





CareAll
HOME HEALTH CARE

Happy Holidays!

135 Kennedy Drive
Martin, TN
731-587-2996

Dresden Private Duty
811 Morrow St., Suite 207
Dresden, TN
731-364-5812

*... 'Tis The Season
To Be Thankful!*

It may be cold outside, but our spirits are warmed as we recall the many fine folks who we've had the pleasure to meet this year.

We sincerely value your business and wish you all the very merriest holiday season followed by a simply spectacular year. Thanks!

Vaughan Bros. Hardware
134 Pikeview St. • Dresden, TN
364-3331

**PILLOWVILLE
COUNTRY STORE**
BRINGING COUNTRY BACK
124 Hwy 190, McKenzie, TN 38201

HOLIDAY HOURS:
Christmas Eve 7 a.m.-1p.m. • Christmas Day Closed
New Year's Eve 6 a.m.-10 p.m. • New Year's Day Closed

*Thank you for your business.
Merry Christmas & Happy New Year!*

From Chad, Terri, Lynn and Amy

731-358-9714

MCDANIEL'S
MAINTENANCE & REPAIR
560 Poole Road • McKenzie, TN

Heavy Equipment Repair • Service Calls

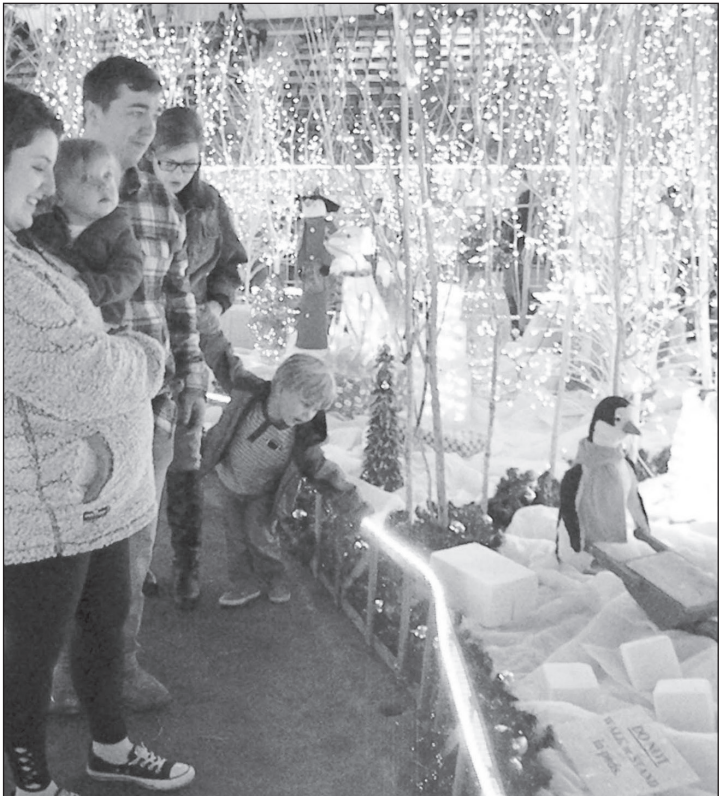
HOLIDAY HOURS
Closed Christmas Eve & Christmas Day
Closed New Year's Eve & New Year's Day

Thank you for your business. Have a Merry Christmas and Happy New Year!

Chad & Terri McDaniel
731-415-0791 731-415-1850



Annual Santa's Village Celebration



Santa's Village was held this December 6 through December 9 this year and was held inside the Ned McWherter Agricultural Complex. The colorful winter wonderland provided activities to put anyone in the Christmas spirit.



There was a petting zoo available with animals from around the area provided by Hooker Farms, such as goats and cows, as well as camels and kangaroos.



Visitors enjoyed the petting zoo provided by Hooker Farms.



Children enjoyed the carnival rides offered by Pope's amusement.



CHRISTMAS SNOWBALL COOKIES

1/2 lb butter, at room temperature, about 2 cups powdered sugar 2 teaspoons vanilla 2 cups all-purpose flour 1/4 teaspoon baking powder 1 cup chopped pecans (about 4 oz.)

In a large bowl, with a mixer on medium speed, beat 1 cup butter, 1/2 cup powdered sugar, and vanilla until smooth. In a medium bowl, mix flour and baking powder. Add to butter mixture, stir to mix, then beat until well blended. Stir in

pecans.

Shape dough into 1-inch balls and place about 1 inch apart on buttered 12- by 15-inch baking sheets. Bake in a 300° regular or convection oven until cookies are pale golden brown, about 25 minutes.

If baking two sheets at once in one oven, switch their positions halfway through baking. Let cookies stand on sheets until cool enough to handle. Place remaining 1 1/2 cups powdered sugar in a shallow bowl. Roll warm cookies in powdered sugar to coat all over; discard remaining sugar.

Set cookies on racks to cool completely.

SAUSAGE CRESCENT CHEESE BALLS

1 lb bulk spicy sausage 2 cups shredded sharp Cheddar cheese (8 oz) 1/2 teaspoon dried rosemary leaves, crushed 1 can crescent rolls 2 tablespoons all-purpose flour

1. Heat oven to 375°F. Line 15x10x1-inch pan with foil; spray with cooking spray.

2. In large bowl, mix sausage, cheese and rosemary; mix well using hands or spoon.

3. Unroll crescent dough on work surface; coat each side of dough with 1 tablespoon flour. Using pizza cutter or knife, cut dough into about 1/4-inch pieces. Mix crescent dough pieces into bowl of sausage mixture in small amounts until well blended.

4. Shape mixture into 42 (1 1/4-inch) balls. Place in pan. Bake 15 to 17 minutes or until golden brown.

SMOKED HAM AND JALAPEÑO PULL-APART BREAD

1 can (16.3 oz) Flaky Layers refrigerated Sweet Hawaiian biscuits 1/3 cup spicy jalapeño cream cheese spread (from 7.5-oz container) 1/3 cup finely shredded Monterey Jack cheese 1/4 cup finely chopped green onions 4 slices deli-sliced smoked ham (1/2 oz each), cut into quarters

1. Heat oven to 350°F. Line 9x5-inch loaf pan with foil; spray with cooking spray.

2. Separate dough into 8

biscuits. Separate each biscuit into 2 layers to make 16 rounds. Spread 1 teaspoon jalapeño cream cheese on top of each biscuit layer; top each layer with shredded cheese, green onion and 1 piece smoked ham.

3. Stack 8 biscuit layers on top of each other; place at one short end of pan, with side without filling on outside edge of pan. Stack remaining 8 biscuit layers, and place on other side of pan, with side without filling on outside edge of pan.

4. Bake 20 minutes, then cover with foil. Bake 40 to 45 minutes longer or until golden brown and baked through in center. Cool 10 minutes. Remove from pan; serve warm. Sprinkle with additional chopped green onions, if desired.

CHRISTMAS BARK

Holiday M&M's 1/2 bag Candy Melts White 1/2 bag Candy Melts Green 1/2 bag Candy Melts Red Christmas Sprinkles

1. Line a baking sheet with parchment paper.

2. Place bag of Wilton candy melts in a microwave safe dish (I used a Pyrex measuring cup) and heat on 50% power for 1.5 mins, stir, then microwave at 50% power for 1 min or until fully melted and smooth upon stirring. Pour melted chocolate onto cookie sheet and spread

onto cookie sheet and spread

out with an offset spatula until evenly distributed. (Note: your bark can be as thick or thin as you would like just depends on how thin you spread the chocolate).

3. Swirl with a knife until all colours are mixed through. The knife allows for swirling of colours but not mixing of the colours so each colour stays it's original shade.

4. Sprinkle with M&Ms and Christmas sprinkles. Place in fridge to set (approximately 30 minutes). Once hardened break into bite sized pieces.

Store in an airtight container for up to 1 week.

GREEN CHILE CHICKEN SKILLET DIP

4 oz cream cheese, 1/2 cup sour cream 1 tablespoon chicken taco seasoning mix (from 0.85-oz package) 2 cups chopped deli rotisserie chicken 1 cup frozen whole kernel sweet corn, thawed 2 cans (4.5 oz each) green chiles 1 1/2 cups shredded Mexican cheese blend (oz) Chopped fresh cilantro leaves, if desired

1. Heat oven to 375°F. Spray 10-inch ovenproof stainless steel skillet with cooking spray. In medium bowl, mix cream cheese, sour cream and taco seasoning mix.

2. Add chicken, sweet corn, green chiles and 1 cup of the Mexican cheese blend, stirring to combine. Transfer mixture to skillet, and top with remaining 1/2 cup Mexican cheese blend.

3. Bake 32 to 35 minutes or until cheese is melted and bubbling around edges. Garnish with cilantro. Serve with tortilla chips.

CRESCENT-WRAPPED BRIE

1 can (8 oz) refrigerated crescent rolls or 1 can (8 oz) refrigerated Crescent Dough Sheet 1 round (8 oz) Brie cheese 1 egg, beaten

1. Heat oven to 350°F.

2. If using crescent rolls: Unroll dough; separate crosswise into 2 sections. Pat dough and firmly press perforations to seal, forming 2 squares. If using dough sheet: Unroll dough; cut crosswise into 2 rectangles. Pat dough to form 2 squares.

3. Place 1 square on

ungreased cookie sheet. Place cheese on center of dough. With small cookie or canapé cutter, cut 1 shape from each corner of remaining square; set cutouts aside.

4. Place remaining square on top of cheese round. Press dough evenly around cheese; fold bottom edges over top edges. Gently stretch dough evenly around cheese; press to seal completely. Brush with beaten egg. Top with cutouts; brush with additional beaten egg.

5. Bake 20 to 24 minutes or until golden brown. Cool 15 minutes. Serve warm.