

Autumn Desserts
(From page 9)

- 1/4 cup molasses
- 1 tablespoon grated lemon rind
- 1/4 cup ice water
- 3/4 cup non-fat dry milk crystals

Combine the unflavored gelatin, 1/2 cup of the sugar and the salt in saucepan. Stir in water, 1/4 cup of the lemon juice, and the molasses. Place over low heat, stirring constantly until gelatin is dissolved. Remove from heat, stir in lemon rind. Chill until mixture is the consistency of unbeaten egg white. While mixture is chilling, combine ice water and non-fat dry milk crystals in a mixing bowl. Beat until soft peaks form (about 4 min). Add the remaining 2 tablespoons lemon juice and continue beating until stiff peaks form (about 4 minutes longer). Beat in remaining 1/2 cup sugar. Fold in gelatin mixture. Spoon into serving dishes. Makes 8 servings.

Maple Charlotte is a variation of the traditional Charlottes. The flavored filling is made with maple syrup and gelatin rather than the conventional creamy custard base. Fluffy whipped cream and stiffly beaten egg whites are added to the confection before spreading between layers of ladyfingers. Walnut halves border the sides of the cake, adding their distinctive flavor and crunch. A piping of whipped cream is used to edge the delicacy.

MAPLE CHARLOTTE

- 1/2 tablespoon unflavored gelatin
 - 2 tablespoons cold water
 - 1/2 cup maple syrup
 - 2 egg whites, stiffly beaten
 - 1 cup whipping cream
 - 1/4 cup maple syrup
 - 1 cup chopped walnuts
 - 1 package ladyfingers
 - 1 cup whipping cream
 - 3 tablespoons confectioners sugar
- Soften gelatin in cold water. Boil syrup until it spins a thread. Add gelatin, stirring to dissolve and pour

slowly over beaten egg whites, beating constantly until thoroughly blended. Whip cream until almost stiff, add maple syrup and continue to beat until stiff. Fold whipped cream & nuts into egg white mixture. Split ladyfingers horizontally and place half in bottom of pan. Cover with half of the syrup mixture, then remaining ladyfingers; top with remaining syrup mixture.

Chill several hours. Whip cream with confectioners sugar until stiff but not dry, use to decorate Charlotte. Garnish with walnut halves if desired. When ready to serve, turn Charlotte onto chilled platter.

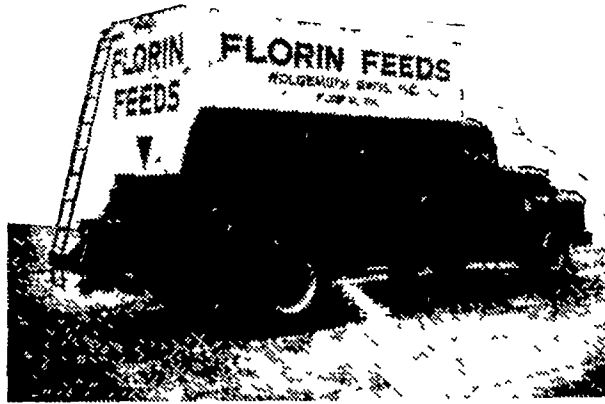
GLOVE FIT IMPORTANT

Proper fit is essential when buying gloves, reminds Bernice Tharp, Penn State extension clothing specialist. Try on the gloves and bend your fingers. See that the fingers are the correct length. The seam attaching the thumbpiece to the body of the glove should be well under the fleshy part of the thumb.

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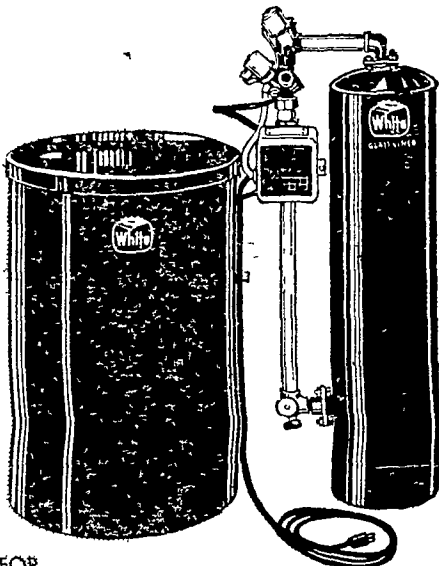
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