



Tuesday, November 21, 2017

McKENZIE, TENNESSEE

SPECIAL THANKSGIVING SECTION

A Big Jingle Christmas Planned for McKenzie

The Christmas tradition will continue in McKenzie with a parade and many activities on December 1-3 in downtown. The event was previously organized by the McKenzie Lions Club.

The city of McKenzie is coordinating the event this year and renaming it "A Big Jingle Christmas." The city is asking local clubs, organizations, and churches to help create a grand community Christmas.

It can be a great fund-raising

event for organizations. Carroll Arts, Inc. has agreed to coordinate the Mistletoe Market. For more information, contact Denise Sam at 731-697-1844. Spaces are 10 x 10, except for larger, corner spaces.

To enter the Christmas parade, phone Jennifer Sims at 731-415-0981.

Time is of the essence to organize the event. For more information or to make suggestions, phone Jennifer Waldrup at 731-352-2292.

SCHEDULE OF EVENTS

- Nov. 28:** Jingle Bell Luncheon, 11 a.m. - 1 p.m., Church of Christ
Nov. 29: Twinkle Ball, 6-8 p.m., Vera Low, Bethel
Dec. 1: Caroling & Tree Lighting, 5:15 p.m., Farmers Market
 Renaissance, 7 p.m., Bethel Dickey Fine Arts
Dec. 2: Breakfast With Santa, 8-11 a.m., First United Methodist Church
 Breakfast in Bethlehem, 8-10 a.m., Calvary Tabernacle
 Mistletoe Market, 9 a.m. - 5 p.m., Farmers Market
 Parade of Trees, 10 a.m. - 5 p.m., Connie's Place
 Cookie Decorating, 11 a.m. - 4 p.m., Overflow Church
 Horse drawn carriage rides, 11 a.m. - 4 p.m., Sponsored by CB & T
 Big Jingle Parade, 1 p.m., Line up at MMS
 Night Before Christmas, 2 and 2:30 p.m., Memorial Library
 Theater - Holiday Magic performance, 12 noon and 3 p.m., Park Theatre
 Renaissance, 2 p.m., Dickey Fine Arts
Dec. 3: Renaissance, 7 p.m., Dickey Fine Arts
 Mistletoe Market, 1-4 p.m., Farmers Market
 A Taste of Christmas, 2-5 p.m., Methodist Church
 Renaissance, 2 p.m., Dickey Fine Arts

Save-a-Lot Offers 'Bags For a Brighter Holiday'

Save-a-Lot in McKenzie is offering "Bags for a Brighter Holiday" from now until Christmas Eve.

Paper grocery bags on display near the registers contain eight items that go a long way to making a meal for a needy family. Shoppers can purchase the bags for \$5.99 each and place them in a bin as they exit.

The bags will be distributed by United Neighbors. All Save-a-Lot stores across the nation are participating and working with local charities to get the bags to families in need.

ONLINE EXTRA

For more information, visit savealot.com/givealot.



McKenzie-Carroll County United Neighbors Executive Director Saudia Akin (left) and McKenzie Save-a-Lot Store Manager Neal Haywood display "Bags for a Brighter Holiday" and the products they contain. Photo by Brad Sam/The Banner

Happy Thanksgiving!

We will be closed on Thanksgiving Day.

China Lantern

Dine In or Carry Out
 15880 Highland Dr., McKenzie • 731-352-3888
All You Can Eat Buffet

Bobby Gee's DINER

731-352-5059 *Happy Thanksgiving!*

Voled Best Burger & Breakfast in Carroll County!

We will be closed on Thanksgiving Day.

131 S. Main Street
 McKenzie (Near Fred's)

HAPPY THANKSGIVING

to all our customers

We will be closed on Thanksgiving Day.

El Vallarta

15641 Highland Drive • McKenzie, TN 38201
 731-352-0073

Come celebrate our week long sale after Black Friday

Nov. 27 THROUGH Dec. 1

10% OFF
 ALL in stock sunglasses

Spivey Eye Clinic, P.C.
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Happy Thanksgiving
 from all of us at

SUPER DRUGS

We Deliver!

Closed Thanksgiving Day
 Open Black Friday

2340 Cedar St., Downtown McKenzie
352-3242

McKenzie First United Methodist Church

Harvest Sunday Service

Sunday School - 9:45 a.m.
 Worship - 10:50 a.m.

16 McTyeire St. N, McKenzie, TN 38201
www.mckenziefirst.org

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731-642-8621

BLACK FRIDAY SALE
 Open 8am Friday And Saturday!!

TONS OF IN-STORE SPECIALS

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SHOE SHACK
 The Finest Shoe Store in the South

1001 Main St., Martin
 731-281-4379

CALENDAR

Carroll County Humane Society

21822 Highway 22
McKenzie, TN 38201
(731) 352-9950

Happy Thanksgiving!

from all of us at

BIG DADDY'S BBQ

BBQ
CHICKEN
BOLOGNA
RIBS
CATERING

We will be closed Thanksgiving Day.

MALISSA & MARK ANDERSON, OWNERS

17615 HIGHLAND DRIVE, MCKENZIE, TENN. 38201
PHONE: 731-352-3873

Rotary Club of Gleason

Breakfast with Santa

7 A.M. – 10 A.M.

SATURDAY, DECEMBER 2, 2017

AT GLEASON FIRST BAPTIST CHURCH

Tickets can be purchased from any Gleason Rotarian, the Bank of Gleason, Gleason City Hall or The Banner. Proceeds go toward the Jacky and Betty Esch Rotary Scholarship. Cristi Wallace Photography will take pictures with Santa.

BREAKFAST TICKETS \$6

Happy Thanksgiving

Brents K. Priestley, AAMS®
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Holiday

25 CALENDAR

The group anticipates sold-out audiences for each performance.

HUNTINGDON ANNUAL CHRISTMAS PARADE IS DECEMBER 9

The Town of Huntingdon Christmas Parade is Saturday, December 9, 6:30 p.m.

The parade begins on West Main Street at Carroll Bank and Trust and travels, loops around the south of the Court House and proceeds along East Main Street and concluded at 5th Avenue.

To register to participate, phone Huntingdon Public Safety dispatch at (731) 986-5310. Registration is open until noon December 8. Categories in the parade are: band, float, horse and rider, motorized vehicle, antique vehicle, antique tractor and miscellaneous (ATVs, motorcycles, bicycles, etc.)

CHRISTMAS ON BROADWAY

The Dixie Carter Performing Arts Center presents Christmas on Broadway with special guest Kellye Cash featuring The Dixie Children's Chorus

The event features area vocalists along with former Miss America Kellye Cash, Miss Tennessee Caty Davis and the Dixie Children's Choir.

The event is Saturday, December 16, 2 p.m. and 7 p.m. Tickets are \$15. The 7 p.m. show is sold out. Visit dixiepac.net for more information.

BREAKFAST IN BETHLEHEM

"Breakfast in Bethlehem" is Saturday, December 2 from 8-10 a.m. in the Calvary Tabernacle Fellowship Hall. Enjoy breakfast from the Bethlehem Marketplace, talk to some of the characters that were part of the exciting story of the birth of Jesus and listen as puppets sing of the savior. Kids will have a make-and-take craft.

Breakfast includes pancakes, sausage or bacon, fruit, milk, juice and more. For tickets, call or text Ashley Branch at 731-499-0951 or Pastor Dan Grisham at 731-415-8949 or on Facebook @CalvaryTabernacleMcKenzie.

PARIS, HENRY COUNTY OPERATION CHRISTMAS

Paris and Henry County is holding an Operation Christmas. Their mission is to provide Christmas gifts to children that have families that are facing financial hardships during the holidays. They also provide for the treasured elderly who have no family around for the holidays. You can donate items for Christmas packages for the children and the elderly by placing new and gently used items into a drop box at T.A.R.P. located at 1027 Mineral Wells Avenue in

Paris. Elves are needed to help with wrapping and the party. Santa will be giving out gifts.

Gifts and collection suggestions are as follows: Youth — toys, games, basketballs, footballs, dolls, mittens and gloves; Adolescents — socks, under garments, t-shirts, tank tops, toiletries (lotion, soap, deodorant, toothbrush, toothpaste), sprays (Bath and Body Works type for girls, AXE for boys), nail polish, shampoo and conditioner sets, make up (eye shadow, eyeliner, mascara), ear buds, and books; Seniors — fleece blankets, boxes of cards, lotion, combs, brushes, socks, gloves, hats, blankets, gowns or pajama bottoms, and denture supplies; General Supplies — wrapping paper, tape, scissors, and shoe boxes. For more information contact Dora at 731-644-0026.

GLEASON ROTARY CLUB'S BREAKFAST WITH SANTA

Join Santa and his favorite elf Rotarians for breakfast at the First Baptist Church in Gleason on Saturday, December 2 from 7 a.m. until 10 a.m. Breakfast plate tickets are \$6 and can be purchased from any Gleason Rotarian or at the Bank of Gleason, Gleason City Hall or The McKenzie Banner. Cristi Wallace Photography will be on hand for pictures of your child with Santa Claus. Proceeds go towards the Gleason Rotary Club's youth fund and the Jacky and Betty Esch Rotary Scholarship.



Thankful I'm not a **TURKEY** Special

CELEBRATE BY TAKING ADVANTAGE OF THIS great rate!

* GULP *
umm... WOOF?

Only \$20

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THE McKenzie, Tenn. BANNER

Call 731.352.3323 • Offer Ends December 4, 2017

Limited time offer. Valid only in the Tri-County area of Carroll, Henry and Weakley counties in Tennessee. Good for new or renew. Regular price is \$28 for 1 year of print and online delivery. Discounted rate is equivalent to getting 2 months free. Offer entitles reader to 12 months membership to The McKenzie Banner newspaper. Payment is required to begin offer. Limit ONE per customer.

Yes! I'd like to receive one year of The McKenzie Banner for \$20 and I am enclosing payment with this letter. Expires December 4, 2017

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PHONE (____) _____ ☐ New ☐ Renew

Call: 731.352.3323 • Mail To: The McKenzie Banner, 3 Banner Row, McKenzie, TN 38201

Santa's Village Coming Soon to Martin

Christmas is coming soon and that means Santa's Village is too. The 33rd annual event is scheduled for December 7 and 8 from 6-9 p.m.; December 9 from 11 a.m.- 9 p.m. and December 10 from 1-5 p.m. at the Ned McWherter Agricultural Complex on the University of Tennessee at Martin campus. The purpose of the event is to provide an inside winter wonderland, which will also help meet the needs of the less fortunate in the area.

Admission to the event is free and donations for \$5 worth of nonperishable food and/or toys will be greatly appreciated.

Some features of the event are visits with Santa, petting farm, amusement rides, arts & crafts, enchanted forest with thousands of lights and live entertainment. WLJT's Clifford, the Big Red Dog, will also be on hand Saturday from 11 a.m. – 2 p.m.

Co-sponsors for the event are the City of Martin and UT Martin. Additional sponsors to date include: Casey's General Store, Simmons Bank, MTD Products and Savant Learning Systems.

For more information contact Martin Parks & Recreation at 587-6784.

MAIL OR DELIVER TO:
Santa Claus,
c/o The McKenzie Banner,
3 Banner Row,
McKenzie, TN 38201

THE McKenzie, Tennessee BANNER

RETURN BY: FIRST WEDNESDAY IN DECEMBER
ADD A PHOTO FOR \$10. SAVE A STAMP. E-MAIL: SANTAGMCKENZIEBANNER.COM

My Name is: _____ I'm in School at: _____
I am _____ old (age) I'm in the _____ Grade.
I Live in: _____, (city) My Teacher is: _____

Dear Santa, This year I've been: ☐ Nice ☐ Naughty
Here are a few things I am wishing for: (but I can explain)

Love, _____
P.S. _____

SANTA'S Workshop

Holiday Recipes

JUST IN TIME FOR THANKSGIVING

Chess Cake

1 (18 ounce) box yellow cake mix
2 eggs
1/2 cup (1 stick) butter, softened
Beat cake mix, eggs and butter. Press into sprayed 9x13-inch baking pan.
Topping:
2 eggs
1 (8 ounce) package

cream cheese, softened
1 (16 ounce) box powdered sugar
Beat 2 eggs, cream cheese and powdered sugar. Pour topping mixture over cake batter. Bake at 350 degrees for 35 minutes. Serves 16-20.

Pineapple-Pecan Spread

2 (8 ounce) package cream cheese, softened
1 (8 ounce) can crushed pineapple with juice
3/4 cup chopped pecans
Beat cream cheese in bowl until smooth. Drain pineapple and save juice. Add crushed pineapple to cream cheese. Stir

with spoon and add just enough juice to make mixture spreadable. Add pecans and refrigerate. Spread on slices of toasted bread or crackers.
Cut sandwiches into thirds lengthwise for finger sandwiches. Makes 3 cups

Carrot Cake Cupcakes

1 (18 ounce) box carrot cake mix
3 eggs
1/2 cup canola oil
1 (8 ounce) can crushed pineapple with juice
3/4 cup chopped pecans
Preheat oven to 350 degrees. Place paper baking cups in 24 muffin cups. Combine cake mix, eggs,

oil and 1 1/4 cups water in bowl and beat on low speed for about 30 seconds. Increase speed to medium and beat for 2 minutes. Stir in white chocolate out clean. Cool in pan for 5 to 10 minutes. Cool completely before frosting. Makes 24 cupcakes

Chicken-Asparagus Casserole

3 chicken breasts
1 can asparagus, drained
1 can cream of chicken soup
1/4 cup mayonnaise
butter
bread crumbs
Boil chicken breasts in salt water for 30 to 40 min-

utes. Drain asparagus and arrange in bottom of casserole dish. Bone chicken and place on asparagus layer. Mix cream of chicken soup with mayonnaise. Pour over chicken. Dot with butter. Cover with bread crumbs. Bake 1 hour at 375 degrees.

Hash Brown Casserole

2 pound frozen hash browns
1/2 cup melted butter
2 cup sour cream
2 cup grated Cheddar Cheese
1/2 teaspoon salt
1 can cream of chicken soup

1/2 teaspoon pepper
1/2 cup chopped onion
Spread potatoes in 9x13-inch dish; let thaw. Mix other ingredients together and spread over potatoes. May top with buttered bread crumbs. Bake at 350 degrees for 1 hour.

Shoe Peg Corn Casserole

1 can Shoe Peg corn, drained
1 can French-style beans, drained
1/2 cup Cheddar Cheese
1/2 cup chopped onion
1/2 cup sour cream
1/2 cup slivered almonds
1 stack Ritz crackers

1 stick oleo
1 can cream of celery soup
Mix first 7 items together and put in 10-inch casserole. Melt oleo and saute crackers. Put crackers mixture over top of casserole and bake 40 minutes in 350 degree oven.

Turkey With Orange-Honey Glaze

Yield 16-18 servings.
2 teaspoons rubbed sage
2 teaspoons salt
1/2 teaspoon pepper
Pinch dried thyme
1 turkey (18 to 20 pounds)
1 small orange, peeled and halved
1/2 cup butter or margarine, melted
1/3 cup orange juice
1/3 cup orange marmalade
1-1/2 teaspoons honey
Pinch ground cinnamon
In a small bowl, combine sage, salt, pepper and thyme; mix well. Rub 2 teaspoons inside the turkey; set the remainder aside. Place orange inside turkey. Skewer openings; tie drumsticks together. Place on a rack in a roasting

pan. Combine remaining sage mixture with butter; brush over turkey. Bake, uncovered, at 325 degrees for 5-1/2 hours or until a meat thermometer reads 170 degrees, basting every 30 minutes. When the turkey begins to brown, cover it lightly with foil. In a saucepan, combine remaining ingredients; bring to a boil. Reduce heat; simmer, uncovered, for 15-20 minutes or until slightly thickened, stirring occasionally. Brush over turkey. Continue to bake, uncovered, 30 minutes to 1 hour longer or until thermometer reads 185 degrees, brushing with glaze occasionally. Remove from the oven; cover and let stand 20 minutes before carving. Thicken pan juices for gravy if desired.

Jam Cake

In Memory of
Cathryn Crawford

1 cup sugar
3 eggs beaten
1/2 cup butter
2 cups jam Strawberry & blackberry
1/2 cup milk
1 tsp cinnamon, allspice, cloves
2 cups (all purpose) Flour
1 tsp. soda
Cream sugar and butter. Alternate adding flour & eggs. Add jam last.
Bake at 325 degrees about 30 minutes in greased pans.

ICING: 3 cups sugar, 1 cup cream, 1 T butter and 1 1/2 cup chopped pecans.
Combine 2 cups sugar, cream & butter. Let mixture get hot, then add last cup of sugar & cook until it forms a soft ball in cold water. Remove from heat & beat at once. Spread between layers and on top of cake. If desired, make small slits in cake to let icing mixture absorb into cake.

Crock Pot Chicken & Dressing

1 stick margarine
2 cups chopped onion
2 cups chopped celery
1 large skillet cornbread
1 teaspoon poultry seasoning
1 1/2 teaspoon salt
2 teaspoon sage
1/2 teaspoon pepper
2 eggs, well beaten
1 can cream of chicken soup
1 can golden mushroom

soup
1 1/2 or 2 cups chicken broth
2 or 3 cups cooked chicken
Melt margarine and crumble cornbread. Mix all ingredients except chicken. Add chicken last. Cook dressing and chicken in crock pot on HIGH 45 minutes. Stir and continue to cook on LOW for 4 hours.

Baked Turkey Sandwiches

2 1/2 cup cooked chopped turkey
1 can cream of mushroom soup
1 can cream of chicken soup
2 tablespoons chopped pimento
2 tablespoons chopped onion
1 cup sliced water chestnuts
6 eggs
1 large loaf bread
1 large bag potato chips

Mix all ingredients together; cut crust from 24 slices day-old sandwich bread. Spread mixture on 12 slices of bread. Cover with other 12 slices. Wrap individually in foil and freeze. When ready to use and still frozen, dip in beaten egg, then in crushed potato chips. Place on well buttered cookie sheet. Bake 1 hour in 300 degree oven. Serve hot.

Red Pepper, Tomato & Feta Topped Chicken

Serves 4
4 boneless, skinless chicken breasts (6 to 8 ounces each)
1/2 cup My Grandma's Greek Dressing (see below)
1/3 cup diced charred red bell pepper (see below)
1 tablespoon minced sun-dried tomatoes
1 tablespoon brined capers, rinsed and drained
1 tablespoon minced fresh flat-leaf parsley
1/4 teaspoon kosher salt
1/8 teaspoon freshly ground black pepper
3/4 cup crumbled feta cheese
1 tablespoon unsalted butter
1 tablespoon olive oil
Preheat the oven to 350 F.
Place chicken in medium bowl or large resealable bag and pour Greek dressing over top. Marinate chicken on the countertop for 20 minutes.
In medium bowl, combine bell pepper, tomatoes, capers, parsley, salt, black pepper and feta.
In 12-inch cast-iron or other oven-safe skillet, melt butter with olive oil over medium-high heat. Remove chicken from marinade and let excess marinade drip back into the bag. Place chicken top-side down in skillet and sear 4 to 6 minutes. Turn chicken over and divide the pepper and feta mixture over the top. Slide skillet into oven. Bake 15 to 18 minutes, or until chicken is cooked through. Carefully transfer chicken to a platter and let it rest 5 to 6 minutes before serving.

MY GRANDMA'S GREEK DRESSING

Makes 3/4 cup
1 large clove garlic
1 teaspoon dried oregano, crushed in your palm
1/2 teaspoon kosher salt
1/4 teaspoon coarsely ground black pepper
1/4 cup fresh lemon juice, strained of pulp and seeds
1/2 cup olive oil
Pass garlic through garlic press into glass jar or resealable storage container. Add oregano, salt and pepper. Pour in lemon juice and olive oil.
Shake. Pour. Swoon.
Store salad dressing in refrigerator, but pulling out 10 to 15 minutes prior to using to warm up solidified oil, or run jar under warm tap water. Store in refrigerator 3 to 4 months.

CHARRED PEPPERS:

GRILL: Heat a grill to medium-high. Place pepper (or peppers) on grates, close lid and let char for 5 minutes. Rotate and repeat process until all sides are charred. After 12 to 15 minutes, the skin should be black and blistered.

Gas stovetop: Using metal tongs, hold pepper over medium-high flame, rotating to create an even char.

Oven: Preheat broiler to high and crack oven door. Place washed pepper on foil-lined, rimmed baking sheet and slide under broiler, rotating every few minutes until charred.

Serves 4

Ingredients:

4 ounces of pancetta, cut into 1/4-inch cubes (see note)
3 tablespoons of olive oil, plus more if necessary
1 pound of Yukon gold potatoes, unpeeled, scrubbed and quartered
Kosher salt
Freshly ground black pepper
10 ounces of cremini or brown mushrooms, quartered
6 garlic cloves, peeled and halved crosswise
2 teaspoons of dried thyme
Several fresh thyme sprigs for garnish (optional)

Directions:

1. Arrange a rack at the center position and preheat the oven to 400 F.
2. In a large, heavy, ovenproof frying pan (preferably a cast iron) set over medium heat, sauté the pancetta until golden and crisp for 5 to 7 minutes. Remove with a slotted spoon to drain on paper towels.
3. Remove all but 2 tablespoons of the drippings from the pan. (If you

Skillet-Roasted Potatoes with Mushrooms and Pancetta

don't have 2 tablespoons, add olive oil to make this amount.) When hot, add the potatoes and sauté, stirring, until they start to take on a little color for 5 to 7 minutes. Season with salt and pepper and place the frying pan in the oven. Roast for 15 minutes.
4. Remove the frying pan from the oven and add the mushrooms, garlic and the 3 tablespoons of olive oil. Add the dried thyme and season with more salt and pepper. Toss the potatoes to them coat well.
5. Return the pan to the oven and roast until the potatoes are golden brown and tender and the mushrooms are softened, about 15 minutes more. Remove the frying pan from the oven and stir in the reserved pancetta. If desired, garnish the center of the pan with fresh thyme sprigs.
6. Serve warm.

Note: If buying pancetta from a deli, ask for it to be cut thickly into 1/4-inch slices. Prepackaged pancetta is often thinly sliced.

Cranberry Salad (Sugar-Free)

1 package strawberry jello dissolved in 1 cup boiling water
1 can cranberry sauce (whole)
1 small can crushed pineapple

1 cup nuts
1 orange, grated
Mix cranberry sauce with hot jello. Add other ingredients. Chill before serving.

Maple Ginger Sweet Potatoes

4 medium sweet potatoes
1/2 cup sour cream
1/3 cup maple syrup
1/4 teaspoon ground ginger
1/4 cup chopped pecans
Preheat oven to 375 degrees. Pierce sweet pota-

toes several times with fork and place on baking sheet. Bake for 1 hour. Combine sour cream and syrup and ginger in bowl. Spoon over split potatoes and sprinkle with pecans. Serves 6

Sweet Potato Casserole with Pecans

1 (29 ounce) can sweet potatoes, drained
1/3 cup evaporated milk
3/4 cup sugar
1/4 cup packed brown sugar
2 eggs, beaten
1/4 cup (1/2 stick) butter, melted
1 teaspoon vanilla
Preheat oven to 350 degrees. Place sweet potatoes in bowl and mash slightly with fork. Add evaporated milk, sugar, brown sugar, eggs, butter and vanilla and mix well.

Pour into sprayed 7 x 11-inch or 2 quart baking dish.
Topping:
1 cup packed light brown sugar
1/4 cup (1/2 stick) butter, melted
1/2 cup flour
1 cup chopped pecans
Combine brown sugar, butter and flour in bowl and mix well. Stir in pecans and sprinkle topping over casserole. Bake for 35 minutes or until crusty on top. Serves 6-8

Squash Dressing

2 (6 ounce) packages Mexican cornbread mix
2 eggs
1 1/3 cups milk
2 pounds yellow squash, sliced
1/2 cup (1 stick) butter
1 cup chopped onion
1 cup chopped celery
1/2 cup green bell pepper, seeded, chopped
1 (10 ounce) can cream of chicken soup
2 teaspoons chicken bouillon granules
Preheat oven to 350 degrees. Prepare cornbread

according to package directions with eggs and milk. Cool and crumble into large bowl. Combine squash and 1 cup water in saucepan and bring to a boil. Cook for about 10 minutes until squash is tender. Drain and mash. Melt butter in skillet over medium heat and saute onion, celery and bell pepper. Combine crumbled cornbread, squash, onion mixture, soup and chicken bouillon in large bowl. Mix well and spoon into sprayed 9x13-inch baking dish. Bake for 45 minutes.

Happy Holidays

CLASSIFIEDS

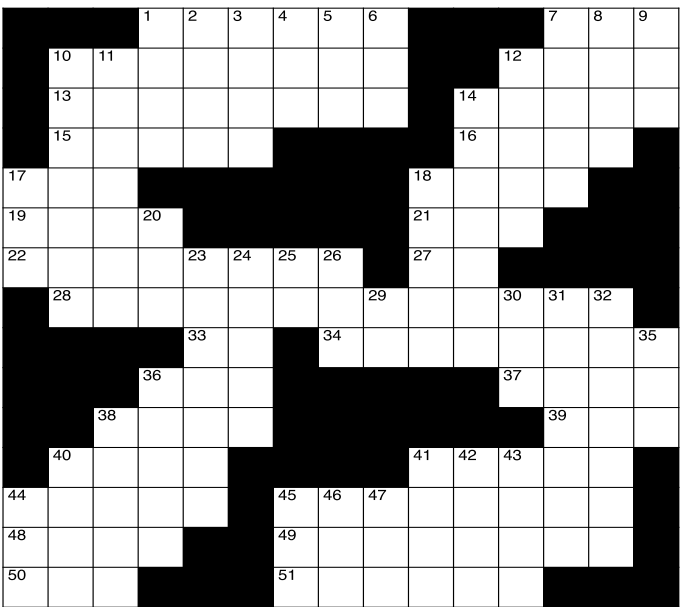
Weekly Crossword

CLUES ACROSS

1. Holds candles
7. In possession of
10. Rodents
12. Type of cofactor (Brit. sp.)
13. Hard candy on a stick
14. Animal of the weasel family
15. Things that should not be overlooked
16. "Silence" author
17. Dried, split lentils
18. People native to Ghana
19. Barros and Gasteyer are two
21. British thermal unit
22. Large oblong hall
27. Ethnic group in Asia
28. Holiday decoration
33. Milliliter
34. Open
36. Health physics concept (abbr.)
37. Tantric meditation
38. Where golf games begin
39. Birth swine
40. Rip
41. Remove
44. Puts together in time
45. Rotary engines
48. Skeletal structure
49. Member of a labor organization
50. Japanese classical theater
51. Undergarments

CLUES DOWN

1. "Snake Tales" cartoonist
2. Religious group
3. Singer Redding
4. ___ and tuck
5. Head honcho
6. Second sight



7. Composer
8. About aviation
9. Senior officer
10. Forecasts weather
11. Seasoned Hungarian soup
12. Town in Hesse, Germany
14. Thought to derive from meteorites
17. Hit lightly
18. Seemingly bottomless chasm
20. Title of respect
23. Warms up
24. Man and Wight are two
25. Type of scan
26. Atomic mass unit
29. Article
30. Incriminate
31. Passes by
32. Most nerve-inducing
35. David Alan Grier sitcom
36. Achieve
38. Freshwater fish
40. Beginner
41. Dark brown or black
42. A newlywed wears one
43. DiFranco and Vardanyan are two
44. Diego, Francisco, Anselmo
45. Ancient Egyptian King
46. Old name (abbr.)
47. Brazilian city (slang)

11-21-17

See solution in next week's edition.



HAPPY THANKSGIVING!

PUZZLE SOLUTION

11-14-17 Crossword Puzzle Solution

B	B	L					C	H	U
O	R	E					B	O	U
B	O	S	H				I	A	M
C	O	L	A			D	M	Z	A
A	C	I	D	S		E	K	E	A
T	H	E	J	E	F	F	E	R	S
					L	P	G	S	I
			A	B	A	S	B	I	L
			B	I	T	U	M	A	
		S	C	O	T	C	H	W	I
E	R	A	S		O	A	F		A
B	I	B		P	P	B			A
A	B	L	E	R					T
N	E	E	D	Y					L
	S	S	T						I

SUDOKU

SOLUTION 11-14-17

7	5	9	1	3	2	4	6	8
4	2	8	9	6	7	1	5	3
3	1	6	5	8	4	2	9	7
9	3	1	4	7	6	5	8	2
8	6	5	2	1	3	9	7	4
2	4	7	8	9	5	3	1	6
5	8	2	6	4	9	7	3	1
1	7	4	3	5	8	6	2	9
6	9	3	7	2	1	8	4	5

"Painting Your Way"
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Power Ventilated
\$15.00 & Up
693-6705
571-5615

SUDOKU

11-21-17

6			3					5
		4			7			
	7	9				8		3
4						7	6	
	6	2	4	5				
	2			6			4	8
			8			9		
					3	1		

Level: Intermediate

Fun By The Numbers
Like puzzles? Then you'll love sudoku. This mind-bending puzzle will have you hooked from the moment you square off, so sharpen your pencil and put your sudoku savvy to the test!

Here's How It Works:
Sudoku puzzles are formatted as a 9x9 grid, broken down into nine 3x3 boxes. To solve a sudoku, the numbers 1 through 9 must fill each row, column and box. Each number can appear only once in each row, column and box. You can figure out the order in which the numbers will appear by using the numeric clues already provided in the boxes. The more numbers you name, the easier it gets to solve the puzzle!

See solution in next week's edition.

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