

# 2021 Santa's Helper

A Special Supplement of the Peddler ADvantage

[peddlerads.com](http://peddlerads.com)







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.

Do you "wish" you had extra storage space?

Come see us.  
**WE'VE GOT YOU COVERED!**

**EAGLE BUILDINGS**  
eaglebuildingstn.com

PARIS, TN  
314 Memorial Dr. • 731-644-0090  
2155 E. Wood St. • 731-407-7369

CAMDEN, TN  
1409 Hwy. 79 W. • 731-279-4192

MILAN, TN  
15035 S. First St. • 731-613-2166

LEXINGTON, TN  
586 W. Church St. • 731-249-9184

**5 Locations to serve you!**

Dad - Primo Grill  
Mom - Tyler Candle,  
Lavandus Soap  
Billy - Knife - Case,  
Bubba Blade, Boker  
Lisa - Firepit  
John - Mr. Heater  
Kim - AMS  
Bowfishing Reel  
Jack - Camo Clothing  
Stocking Stuffers -  
Jigs & Jerky

✓ off your list at

**PL OUTDOORSMAN, LLC**  
8740 Hwy. 79 N. • Buchanan, TN  
731-407-7159 • ploutdoorsman.com







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!



The Peddler  
Office is  
located  
at 512 N.  
Market St.  
in Paris, TN.

**Jordan's  
Trading Post**  
222nd Ave. • Huntingdon, TN • 731-986-0064  
*Going out of Business!*  
**Christmas Specials**  
on  
Home Decor, Furniture,  
& Accesories

**Southside Cafe**  
“The Hottest Little Place in Paris”  
*Place Your  
Order for  
Holiday Desserts*  
Breakfast  
Anytime!  
Lunch Specials  
Monday-Friday  
1895 Hwy 69 • Paris, TN  
731.407.4694  
Monday-Saturday 6 am-9 pm





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!



Proudly Sponsored By







# The Christmas Festival Returns With New and Exciting Activities

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.

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.

## Hidden Treasures

### Flea Market & Antiques

Collectibles · Antiques · Crafts · Treasures

## Check out our Christmas Booths!



2945 E. Wood St. • Paris • 731-407-7332  
Mon.-Fri. 9-5 • Sat. 10-6 • Sun. 12-5

1220 West wood St. At the "Y" 731-642-7714 Paris, TN

## WESTWOOD Wines and Liquors

Puringue French Vodka 750ML	\$18.99	Crown Royal Rye 750ML	\$29.99
Taaka Vodka 1.75LT	\$12.99	Jim Beam Black 1.75LT	\$41.99
Skol Vodka 1.75LT	\$13.99	Seagrams 7 1.75LT	\$18.99
Grey Goose Vodka 1.75LT	\$56.99	Royal Club 1.75LT	\$12.99
Stoli Vodka 1.75LT	\$33.59	George Dickel Black 1.75LT	\$32.99
Svedka Vodka 1.75LT	\$18.99	Old Charter 1.75LT	\$30.99
Smirnoff 80 proof 1.75LT	\$18.99	Fireball 1.75LT	\$28.99
Pinnacle Vodka 1.75LT	\$17.99	Fireball Bags 2 - 1.75LT	\$52.29
Admiral Nelson Rum 1.75LT	\$16.49	Fireball PET 750ML	\$12.99
Bacardi Gold/Silver Rum 1.75LT	\$19.99	Jose Cuervo RTD Jervas 1.75LT	\$16.99
Castillo Silver Rum 1.75LT	\$15.59	1800 RTD 1.75LT	\$25.99
Kirk & Sweeny Rum 12 Years Old 750ML	\$35.99	Jose Cuervo Golden Margarita RTD 1.75LT	\$22.99-25.99
Kirk & Sweeny Rum 18 Years Old 750ML	\$46.99	TGI Fridays RTD 1.75LT	\$15.99
Kirk & Sweeny Rum 23 Years Old 750ML	\$51.99	Bird Dog RTD 1.75LT	\$18.99
Canadian Mist 1.75LT	\$18.29	Captain Morgan Pumpkin 750ML	\$12.99
Crown Royal Apple 1.75LT	\$47.99	Cap. Morgan Gingerbread 750ML	\$13.49
Crown Royal Purple Box 750ML	\$23.99		
Crown Royal Salted Caramel 750ML	\$26.99		

**BERINGER WINES 750ML \$5.19-\$6.29**  
Case (15) with 15% discount  
72.62 = \$4.84 bottle cost, tax included

**BAREFOOT WINES 750ML \$6.99**  
Case (12) with 15% discount  
78.25 = \$6.52 bottle cost, tax included

**FRANZIA BOX WINE 5LT \$18.99-\$22.99**  
**SUNSET BLUSH/CHILLABLE RED/SANGRIA**  
Case (4) with 15% discount

Christmas Gift Set Selection Available • Closed Thanksgiving & Christmas Day.

**IT'S WORTH THE SHORT DRIVE TO WESTWOOD WINES & LIQUORS!!**  
10% discount case purchase on Spirits  
15% discount case purchase on Wines  
\* Prices subject to change \*\* Discount Does not include specials or closeouts \*  
NOW OPEN ON SUNDAYS 12 Noon - 6pm!





# The Christmas Parade

Becomes the Tradition Paris Always Wanted It To Be

Let us help you have a Merry Christmas!

Rates as low as

# 1.7%

ON CAR LOANS

Other Christmas Loans available!

Call

## Holley Credit Union

1107 Mineral Wells Ave. • Paris

731-644-9031

Deposits insured by:

NCUA



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.

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.

**Funky Blue Owl**

Great Gift Selection  
Antiques, Home Decor, & Vintage

823 E. Wood St. - Paris, TN  
731-407-4634



# Eat and Be Merry With these Holiday Recipes



## Easy Chocolate Chip Pound Cake

Submitted by:  
Fern Thompson  
Paris, TN

### Ingredients:

1 box yellow cake mix  
1 package instant chocolate pudding  
½ cup sugar  
¾ cup water  
¾ oil  
4 eggs, beaten  
1 cup sour cream  
¾ cup chocolate chips  
1/8 cup powdered sugar

**Directions:** Pre-heat 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

### Ingredients:

2 Granny Smith apples  
2 sticks butter or margarine  
2 cans crescent rolls  
1 heaping tbsp. cinnamon  
1 ½ cups sugar  
1 12 ounce can of Mountain Dew soda

**Directions:** Pre-heat 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



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.

## Pasta Salad

Submitted by:  
Loyce Tucker  
McKenzie, TN

### Ingredients:

12 ounce spaghetti  
2 tbsp. lemon juice  
2 tbsp. salad oil  
2 tsp. Accent  
2 tbsp. seasoning  
1 cup mayon-



naise  
½ cup celery  
½ cup green olives  
salt & pepper  
chopped bell pepper & onion to taste  
**Directions:** Boil spaghetti, drain, mix all ingredients 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

**POT O GOLD**  
Variety & Pawn  
*Peddler Specials*

PRE-OWNED DVD MOVIES  
Special **99¢**

WIRELESS PS4 CONTROLLER  
Regular \$49.99  
Special **\$39.88**

NINJA SWORD  
Regular \$29.99  
Special **\$21.88**

**PARIS**  
415 N. Market St.  
731-644-9113

**CAMDEN**  
161 W. Main St.  
731-584-7656

**MASSEY FERGUSON**



**SPRUCE UP YOUR WINTER CHORES WITH A NEW SLEIGH.**

Take on your winter workload with a Massey Ferguson® GC1700 Series tractor. Plow snow, fix fence and haul wood with the versatility of one tractor. Visit us today to invest in a new kind of red sleigh.

[masseyferguson.us](http://masseyferguson.us)

**B&G**

**B&G EQUIPMENT**  
731-642-1242 - [bgequip.net](http://bgequip.net)

AGCO Your Agriculture Company ©2021 AGCO Corporation. Massey Ferguson is a worldwide brand of AGCO Corporation. AGCO and Massey Ferguson are trademarks of AGCO. All rights reserved.





yeast  
2 cup 2% milk  
(110-115 de-  
grees)  
¼ cup sugar  
¼ cup unsweet-  
ened applesauce  
2 large egg  
whites, room  
temperature,  
beaten  
1 tsp. salt  
3 ½ – 4 cups all-  
purpose flour

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

**Directions:** In

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.

1 Tablespoon  
cornstarch  
**Directions:**  
In a medium pot,  
add orange juice,  
sugar, vinegar,  
soy sauce, gin-  
ger, 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 or-  
ange sauce and  
whisk together.  
Continue to cook  
for 5 mins. until  
the mixture be-  
gins 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 piec-  
es in egg mixture  
and then flour  
mixture. Place  
on plate.  
Heat 2-3 inches  
of oil in a heavy-  
bottomed pot  
over medium-  
high 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 tow-  
el lined plate.  
Toss chicken with  
orange sauce.  
You may reserve

**Orange Chicken  
Breasts**

Submitted by:  
Keesla Moulton  
Camden, TN

**Ingredients:**

4 Boneless Skin-  
less Chicken  
Breasts (cut into  
bite-size pieces)  
3 eggs Whisked  
1/3 cup corn-  
starch  
1/3 cup flour  
oil for frying  
**Orange Chicken  
sauce**

**Ingredients:**

1 cup orange  
juice  
1/2 cup sugar  
2 Tbsp. Rice  
vinegar or White  
vinegar  
2 Tbsp. Soy  
sauce  
1/4 tsp Ginger  
1/4 tsp Garlic  
Powder  
1/2 tsp red chili  
flakes



**25TH ANNUAL  
SADDLE SALE!**  
AT PENCHEM TACK STORE  
**FRIDAY, DECEMBER 3<sup>RD</sup> 8AM-8PM**  
**SATURDAY, DECEMBER 4<sup>TH</sup> 8AM-5PM**

WE ARE HONORED TO HOST SALES REPS FROM  
•CIRCLE Y •QUICK DRAW TIE LINE •TUCKER •MARTIN  
•DAKOTA •HIGH HORSE •CROOKED CREEK •SCOTT THOMAS

**SALE SPECIAL  
10% OFF  
ALL SADDLES**  
NEW & USED  
IN STOCK

**OVER 125  
SADDLES**  
TO CHOOSE FROM!!!  
NEW & USED

**SPEND \$300 &  
ENTER THE DRAWING  
FOR 1 OF 4  
\$200 GIFT  
CERTIFICATES**  
EXCLUDES LAYAWAY  
PAYMENTS

**REGISTER FOR  
DRAWINGS FOR  
TACK PRIZES!**

**ATTENTION  
HORSE BACK RIDERS!!**  
Been wanting that ideal SADDLE & TACK?  
Now is the time to take advantage of our quality tack  
at reasonable sale prices! This is a good time to  
trade in your old saddles & tack.  
90 DAY LAYAWAY AVAILABLE

**PENCHEM  
TACK STORE**  
Quality Name Brand Tack  
7925 GUTHRIE ROAD • GUTHRIE, KY 42234  
270-483-2314

**CONCESSIONS  
BAKE SALE**  
FRIDAY & SATURDAY  
**COY'S BBQ  
SERVED**  
FRIDAY & SATURDAY ALL DAY  
**FREE STEW &  
CORNBREAD**  
SATURDAY, DEC. 4TH





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 ½ 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 salt 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 ba-

nana  
1 box powered sugar  
½ tsp. vanilla  
½ tsp. salt  
½ cup nuts  
**Directions:**  
Slowly blend ingredients together in order given. Spread on cake.

### Grits Casserole

*Submitted by:*



*Reba Minyard Union City, TN*

#### Ingredients:

1 ½ cups uncooked quick-cooking grits  
½ cup (1 stick) butter or margarine  
10 ounce (2 ½ 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

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.

### 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  
½ cup (1 stick) butter, melted  
3 large eggs, lightly beaten  
½ tsp. ground sage  
**Directions:** Pre-heat oven to 350 degrees. Grease an 1 ½ quart



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



**MONESSEN**  
*Gas Logs & Fireplaces*  
*Heat with Personality.*



West KY's Authorized Monessen Distributor!

**MURRAY SUPPLY COMPANY Inc.**  
Your Hardware, Electrical and Plumbing Professionals  
200-206 E. Main • 270-753-3361

Monessen is proudly made in the USA!



**Christmas @ The Vintage Shoppe**  
**60% off\***  
**ALL Antique, Vintage, & New Christmas Items**  
**Huge Selection!** From ribbon to fully decorated trees! • We can make custom bows for you!  
**Normal Hours Everyday • 10am-5pm**  
**2 stores for your Holiday Shopping!**  
Find that special gift with Vintage, Antique & Eclectic Jewelry, Furniture, Home Decor, & Christmas next door at Dixieland Antiques!  
*Let us help make your home beautiful for the Holidays!*  
\*Select ribbon

**The Vintage Shoppe & Dixieland Antiques**  
2360 Hwy. 79 South • Paris • 1.4 miles from Sonic towards McKenzie  
731-407-9141  
**Where You always get More High Quality for Less!!**



recipe -if us-  
ing 350 degrees  
keep eye on mix-  
ture for possible  
burning). Let cool  
and cover with  
frosting.

**Frosting**

**Ingredients:**

1 8 ounce cream  
cheese  
1 box powdered  
sugar  
½ 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**

**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 ingredi-  
ents together  
with mixer until  
smooth. Gently  
fold 1 cup heavy  
cream that has  
been whipped.  
Heat med skil-  
let 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  
Halves

4 tbsp. fat free  
cream cheese,  
flavored as  
strawberry, pe-  
can, blueberry,  
pineapple (your  
choice)

6 tbsp. light  
brown sugar  
1 tsp. ground  
cinnamon

**Directions:** Fill  
each peach half  
with 1 tbsp.  
cream cheese  
and place halves  
together. Com-  
bine brown sugar  
& cinnamon. Roll  
peaches in brown  
sugar mixture.  
Chill til ready  
to serve. This

makes 4 serv-  
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  
¼ 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 pe-  
cans 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.



**8am-12pm  
BLACK FRIDAY ONLY!  
50% OFF  
Clothing & Athletics**  
\*Some exclusions may apply

*We've got what you need for your wishlist!*

Worksharp • Yeti  
Big Green Egg  
Concealed Carry Purses  
Fishing Equipment • Firearms  
Stadium Chairs • Gift Cards  
Costa Sunglasses • Henry  
Co. Apparel • Game Cameras  
Browning • Case Knives  
LEM • Browning Knives  
Charles River Jackets  
Drake Clothing  
Banded Clothing

**Open  
8am -  
5pm on  
Black  
Friday!**

**HULME  
SPORTING GOODS**  
3735 Hwy. 641 S. • Paris, TN  
731-642-0561

**Giftcards Available!**

**FANTASTIC SAM'S**  
CUT & COLOR  
YOU'RE A CUT  
above

Paris Square Shopping Center  
1023-B Mineral Wells Ave. • Paris, TN  
644-9058 • Monday - Saturday | 9am - 6pm

**BRIGHAM  
HARDWARE**  
Dover, Tennessee • (931) 232-5376

Dickie Workclothes  
Case Knives  
Firearms & Ammo  
Tools & Building Supplies

**Santa's  
Workshop  
Supply  
Headquarters**



***For the Hard-to-Buy-for-Person on your list, a Gift Certificate 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  
TECHNICIANS**



**ONLINE SERVICE  
APPOINTMENTS AVAILABLE**



**VALUE YOU AS  
A CUSTOMER**



**PROMPT  
SERVICE**



**COMPLETE  
AUTOMOTIVE REPAIR**

**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**

**Peppers Ford**

17825 Highland Avenue • McKenzie, TN 38201  
**1-888-964-9478**

**clickpeppers.com**



Like us on  
facebook!  
facebook.com/peddleradvantage

**THE HOMESTEAD**  
Garden Center • Country Market • General Store

• World's Softest Socks  
• Inis Fragrance  
• New Styles LAKEGIRL® Clothing  
• Wear Your LAKEGIRL® to the Open House - **GET 20% OFF** New LAKEGIRL® Purchase  
• New Men's Shirts Refreshments served all weekend!

**11th Annual Christmas Open House**  
Fri., Sat., & Sun.  
Dec. 3rd, 4th, & 5th  
9-6 pm,

**Unique General Store**  
All USA-made merchandise for your home & garden  
6003 East Antioch Road (Just past the 4-Way Grill)  
**731-407-4454**  
SUPPORT OUR ECONOMY - BUY LOCAL - BUY USA MADE



**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

**Directions:**

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 whisk together eggs, half and half, vanilla and salt. Pour over bread. Cover and chill overnight. Pre-heat 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  
1/2 cup vegetable oil  
2 eggs  
1/2 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**

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  
1/2 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.



**Give the Gift of Good Health**  
with a Membership

*Silver Sneakers Partner!*

**PARIS CIVIC CENTER HEALTH & FITNESS FACILITY**  
650 VOLUNTEER DRIVE • PARIS, TN  
731-644-2517

*Fun for All Ages!*

Daily Water Aerobics

Indoor Walking Track





Line baking sheet 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. Using a mixer, beat cream cheese, cheddar cheese, garlic, and paprika 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 stick a toothpick 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 City, TN

#### Ingredients:

6 tbsp. ( $\frac{3}{4}$  stick) margarine  
3 tbsp. self-rising flour  
1 cup whipping cream  
3 15 ounce cans of white shoe peg corn drained  
Salt & Pepper to taste

**Directions:** Pre-heat 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:

1  $\frac{1}{2}$  cup oil  
2 cups sugar  
1 tsp. salt  
2 tsp. baking powder  
1 tsp. baking soda  
1 tsp. flavoring  
2  $\frac{1}{2}$  cups flour  
1 cup chopped pecans  
3 cups raw chopped apples

**Directions:** Combine all ingredients and pour in tube pan and cook at 300 degrees until done.

**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 corn-starch  
2 Tbsp soy sauce  
1 pkg hidden valley ranch milk recipe original ranch salad dressing mix  
6 dozen wonton skins  
2 egg whites



(No time included with recipe).

#### Icing

#### Ingredients:

1 8 ounce cream cheese  
1 box powdered sugar  
2 tsp. vanilla  
 $\frac{1}{2}$  stick margarine.

The Peddler  
is now on  
Facebook!



Read the  
newest edition  
every week,  
look up old  
editions of the  
Peddler, and  
keep up with  
the latest  
bargains!

T★N★T  
PIZZA

WINGS • SANDWICHES • COLD BEER

#### Special

Order a **Spaghetti & Meatballs Dinner**  
Get a **FREE Side Salad.**

Try our **NEW Bacon, Mac & Cheese Pizza**

Two **NEW Desserts**

**Chocolate covered Cannoli & Tiramisu**

Sun.-Thurs. 11AM - 9PM

Fri. & Sat. 11AM - 10PM

Dine in or Take Out

Call 731-407-7491 (14244 Hwy 79 N. • Paris Landing • Paris, TN)

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

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



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

wontons a few at a time until golden. Serve warm with prepared dressing for dipping.

**Christmas Fruit Salad (24 Hour Fruit Salad)**

Submitted by:

Reba Minyard  
Union City, TN

**Ingredients:**

2 egg yolks, beaten  
4 tbsp. sugar  
4 tbsp. white vinegar  
4 tbsp. margarine

**Directions:**

Cook on medium heat till thick and

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 1/2 tbsp. flour  
1 cup milk  
1 tbsp. sugar  
1/2 tsp. pepper  
1 tsp. salt  
2 eggs, beaten

**Directions:**

Spray casserole dish with nonstick cooking spray. In large bowl, mix together corn,



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 self-rising 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-

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 1/2 cups Ritz cracker crumbs (1 sleeve). Pull out casserole, sprinkle with



**Christmas Inventory Reduction Sale**

**Sterling Silver Birthstone Necklaces** **ONLY \$95**

**Diamond Studs** **Starting at \$99**

**Men's Stainless Steel Crosses** **\$59.95**

**30% off Silver Jewelry**

**ALL Pearl Jewelry** **30% off**

**Moon's Jewelry & Repair**

114 N. Market St,  
Downtown Paris  
731-642-0881

Mon.-Sat. • 10am-5pm • Including Wed.

**Christmas will be here before we know it!**

**December 15th** is the deadline for a guaranteed Christmas delivery on personalized gifts!!

**Lura Lee's Of Paris**

**Gift Shoppe**

112 E. Washington St. • Paris, TN • 731-407-9400



dients. Mix well. Chill for 1 hr. Roll into small balls and dip in sugar. Sprinkle each ball with 2 or 3 drops of water. Bake on ungreased cookie sheet until 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

strawberry Jello  
1 large package  
instant vanilla  
pudding  
1 cup chopped  
nuts  
2 or 3 bananas  
1 small box  
strawberries  
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



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 Mayo-  
naise, 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.

**Santa's Favorite  
Recipe 2021**

**Squash Casserole**

Submitted by:  
**Patricia Cain**

**YOU HAVE WON A GIFT CERTIFICATE  
TO LAKEWAY IGA!**

Stop by the Peddler at 512 N. Market St. in Paris  
to claim your prize.

**UNCLE BILLY'S  
DOWNTOWN EATERY**

**Gift Cards are on SALE**

Purchase a \$25 Gift Card  
for only \$20!

\*\*\*  
**Book your private Christmas Party!**  
Give us a call to discuss options & available dates!

**Catering Available!**

• Sandwich Trays • Chicken Salad • Soup • Potato Salad  
(Soups & Salad available in Quart & Gallon Sizes)

200 S. Market St. | Paris, TN | (731) 407-9277  
Open 10:30 a.m.-2:30 p.m. Monday-Friday

**GREAT LOCAL BANKING  
FOCUSED  
ON YOU**

**MERRY  
Christmas  
& HAPPY NEW YEAR**

At FirstBank, we want our customers to know how grateful we are for their business. And how lucky we feel to be able to provide local banking to our local community. So, thank you for supporting FirstBank and trusting us to provide great local banking.

From all of us, Merry Christmas and Happy New Year!

**FirstBank**  
FirstBankOnline.com

101 W. Wood St.  
731-642-8000

1068 Mineral Wells Ave.  
731-641-6400

**FDIC**



# GET HOLIDAY READY



**This Year, Don't Just Get Ready. Get Holiday Ready.**

# JOE MAHAN

JOEMAHANFORD.COM



PARIS, TENNESSEE

211 Memorial Drive • Paris, TN 38242

731-642-4711 • 1-800-464-6214

Monday-Friday 8am-6pm • Saturday 8am-5pm

[WWW.JOEMAHANFORD.COM](http://WWW.JOEMAHANFORD.COM)