

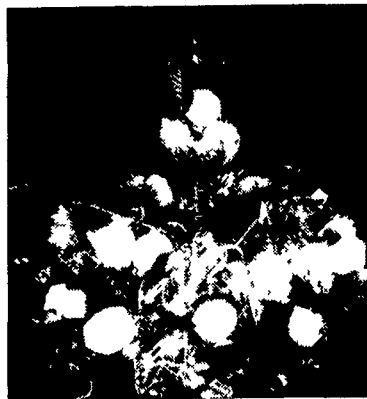
Create Elegant, Easy Holiday Sparkle



Mae Candelori serves desserts that are typically served in Italy during the holidays.



The program included table setting displays and ideas to use fresh lemons to create a magnificent centerpiece.



Bows, gold and antique spray paints combined with greenery and other fruits offer endless possibilities according to Mary Haldeman, Sycamore Springs.

(Continued from Page B2)

Classic Tiramisu

6 egg yolks
1 1/2 cups mascarpone cheese
1 1/2 cups whipping cream
2 3-ounce packages of ladyfingers or 24 strips sponge cake
1/2 cup coffee liqueur or espresso sauce

In a small mixer bowl, beat egg yolks until thick and lemon colored, about one minute. Place on top of a double boiler over boiling water. Reduce heat to low and cook 8-10 minutes, stirring constantly. Remove from heat.

Add mascarpone cheese, beating well. In small mixer bowl, beat cream until thick peaks form. Fold into egg yolk mixture; set aside.

Line bottom and side of 2 1/2 - to 3-quart glass bowl with ladyfingers halve, split side up. Brush with espresso sauce. Spoon half the egg yolk cream over ladyfingers. Repeat the layers. Garnish with sweetened whipped cream and grated semi-sweet chocolate or unsweetened cocoa powder. Cover and refrigerate several hours or overnight. Serves 10-12.

Espresso Sauce: Combine 1 tablespoon hot water with 2 teaspoons instant coffee granules in small bowl. Stir until coffee is dissolved. Blend in 1/4 cup coffee liqueur and 1/2 teaspoon vanilla.

Mushroom 'Caviar' Dip

2 pounds fresh mushrooms, finely chopped
2 tablespoons butter
1/4 cup finely chopped onion
1 1/2 teaspoons paprika
1/4 teaspoon salt (optional)
Dash black pepper
1/2 cup sour cream
1/4 cup chopped fresh dill
1 tablespoon chives or parsley
1 tablespoon lemon juice

In a large skillet, melt butter, saute onions for 2 minutes, stir in paprika then add mushrooms, and saute 5 minutes. Add lemon juice, salt, and pepper. Stir in sour cream and dill. Cook only to heat through. Serve warm (can use small crock-pot). Sprinkle with chives or parsley. Use as a dip with crackers or breads. Yields: 2 cups.

Italian Wedding Soup

4 pounds chicken
2 or 3 stalks celery, diced
1 onion, diced
1 cup cooked endive
4 hard-boiled eggs
10-12 meatballs
1/2 cup pastina
Salt and pepper to taste
Wash and cut chicken in 4 pieces. Put in a large pot with water to boil. Skim thoroughly. Add salt and pepper to taste. Add celery and onions; cook for 2 hours. Add tiny meatballs and cook another hour. Remove chicken if done. Shred chicken and add to soup. Add cooked endive, cooked pastina, and chopped hard-cooked eggs. Simmer 10-15 minutes. Serve with Italian grated cheese.

Meatballs for soup:
1 pound ground beef
1 cup bread crumbs
3 eggs
1 teaspoon salt
Pinch pepper
1/4 teaspoon garlic powder or 1 clove garlic minced
1/2 cup cheese, grated
2 tablespoons minced parsley
Mix all ingredients together. Makes approximately 15 large or 24 small meatballs. Serves 8.

Family Living Focus

Nancy Wiker
Lancaster Co.
Extension Agent



The Magic of Manners

When you are in the car, on the way to Grandma's house is not the time to begin teaching children the manners they will need for the family gathering. You may wish you could wave a magic wand, say the magic words and pull the good manners out of a hat.

Good manners make the occasion run smoothly. They help others feel good and help you to be a nice person. Manners are customs that have become part of our cultural rules. There may be different rules for different occasions. Customs vary from family to family in our increasingly diverse population. You and your child may be invited to a special occasion where different manners are observed. Some background in the treatment of others is helpful when dealing with new situations.

Manners are expressions of respect for the feelings and needs of others. Learning them takes time. Most children need a little help along the way. Special events often involve different foods, strange surroundings, and new people. Somehow when the occasion is special, we want behavior to be special as well. The inexperienced child cannot just pull good manners out of a hat.

Children are natural copycats. They learn more from what they observe than what you say.

Model the behavior you want your children to imitate. They are more apt to accept manners if parents are consistent in expecting them.

Give children a chance to practice their manners. Through repetition children develop confidence to deal effectively with others. Eat regular meals together.

Provide opportunities to practice by eating foods such as corn on the cob or tacos.

When you attend a special occasion with your family, there are likely to be people there your child has never met. Awkwardness when meeting grown-ups is one of the most common etiquette problems. Teach children to introduce themselves; use eye contact, extend a hand and say, "Nice to meet you."

Model listening skills and your child will learn to be a good listener. Turn off the TV during dinner and turn on the answering machine. Practice taking turns listening and speaking.

One skill at a time is enough. Begin with the skills you feel are the most important. Gradually introduce new practices.

Sometimes children make mistakes. Anticipate situations

and practice beforehand. Knowing what to expect will help put your child at ease and give him or her confidence.

Help children learn what to do when an accident happens at the table or in public.

Learn to make apologies. If the child makes a real faux pas, explanations and chastisements can be given after the event at home. Resist the temptation to scold a child who has been brutally frank, even though the child has embarrassed you. A forced apology is meaningless. Simply indicate, without rancor, what behavior you prefer and expect the next time the situation occurs.

Write or say thank you for gifts or kindnesses. Children can make their own notes and send them. Role play telephone conversations to thank individuals for their help. If she receives a gift that she doesn't like or want, teach her to say something nice about the person giving it.

Know what to expect from children at different ages.

Take advantage of a baby's natural instinct to mimic by encouraging him to imitate you when you say, "oops" "Excuse me!" or wave bye-bye.

About age 2, your child can begin to appreciate the kindness of others and begin to get the idea of caring and sharing. Model the "thank you" when your child has done something nice for you.

By age 3-5 children are ready for more complex tasks. Follow up teaching about good manners with books.

Let school-age children know what you expect. This age responds well to rules. You will not always be there to remind them to be a good sport or be polite. Set an example with thoughtful gestures of your own. Remember that children of all ages do not want to be embarrassed.

Preteens are able to hold a conversation and have a good grasp of table manners. They can handle sticky situations with some grace. Show the same respect and courtesy to these preteens as you expect them to show others.

Teens really do care about manners, but politeness may be seen as "uncool." They are trying on a new code of manners, one that reflects the need to ally with peers. Teenagers hate being embarrassed. Knowing social graces will come in handy, especially the first time he is invited to her house for dinner.

Even though you cannot pull good manners out of a hat, you can foster the skills. Keep it positive, fun, and watch the magic happen.

HAPPY NEW YEAR!