

1981



*Very Special Cherry Recipes from*

**4-H**

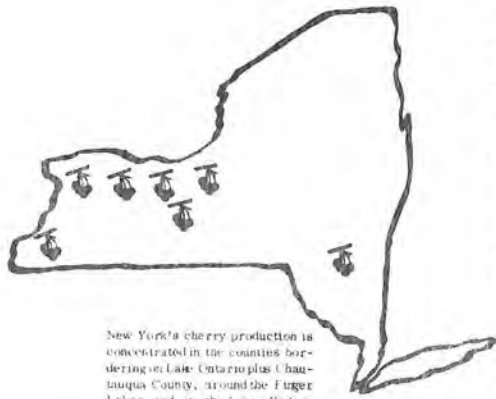
## **CHERRY CREATIONS CONTEST**

at Center Court in Eastview Mall

4-H Finalists from 9 Counties Participating

**FEBRUARY 16, 1981**

COOPERATING: Eastview Mall \* 4-H Division, Cooperative Extension Assn. \* Sears, Roebuck Co., Inc. \* McCurdy's \* Bridal Hall \* Rochester Gas & Electric \* Associated New York State Food Processors \* New York Cherry Growers Assn.



New York's cherry production is concentrated in the counties bordering on Lake Ontario plus Chautauque County, around the Finger Lakes and in the lower Hudson Valley.

## *A Little Bit About Cherries in New York...*

New York produces an average of about 10,000 tons of tart cherries each year. Most all are of the Montmorency variety and very nearly all are processed into frozen or canned cherries and juice.

Nutritionally, cherries are low in calories, rich in Vitamin A as well as small amounts of a number of other vitamins, minerals, proteins and food energy.

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### CHERRY CREATIONS CONTEST

#### TASTING JUDGES

Barbara Conger, Warsaw  
Sylvia Fraser, York  
Dorothy Hewlett, Albany  
Phyllis Keith, East Rochester

#### DEMONSTRATION JUDGES

Barbara Jones, Lima  
Phyllis Rathbun, North Cohocton  
Mary Raymond, Batavia  
Marion Wittmeyer, Lawtons

#### MISTRESS OF CEREMONIES

Maureen Torrey, Home Economist

#### AUCTIONEER - 5:30 p.m.

Mr. George Haefner, Farm Program Director  
WSAY - Rochester

## JUNIOR CHERRY CREATIONS CONTESTANTS

<u>COUNTY</u>	<u>CONTESTANT</u>	<u>RECIPE</u>
Allegheny	Brenda L. Daley	Cherry Chiffon Dessert
Erie	Elaine M. Castle	Cherry Cream Pie
Genesee	Kristine Anderson	Cherry Crumb Cake
Livingston	Heidi Anderson	Cherry Tart Supreme
Monroe	Jenny Holahan	Cherry Tea Tarts
Niagara	Peggy Davis	Cherry Squares
Orleans	Steve Wagner	Cherry Cream Cheese Dessert
Seneca	Kristen Brown	Sunrise Cherry Pie
Wyoming	Pamela Conaway	Cherry Cheese Cake

## SENIOR CHERRY CREATIONS CONTESTANTS

Erie	Wendy Grundas	Cherry Cream Torte
Genesee	Jeanette Hirsch	Cherry Delight
Livingston	Julie Bujnowski	Torte di Ciliege
Monroe	Vaughn Maurice	Vaughn's Fifth
Niagara	Susan Applegate	Supreme Cherry Dessert
Orleans	Terri Preston	Holiday Cherry Angel Cake
Seneca	Patricia Gibson	Sour Dough Surprise
Wyoming	Theresa Lyke	Sunrise Cherry Pie

## CHERRY CHIFFON DESSERT

### Cherry Filling:

- 1 16 oz. can red cherries and juice
- 1/2 c sugar
- 1 1/2 T cornstarch
- 1 t red food coloring

1. Combine in saucepan cherries, juice, sugar, cornstarch and food coloring. Cook over low heat until juice thickens.
2. Remove 2 - 3 T of thickened cherry juice, place into small dish.
3. Set both aside to cool.

Chiffon Cake:   Temp: 325°           Time: 55 min.  
                  then raise to: 350°       Time: 10 - 15 min.

- 2 c flour
- 1 1/2 c. sugar
- 3 t baking powder
- 1 t salt
- 1/2 c cooking (salad) oil
- 7 egg yolks unbeaten
- 3/4 c cold water
- 2 t vanilla
- 2 t grated lemon rind
- 7 egg whites
- 1/2 t cream of tartar

1. Sift together in a bowl - flour, sugar, baking powder and salt.
2. Make a well in the center of the dry ingredients.
3. Add in the well - oil, egg yolks, water, vanilla and lemon rind.
4. Beat with spoon until smooth.
5. Place in large glass bowl - egg whites and cream of tartar. Whip until whites form a very stiff peak.
6. Pour egg yolk mixture gradually over whipped whites, while gently folding with rubber spatula just until blended.
7. Pour into ungreased 10" tube pan.
8. Bake at 325° for 55 minutes then at 350° for 10 - 15 minutes until cake tests done.
9. Cool - inverted position.

### Cherry Pudding Filling:

1 3 oz. pkg. instant vanilla pudding  
1 c cold milk  
Cherry filling minus 2 or 3 T of thickened juice

1. Place in bowl - vanilla instant pudding and milk. Beat by hand 1 1/2 or 2 minutes until spreading consistency.
2. Stir in cherry filling until even in color and cherries are evenly distributed.

### Cherry Chiffon Dessert:

1 Chiffon Cake -  
Cherry Pudding Filling  
1 8 oz. commercial whipped topping  
2 - 3 T thickened Cherry Juice (reserved earlier)

1. Cut cooled cake crosswise into three layers.
2. Place bottom layer on to plate, then spread 1/2 of cherry pudding filling.
3. Place middle layer on filling and cake then spread remainder of cherry pudding on middle layer.
4. Place top layer of cake on top.
5. Frost the complete outside of the cake with the whipped topping.
6. Drizzle the thickened cherry juice around the top allowing it to act as a glaze.

Brenda Daley  
R.D. 2  
Fillmore, N.Y.

Allegheny County  
Age: 18  
Senior Division

CHERRY CREAM PIE

Temp: 350°

Time: 5 min.

Crust:

1 c graham cracker crumbs      1/4 c melted butter  
1/3 c sugar                              2 T lemon juice  
1/2 c chopped pecans

Filling:

1 8 oz. pkg. cream cheese softened  
1 c dairy sour cream  
1/2 c milk  
2 T lemon juice  
1 pkg. (3 3/4 oz.) instant pecan pudding mix  
1 20 oz. can cherry pie filling

1. Mix together thoroughly graham cracker crumbs, sugar and finely chopped pecans.
2. Melt butter, then add 2 T lemon juice to it.
3. Blend together dry and liquid ingredients.
4. Pat in bottom and on sides of 9 1/2" pie pan.
5. Bake at 350° in metal pan for 5 min. Cool.
6. Beat together slowly cream cheese, sour cream, milk and lemon juice.
7. Fold in pecan pudding mix.
8. Pour mixture into baked and cooled graham cracker crust.
9. Spoon on top the cherry pie filling.
10. Refrigerate at least 1 hour before serving.

Elaine M. Castle  
Eden, N.Y.

Erie County  
Age: 11  
Junior Division

CHERRY CRUMB CAKE

Temp: 350° Time: 30 min.

1 c sugar	1/2 c butter
2 c flour	1 egg
2 t baking powder	1 can (1 lb. 6 oz.) cherry pie filling
1/2 t salt	

1. Mix flour, sugar, baking powder and salt.
2. Cut in butter.
3. Add egg, mix to make crumb.
4. Place 1/2 of crumb mixture in greased 8 x 11" pan.
5. Pour cherries over crumb mixture.
6. Top with remaining crumbs.
7. Bake at 350° for 30 minutes.
8. Serve topped with whipped cream or ice cream.

Kristine Anderson  
Batavia, N. Y.

Genesee County  
Age: 9  
Junior Division

CHERRY TART SUPREME

Temp: 400° Time 15 - 18 min.

1 1/4 c flour	1/2 c plain yogurt
3 T sugar	1 3 oz. pkg vanilla pudding mix
1/2 c butter, soft	1/2 pint whipping cream
1/4 c finely chopped pecans	1 can cherry pie filling
1 c milk	

1. Mix flour, sugar, butter, pecans in small bowl. Mix with fork. Pat firmly on the bottom and sides of 9 1/2" metal tart pan. Bake at 400° for 15 - 18 minutes. Cool.
2. Combine milk, yogurt, pudding. Mix with whipping cream in small bowl. Beat with beater until thick and smooth. Pour in tart shell. Chill.
3. Arrange cherries over tart filling. Serve.

Heidi Anderson  
Avon, N.Y.

Livingston County  
Age: 12  
Junior Division

**CHERRY TEA TARTS**

Temp: 350° Time: 20 min.

8 oz. cream cheese  
1/3 c sugar  
1 egg  
1 t vanilla

1 can cherry pie filling  
1/2 c graham cracker crumbs  
2 T butter or margarine (melted)

1. Preheat oven to 350°.
2. Combine cream cheese, sugar, egg, and vanilla. Beat until well-blended and smooth. Combine graham cracker crumbs and melted butter.
3. Place paper liners in appropriate tins. Press 1 heaping teaspoon of crumb mixture into bottom only. Press crumbs down. Fill 2/3 capacity with cheese mixture.
4. Bake in 350° oven for 20 minutes. Cool slowly. Spoon on cherry topping. Serve in paper cups. Makes about 24 tea tarts.

Jenny Holahan  
Pittsford, N.Y.

Monroe County  
Age: 9  
Junior Division

**CHERRY SQUARES**Temp: 325° - Time: 45 min.  
350°

2 sticks margarine  
1 1/2 c sugar  
4 eggs, beaten  
1 t vanilla

1/2 t almond flavoring  
2 c sifted flour  
1 can cherry pie filling

1. Cream shortening and sugar together.
2. Add eggs, one at a time.
3. Add flavorings and mix well.
4. Stir in flour.
5. Spread in well greased jelly roll pan.
6. Mark batter in 32 squares.
7. Spoon pie filling in center of each square.
8. Bake about 45 minutes at 325° to 350° or until golden brown.

Peggy Davis  
2601 Wilson-Cambria Road  
Wilson, N.Y.

Niagara County  
Age: 10  
Junior Division

## CHERRY CREAM CHEESE DESSERT

Time: 4 hours

- 8 oz. cream cheese, softened
- 1 c sugar
- 2 c whipped topping (prepared non-dairy)
- 1 lb. 5 oz. can prepared cherry pie filling
- 1 9" graham cracker crumb crust

1. Cream together cream cheese and sugar until well blended.
2. Fold in whipped topping.
3. Pour into graham cracker crumb crust.
4. Pour cherry pie filling over cream cheese mixture.
5. Chill at least 4 hours or overnight.
6. Serves 8

Steven P. Wagner  
Holley, N.Y.

Orleans County  
Age: 12  
Junior Division

## SUNRISE CHERRY PIE

- 8 1/4 oz. can of crushed pineapple
- 8 oz. package of cream cheese (softened)
- 1/2 t vanilla
- 1 (21 oz.) can of cherry pie filling
- 1 c heavy cream
- 1/4 c of confectioners' sugar
- Graham cracker pie crust

1. Drain pineapple, save 2 T syrup
2. Combine softened cream cheese with vanilla and pineapple syrup.
3. Mix well until blended.
4. Stir in 1/4 cup of pineapple and 1/2 c of cherry pie filling.
5. Gradually add sugar to heavy cream; beat until there are soft peaks.
6. Mix into cream cheese mixture
7. Pour into crust.
8. Decorate with the rest of the pineapple and cherry pie filling.
9. Chill until firm
10. Serves 6 to 8

Kristen Brown  
Seneca Falls, N.Y.

Seneca County  
Age: 12  
Junior Division

CHERRY CHEESE CAKE

Temp: 300<sup>o</sup>      Time: 45 min.  
                                 then: 15 min.

Cake:

2 8 oz. pkgs. cream cheese      2/3 c sugar  
3 eggs                                      1/8 t vanilla

Topping:

1 c sour cream                              1 t vanilla  
3 T sugar                                      Cherry Pie filling

1. Beat cream cheese until light and fluffy.
2. Add eggs one at a time, beating well after each addition.
3. Add 2/3 c sugar and vanilla.
4. Beat well with electric mixer until thick and lemon colored.
5. Pour into a greased 9" pie plate
6. Bake at 300<sup>o</sup> (for glass pan) for 45 minutes.
7. Cool 20 minutes.
8. Beat sour cream, sugar and vanilla to make topping.
9. Pour on top of baked cheese cake.
10. Bake for 15 minutes at 300<sup>o</sup>.
11. Cool at room temperature and serve with cherry pie filling on top.

Pamela Conaway  
Perry, N.Y.

Wyoming County  
Age: 10  
Junior Division

## CHERRY CREAM TORTE

Temp: 350° Time: 20 min.

### Cherry Glaze:

2 c frozen red sour cherries	1/8 t salt
2 T cornstarch	1/2 t almond extract
1 c cherry juice	1 t lemon juice
1/2 c sugar	1/4 t red food coloring
	1 T butter

1. Drain cherries and reserve juice.
2. Put cornstarch in saucepan, add juice gradually and cook until thick and clear.
3. Add sugar; remove from heat and add salt, almond extract, lemon juice, food coloring, butter and cherries. Cool.
- 4.

### Whipped Cream:

1 pint heavy cream	1/4 t almond flavoring
2 T sugar	

1. Whip cream until stiff and fold in sugar and almond flavoring. Set aside.

### Pudding:

1 pkg. instant vanilla pudding mix  
2 c milk

1. Make pudding according to package directions.
2. Combine pudding and 1 c of whipped cream. Chill mixture.

### Cake:

1 9 oz. pkg. yellow cake mix	1/4 c softened butter
2 eggs	1/3 c water
5 T instant vanilla pudding mix	1/4 t almond flavoring
	1/2 c toasted almonds, chopped

1. Combine all ingredients and mix well.
2. Pour batter into a greased and floured flan pan.
3. Bake in pre-heated oven and cool.

**To Assemble Dessert:**

1. Remove cake from pan. Spread pudding mixture over cake.
2. Add cherry glaze. Decorate top with the reserved whipped cream. Chill before serving.

Wendy Grundas  
13756 Main Road  
Akron, N.Y.

Erie County  
Age: 14  
Senior Division

**CHERRY DELIGHT**

Temp: 400°      Time: 5 min.  
Chill: 8 hours

1 1/4 c flour	1 c confectioners' sugar
1/2 c soft butter or marg.	2 T milk
4 T sugar	1/2 pint heavy cream
1 1/2 c chopped pecans	1 t vanilla
11 oz. cream cheese	1 can cherry pie filling

1. Combine flour, butter, 2 T sugar and 1/2 c pecans.
2. Press into a greased and floured 9 x 13" pan.
3. Sprinkle lightly with flour and bake at 400° for about 5 minutes or until light brown.
4. Set aside and let cool.
5. Mix cheese, milk and confectioners' sugar, spread this on cooled crust.
6. Sprinkle with 1 cup nuts.
7. Combine heavy cream, 2 T sugar and vanilla and whip until stiff; spread on top.
8. Then spread cherry pie filling on top and chill for 8 hours.

Jeanette Hirsch  
Alexander, N.Y.

Genesee County  
Age: 14  
Senior Division

TORTE di CILIEGE

Temp: 350<sup>o</sup> Time: 20 min.

Custard:

1/2 c sugar  
1/2 t salt  
6 T flour

2 c milk  
4 egg yolks, beaten  
1 t rum extract

Sponge Cake:

2 egg whites  
3 egg yolks  
1/2 c plus 3 T sugar  
1/2 t vanilla  
3 T flour

3 T cornstarch  
1/3 c unsweetened cocoa  
dash of salt  
1 T melted butter

1 can cherry pie filling  
cookie crumbs (oreo or other)

1. To make custard, mix sugar, salt, flour. Add milk and cook over low heat until it boils. Boil 1 minute. Remove from heat. Add a little of mixture to egg yolks and stir, then add rest of mixture. Cook again until mixture begins to boil. Cool and then add rum extract. Set aside.
2. To make sponge cake, beat egg whites, yolks, sugar and vanilla until very thick (about 10 minutes). Sift together dry ingredients. Fold into egg mixture and gently mix in butter (which has been cooled).
3. Pour batter into round 8" pan which has been greased and floured. Bake 20 - 25 minutes at 350<sup>o</sup>. Cool.
4. Crush cookie crumbs coarsely with rolling pin.
5. Split sponge cake in half. On top of one layer spread half of the custard, then half of the cherries and crumbs. Put next layer of cake on and add rest of custard, then cherries and top with crumbs. Serves 8.

Julie Bujnowski  
Lima, N.Y.

Livingston County  
Age: 16  
Senior Division

VAUGHN'S FIFTH

Temp: 350° Time: 40 min.

4 c flour  
1/2 t salt  
1 pkg. dry yeast  
1/2 c sugar  
1 c milk  
1/2 c butter

3 eggs  
8 oz. cream cheese  
2 cans cherry pie filling  
1/3 c chopped pecans  
Confectioner sugar icing  
(optional)

1. In a large bowl, thoroughly mix together 1 c flour, 1/2 t salt, 1 pkg. dry yeast and 1/2 c sugar. Set aside.
2. In a saucepan heat 1 c milk and 1/2 c butter, until liquids are warm (120° to 130°). Butter does not need to melt.
3. Gradually add liquid to dry ingredients and beat at medium speed for 2 minutes, scraping bowl occasionally. Add 2 eggs and 1 1/2 c flour.
4. Beat at high speed 2 minutes. Stir in additional 1 1/2 c flour. Turn out on floured board. Knead for 5 minutes or until dough is smooth and elastic.
5. Grease a bowl. Place dough in greased bowl, turn so it can be lightly greased all over, cover with a damp cloth and leave in a warm place to rise for 1 hour. Knead it lightly to knock out the air. Cover and let stand again for 30 minutes.
6. Divide dough into 3 parts. Shape each part into greased 8" cake pan, to cover bottom of pan. Cover let stand 15 min.
7. In a bowl, mix together 1 egg, cream cheese, 1/2 t vanilla. Spread over dough in pans. Cover with cherries. Sprinkle chopped pecans on top.
8. Bake at 350° for about 40 minutes. When cake is completely cooled, drizzle on confectioners icing (made from confectioner sugar moistened with a small amount of milk).

Vaughn Maurice  
Rochester, N.Y.

Monroe County  
Age: 14  
Senior Division

SUPREME CHERRY DESSERT
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2 c graham cracker crumbs	2 t vanilla
1/2 c margarine (melted)	1 c sugar
3 T confectioners' sugar	8 oz. pkg. cream cheese
1 envelope unflavored gelatin	1 lb. 5 oz. can prepared cherry pie filling
2 pkgs. whipped topping mix	
1 c milk	1 pint non-dairy whipped topping

1. Combine graham cracker crumbs, margarine and confectioners' sugar.
2. Press crumbs mixture in bottom of pan.
3. Sprinkle unflavored gelatin on crust.
4. Whip together whipped topping mix and milk. Add sugar and vanilla.
5. Beat cream cheese. Add some whipped topping. Then mix together.
6. Spread cheese mixture over crust.
7. Top with cherry pie filling.
8. Garnish with whipped cream using a decorator tube.
9. Chill for 24 hours.
10. Serves 12 to 15.

Susan Applegate  
Sanborn, N.Y.

Niagara County  
Age: 14  
Senior Division

HOLIDAY CHERRY ANGEL CAKE

Temp: 325°

Time: 60 min.

8 egg whites (1 c)  
1/4 t salt  
1 t cream of tartar  
1 t vanilla

1 1/4 c granulated sugar  
1 c cake flour  
12 oz. whipped topping  
3 21 oz. cans of cherry pie  
filling

1. Preheat oven to 325°.
2. Place egg whites in a small mixing bowl and beat until foamy.
3. Add salt and cream of tartar and beat until soft peaks form. Fold in vanilla.
4. Gradually beat in sugar and continue until stiff.
5. Sift flour into egg whites and gently fold in.
6. Bake in greased 10" tube pan for 60 minutes. Invert and cool thoroughly.
7. Remove from pan and slice into 3 layers. Place layer on a cake plate or serving tray. Spread 1 can of cherry pie filling on the bottom layer. Add second layer and repeat procedure. Invert top layer and place right side up on second layer. Spread entire cake with whip topping. Spoon last can of cherry pie filling over top of cake.

Terri Preston  
Albion, N.Y.

Orleans County  
Age: 15  
Senior Division

SOUR DOUGH SURPRISE

Temp: 350° Time: 25-35 min.

2 c sour dough	2 t baking powder
2 c flour	1 c sugar
1/2 t soda	2 eggs
1/2 t salt	2/3 cup oil
1 1/2 t cinnamon	1 c raisins

Topping Ingredients:

1/4 c melted margarine	1 21 oz. can cherry pie filling
3/4 c brown sugar	1/2 c tinted confectioners' sugar (optional)
1 T flour	1 t cinnamon
1/2 c coarsely chopped nuts	

1. Combine all dough ingredients in a large mixing bowl (except raisins).
2. Stir until mixture is smooth.
3. Add raisins and fold into mixture
4. Pour batter into two greased cake pans (8" round pan).
5. Combine the following topping ingredients: margarine, brown sugar, cinnamon, flour, and nuts. Mix together.
6. Sprinkle the brown sugar/nut topping mixture on the batter in each cake pan (1/2 of topping mixture on each cake).
7. Dot 1/2 can of cherry pie filling on each cake.
8. Bake cakes 25 to 35 minutes in 350° oven (test for doneness with a toothpick).
9. When cool sprinkle with confectioners' sugar (tinted) if desired.
10. Each cake serves 6 to 8.

Additional information to make sour dough  
Starter Recipe:

1 pkg. dry yeast	1 c flour
1 c lukewarm water	pinch of sugar

Stir dough everyday

On first and fifth days feed sour dough:

1/2 c sugar	1 c milk
1 c flour	

On tenth day you can make Sour Dough Surprise

Patricia Gibson  
Seneca Falls, N.Y.

Seneca County  
Age: 17  
15 Senior Division

SUNRISE CHERRY PIE

Temp: 375° Time: 8 min.

Crust:

1 c crushed graham crackers  
1/4 c butter  
1/4 c sugar

1. Blend together crushed crackers, sugar and butter. Line 9" pie pan. Bake at 375° for 8 min. Cool.

Filling:

1 8 oz. cream cheese, softened  
1/2 t vanilla  
1 21 oz. cherry pie filling  
1 20 oz. can crushed pineapple, well drained  
1 c heavy cream  
1/4 c confectioners' sugar

1. Combine cheese, vanilla and 2 T pie filling, mixing until well blended.
2. Stir in 1/4 c well drained pineapple and 1/2 c pie filling.
3. Beat cream and gradually add sugar until soft peaks form.
4. Fold into cream cheese mixture
5. Pour into crust .
6. Top with remaining pineapple and pie filling.
7. Chill until firm.

Theresa Lyke  
East Bethany, N.Y.

Wyoming County  
Age: 14  
Senior Division

# THIS IS 4-H

'IT'S BIG! That's one way to describe 4-H. Twenty-two million Americans are former 4-H members. More than 2 1/3 million youngsters are enrolled now. But the real measure of 4-H is in the job it does for youth.

Any boy or girl between 9 and 19 years of age may join 4-H by agreeing to work on a project and follow 4-H ideals and standards. 4-H'ers learn by doing under the guidance of a volunteer adult leader.

Leaders advise and encourage 4-H'ers in planning and carrying out projects. They teach them new subject matter, attend club meetings, and most important, have a genuine interest in boys and girls.

4-H members carry on a wide variety of projects in agriculture, science, home economics, citizenship, leadership, and personal development. They apply the latest scientific findings to learn the "why" as well as the "how" of what they do.

4-H helps boys and girls learn to think clearly, develop leadership talents, value research, explore career opportunities, appreciate nature, gain new knowledge, skills and attitudes; and strengthen personal standards and citizenship ideals.

While formerly most 4-H'ers lived in rural and suburban areas, there is a recent trend toward more city youngsters taking part. This reflects the decline in farm population and the change in our agricultural communities. Only about half of 4-H members actually live on farms today.

## WHO'S BEHIND IT?

The 4-H program is part of the nationwide educational system of the Cooperative Extension Service - a three-way partnership of the U.S. Department of Agriculture, the State land-grant colleges or universities, and county governments. But the local 4-H Club is the most important unit of the program. Local people determine its policies. Friends of 4-H give valuable aid and encouragement.

Additional information can be obtained from your Cooperative Extension Service, 4-H Division.

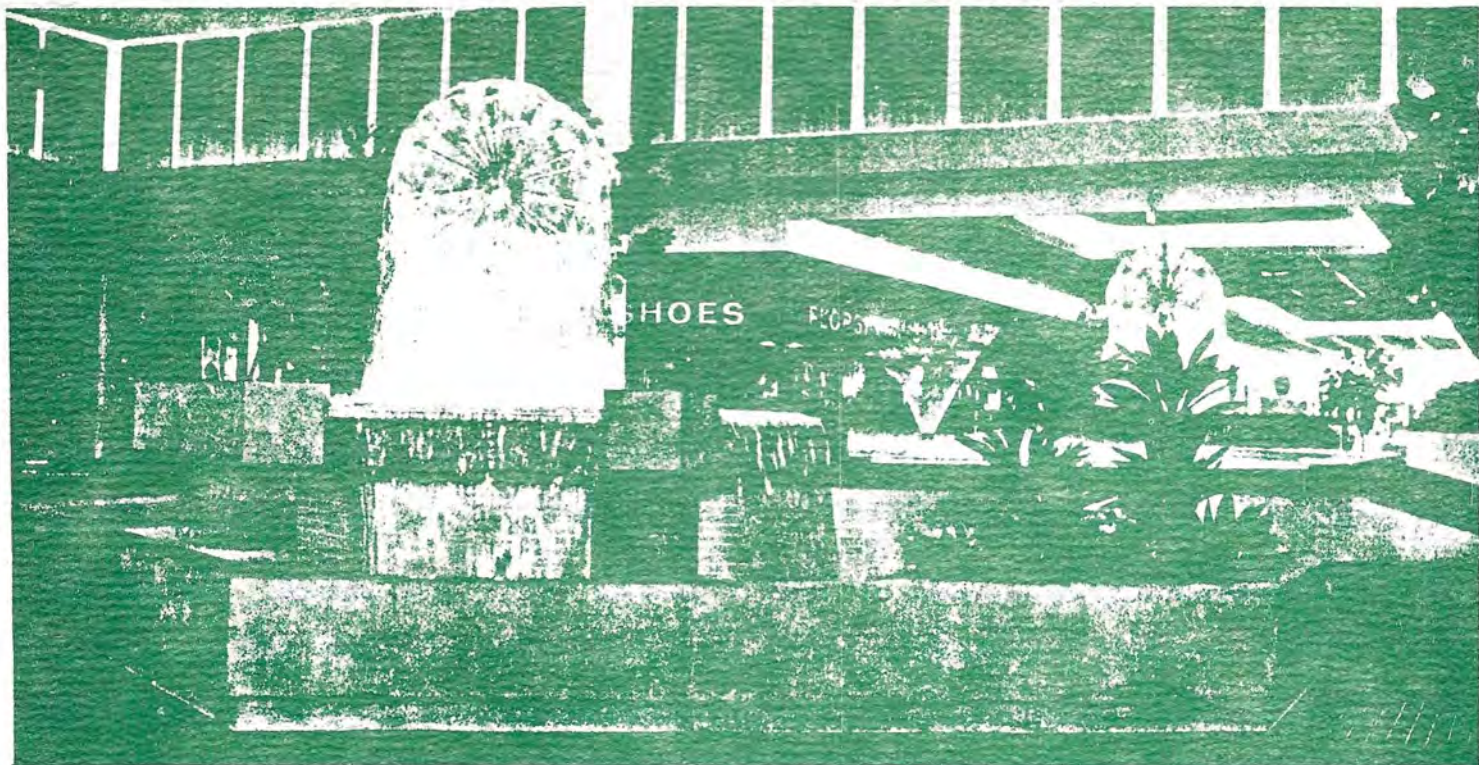
## ABOUT TODAY'S CONTESTANTS

Each 4-H demonstrator here today was chosen from county Cherry Dessert Contests as a county winner. Before entering the county contest, the 4-H'er created an original recipe, or modified a recipe, for a cherry dessert. Skills and theories learned in 4-H foods and nutrition projects are put into practice. The member then prepared a pantomime demonstration showing others how to make the dessert.

Contestants are judged on appearance, ability to express themselves, techniques used, and skills demonstrated. Desserts are evaluated on originality, flavor, consistency, use of cherries, and general appeal.

A winner will be chosen, and awards given to all participants.

Today's contest is one part of the total 4-H program in your community, county, and state.



## EASTVIEW MALL'S CENTER COURT

The beautiful Eastview Mall located on Route 96, just north of the thruway, is a regional shopping complex with 100 stores, shops and services. The simple elegance of the decor of the landscaped, carpeted climate controlled mall area is highlighted by the four beautiful