Madelyn Taylor (2nd from the left), was Second Runner-up in the 2019 Milwaukee, Wisconsin Miss Juneteenth Pageant. Madelyn visited the museum on Friday, December 20, 2019 with her mother Karolyn Taylor, her father John Taylor and brother Nathaniel Taylor, all of Milwaukee, WI. They are family members of Ms. Iva Jarrett of Brownsville, Tennessee.

The Alex Haley Museum
State Historic Site
535 Haley Avenue
Henning, TN 38041
(731) 738-2240
Email us @ alexhaleymuseum@bellsouth.net

GENERAL ADMISSION

Adults: $10.00
Senior Adults: $9.00 (Age 60+)
Students: $8.00 (Ages 5-18)

Call for Group Rates or visit our Facebook Page.
Tennessee Waters: Shaping Our Land, Our Lives, and Our Future is a statewide touring panel exhibit about water’s impact on our lives, our history, and our society. Presented by Humanities Tennessee, the Tennessee Historical Society, and the Albert Gore Research Center.

Left: Hobart Atkins, TN Park Ranger talks about protecting our State Parks and waterways. Center: Jason Byrd from the Ripley Water Department, talks about making water safe to drink. Right: Jim Jarrett, Director of the County Emergency management talks about his job.

Visit the Historic
Alex Haley
M U S E U M
Henning, TN • Buses Welcome
BECOME A FRIEND OF THE MUSEUM

You are invited to become a friend of the Alex Haley Museum. Your generosity will make it possible for us to continue our efforts to preserve, protect and maintain the museum as a Historical Treasure and Literary Landmark in West Tennessee.

LEVELS OF GIVING

$10  Student
$25  Individual
$35  Family
$100  Patron
$250  Silver Patron
$500  Gold Patron
$500  Corporate Patron

METHODS OF GIVING

• Donate by mail
  (Call and request a form)
  535 Haley Avenue
  Henning, TN  38041

• Donate in Person
  Come to the Museum
  535 Haley Avenue
  Henning, TN  38041

• Pay electronically
  We can take your Payment via telephone.

Annual Holiday Open House

Thursday, December 12, 2019 - 4:00 to 6:00 PM
Recipe Spotlight

Roasted Asparagus Chef Salad

Roasted asparagus elevates this classic salad. You can assemble it a few hours head of time but toss and dress just before serving for maximum freshness.

Serves 4

Ingredients

- ¼ lb. asparagus, trimmed
- 5 Tbsp. extra virgin olive oil, divided
- 8 cups salad mix with carrots and radishes
- 1 small cucumber, sliced
- 2 large hard-boiled eggs, peeled and quartered
- 3 strips thick-cut bacon, cooked and chopped
- ½ cup shredded Cheddar cheese
- 1 medium avocado, peeled, pitted, and cubed
- 2 Tbsp. red wine vinegar
- 2 tsp. Dijon mustard
- ¼ tsp. salt
- ¼ tsp. ground black pepper

1. Preheat oven to 400 Degrees
2. Place asparagus on a baking sheet and toss with 1 tablespoon olive oil. Roast for 10 minutes, or until asparagus is tender. Cool, then cut into 1” pieces.
3. Divide salad mix between two bowls. Arrange asparagus, cucumber, egg, bacon, cheese, and avocado on top.
4. In a small bowl combine remaining olive oil, vinegar, mustard, salt, and pepper and whisk well. Drizzle over salads and serve.

Standing Rib Roast

Serves: 12

Ingredients

- 1 standing rib roast of beef (6 lbs.)
- 2 tsp. salt
- ¼ tsp. ground black pepper
- ¼ tsp. garlic powder

1. Preheat Oven to 350 Degrees
2. Rub roast all over with salt, pepper and garlic powder
3. Place a rack in a shallow pan and roast for 25 minutes. Reduce heat to 350 degrees, and roast for 1 and ½ hours, or to an internal temperature of about 135 degrees for medium rare. Cover loosely with foil and let stand for 10 minutes before carving.
Students with Leadership Lauderdale visited the museum on Tuesday, December 17, 2019.

Leadership Lauderdale is a program offered by the Lauderdale Chamber of Commerce. The class is taught by Susan Worlds, director of the Lauderdale Chamber of Commerce.

Mr. Kent Carter from Marvin Windows brought his Senior Leadership Team to the museum for a visit on Friday, November 8, 2019. A donation of $1,000 was received at that time.

Pictured Left to Right: Maurice Mosby, Michael Enoch, Richard Griffin, Site Manager, Maria Woods, Program Coordinator, Lisa Windle, Linsey Parsons, and Lawrence Brandon, Custodian.

Watch for our new website, coming soon! @ Alexhaleymuseum.org