

All in the Family

Number 3 Is a Breeze

By Sarah Child



For years, friends have been regaling me with stories of the joys of the third child.

Number three, I'm told, is nothing (well, almost nothing) but unalloyed delight. A month after bringing our third child home, I'm inclined to think they know of what they speak.

The reasons given by said friends for this state of affairs are several if not legion.

Most prominent among them is that by number three both parents are old hands at the game. Experience is not only the best teacher, it is also the best conditioner. Sleepless nights, 4 a.m. play session, refusal to eat or take a bottle, strange rashes, mysterious temperature elevations, plus sibling jealousy, unavailable babysitters, running out of diapers at midnight and the infant's turning purple at the first taste of liquid vitamins are all old hat. If you made it through the first and second times only slightly untinged, who is to say you can't survive it once more.

Second reason for the comparatively easy handling of the third child is the fact that the work routine is such that one more child barely expands it.

So you do an extra load of diapers a day and spoon feed the baby but then you're al-

ready up to your neck in the rest of the nursery scene. Granted, it requires a little extra maneuvering to get three youngsters in and out of a grocery store if you are crazy enough or desperate enough to try it.

And juggling Mass with baby's erratic schedule takes new finesse as does any other event scheduled to start at a definite and unflexible time. But these are minor adjustments.

Baby number three benefits from the fact that the two that have preceded him are usually of an age that they can be helpful to mother. Never mind that Number 2 is only 2½ himself. He can: fetch diapers, get an already filled bottle out of the refrigerator, dangle a noisy rattle in front of the screaming infant while you complete a telephone call and if you don't discourage him let the paper boy in and attempt to pay him, himself (hopefully not while you are in the shower).

The 5-year-old can take phone calls and inform saleswomen that Mommy is bathing the baby. If she happens to be enjoying her role as assistant, she can pile the pre-folded diapers from the laundry basket, bring you a warm, well-wrung out washcloth for emergencies and fetch an extra-pair of rubber pants from the dryer.

If she's not in an assistant mood she can still raise your morale a few dozen points by bringing in one or all of the four little boys she plays with and teach them to coo gently while touching baby's soft curls with grubby little hands.

And last and probably least important is the fact that the third baby is really not too much of a financial strain. Chances are you've diapers left over. Baby

bottles need only new nipples. The crib, blankets and buntings all have a lot of use left in them.

And if you're super lucky you have a bunch of sterling

neighbors to throw a surprise shower for you as mine did.

Number 3, like numbers 1 and 2 is a joy. The difference—you're stabilized enough to know it right now!

COURIER / WOMEN

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

COURIER / RECIPES



The wild variety of dry cereals on the grocer's shelves might seem to mean that there's something for everyone's taste. Not so. Some people — whole families, even — never touch the stuff after one try, and there stands the box, a 43-cent monument to faulty judgment.

But mother can recoup her self-respect and the 43 cents, by sneaking the nutritious morsels into the kids via crunchy cookies and breakfast breads. It doesn't hurt anybody to pretend that the whole thing was planned that way, either.

Here is a way:

Fruited Bran Bread

- 2¼ cups sifted all-purpose flour
- 1 cup sugar
- 2½ teaspoons double-acting baking powder
- 1 teaspoon salt
- 1 cup bran and prune flakes
- ¾ cup chopped uncooked pitted prunes

- 1 cup milk
- ½ cup shortening, melted
- ¼ cup molasses
- 1 egg, slightly beaten

Sift flour with sugar, baking powder, and salt in bowl. Stir in cereal and the chopped prunes; set aside. Combine milk, shortening, molasses, and the slightly beaten egg in another bowl. Add to flour mixture, stirring just until all flour is moistened. Grease a 9x5-inch loaf pan; then line on bottom with wax paper. Grease wax paper. Pour batter into pan and bake at 350° for about 1 hour and 15 minutes, or until cake tester inserted into center comes out clean. Cool in pan 10 minutes. Remove from pan and cool thoroughly on rack.

Note: For easier slicing, and mellowing of flavors, store bread overnight wrapped in wax paper, plastic wrap, or aluminum foil.