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(Paris, TN) Santa along with Mrs. Claus, Rudolph, Christmas Mouse and the elves roll into downtown Paris on the big, red fire engine on Friday morning at 10 a.m. November 29th, the day after Thanksgiving, in West Tenneskicking 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. see's festive down-

town 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 from the North Pole. "Rudolph, the elves and I love our gingerbread house on







the Court Square. We'll be visiting with the youngsters each Saturday and Sunday throughout the holiday season. I am also bringing Mrs. Claus with me this year!"

"There's plenty to do after children visit with me. including free craft tables with "make and take" holiday goodies like hand print Santas, melted snowman ornaments, paper straw wreaths, and jingle bell necklaces hosted by the 4H Club. Kiddos can also enjoy face painting inside Commercial Bank and Trust from 10 am until noon. 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. New to the lawn is a photo opportunity with my Sleigh for family photos as well as Frosty the Snowman! Bring your camera for pictures with the family that say Merry Christmas from Paris, Tennessee!" said Santa.

The jolly old elf invites everyone to check out the schedule for Downtown Unwrapped, a series of exciting holiday events at www.VisitDowntownParis.com.







November 28, 2019

Candlelight Advent Walk Aleraldsthe



(Paris, TN) The Candlelight Advent Walk ushers in the Christmas season Wednesday evening, December 4th from 6:30 p.m. to 7:30 p.m. Sponsored by the Downtown Paris Association and participating downtown churches, worshippers will hear the message of Advent in beautifully decorated churches while proceeding by family

through the historic downtown area.

"This is a very unique way to usher in the Advent Season," said First United Methodist Church Pastor, Joy Weathersbee, who chairs the 2019 Advent Walk Committee. "This year we are focusing on the Advent themes of Prophesy, Preparation, Promise and Presence. With three stops during the walk, the



You can place an ad over the phone with a credit/debit card.



Advent Walk will conclude by 7:30 p.m.

According to the DPA Executive Director, Kathy Ray, "It's a great opportunity to worship with other churches, enjoy their meaningful decorations of the season and stroll through our charming Victorian town square while visiting with friends and neighbors."

The service begins at 6:30 p.m. at the Main Entrance of the Henry County Courthouse on Washington Street with family friendly candles provided by the Downtown Paris Association. Worshippers will be welcomed

by Pastor Joy Weathersbee at the Courthouse. We will proceed to First Presbyterian Church and hear from Dr. Pam Evans of Grace Episcopal Church. Then at Grace Episcopal Church we'll hear special music by the Harmonics and a message by Rev. Carol Wade, Interim Pastor at First Presbyterian. We will then proceed to the First United Methodist Church to hear Dr. John Dandridge, Pastor of Quinn Chapel A.M.E. Church. Afterwards, all are invited to a time of fellowship and refreshments there in the Christian Life

Center.

For more information on Christmas events downtown, log on www.VisitDowntownParis. com









sugar

1 stick butter

1/4 cup Karo

andre





Hot Chocolate submitted by Patricia Cain

Camden, TN Ingredients:

1 ½ cup heavy whipping cream 14 oz sweetened condensed milk 6 cups milk 1 ½ tsp vanilla 2 cups chocolate chips or milk chocolate or semi-sweet **Directions:** pour all into a crock pot & whisk together until well ½ cup sugar combined. Cover & cook on low 2 hours, stirring

chips are melted

and hot. Whisk

before serving.

Garnish with

marshmallows. Serve directly from crock pot so it stays warm.

Fruitcake submitted by Sharon Cook Paris, TN

Ingredients:

1 lb vanilla wafers - crushed ½ lb candied pineapple ½ lb candied cherries small can evaporated milk 1 lb pecans 1/4 lb raisins 2 eggs occasionally, until 1/8 tsp salt

Directions: mix

all ingredients,

pan. Bake 350

pack in loaf



Baked Hash Browns

refrigerate.

submitted by Fern Thompson Paris, TN

Ingredients:

8 frozen hash brown patties 1 tsp salt ½ tsp garlic powder 1 cup whipping



cream 1 cup shredded cheddar cheese **Directions:** place the patties in a greased 9x13 baking dish. Sprinkle with salt & garlic powder. Pour cream over patties, bake uncovered at 350 degrees for 50 minutes. Sprinkle with cheese, bake 5 – 10 more minutes.

Jane's Caramel Corn

submitted by Jane Peterson Buchanan, TN Ingredients:

16 cups popped popcorn 1cup brown

syrup ½ tsp salt 1/s tsp baking soda Directions: place popcorn in 4 or 5 quart casserole dish. In medium pan combine brown sugar, butter, syrup & salt. Bring to full boil. Boil for 3 minutes stirring several times. Remove from heat & stir in baking soda. Mix well. It foams up. Pour foamy mixture over popcorn & stir from bottom up with wooden spoon. Put coated popcorn in microwave & cook on

full power for

stirring every

30 seconds. Do

not let it burn.

3 minutes,









waxed paper. As it cools, break apart & store in airtight container.

Chicken Stuffing hours. Serves 6. **Casserole**

submitted by Karen Butler Paris, TN Ingredients: 12 oz pkg chicken stuffing mix 3 10 ¾ oz cans cream of chicken soup ½ cup milk 3 to 4 cups cooked chicken, cubed 12 oz pkg shredded cheddar cheese **Directions:** prepare stuffing mix according to package directions, place in slow cooker. Stir in 2 cans soup. In a separate bowl mix together remaining soup, mil & chicken. add to slow

cooker. Spread

cheese over top.

Cover and cook at desired time: slow cooker: low setting 4-6 hours, high setting 2-3 hours. Serves 6.

Whippersnap Cookies

submitted by Jane Peterson Buchanan, TN Ingredients: 1 pkg lemon cake mix 2 eggs 2 cups Cool Whip (4 ½ oz carton) **Directions:** combine. Roll in powdered sugar & bake 8-10 minutes until toothpick inserted comes out clean. (suggested oven temperature on cake mix box)

Quick Bread submitted by Reba Minyard Union City, TN Ingredients:

1 ½ cup self rising blour ¼ cup sugar



1 cup sour cream
1 pkg yeast
1/4 cup very warm water
1 tsp sugar **Directions:** preheat oven to 350 degrees. Combine 1 egg, 1 cup sour cream, water & 1 tsp sugar. In separate bowl combine 1/ 1/2

1 egg



flour and ¼ cup sugar. Now mix all together, mixture will be sticky, pour in small loaf pan sprayed . Bake 350 degrees until brown, 20-25 minutes. Brush top with margarine. No rising or kneading required before baking. Hot bread any time.

Peanut Butter Cranberry Granola Bites submitted by





Fern Thompson Paris, TN

Ingredients:
1/2 cup dried
cranberries
1 3/4 cup rolled
oats
1/4 cup honey
1/4 cup peanut
buttermilk1 tsp
vanilla
coconut flakes to
taste

Directions: mix

all ingredients (can also use together. Roll into leftover turkey) bite size balls 1 can cream of chicken soup about 15 I inch balls. (can also use leftover turkey) 1 can cream of chicken soup about 15 I inch mushroom sou

Sour Cream Chicken

submitted by
Helene Spears
Springville, TN
Ingredients:
8 large chicken
breast, halved

(can also use leftover turkey)
1 can cream of chicken soup
I can cream of mushroom soup
8 oz sour cream
1 box cornbread stuffing mix (or any flavor)

Directions: boil chicken, save
1 cup of broth.
In greased 9x13 pan, layer bite





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size pieces of chicken. Mix soup &sour cream, pour over chicken. Cover with stuffing mix. Bring 1 cup of broth to boil. Pour over top of casserole. Bake at 350 degrees for 30-45 minutes.

Slush Punch Ingredients: submitted by Phyllis H. Kee Camden, TN Ingredients: 3 cups sugar 2 -46 oz. pineapple juice 14 cups water 8 oz. Real Lemon juice 1 large box Jello

(for color and flavor) **Directions:** Bring 4 cups water and sugar to a boil; remove from heat and stir in Jello until dissolved. Pour mixture equally into 2-1 gallon containers (water jugs). Combine remaining ingredients and pour equally into containers. Stir. Freeze. Thaw overnight in refrigerator before serving.



Corn Pudding submitted by Reba Minyard Union City, TN

Ingredients: 1 box Jiffy Corn Meal Muffin Mix 1 16 oz can whole kernel corn with juice 1 16 oz can cream corn 1 cup sour cream 1 stick of margarine, melted **Directions:** mix all ingredients

in bowl until

baking dish

blended, spray

with Pam, pour

into dish. Bake

uncovered at 350 degrees for 40-45 minutes.

Holiday Cheese Ball

submitted by Sharon Cook Paris, TN Ingredients:



Cream Cheese softened 1/4 Cup finely chopped green **Peppers** 1 TBSP red onion- finely chopped 1 TSP. seasoning salt Dash Garlic Powder 2 Cups Chopped Pecans - divided 1 Small Can Crushed Pineappledrained **Directions:** Mix ingredients with 1 Cup

Shape into a ball and roll in remaining pecans. **CHILL** Serve with your favorite crackers!

Hawaiian Cake

submitted by Betty Holland Camden, TN

Inaredients: 1 box yellow cake mix 2 cups cold milk 2 pkgs (3.4 oz) vanilla instant pudding 8 oz cream cheese softened





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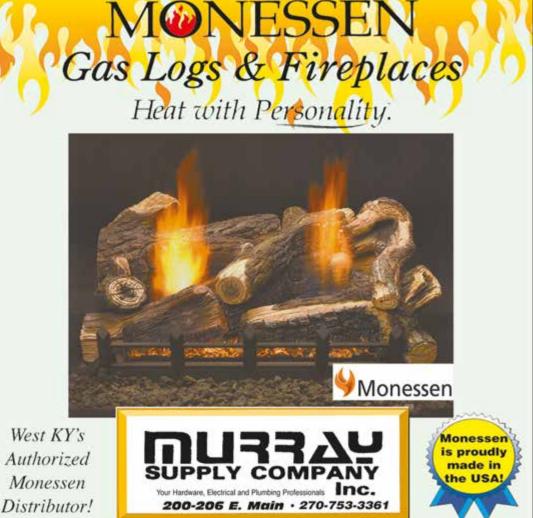
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8 oz Cool Whip 20 oz crushed pineapple, drained ½ cup chopped maraschino cherries ½ cup coconut ½ cup pecans **Directions:** mix cake according to directions. Bake in 28 or 9 inch pans, let cool. Mix milk and pudding. Beat crem cheese till smooth. Add cream cheese and cool whip to pudding mixture. Spread ½ of frosting between layers. The rest of frosting on top. Top cake with drained pineapple. cherries, coconut and nuts. Refrigerate.

Over the Top Sausage Balls

submitted by Phyllis H. Kee Camden, TN

Ingredients:

1 box Red
Lobster biscuit
mix

16 oz. Williams
sausage
8 oz. mild,
medium or sharp

cheddar cheese. shredded Directions: Mix biscuit mix and sausage until combined; add cheese. Roll into 52 small balls. Place on parchment lined baking sheet. Place 1" apart. Bake at 350 for 20 minutes or until lightly browned. Drain on paper towel

Party Sandwiches

if necessary.

submitted by Patricia Cain Camden, TN

Ingredients:

1 ½ cup butter – softened 2 medium onions

shgreddedpoppy seeds



1 tbsp mustard 1 tbsp spicy brown mustard ½ tsp hot pepper sauce garlic powder 5 Colonial tin trays of rolls 1 lb Swiss cheese 1 lb ham **Directions:** preheat oven to 350 degrees. Mix all (except poppy seed & garlic powder) well. Split rolls in half by taking

tops off. Spread mixture on both sides. Cut cheese and ham to fit rolls, return tops. Sprinkle on garlic powder. Bake 15 to 20 minutes. Brush butter on top and sprinkle with poppy seeds.

Hershey Bar Cake

submitted by Fern Thompson Paris, TN Ingredients:

1 box fudge cake mix

softened 3 eggs 34 cup water 1 box instant chocolate pudding mix 1 ½ cup milk 8 Hershey chocolate bars **Directions:** grease & flour 9x13 pan. Mix cake mix, butter, eggs & water together as cake mix directs. In a separate bowl prepare chocolate pudding mix using 1 ½

1 stick butter -

Fold prepared pudding mix into cake batter. Pour into pan. Bake 30 to 40 minutes at 385 degrees. While cake is hot,top with the candy bars and let melt and spread on cake.

Baked Cabbage Casserole

submitted by Betty Holland Camden, TN Ingredients:

1 medium head cabbage, shredded 1 medium onior chopped



1 lb ground beef 1 cup uncooked rice (not instant) salt & pepper to taste 1 ½ cup boiling water 1 stick margarine

1 large can tomato sauce **Directions:** spread half of cabbage

in a greased casserole dish. Fry onion and rice until brown in margarine. Stir often. Pour over cabbage and add boiling water. Brown around beef and sprinkle over rice. Add salt and pepper. Top with remaining cabbage and pour tomato sauce on top. Bake at 350

degrees for 1

hour. This recipe









can be made a day ahead.

Easy Sweet Potatoes

submitted by Phyllis H. Kee Camden, TN Ingredients: 1/4 cup butter 2 tsp. vanilla 1/4 tsp. salt
1 cup sugar
1 cup firmly
packed brown
sugar
4 lbs. sweet
potatoes, peeled
and cut into
1/2-inch-thick
slices
2 Tbsp.

Melt butter: stir in vanilla and salt. Combine sugar and brown sugar in a bowl. Layer potatoes and sugar mixture in a 6 qt. greased slow cooker, beginning with potatoes and ending with sugar. Pour butter mixture over top. Cover and cook on LOW 2-4 hours or until potatoes are tender. Transfer potatoes to a serving

dish using a

cornstarch *Directions:*



slotted spoon and keep warm. Remove 1/3 cup liquid from slow cooker; whisk in cornstarch until smooth. Pour the remaining liquid from slow cooker into a medium saucepan. Whisk in cornstarch mixture. Bring to a boil over medium heat: cook 1-2 minutes or until thickened. Pour over potatoes and serve.

Saltine Cracker Toffee submitted by



Reba Minyard

Union City, TN

Ingredients:

40 Saltine



3 - 4 minutes, until bubbly. Stir really well every 2 minutes. Pour that over the crackers, smooth with back of a spoon. Place in over 10 - 12 minutes, until brown sugar is bubbly and slightly darkened, remove from oven and pour milk chocolate chip on top while still hot. Sprinkle nuts evenly overall. Allow to cool completely, break or cut into pieces. Store in refrigerator for up to 2 weeks, freezer 2 months.

Jalapeno Wild **Rice Cakes** submitted by Annette Burchett Murray, KY Ingredients: 34 cup water 1/3 cup uncooked wild rice (I use white rice) ½ tsp salt divided 1 tbsp all purpose flour ½ tsp baking powder 1 egg 1 Jalapeno pepper finely

chopped 2 tbsp onion 1 tbsp freshly grated ginger or 2 tsp ground ginger 2 tbsp oil **Directions:** combine rice. water & salt in medium sauce pan. Bring to a boil. Reduce heat, cover & simmer 40-45 minutes or until rice is tender. Drain rice, if necessary. Place in medium bowl. Add flour, baking powder & remaining sale, mix well. Whisk egg, jalapeno, onion & ginger together in small bowl. Pour eg mixture over rice, mix well. Heat oil in large nonstick skilled over medium heat. Spoon w tbsp rice mixture into pan & shape into a cake. Cook 4 cakes at a time. 3 minutes on each side or until golden brown. Transfer to paper towels. Serve immediately or refrigerate rice cakes up to 24 hours.









Easy Boiled Custard

submitted by Patricia Cain Camden, TN Ingredients: 2 pkg vanilla instant pudding mix 1 can Eagle **Brand Milk** ½ gallon milk vanilla to taste **Directions:** mix pudding & milk. Gradually add Eagle Brand. Mix well. Keep in refrigerator.

Strawberry Fluff

submitted by Phyllis H. Kee Camden, TN Ingredients: 2 Tbsp. dry strawberry Jell-O 2/3 cup

glaze 2 cups buttermilk 1 lg. box vanilla instant pudding 16 oz. Cool Whip 1 qt. strawberries,

coarsely

strawberry pie

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chopped additional strawberries for garnish

Directions:

Combine Jell-0 and glaze in a small bowl; set side. In large bowl, whisk buttermilk and dry pudding for 2 minutes. Let stand for 2 minutes or

until soft set. Stir Cover and in glaze mixture. Fold in Cool Whip then strawberries.



NO Particle Board

refrigerate overnight. Garnish with additional chopped strawberries.

Jane's Sugar **Cookies** submitted by

Jane Peterson Buchanan, TN Ingredients: 2/3 cup Crisco 1 tsp vanilla 1 egg 4 tsp milk 2 cups flour ½ tsp baking soda 1/4 tsp salt **Directions:** Mix together Crisco, sugar & vanilla, then add egg and milk. Add remaining ingredients to

34 cup sugar

that mixture. Chill 1 hour. Roll out on lightly floured board, cut out and bake at 350 degrees for 6 to 8 minutes. **Butter Cream**

Frosting for cookies Ingredients:

1 lb powdered sugar (4 ½ cups) ½ cup softened butter (1 stick)





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1 14 ½ oz can

tomatoes

seasoned stewed

½ cup chopped

1/8 tsp salt
1 tsp vanilla
3 – 4 tbsp milk

Directions: mix
together and
frost cookies

together and frost cookies. onion **Directions:**

Okra Succotash

submitted by Reba Minyard Union City, TN

Ingredients:

3 cups okra – sliced

1 16 oz can corn

rinse okra, drain water, combine ingredients in a large skillet, cover & simmer for 15 minutes. Season to taste.

Sweet Potato Casserole submitted by

Betty Holland Camden, TN Ingredients:



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4 ½ cups grated universe which universe universe

1 ½ cup sugar 1 stick margarine, melted 2 eggs, beaten

1 8 oz can crushed pineapple, drained

Directions:

Peel potatoes and grate. Mix all ingredients and bake in a buttered square baking dish. Bake at 350 degrees for 40 to 45 minutes, covered. Back

uncovered for 10 minutes.

Sorghum Pudding Cake

submitted by Patricia Cain Camden, TN

Ingredients:

I box yellow cake mix

1 8 oz package of cream cheese 1 lb powdered sugar 2 sticks margarine

2/3 cup of sorghum *Directions:*

mix cake mix by package



direction. Pour in greased 10x14 cake pan. Mix remaining ingredients & pour over cake. Bake at 350 degrees for 50 minutes.

Bar B Que Green Beans submitted by Reba Minyard Union City, TN Ingredients: 6 cans cut green beans, drained brown sugar
1 ½ cup ketchup
1 small chopped
onion
1 pkg bacon cut
in small pieces
Directions: put
all ingredients in
a crock pot and

cook on low for 6

1 ½ cup light

Jello Salad submitted by Betty Holland Camden, TN

hours.



Pastor - Joy Weathersbee HOLIDAY ACTIVITIES

DECEMBER 1

Hanging of the Greens at both Services 8:30am &: 11am

DECEMBER 8

Christmas Musical Presentation in the Sanctuary at 11 am

DECEMBER 15

Children Lead Service at 10am

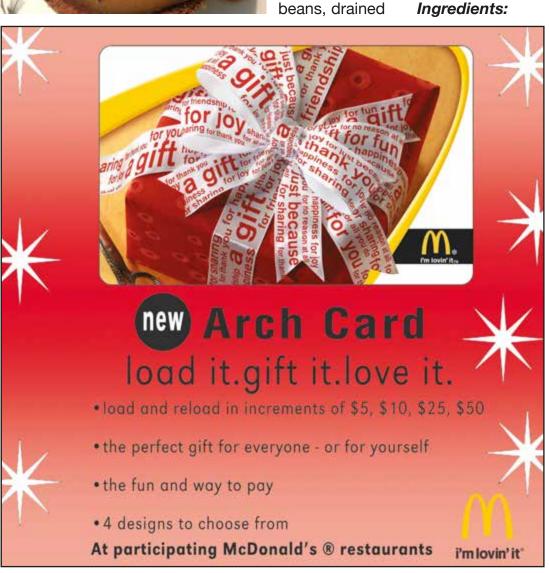
DECEMBER 22

Regular Services at 8:30am & 11am
Blue Christmas Service at 4pm

DECEMBER 24

Christmas Eve Service at 5pm

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PLENTY OF PARKING AVAILABLE





Onions

rings

Milk

taste

submitted by

Reba Minyard

Union City, TN

Onions cut into

1 large can Pet

self rising flour

salt & pepper to

Directions: Cut

your onions and

make rings. Put

in a container

with Pet Milk

over night. Roll

Ingredients:

1 box lime or oranger Jell-O 1 small can crushed pineapple, drained 1 cup boiling water 1 box lemon Jell-O 13 oz pkg Philadelphia cream cheese 1 ½ cup boiling water 1 box raspberry Jell-O 1 small can cranberry sauce 1 cup boiling water

Directions: grease mold with Wesson oil before starting to jell. Mix lime or orange jello and 1 cup boiling water. Let jell completely. Next, mix lemon jello, cream cheese and 1 ½ cups boiling water until creamy & pour on first mixture after the first is completely jelled. Last, mix raspberry jello, cranberry sauce and 1 cup boiling water. Pour on second mixture when the second is completely jelled.

them in a place or bowl of flour and deep fry until Mix all together golden brown. Salt and pepper to taste.

Old Fashioned **Buttermilk Pie** submitted by Patricia Cain

Camden, TN Ingredients:

½ cup buttermilk 1 ¾ cup sugar 2 large eggs 3 tsp flour pinch of salt 1 stick of butter 1 tsp vanilla

preheat oven to 400 degrees. & pour intao an unbaked 9" pie shell (I used deep dish shells). Bake 15 minutes. Reduce oven to 350 degrees & bake 45 minutes. Cool to allow filling to set.

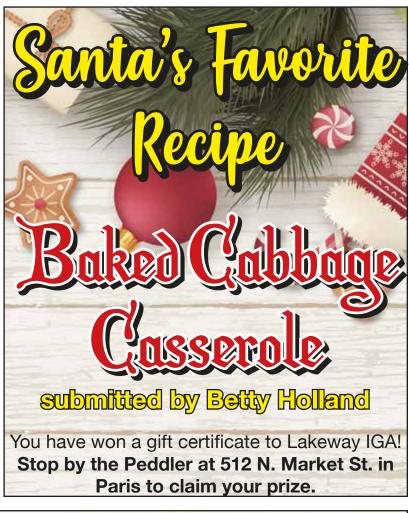
Praline Sauce submitted by Reba Minyard Union City, TN Ingredients: 1 ½ cup light brown sugar



2/3 cup clear Karo syrup 4 tbsp margarine 1 5.33 oz can evaporated milk chopped pecans (optional)

Directions: mix sugar, syrup and margarine & heat to boiling. Remove from heat and coll, when luke warm

add milk and blen well. Sore in jar in refrigerator. Serve over cake, ice cream or any favorite dessert. Makes 3 1/2 cups.











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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. Local businesses, organizations, schools, and groups will display as many as 30 beautifully decorated trees.

"Festival of Trees is a huge success each year and we are excited to have this event on the Court Square at The Old Paris 5 & 10 Event Center located 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 November 26th at 8 a.m. with the DPA Chamber Coffee. At the open-

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ing, ten 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", "Tiny

Tree," and "Best of Show". "People's Choice" will be presented at the conclusion of the event on December 18th. Votes for People's Choice are tion is requested a dollar each.

Festival of Trees is open Monday

through Friday from 11:00 am to 4:00 pm; Saturdays 10:00 am to 2:00 pm; and Sundays 1:00 pm to 4:00 pm. A dollar donafrom each visitor.

Festival of Trees will be open for

viewing November 26th through December 18th. Staffing will be overseen by the Downtown Paris Association. If you would like to volunteer at the Festival of Trees, please contact Kathy Ray at 653-7274.







November 28, 2019





(Paris, TN) The Downtown Paris Association will host the Elf on the Shelf event at Lura Lee's of Paris on Saturday, November 30th from 12 pm to 2 pm. The Elf on the Shelf is a Christmas tradition enjoyed by many families. Santa's mischievous helper provides him with reports on the children's behavior, which in

return helps determine the Naughty and Nice List. Capture the moment your child meets one of the scout elves for Santa. Bring your camera and take photos with the "Elf." This is a free event open to the public. This event is sponsored by Lura Lee's of Paris where Elf on the Shelf products may be purchased.



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(Paris, TN) Santa rolls in for the Christmas Festival in Downtown Paris on Saturday, December 14, 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, Christmas Mouse, my elves, and Rudolph," said Santa, "but that's just the beginning of the fun."

"Stores will be open for shopping while my 4 H Friends will make a unique hand print Santa and melted snowman ornaments, as



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well as paper straw wreaths and jingle bell necklaces, explained Santa. Leslie Sensing's "reindeer goats" also will be on hand around Santa's house to visit with the children. Youth Villages will host Christmas golf on the lawn and Paris Magazine friends will make magic reindeer food for kids to take home"

There will be a trackless train ride.

a break from the chilly weather, one of Santa's favorite fellows, Monroe Robbins, will be reading Christmas stories inside Jack's Java at 116 N. Market Street from 3 to 5.

Other tasty treats around the square that evening include s'mores courtesy of the Paris Fire Department according to Kathy Ray, Executive Di-

For those who need rector of the Downtown Paris Association, and sponsor of the holiday event. The Festival will be followed by DPA's 13th Annual Holly Jolly Electric Christmas Parade at 5:00 p.m.

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



Christmas Parade



Two familiar faces and a school that celebrated a golden anniversary this year will be honored in the of the 13th Annual Holly Jolly Electric Christmas Parade. **Actress Cherry** Jones was selected as the grand marshal, artist Dan Knowles has received the honor of Downtown Paris Association (DPA) Ambassador and Henry County High artistic endeavors. School (HCHS)

has been named the featured school. The event is set for Saturday, December 14 at 5:00 pm, immediately following Santa's Christmas Festival downtown.

Jones, a native Parisian, with two Tony and two Emmy Awards to her credit, has long touted her hometown as a place that nurtures all "And the way Paris

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celebrates Christmas is certainly a work of art," she laughed.

A student of HCHS Speech and Drama Instructor Linda Wilson Miller, Jones graduated in 1974. She has captured Tony Awards for The Heiress and

Doubt and Emmy's lyn. She was in for 24 and The Handmaid's Tale. Jones has appeared in more than 50 television shows. films and streaming media programs including Signs, The Horse Whisperer, Boy Erased, New Year's Eve and Motherless Brook-

the previous season of HBO's Succession and appears in Apple's upcoming miniseries Defending Jacob.

White & Associates - Wimberley Agency will be hosting a Q and A for Jones at their downtown



office on the square will present trofrom 3:00 - 4:00pm during the Christmas Festival. The agency will be serving refreshments until parade time. Jones also

phies to winners at the Old 5 & 10 Event Center following the parade.

"I love getting back home for Christ-

mas. My sister and I grew up downtown in our family's flower shop, and there is no higher honor than being on a float that passes through our

bustling square all dressed up for the holidays," she said.

The DPA Ambassador is an award created to shine a spotlight on an

individual who has gone above and beyond for downtown. "Dan Knowles, our fabulous Back Alley Paris mural artist was the obvious choice for this honor," said DPA **Executive Director** Kathy Ray. "Dan has turned our alleys into showplaces that encourage tourism and help everyone learn more community history."

Henry County High School is the featured school for this year's parade. "This is the perfect way to celebrate the close of our 50th Anniversary Year," said Principal Michele Webb. "We have had a remarkable year filled with a huge

homecoming, a time capsule, a big tailgate party with former classes, renaming the Little Theatre, the field house and the football field for beloved teachers and coaches, and now we're going to finish in the best possible way, a parade!"

Plenty of Patriots will be on hand to help celebrate. The Marching Patriot Band will kick off the parade and several school organizations also will be on hand.



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