

All in the Family

Muddy Kids Means Spring

By Sarah Child



We may still wake up mornings to find a not-so-light cover of snow gracing the frozen ground but I know it is Spring because:

- At least once a day our 2-year-old comes in covered completely with gloriously mushy mud.
- The 5-year-old calls my attention every hour on the hour to the newest addition to the crocus patch. (Three yellow, one purple, one white.)
- The milk cartons are warm to the touch if I forget to retrieve them from the box until long after the milkman has made his delivery.
- The little boys next door have shed their corduroy coats and leather buckle-down hats for emblem-covered baseball jackets and caps.
- Rare sunshine now clearly shows up the streaks on my dusty windows.
- Sunday afternoon drives into the adjacent countryside have been resumed.
- I no longer get stuck in the church parking lot — just boxed in.
- The head of the house has

added baseball viewing to his TV schedule of basketball and golf.

- You can find asparagus in the fresh vegetable section of the grocery and the price of eggs is finally coming down.
- All the daddies in the neighborhood are arriving home from work before dark and the kids are still outside to greet them.
- "Sesame Street", that phenomenon of television, a great diversion during the winter months, has suddenly lost its viewers to the soggy swamps we call lawns.
- Some of the eager beavers have already cut their lawns. The rest of us are just getting started on last Fall's leaves and the undergrowth.
- The village maintenance department visits our water logged extra lot once a day always threatening but never actually removing the willow trees that are causing the trouble.
- One set of friends has already started their nightly cook-outs.
- AND BECAUSE the calendar says so.

COURIER / RECIPES



When garden lettuce comes on so fast you can't give it away, liquidate it in the blender and serve salad soup. Well, just an idea . . . here's how:

- 4 cups shredded lettuce, packed
- 2 chicken bouillon cubes, crumbled
- ¾ cup water
- 2 tablespoons lemon juice
- ½ cup onion rings
- 2 tablespoons margarine
- 2 tablespoons corn starch
- ½ teaspoon salt
- ¼ teaspoon white pepper
- Dash nutmeg
- 2 cups milk
- ¼ cup white wine or 3 tablespoons water and 1 tablespoon lemon juice
- Croutons, garnish

Mix shredded lettuce with bouillon cubes, water and lemon juice in blender; whirl until smooth. Saute onion in margarine in saucepan until tender.

CEREAL TRICK

If hot cereals aren't overly popular in your household, try serving them with heated canned cling peach slices. The cheerful peaches give extra nourishment and extra good taste.

crisp; remove onion from pan. Mix corn starch, salt, pepper and nutmeg into margarine in pan; stir in milk. Cook, stirring until mixture comes to a boil and is thickened. Mix in wine and lettuce mixture. Add sauteed onion; heat. Serve hot with smooth. Cauterize onion in mar-croustons. Makes 4 (¾-cup) servings.

FRUIT SALAD

Here's an idea for a good luncheon salad: a slice of canned pineapple on crisp curly greenery; topped with a canned cling peach half with a large plump cooked prune in the center. Serve with your favorite dressing.

LOOKS GOOD

Bavarian creams, custards or gelatin desserts unmolded onto platters rate a bit of decoration. A wreath made of canned cling peach slices accents the dessert to perfection, in looks and taste.

FRUIT CREAM PUFFS

Fill cream puff shells with a mixture of soft ice cream and canned fruit cocktail. To make it extra special, top the whole thing with chocolate sauce.

Marymount Grads To Fete Dr. Meng

The Rochester chapter of the Marymount Alumnae Association will entertain Dr. John J. Meng, president of the college, on Friday, May 1.

Mr. and Mrs. Gerard F. Norton, Jr. will host a dinner in honor of Dr. Meng at Monroe

Golf Club. Guests will include Sister Helen, President of Nazareth College, and the officers and executive committee of the local chapter. Following the dinner, there will be a general reception at the home of Mr. and Mrs. Norman Rousseau.

Mrs. Norton is chapter president, and Mrs. Rousseau, vice president.

Dr. Meng, historian and teacher, has been president of Hunter College in New York, and executive vice president of Fordham University.

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** 457 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 Purcell entertaining in Scotts Pub.

**Cinelli's Country House** 4 miles east of Pulneyville, on Rt. 18 (Lake Rd.) Overlooking Lake Ontario. Unusual decor excellent cocktails 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 Geneseo. 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 Boyliss 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. 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.

35 Chestnut St.

**Kar-Mac Manor** Roast turkey, Ham and Chicken dinners \$2.25 plus all you can eat from Mr. Mac's Pic-nic 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.