

All in the Family

# How to Focus Creative Mix

By Sarah Child



I have enrolled in another interior decorating course at the YWCA and yesterday I came home with a list of "Secrets that Go into Making a Successful Room."

Always eager to put into practice the advice of our teacher, a charming lady and a most reputable interior designer herself, I immediately came home and inspected our living room.

Number one rule (I had written in my notebook) was that a successful room always exuded a sense of warmth. It should appear roomy and it should say "welcome" to all those who enter it.

On this score, I am satisfied. What our room lacks in spaciousness, it obviously makes up in its "make yourself at home" look.

This room makes people feel so welcome that they come in and take off their shoes. And, in the case of the kids, they even shed their other clothes, as testified by the striped T-shirt you may find balled up behind the sofa cushions, or the socks tucked decoratively on the third row of the book shelves.

The second rule deals with impressive focal points. Every room needs one. It can be a fireplace or an unusual picture wall or an interesting window or an etagere cabinet or — well you get the idea.

As I stood there gazing around the room, I had a difficult time deciding just what was our most impressive focal point.

In terms of sheer whimsy alone, I decided it had to be the yellow laundry basket. It was still behind the brown chair where I had been folding the baby's diapers before I went to bed.

My husband probably would have chosen the hassock where rested Sunday's New York Times which one can't reasonably throw away until it's all

been read; tear sheets from other papers containing stories one or both of us wanted to save and file, plus between the 10 to 15 Dr. Seuss books the kids pull out every night in hopes that the greater the number of volumes brought out, the greater the number that will be read to them.

On the other hand, maybe our most impressive focal point is neither the yellow laundry basket nor the hassock. Maybe it is the book shelves which hold (besides the customary books, ivy and decorative articles) one camera, one film in need of developing, three Beech-nut baby food labels, one half-done crossword puzzle, one slightly used Easter basket and two baby rattles.

I cannot make up my mind and go onto the next rule. It says that an absolute decorator touch can be achieved by repeating a pattern.

This one I don't even have to give a second thought. The same fingerprints — small and grimy appear throughout: on the door, on the walls, on the television screen and on the windows. The pattern has not just been repeated. It is redundant to the point of inanity.

And finally there is the rule for the "creative mix."

It says that contrast is exciting. New furniture should be mixed with old, modern with antique, formal with informal.

I had not realized just how "with it" our living room was. Ancient copies of McCall's dwell cozily with the most recent Time Magazines, homemade gouges contrast excitingly the professional distressing of the rocker's wooden arms and one table lamp projects formally and upright into the air while its companion tips drunkenly out of kilter.

Ahhh, the joy of it all. I don't believe this course is for me after all.

## Secretaries Set 'Week' Events

Flower City Chapter of the National Secretaries Association will honor Isabella Schuetz as its "secretary of the year" at a brunch Sunday, April 19, at Oak Hill Country Club.

On Wednesday, April 22, at a

banquet at Logans, the chapter will present two scholarships to second-year students at RIT and Monroe Community College.

Mrs. William Lamb and Miss Eleanor Slack are cochairmen of arrangements for the National Secretaries Week observance.

# COURIER / WOMEN

## COME DINE WITH US



**Buccanneer** Where to go? Don't miss the fabulous Buccanneer. The atmosphere is elegant, prices, reasonable, and the food is just right. Daily luncheon specials, a complete dinner menu, serving 'til 1 A.M. Closed Mondays. Party facilities. 288-3065.

**RUND'S** In Rochester it's Runds for good food, pleasant atmosphere and smart entertainment. Joe Cady's 7-piece orchestra playing nightly 9:30 p.m. 'til 1:30 a.m. and feature entertainment in our lounge. 473-3891.

**Royal Scot Steak House** 657 Ridge Road East, Corner Hudson Route 104 Rochester's newest, most distinctive dining spot featuring Scottish atmosphere, delicious food. Luncheons served Tues. thru Fri., 11:30-2 P.M. Dinners served Tues. thru Thurs. 5 to 10 P.M. Fri. & Sat. 'til 11 P.M. Sundays 4:30 to 9. Closed Monday. Reservations: 342-4220. Ken Purlall entertaining in Scott's Pub.

**Cinelli's Country House** Unusual decor excellent cocktails 4 miles east of Pulneyville, on Rt. 18 (Lake Rd.) Overlooking lake Ontario. superb steaks, seafoods & prime ribs of beef, luncheon 12 to 2 P.M. Dinners 5 to 9. Sat. 'til 10. Sundays 1 P.M. to 8 P.M. Closed Mondays. Accommodate private parties. Your hosts, Margaret and Frank Cinelli. 315-483-9508.

**RED LION RESTAURANT** DOWNTOWN: 36 W. Main Street Lunches and Dinners. Mon.-Fri. 11:30-9 P.M. Catering to Banquets - Weddings - Parties. Phone: 325-2740. Other location: 2833 Monroe Ave. Next to King James Motel. Phone: 244-9830.

**Garlock House** So great... and so near you... area's most beautiful restaurant. Less than one half hour from Rochester. Thirty menu selections daily. Weekdays 5 to 11. Sunday & Holidays noon to 10 P.M. Open 7 days. 315-597-5271. American Express honored.

**NATIONAL HOTEL** Host to travelers since 1937. Enjoy a meal in this colorful edifice famous for its cuisine, located in historical Genesee Valley, two miles southwest of Genesee. Steaks, chops, broiled on the open pit. Prime ribs, seafoods, large entree selection. Open weekdays 5 to 11 P.M. Sun. 12 to 9 P.M.

**THE VIKING** 1485 Mt. Read Blvd. Near Lexington Jack Bayliss Intimate Lounge, Restaurant. Prime Ribs, Surf & Turf, Lobster Tails every day. Luncheon specials. Entertainment nightly. Serving from 11 A.M. lunch and dinner. 458-0420 for reservations. Closed Sunday.

**GLEN IRIS INN** Stately mansion and former home of Wm. P. Letchworth situated on the precipice above 107 ft high Middle Falls. Castile, N.Y. Air-conditioned dining room serving the finest foods and beverages. Luncheon 12 to 2, dinner 5:30 to 9:00 Sunday 12:30 to 7:30 P.M. Accommodations and gift shop. Your hosts Peter and Cora Pizzutelli.

**Holloway House** Early American atmosphere serving traditionally good food. Luncheon 12-2. Dinners 5:30 to 8:30 P.M. Sundays 12 noon to 7:30 P.M. Featuring Homemade Pastries. Telephone Holcomb 657-7120. Air conditioned. Closed Mondays. Weddings and Banquets.

**UNCLE JOHN'S FAMILY RESTAURANT** 3420 MONROE AVE. Complete line of pancakes and waffles. Steaks, salads, omelettes, sandwiches, Sundays and milkshakes. Childrens birthday parties. Where everyone meets after church. 381-2850.

**THE AQUILIAN** 20 Cliff Street Enjoy this new concept in dining for Rochesterians at Robert Fafone's beautiful Aquilian Restaurant. Flaming Food served at your table in the Continental Mood. Serving lunches daily from 11 a.m. to 2 p.m. and dinners seven nights a week. Sundays from 1 p.m. Phone 232-9557.

**THE CATHAY PAGODA** 488 MAIN STREET (DOWNTOWN ROCHESTER) Rochester's most exciting Chinese Restaurant. Open seven days a week. Serving full course dinners and cocktails from 11 a.m. - 2 a.m. Take out service. Phone: 325-5540.

**The EGGLESTON** Downtown Rochester's best address for fine dining. Luncheon daily from 11:00 a.m. Phone 454-6726.

**Kar-Mac Manor** Roast turkey, Ham and Chicken dinners \$2.25 plus all you can eat from Mr. Mac's Picnic table. Char broiler flaming steaks, lobster tails, seafood—banquets to 500. Daily 5 'til Midnight—Sun. 12:30 'til 10 P.M. 315-789-1305 or 539-8044.

**THE MAPLEWOOD INN** Just a few minutes from downtown Rochester, the Maplewood is one of your favorite family dining spots. Luncheon and dinner specials every week. Orchestra Friday and Saturday evenings 586-9997.

**EDDIE'S CHOP HOUSE** 367 Main St. E. Complete food and beverage service from 11 A.M. 'til 2 A.M. Over 50 menu selections at all times. Eddie's has been serving fine foods to discriminating people for over 40 years. Closed Sundays and Holidays. Phone 232-4110.

**WILSON'S RESTAURANT** Route 96—Thruway Exit 45 Victor, New York Serving Breakfast, Luncheon, and Dinner every day of the week. Featuring Prime Ribs of Beef, Lobster Tails and delicious Steaks. Private Parties and Banquets. Reservations 924-3561.

**THE REDWOOD** Served in the old world atmosphere of the English Pub. Enjoy superb food, a charcoal broiled steak or a "Rumbleburger." Serving plate or complete dinners. Coffee shop open at 7 A.M. Private Parties, Buses welcome.

The finest restaurants in Western New York are conveniently listed right here! Remember mother on her day — take her OUT to dinner.

## COURIER / RECIPES

Penny-wise cooking for a family is a challenge; you must not only meet the budget but please family tastes as well. Here is the dish to do both: a generous and hearty beef and macaroni casserole that combines favorite food deliciously, attractively and inexpensively.

In Beefy Macaroni Casserole, two 12 ounce cans of roast beef with gravy, bolstered by the addition of cottage cheese, provide eight hefty protein servings at pennies a serving. The dish is fine eating, too, being flavored with parsley, Worcestershire and thyme, while bright green peas and tender mushrooms add additional color and flavor interest. A garnish of tomato wedges and bread crumbs adds vitamins and color.

### BEEFY MACARONI CASSEROLE

- 1 package (7 oz.) elbow macaroni
- 1 cup creamed cottage cheese
- 2 cans (12 oz. each) roast beef with gravy
- 1 package (10 oz.) frozen peas, cooked
- 1 can (4 oz.) sliced mushrooms, drained
- 2 tablespoons chopped parsley
- 2 teaspoons Worcestershire sauce
- 1/2 teaspoon dried thyme
- 1/2 teaspoon salt
- 3 tomatoes, peeled and sliced
- 1/2 cup buttered bread crumbs

Cook macaroni according to package directions; drain. Press cottage cheese through food mill or strainer or beat until smooth. Combine roast beef with gravy, cooked peas, mushrooms, cottage cheese, parsley, Worcestershire sauce, thyme and salt. Fold in macaroni. Turn into a shallow 2-quart baking dish. Top with tomato slices. Sprinkle with bread crumbs. Bake in a 350 degree oven about 25 minutes or until hot.

Makes 8 servings.

Partially thawed frozen raspberries with luscious golden canned cling peach halves and a few fresh grapefruit sections make a beautiful fruit bowl.

Make a fruited ice wreath for a party punch bowl using colorful canned fruit cocktail. Arrange a few springs of mint in the bottom of a ring mold and top with 1 1/2 cups canned fruit cocktail. Freeze solid; fill remainder of mold with water or lemonade and freeze. Unmold and float in punch bowl.