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**Downtown Paris** has its own Winter Wonderland – the Festival of Trees. The Festival of Trees is an eclectic collection of beautiful Christmas Trees that are decorated by local businesses and community organizations. The Festival of Trees is held at the Paris 5 & 10 Event Center on the Court Square in Downtown Paris. This event begins November 26th and runs thru December 16th. It is open on Thursday from

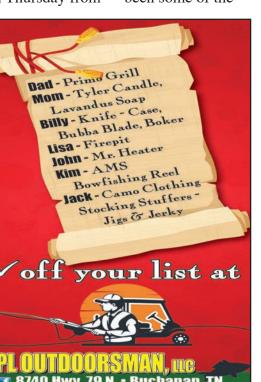
noon till 4pm., and twice on Friday, noon till 3pm. And 5 till 8pm. They are also open on the weekend, Saturday, noon till 4 pm., and Sunday, 2 till 5pm.

In the past, a wide variety of businesses and organizations have participated in the Festival of Trees. First Bank, W. G. Rhea Library, the Henry County Sheriff's Department and the Krider Performing Arts Center have been some of the past participants.

The beautiful trees line the walls at the Paris 5 & 10 Event Center. You do truly feel like you have entered a Hallmark Christmas village when you visit. It is amazing to see the different interpretations of Christmas tree décor from one tree to the next. The combination of colors, shapes and lights create a unique holiday experience. Make sure you check out all of the trees

because you can place a vote for your favorite tree. The visit to the Festival of Trees is free. They do accept donations for voting.

Contact the Paris Henry County Chamber of Commerce for more information. Space is limited, so if you want a tree in the festival it would be best to contact them as soon as possible. Visit their Facebook page or call (731) 642-3431.



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One of the most joyful things this time of year is when Santa takes time out of his busy schedule to visit Paris to meet all of our good little girls and boys! Santa loves everyone that comes to visit him so make sure to brighten his day! The great thing is you don't have to bring him any cookies! Save those for Christmas Eve!

Starting on Friday, November 26th, Santa will be at his Christmas Cottage located on the Court Square in Downtown Paris. Santa should arrive around 10am. So be there and be ready with your wish list!

Santa never travels alone either! He brings along his best elves, his

best friends and his lovely wife. Mrs. Claus takes the time to greet each child and introduces them to Rudolf, Santa's number one reindeer and The Christmas Mouse!. The Elves hang around to help the children get safely into see Santa.

Because Santa is so busy he can't afford to get sick. So everyone that visits practices safe distancing, wearing masks, using hand gel and other safe Covid precautions. Santa doesn't want anyone feeling bad over the holidays.

Lucky for us, Santa and his wife and friends, make the trip to Paris to visit us! You can find him in the Christmas Cottage on the Court Square every weekend from

November 26th until December 19th. Mrs. Claus will make sure his is there at 10am till 2pm on Saturdays and 2 til 4pm on Sundays. If Santa is looking a little skinny it's because he hasn't eaten all those cookies yet!

Paris is lucky to have this Christmas Icon right at the front door to our city every holiday season! Make sure you are giving Santa a visit! And tell him I was a good boy and sent you to him!





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PARIS

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Pick up your FREE Passport to Christmas from any of the 39 local "stops" from November 5 through December 11. The more stickers collected, the more chances to win \$1,000 in Downtown Dollars!



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The kid's are getting excited about Christmas coming and they need something fun to do! You definitely want to be at the Downtown Paris Association's Christmas Festival, 10 am till after the parade, on Saturday, December 11th. The whole family will find plenty to do!

Every year the Christmas Festival is trying something new. This year some of the new events at the Festival are the North Pole Climb and the Big Movie Screen. The North Pole

Climb is a fun, safe and challenging rock climbing wall. Show off your skills or try it for the first time, either way it will be a lot of fun! The Big Movie Screen will be on the Court Square and showing your favorite Christmas movies. You bring your lawn chairs, your snuggies and your blankets and get ready to have a good time.

You may have ridden the trackless train before, but not like this one. It's the big train and is all lit up for the holidays! So bun-

dle up and catch the DPA Express and take a ride all around downtown. Of course, we can't forget Santa Claus! He will be there waiting your your little ones visit! Santa will do his best to be Covid safe and still get a picture with him and get your wish list. Santa will never fail you!

Plan on having a big time at the **Christmas Festival** and then sticking around for the Holly Jolly Electric Christmas Parade following soon after. For more information contact the Paris Henry County Chamber of Commerce at (731) 642-3431 or visit their Facebook page.



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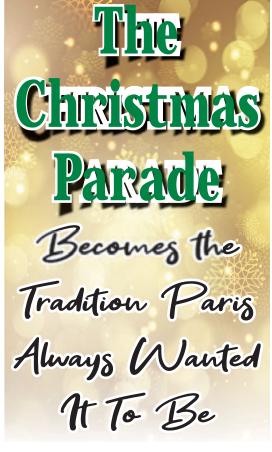


Nothing can put you in the holiday spirit like a fun parade. The Holly Jolly Electric Christmas Parade is packed full of Christmas carols. Christmas characters, thousands of brightly colored lights and everyone's favorite big guy, Santa Claus. This unique parade is held after sundown and all of the

entries are covered in Christmas lights. The Holly Jolly Electric Christmas Parade will follow the Christmas Festival, beginning at 5pm, in Downtown Paris, December 11th. Since taking

on the Christmas Parade, the Downtown Paris Association has steadily worked to grow it bigger every year.





This year will be no different. Every year the parade features the local law enforcement, color guard and first responders. The parade is lead by a local celebrity grand marshal and an ambassador for the Christmas Spirit. A Henry County School is also a big part of leading the parade thru Downtown Paris.

If you love Christmas lights, this is the place to be! Every entry in the parade has Christmas lights shining bright. The Henry County High School Marching Band provides the music to set the mood for the evening. The beautifully decorated floats, trucks and cars are all bright and shiny. Even the walking groups carry lights with them. But the

brightest light of all is on Santa Claus. He may be last, but surely not least in the Holly Jolly Electric Christmas Parade!

There are also awards for the best floats, vehicles and marching units. Following the parade awards will be presented at Fountain Park in Downtown Paris, located across from the Post Office.

After the Christmas Festival don't run off! You will not want to miss the Holly Jolly Electric Christmas Parade. More information may be obtained by contacting the Paris Henry County Chamber of Commerce at (731) 642-3431 or visit their Facebook page.



### Easy Chocolate **Chip Pound** Cake

Submitted by: Fern Thompson Paris, TN Ingredients: 1 box yellow cake mix 1 package instant Ingredients: chocolate puddina  $\frac{1}{2}$  cup sugar <sup>3</sup>⁄<sub>4</sub> cup water ¾ oil 4 eggs, beaten 1 cup sour cream 1 heaping tbsp. <sup>3</sup>/<sub>4</sub> cup chocolate chips 1/8 cup powdered sugar Directions: Preheat oven to 325 degrees. Grease and flour a Bundt pan. In a mixing bowl mix together the cake mix, pudding mix and sugar. Add water, oil, eggs and sour cream. Mix well and then fold in the chocolate chips. Pour this mixture into your pan. Bake for 60 minutes. Let cool for 10 minutes

before you take

it out of the pan. Then dust with powdered sugar.

# Apple

**Dumplings** Submitted by: Reba Minyard Union City, TN 2 Granny Smith apples 2 sticks butter or margarine 2 cans crescent rolls cinnamon 1 ½ cups sugar 1 12 ounce can

of Mountain Dew soda

Directions: Preheat oven to 350 degrees, core peel and slice apples, wrap each section of apple with individual raw dough. Place in 9x13 pan. Melt



butter and pour over wrapped apples, then combine sugar and cinnamon and sprinkle over top. Pour Mountain Dew over all of it and bake for 40 minutes.

#### **Creme Drop** Candy Submitted by: Patricia Cain Camden, TN Ingredients: 2 packages cream drop candy 1 cup peanut



Pasta Salad ghetti juice



butter 1 cup pecans Directions: Melt drops on low heat. Mix peanut butter & pecans & drops. Stir well. Spread into buttered dish. Cool & cut into squares.

Submitted by: Loyce Tucker McKenzie, TN Ingredients: 12 ounce spa-2 tbsp. lemon 2 tbsp. salad oil 2 tsp. Accent 2 tbsp. seasoning 1 cup mayon-



naise <sup>1</sup>/<sub>2</sub> cup celery 1/2 cup green olives salt & pepper chopped bell pepper & onion to taste Directions: Boil spaghetti, drain, mix all ingredi-

ents together

well. Can be served warm or chilled.

Grandma's **Yeast Rolls** Submitted by: Fern Thompson Paris, TN Ingredients: 1 ¼ ounce package active dry

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# Play "Dun-Found-It" for your chance to win tickets to the Parisian!



2 cup 2% milk (110-115 degrees) 1/4 cup sugar 1/4 cup unsweetened applesauce 2 large egg whites, room temperature, beaten 1 tsp. salt 3 1/2 – 4 cups allpurpose flour **Directions:** In

yeast

a large bolw, dissolve yeast in warm milk. Add the sugar, applesauce, egg whites, salt and 2 cups flour, beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a lightly floured surface; knead until smooth and elastic, 6-8 minutes (dough will be slightly sticky). Place in a bowl coated with cooking spray, turning once to coat top. Cove and let rise in a warm place until doubled, about 1 hour. Turn dough onto a lightly floured surface; divide into 24

pieces. Shape each portion into an 8" rope: tie into a knot. Place on 2 baking sheets coated with cooking spray. Cover and let rise until doubled, about 30 minutes. Bake at 375 degrees. until golden brown; 12-16 minutes. Remove from pans to wire racks to cool.

cornstarch **Directions:** In a medium pot, add orange juice, sugar, vinegar, soy sauce, ginger, garlic and red chili flakes. Heat for 3 mins. In a medium bowl, whisk 1 Tablespoon of cornstarch with 2 tablespoons of water to form a paste. Add to orange sauce and whisk together. Continue to cook for 5 mins. until the mixture begins to thicken. Once the sauce is thickened. remove from the heat.

#### To make chicken:

Place flour and cornstarch in a shallow dish or pie plate. Add a pinch of salt. Stir. Whisk eggs in a shallow dish. Dip chicken pieces in egg mixture and then flour mixture. Place on plate. Heat 2-3 inches

of oil in a heavybottomed pot over mediumhigh heat. Using a thermometer. watch for 350 degrees. Work in batches, cook several pieces at a time for 2 - 3 mins turning til golden brown and place on a paper towel lined plate. Toss chicken with orange sauce.

You may reserve



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1 Tablespoon

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some of the sauce to place on rice.

#### Banana Nut Cake

Submitted by: Mildred Scott Dresden, TN Ingredients: 2/3 cup shortening 2 eggs 1 <sup>1</sup>/<sub>2</sub> cup sugar 1 cup mashed bananas 1 tsp. salt 4 tbsp. sour cream 1 tsp. baking soda 2 cups flour **Directions:** Cream shortening, sugar, eggs, bananas and slat until light and fluffy. Add nuts, milk (no specified amount included in recipe - use best judgement) and baking soda. Mix well. Add flour, mix well. Bake in loaf pan at 350 degrees for 30 - 35 minutes. (If using self-rising flour omit baking soda and salt.) Topping

# Ingredients:

1 3 ounce package cream cheese ¼ stick Oleo 1 mashed banana 1 box powered sugar <sup>1</sup>/<sub>2</sub> tsp. vanilla <sup>1</sup>/<sub>2</sub> tsp. salt <sup>1</sup>/<sub>2</sub> cup nuts **Directions:** Slowly blend ingredients together in order given. Spread on cake.

Grits Casserole Submitted by:



Union City, TN Ingredients:  $1\frac{1}{2}$  cups uncooked quickcooking grits 1/2 cup (1 stick) butter or margarine 10 ounce (2 <sup>1</sup>/<sub>2</sub> cups) shredded cheddar cheese or white cheddar shredded cheese 3 eggs, beaten t tbsp. salt **Directions:** Preheat the oven to 350 degrees. Cook the grits using package directions. Add the butter, cheese, eggs and salt, mix well. Spoon into a greased 9x13

Reba Minyard

baking dish. Bake for 45 minutes to one hour, until bubbly and golden brown. Serves 8 – 10. Note – do not use instant grits for this recipe.

Our office hours are Monday-Friday 8am-5pm.

## Squash

Casserole Submitted by: Patricia Cain Camden, TN Ingredients: 2 cups sliced yellow squash, cooked & drained 2 cups crumbled corn bread 1 10.75 ounce can-cream of chicken soup 1 cup chopped onion  $\frac{1}{2}$  cup (1 stick) butter, melted 3 large eggs, lightly beaten 1/2 tsp. ground sage Directions: Preheat oven to 350 degrees. Grease an 1 1/2 quart



h. 5 mine hour, y and wn. 10. not baking dish. In

a medium bowl, combine all ingredients, stirring well. Pour into baking dish. Bake 40 minutes, or until set.

### Black Walnut Cake

Submitted by: Mildred Scott Dresden, TN **Ingredients:** 2 cups brown sugar ½ cup butter
1 cup black walnuts, chopped or
ground
3 eggs
2/3 cup milk
2 cups flour
1 tsp. vanilla
3 tsp. baking
powder
½ tsp. salt
Directions:

Cream butter, sugar, add egg yolks and nuts. Add sifted dry ingredients, alternating with milk. Add vanilla, fold in egg whites and bake for one hour in loaf pan (temperature was not included with





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recipe -if using 350 degrees keep eye on mixture for possible burning). Let cool and cover with frostina. Frosting Ingredients:



18 ounce cream cheese 1 box powdered sugar 1/2 stick Oleo 2 tsp. vanilla Directions: Cream till stiff. Store in cake

plate for 3 days before cutting.

**Crepes with Creamy Spread** Filling and **Berries** Submitted by: Keesla Moulton Camden, TN Ingredients: 3 eggs 1/2 cup milk 1/2 cup water 3 T. butter melted 3/4 cup AP Flour 1/2 tsp. salt **Directions:** Mix all together in a mini blender and let rest for 15 mins. **Creamy Spread** 

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Filling Ingredients: 1-8 oz. cream

cheese softened 1 1/4 cups sifted powdered sugar 1 T. lemon juice 1/2 tsp vanilla **Directions:** Blend ingredients together with mixer until smooth. Gently fold 1 cup heavy cream that has been whipped. Heat med skillet with 2 tsp. light oil and pour a thin layer of crepe mix. When the sheen is dulled flat flip the crepe and then remove from pa. Put filling spread on crepe slice and add berries. Serve.

**Peach Surprise** Submitted by: Reba Minyard Union City, TN Ingredients: 2 16 ounce



cans Lite Peach makes 4 serv-Halves 4 tbsp. fat free cream cheese. flavored as strawberry, pecan, blueberry, pineapple (your choice) 6 tbsp. light brown sugar 1 tsp. ground

cinnamon

Directions: Fill

each peach half

with 1 tbsp.

cream cheese

together. Combine brown sugar

and place halves

& cinnamon. Roll

peaches in brown

sugar mixture.

ings. You need more for a crowd. Serve on lettuce leaves.

My Favorite

**Cheese Ball** Submitted by: Patricia Cain Camden, TN Ingredients: 2 - 8 ounce package cream cheese, softened 1 – 8 ounce can crushed pineap-

ple, well drained 1/4 cup finely chopped green & red bell pepper 3 tbsp. Finely chopped green onion 1 tsp. seasoned salt 2 cups chopped pecans Directions: In a large bowl, mix all ingredients with 1 cup pecans until well mixed. Shape into a ball. Place remaining cup of pecans on a plate & roll the ball into pecans covering well. Refrigerate until ready to serve & eat. Good with crackers.



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**Creme Brulee French Toast** Submitted by: Shawndy Moulton Camden, TN Ingredients: 1/2 cup unsalted butter 1 cup brown sugar 2 Tbsp. Corn Syrup 6 - 1 inch sliced french bread 5 eggs 1 1/2 cup half and half 1 tsp vanilla 1/4 tsp salt

Melt butter in sauce pan over med-high heat. Mix in Brown sugar, syrup stirring until dissolved. Pour into 9x13 baking dish. Remove crust from bread slices and arrange in single layer in baking dish. In

bowl wisk together eggs, half and half, vanilla and salt. Pour over bread. Cover and chill overnight. Preheat oven 350 degrees. Remove from refrigerator and bring to room temp. Bake uncovered 35-40 mins until lightly brown.

Lemon Cake Submitted by: Fern Thompson Paris, TN Ingredients: 1 package lemon cake mix 1 3 ounce package lemon instant pudding ½ cup vegetable oil 2 eggs ½ cup orange

juice 12 cup confectioners' sugar Whipped topping (optional) Lemon zest (optional) **Directions:** 

Preheat oven to 350 degrees. In large bowl, combine cake mix, instant pudding, oil, water, and eggs. Pour into 13x9" pan. Bake 3- - 40 minutes or until cake is golden and cooked throughout. Meanwhile whisk together orange juice and confectioners' sugar. Cool cake slightly. Using fork, make holes in top. Pour juice mixture over top. Serve with whipped topping and lemon zest if desired. Refrigerate any leftovers.

#### Pecan Upside Down Cake

Down Cake Submitted by: Kathy Page Paris, TN Ingredients: Grease & flour a Bundt pan 1 box yellow cake mix 1 small box instant vanilla pudding mix 3 eggs ½ cup oil 1 cup water Directions: Mix

cake mix ingredients as shown on cake mix box. Melt one stick of butter. Pour melted butter into Bundt pan. Cover the butter in the pan with brown sugar, a layer of pecans and another layer of brown sugar. Pour cake mix batter over pecan/sugar mixture. Bake at 350 degrees for 35-45 minutes. Cool, then turn onto place. You may use a 9x13 or two 8x8 pans. Cooking time is 35-40 minutes for 9x13, a little less for 8x8 pans. Test with toothpick.

**Bacon Wrapped Cheesy Stuffed** Jalapenos Submitted by: Keesla Moulton Camden, TN Ingredients: 12 fresh Jalapeno peppers 8 ounces cream cheese, softened 1 cup shredded cheddar cheese 1 clove garlic, chopped 1/2 tsp smoked paprika 12 slices bacon, cut in half 24 toothpicks **Directions:** Preheat oven to 400 degrees.



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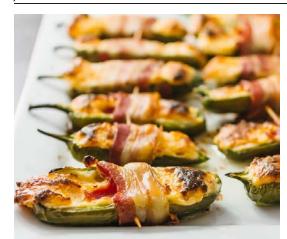


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Line baking sheet lic, and paprika with parchment paper. Place a baking rack on top of the baking sheet. Set aside. Cut the Jalapeno peppers in half lengthwise; remove seeds and center membrane. Set aside. stick a toothpick Using a mixer, beat cream cheese, chedder cheese, gar-

together until combined. Salt to taste. Spoon filling equally among all 24 jalapeno halves. Wrap each stuffed jalapeno with a half slice of bacon and through the center to assure the bacon stays in place. Place on

baking rack and bake for 25 to 28 mins. until the bacon is crisp to your liking. Serve.

### Whipping Cream

Corn Submitted by: Reba Minyard Union Citv. TN Ingredients: 6 tbsp. (¾ stick) margarine 3 tbsp. self-rising flour 1 cup whipping cream 3 15 ounce cane of white shoe peq corn drained Salt & Pepper to taste Directions: Preheat oven to 350 degrees. Melt margarine in a sauce pan add flour gradually, stirring to blend well. Cook for several minutes. add cream and cook until thickened, stirring constantly. Stir in the corn, salt & pepper. Spoon into a lightly greased baking dish. Bake for

35 – 40 minutes or until bubbly. Serves 6 people.

**Apple Cake** 

Submitted by:

Mildred Scott

Dresden, TN

Ingredients:

2 cups sugar

2 tsp. baking

1 tsp. baking

1 tsp. flavoring

2 <sup>1</sup>/<sub>2</sub> cups flour

1 cup chopped

chopped apples

bine all ingredi-

in tube pan and cook at 300 de-

grees until done.

ents and pour

1 <sup>1</sup>/<sub>2</sub> cup oil

1 tsp. salt

powder

soda

pecans

3 cups raw

with recipe). Icing Ingredients: 1 8 ounce cream cheese 1 box powdered sugar 2 tsp. vanilla 1/2 stick margarine.

(No time included

Directions: beat until fluffy.

**Crispy Wontons** Submitted by: Keesla Moulton Camden, TN Ingredients: 1/2 lb. lean ground beef, browned 1/2 lb.ground pork, browned

1/2 cup green onions, minced 1 Tbsp cornstarch 2 Tbsp soy sauce 1 pkg hidden valley ranch milk recipe original ranch salad dressing mix 6 dozen wonton skins 2 egg whites







#### Page 14 November 18, 2021

### "Business Classifieds" are \$14.00 for 4 weeks, 20 words or less.

Beaten oil for deep frying 2 cup prepared hidden valley ranch salad dressing **Directions:** In large bowl, combine beef, pork, onions, cornstarch, soy sauce and dry salad mix.

Stir well. Place small mound of mixture in each wonton skin. Press together in half to form triangle. Make sure is sealed on all sides with egg white. In deep fryer, heat 1/2 inch oil to 375 degrees. Fry



with prepared ping. Salad (24 Hour Fruit Salad) Submitted by: Reba Minyard Union Citv. TN Ingredients: 2 egg yolks, beaten 4 tbsp. sugar 4 tbsp. white vinegar

4 tbsp. margarine Directions: Cook on medium heat till thick and



a time until golden. Serve warm dressing for dip-**Christmas Fruit** 

wontons a few at

clear, stirring constantly. Let cool and pour over fruit mixture. Ingredients: 1 large can of pineapple chunks, drained 2 cups white grapes, cut in half 2 cups miniature marshmallows 1 cup pecans, broken 1 10 ounce jar maraschino cherries, drained (optional) Directions: combine fruit, mix well, pour over pudding mixture, refrigerate for 24 hours. Makes 12-14 servings.

Chocolate Gravy Submitted by:

Loyce Tucker McKenzie, TN Ingredients: 2 cups sugar 3 tbsp. cocoa 3 tbsp. flour 2 tbsp. butter

2 cups milk 1/2 – 1 tsp. Vanilla **Directions:** Combine dry ingredients. Put in skillet. Add butter and milk. Cook over medium heat, stir often (sticks easily). When it thickens add vanilla. Serve over a hot biscuit.

**Baked Corn** Casserole Submitted by: Fern Thompson Paris, TN Ingredients: 2 cans creamed corn 1 ½ tbsp. flour 1 cup milk 1 tbsp. sugar 1/2 tsp. pepper 1 tsp. salt 2 eggs, beaten **Directions:** Spray casserole dish with

nonstick cook-

large bowl, mix

together corn,

ing spray. In

flour, milk, sugar, pepper and salt. Then add beaten eggs. Put in casserole dish. Bake at 350 degrees for 30 minutes. While casserole is baking, combine 4 tbsp. butter with 1 ½ cups Ritz cracker crumbs (1 sleeve). Pull out casserole, sprinkle with

Ritz Crumbs and bake for 15 more minutes.

Molasses Cookies Submitted by: Nancy Moulton Camden, TN Ingredients: 1 stick margarine 1/3 cup shortening 1 cup brown sugar 1 egg 1/4 cup molasses 2 1/4 cup selfrising flour 3/4 tsp soda 1/8 tsp ginger 1/8 tsp cloves 1/2 tsp cinnamon **Directions:** Mix first five ingredients. Add remaining ingre-





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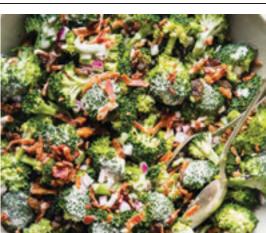
dients. Mix well. Chill for 1 hr. Roll into small balls and dip in sugar. Sprinkle each ball 1 cup chopped with 2 or 3 drops of water. Bake on undreased cookie sheet until strawberries just done. Do not over bake. Very good and chewy.

**Twinkie Delight** Submitted by: Reba Minyard Union City, TN Ingredients: 12 Twinkies 1 large package



1 large package instant vanilla pudding nuts 2 or 3 bananas 1 small box 1 box Cool Whip or 12 ounce Cool Whip Directions: In 9x12 pan half Twinkies, lay in bottom of pan. Mix strawberry Jello with hot water as directed. Let cool then pour over

strawberry Jello



Twinkies. Place sliced strawberries on top of Twinkies. Mix pudding as directed. Pour over strawberries. Slice bananas on pudding layer and top with Cool Whip. Sprinkle with nuts, makes several servings.

**Broccoli Salad** Submitted by: Nancy Moulton Camden, TN **Ingredients:** 

1 head Broccoli crown 1 small onion chopped **Directions:** Wash and chop in small pieces Mix 1 cup Mayonaise, 3 Tbsp red wine vinegar, 1/4 cup sugar Stir into the broccoli and onions. Add 8 slices of crispy bacon crumbled. Add roasted peanuts to taste.







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