

2023

Santa's Helper

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Find The Christmas Spirit At The Festival Of Trees

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 21st and runs thru December 17th. It is open on Monday thru Friday,

Noon to 3 PM., Saturday, 10 AM to 2 PM, Sunday, 2 to 4 PM.

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.

Visit the Downtown Paris As-

sociation 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. You can also run by City Hall.

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Festival of Trees

November 21 – December 17

Christmas Festival

December 9

North Pole Family Fun Day

November 24

Holly Jolly Electric

Christmas Parade

December 9

Santa's House

November 24-December 17

For More Info: www.visitdowntownparis.com

Downtown Paris, Tennessee



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The Star of North Pole Family Fun Day is Santa Claus

One of the most wonderful 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 boys and girls! Santa loves every-

one that comes to visit him so make sure to brighten his day! You don't even have to bring treats. Save your

cookies for Christmas Eve! Starting on Friday, November 24th, Santa will be at his Christmas

Cottage located on the Court Square in Downtown Paris. Santa should arrive around 10 AM on the big red fire truck. So be there and be ready with your wish list! Santa will be in until 2 pm.

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.

We want to keep Santa from getting sick so if you are not feeling well or running a fever,

please wait to visit Santa when you are feeling better. Social distancing and masks are encouraged just to keep everyone healthy and safe.

You can find Santa in his Christmas Cottage on the Court Square every weekend from November 24th until December 17th. Mrs. Claus will make sure he is there at 10am till 2pm on Saturdays and 2 til 4pm on Sundays.

Santa will be on the Court Square for some extra visiting time on December 9th. He will be there all during the Christmas Festival. So he will be in his Cottage from noon until 4:30 pm. At that time he will be whisked away

to the Christmas Parade.

Always while you are waiting to visit Santa, you don't have to wait in line. Take time to ride around Downtown Paris on the exciting Trackless Train. Experience what it is like to be the big guy on Christmas Ever as you whirl around on Santa's Sleigh Swing Rides. And, as always do some shopping! Take advantage of all of those Thanksgiving deals!

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! Please make sure Santa knows that I was a good boy this year!



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Santa Wants To See You At The Christmas Festival



Christmas is such a fun time of year! The Downtown Paris Association loves to be right in the middle of all of the fun, too! The Christmas Festival will officially begin at noon on Saturday, December 9th, on the Court Square in Paris.

The past Christmas Festivals have been chock full of fun things to do! Plenty of games, face painting and lots of photo opportunities.

As always Santa will be there for you

to visit and let him know what you are wanting for Christmas. He will have extended hours that special day. Even though he is magic he will still need some breaks and will have to leave by 4:30 pm to go get ready for the parade.

Plan on having a big time at the Christmas Festival and then sticking around for the Holly Jolly Electric Christmas Parade following soon after. Visit the Downtown Paris Facebook Page or run by City Hall.

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The Lights Are Bright At The Holly Jolly Christmas Parade

The Holly Jolly Electric Christmas Parade had a major comeback last year and it should be even bigger this year. The Holly Jolly Electric Christmas Parade will follow the Christmas Festival, beginning at 5pm, in Downtown Paris, December 19th.

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



of all is on Santa Claus. He is the big finale of the parade every year!

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 visiting the Downtown Paris Association Facebook Page or going by City Hall.

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 Downtown Paris

Association begins the parade after dark so this parade fun and sparkly. 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



Santa's Favorite Recipe

Praline Cake

Submitted by **Betty Holland Camden, TN**

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No Bake Peanut Butter Pie

Submitted by Betty Holland
Camden, TN

Ingredients:

- 2/3 C peanut butter
- 1/2 C sugar
- 8 oz cream cheese
- 8 oz cool whip
- 1 ts vanilla
- graham cracker crust

Directions:

Cream together, peanut butter and cream cheese. Add sugar, cool whip and vanilla. Pour into crust. Crumble graham crackers, 1/3 C On top.

Recipes

Christmas Party Pinwheels

Submitted by Betty Holland

Camden, TN

Ingredients:

- 2 (8 oz) cream cheese, softened
- 1 pkg ranch salad dressing mix
- 1/2 C minced sweet red pepper
- 1/2 C minced celery
- 1/4 C sliced green onion
- 1/4 sliced stuffed olives

- 3 to 4 flour tortillas (10 inch)

Directions:

In a mixing bowl, beat cream cheese and dressing mix until smooth. Add next 4 ingredients and mix well. Spread about 3/4 cup on each tortilla. Roll up tightly. Wrap in plastic wrap. Refrigerate for at least 2 hours. Slice into 1/2 inch pieces. 15-20 servings.



Homemade Cinnamon Roll Cake

Submitted by Patricia Cain
Camden, TN

Ingredients:

- 3 C all purpose flour
- 1 C sugar
- 4 ts baking powder
- 2 eggs
- 2 ts vanilla
- 1 1/2 C milk
- 1 stick slightly melted butter
- Cinnamon Filling:
 - 3/4 C salted butter, softened
 - 2 T all purpose flour
 - 1 C packed light brown sugar
 - 1 T ground cinnamon
- Glaze:
 - 2 C powdered sugar
 - 5 T milk
 - 1 ts vanilla

Directions:

Preheat oven to 350 degrees. Spray 9x13 dish with cooking spray. In bowl combine all cake ingredients and mix until just combined.

For filling, combine all ingredients and stir until well mixed. Drop by spoonfuls onto the cake batter. Take a butter knife and make swirly patterns, dragging through the batter. Bake for 35-40 minutes.



For the glaze: Whisk all glaze ingredients in bowl together. Pour the glaze over the cake when it comes out of oven.

Fresh Apple Cake



Submitted by Willie Ruth Miller

McKenzie, TN

Ingredients:

- 2 C sugar
- 3 eggs
- 2 C self rising flour
- 1 C salad oil
- 3 C diced fresh

apples (I use golden delicious)

- 1 ts cinnamon
- 1/2 ts nutmeg
- 1 C chopped nuts
- 1/2 ts vanilla

Directions:

Combine sugar, eggs, flour, oil, vanilla, cinnamon and nutmeg, then add apple and nuts and stir until mix good. Pour into a well greased bundt pan. Bake at 350 degrees for 40-45 minutes.



Praline Cake

*Submitted by Betty Holland
Camden, TN*

Ingredients:

- 1 box yellow cake mix
- 3 eggs
- 1 1/3 C water
- 1/3 C canola oil

Directions:

Mix with electric mixer for 2 minutes. Spray 9x13 pan with cooking spray. Bake at 350 degrees for about 30 minutes.

Praline Topping:

- 1 lb box packed brown sugar
- 2 eggs, beaten

- 2 T flour
- 1/2 C butter or margarine
- 1 ts vanilla
- 1 1/2 C chopped pecans

Directions:

In skillet, melt butter and mix in brown sugar, flour and eggs. Cook for 3 minutes over low heat. Remove and add vanilla and pecans. Spread evenly over surface of cooled cake. Bake for about 6 minutes at 400 degrees to set the topping.



Cookie Sheet Apple Pie

*Submitted by Betty Holland
Camden, TN*

Ingredients:

- 3 3/4 C all purpose flour
- 1 1/2 ts salt
- 3/4 C shortening
- 3 eggs
- 1/3 C milk
- 8 C sliced peeled baking apples
- 1 1/2 C sugar
- 1 ts cinnamon
- 1/2 ts nutmeg
- 1 C crushed cornflakes
- 1 egg white, beaten

Directions:

In a bowl, combine flour and salt, cut in shortening until mixture resembles coarse crumbs. Add eggs and milk; mix to form dough. Chill for 20 minutes. Divide dough in half, roll one half to fit the bottom and sides of a greased 15x10 pan. Arrange apples over crust. Combine spices and crushed cornflakes and sprinkle over apples. Roll remaining dough to fit over apples. Seal edges; cut slits in top of dough. Brush with egg whites. Bake at 400 degrees for 15 minutes. Reduce heat to 350 degrees for 25 to 30 minutes or until golden. 16-20 servings.

Hot Apple Cider

*Submitted by Phyllis Kee
Camden, TN*

Ingredients:

- 4 C apple cider
- 2 C cranberry juice
- 1 C orange juice
- 11.5 oz can apricot nectar
- 1 C sugar
- 2 cinnamon sticks

Directions:

Mix together. Simmer 20 minutes. Keeps well in refrigerator.



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Cream Cheese Dip

Submitted by Phyllis Kee
Camden, TN

Ingredients:

- 8 oz cream cheese
- 1 C marshmallow fluff
- 1/2 C powdered sugar
- 2 T Dulche de Leche

Directions:

Mix until completely combined.
Pour into serving dish.

Top with:

- 1/2 C chopped pecans or peanuts
- 2 T Dulche de Leche
- 1 ts milk
- Maldon Salt Flakes

Microwave Dulche de Leche 10 - 15 seconds. Stir in milk. Drizzle over pecans. Sprinkle with salt. Serve with apple slices.



Bacon Ranch Dip

Submitted by Phyllis Kee
Camden, TN

Ingredients:

- 8 oz cream cheese, softened
- 16 oz sour cream
- 1 pkg dry ranch mix
- 3 oz real bacon bits
- 2 C shredded cheddar cheese

Directions:

Mix; pour into baking dish.
Bake at 350 degrees until melted and bubbly.

Monkey Bread

Submitted by Fern
Thompson
Paris, TN

Ingredients:

- 4 cans biscuits
- 1 C sugar
- 1/4 C cinnamon
- 1 C brown sugar
- 1 C pecan pieces

Directions:

Spray bundt pan thoroughly. Sprinkle pecan pieces on bottom of pan. Combine 1 C sugar with 1/4 C cinnamon. Mix well. Cut biscuits into fourths. Roll then in cinnamon and sugar mixture. Arrange in



bundt pan in layers. Mix 1 stick of butter, 1 C of brown sugaring a sauce pan and boil for 2 minutes. Pour over biscuits. Bake at 350 degrees for 30 minutes.

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Breakfast Casserole

Submitted by Phyllis Kee
Camden, TN

Ingredients:

- 1 lb sausage, browned and drained
- 8 eggs
- 2 C milk
- 1/2 ts salt
- 1 ts dry mustard
- 6 slices bread, cubed
- 1 C grated cheese

Directions:

Mix all ingredients and pour into greased 9x13 dish. Top with cheese. Cover and refrigerate overnight. Remove from refrigerator 30 minutes before baking. Uncover and bake 350 degrees for 35 minutes.

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Cheddar Chicken Spaghetti

Submitted by Fern Thompson
Paris, TN

Ingredients:

- 1 pkg (7 oz) spaghetti, broken
- 2 C cubed cooked chicken
- 2 C (8 oz) shredded cheddar cheese, divided
- 1 can (10 3/4 oz) condensed cream of chicken soup, undiluted
- 1 C milk
- 1 TB diced pimentos, optional
- 1/4 ts salt
- 1/4 ts pepper

Directions:

Cook spaghetti according to package directions. Meanwhile, in a bowl, combine the chicken, 1 C cheese, soup, milk, pimentos, salt and pepper. Drain spaghetti; add to the chicken mixture and toss to coat. Transfer to a greased 9x13 baking dish. Sprinkle with the remaining cheese. Bake, uncovered, at 350 degrees for 20-25 minutes or until heated through. 6-8 servings.



Orange Juice Cake

Submitted by Fern Thompson
Paris, TN

Ingredients:

- 1 pkg Betty Crocker yellow cake mix with pudding
- 3 eggs
- 1/2 C oil
- 1 C orange juice

Directions:

Combine cake mix, eggs, oil and 1 C orange juice in bowl and beat with mixer for 3 minutes, scraping down edges of bowl. Pour in floured and greased bundt pan and bake at 350 degrees for 35 minutes or until cake

tests done with toothpick.

GLAZE:

- 1/2 C sugar
- 1/2 stick of oleo or butter
- 1/2 C orange juice

Cook in a small pan and stir for about 5 minutes

Let cake stand for 10 minutes then spoon glaze over cake and let set for 30 minutes. Turn cake out on a plate covered with wax pater, then turn over on another plate and carefully take off was paper.

Chocolate
Chip Pie

Submitted by Fern
Thompson
Paris, TN

Ingredients:

- 1 stick margarine or butter
- 2 eggs
- 1 C white sugar
- 1 ts vanilla
- 1 C chocolate chips
- 1 C chopped nuts
- 1 9 inch unbaked pastry shell

Directions:

Melt butter in small pan and set aside. Beat eggs, sugar and vanilla in bowl. Add chocolate chips and nuts. Add butter and mix well. Pour into crust and bake 50 minutes at 325 degrees.



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Breaded Ranch Chicken Breasts

Submitted by Fern Thompson
Paris, TN

Ingredients:

- 3/4 C crushed corn flakes
- 3/4 C grated parmesan cheese
- 1 envelope ranch salad dressing mix
- 8 boneless, skinless chicken breast halves
- 1/2 C melted butter

Directions:

In a shallow bowl combine corn flakes, parmesan cheese and salad dressing mix. Dip breast in butter, then roll in mixture to coat. Place in greased 9x13 dish. Bake uncovered 350 degrees for 45 minutes.



Easy Lasagna

Submitted by Debbie Seaton
Camden, TN

Ingredients:

- 1 lb ground venison
- 1 (12 oz) pkg No-Yolk egg noodles
- 1 C milk
- 1/2 C onion or onion flakes
- 1/2 ts cumin
- 1 (16 oz) can spaghetti sauce
- 1 (3 oz) pkg cream cheese
- 1 (12 oz) pkg mozzarella cheese

Directions:

Cook noodles; drain. Brown meat, add onions and cumin; drain grease. Add spaghetti sauce and simmer 10 minutes. Stir milk and cream cheese into hot noodles; cook until creamy. Grease 9x13 glass pan. Pour noodle mixture into pan, add sauce and meat mixture and top with mozzarella cheese. Bake 10-15 minutes at 325 degrees. Serves 8-10.

Venison Crockpot Stew

Submitted by Ronnie Seaton
Camden, TN

Ingredients:

- 2 lbs. venison, cut into 1 inch cubes
- 2 C carrots, cut into 1 inch pieces
- 1 green pepper, finely chopped
- 3 stalks curly, chopped into 1 inch pieces
- 1/4 C quick cooking tapioca
- 1 whole clove
- 1 1/2 C French dressing
- 1 onion, finely chopped
- 1 (16 oz) can whole tomatoes, mashed
- 4 potatoes, chopped
- 6 bay leaves
- Salt and pepper to taste



Directions:

Marinate meat in French dressing overnight in the refrigerator. Pour off liquid the next day and discard. Add remaining ingredients to crockpot; cook 8-10 hours on low. Makes 2 quarts.

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