ c. white corn syrup  
¼ c. margarine, melted

3 eggs, beaten  
1 tsp. vanilla  
1 c. chopped pecans

**Directions:** Mix sugar, syrup and margarine. Add eggs and vanilla. Stir in pecans. Pour into unbaked pie shell. Bake in 325 degree oven for 45 mins. or until set.

#### Apple Cake

Submitted by:  
Shawndy Moulton

#### Ingredients:

1 ½ c. self-rising flour  
¼ tsp. baking soda  
1 c. sugar  
1 tsp cinnamon  
2 eggs  
¾ c. oil  
1 ¼ grated apples  
1 tsp. vanilla  
3 Tbsp. buttermilk

**Directions:** Mix well. Pour into greased and floured loaf pan. Bake at 325 degrees for 1 hour.

#### Carrot Cake

Submitted by:  
Nancy Moulton

#### Ingredients:

2 c. self-rising flour  
2 c. sugar  
2 tsp. cinnamon  
1 ½ c. oil  
4 eggs  
2 c. shredded carrots  
1/8 tsp. baking soda  
1/8 tsp. baking powder

1 c. chopped pecans or walnuts

#### Directions:

Beat all ingredients well. Pour into 3 (8 inch greased and floured cake pans). Bake at 325 degrees until done. Cool.

#### Icing:

1 stick butter  
1 (8 oz. softened cream cheese)  
1 box powder sugar (1 lb.)  
1 tsp. vanilla

#### Directions:

Beat all well until smooth and iced cool cake.

#### Twice-Baked Sweet Potatoes with Browned Butter & Toasted Marshmallows

Submitted by:  
Cortney Stutzman

#### Ingredients:

1 T. olive oil  
4 sweet potatoes  
sea salt taste  
1/4 c. unsalted butter  
1 (8 oz) package cream cheese, softened  
1/2 t. salt  
1 pinch cayenne pepper, or more to taste  
ground black pepper to taste  
1 c. mini marshmallows

**Directions:** Pre-heat oven to 400 degrees. Line

baking sheet with parchment paper. Rub olive oil onto the outside of each sweet potato and sprinkle sea salt over each. Arrange sweet potatoes on the prepared baking sheet. Bake in the oven until a sharp knife easily pierces the potato. 50 to 60 minutes. Cool potatoes until easily handled, 10

to 15 minutes. Melt butter in a saucepan over medium heat until solids begin to brown and smell nutty, 5 to 8 minutes. Slice potatoes in half lengthwise and scoop inside into a large bowl. Add browned butter, cream cheese, 1/2 t. salt, cayenne pepper and black pepper and

mash using a potato masher until smooth. Spoon mixture back into the potato skins and top each with 1/4 c. marshmallows. Place sweet potatoes back onto the baking sheet. Bake in the oven until warmed through and marshmallows are toasted, about 10 minutes.



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# THERE IS STILL TIME TO PLUG INTO THE HOLLY JOLLY ELECTRIC CHRISTMAS PARADE

Don't put all of your lights on your house just yet - save some for your favorite Christmas parade. It's time for the 11th Annual Holly, Jolly Electric Christmas Parade. Sponsored by the Downtown

Paris Association, the parade takes place on Saturday, December 9 at 5:00 pm immediately following the Downtown Christmas Festival.

The entry fee is only \$10 to be a part of the elec-

tric Christmas parade. “Folks are lighting up floats, golf carts, ATV's, small tractors, commercial vehicles and even marching units for this spectacular event,” said Vickey Roberts, Christmas Parade Chairman.



*Happy Holidays*



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The Downtown Paris Association Christmas Parade Committee encourages businesses to not only enter a float or vehicle, but then to park it in front of their location as an added attraction. “It’s a fun and creative way to stretch those marketing dollars,” said Susan Jones, parade committee mem-



ber. Everyone on the committee agrees, commercial vehicles and floats along with those from the general public make an awesome parade.

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-your-socks entry.

"Folks enjoy participating in this parade because the decorating is minimal; the focus is on the lights, not little details," said Vickey Roberts, committee chairperson. "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 VisitDowntownParis.com. For more information call the DPA office at 731-653-PARIS.



## Clifford the Big Red Dog, Marshal of Electric Christmas Parade

Clifford, the Big Red Dog, will be the Grand Marshal for the 11th Annual Holly Jolly Electric Christmas Parade. Clifford is the official mascot for WLJT-TV Channel 11, our local, PBS (Public Broadcasting System) Television Station and America's favorite "all around" dog. Everyone loves Clifford because of his genuine kindness

and his continuous sunny disposition.

A creation of Norman Bridwell, Clifford, the Big Red Dog, has been with us since 1963 where he appears in his first children's book. Since then he has been in a long running series of books, several television series in the United States and The U.K. and a live action movie.

"It's always such a joy to choose the grand marshal for this parade. And for Christmas, there's no better grand marshal than Clifford The Big Red Dog and our fabulous PBS station. WLJT," said parade committee

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member, Susan Jones.

“Christmas is about children, and the little ones are going to love this year’s grand marshal,” said Vickey Roberts, president of the Downtown Paris Association and parade committee member. “Clifford the Big Red Dog is the star of books, movies and now he’s the star of the Holly Jolly Electric Christmas Parade in Paris, Tennessee! Hats off to PBS Station WLJT for making it happen.”

“It is so awesome that Clifford is featured on our coloring sheets this year,

too!,” said John Wambles, vice president of the Downtown Paris Association and parade committee member. “You know Henry County loves anything that’s red! And we all love Clifford!”

There is still time to get your applications in for the 11th Annual Holly Jolly Christmas Parade, December 9th, 5pm, Downtown Paris. Contact the DPA Office for more information by calling (731) 653-7274. Merry Christmas from Clifford the Big Red Dog, WLJT-TV and the Downtown Paris Association!



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