

All in the Family
Some Asides
To Celebrities

By Sarah Child



Some imaginary one-sided conversations I've had recently after reading the newspaper:

• Atty. Gen. John Mitchell's wife: "I couldn't agree with you more, Martha. High heel shoes are much more feminine than those clunky, chunky models. Otherwise, though, you'd do well to cool it."

• To the new radical feminists and their liberation organizations: "Show me a woman clever enough and talented enough to inspire devotion, loyalty, thoughtfulness and dedication in a man and I'll show you a non-member."

• To the former drug users in Haight-Ashbury who have opened a free clinic to help others disillusioned with psychedelic drugs: "What took you so long?"

• To Jacqueline Onassis and her mass purchase of the midi styles: "Pace setters start their own fashion fads not blindly follow designers' decrees."

• To the New York Times fashion pages obviously bent on pushing the midi for the sake of their many advertisers: "Shame on you."

• To Astronaut Jim Lovell and his crew upon admitting that they were more frightened by their plight than they initially let on: "That makes four of us, fellows."

• To the report that the nation's top colleges fear that the cost of sending one's children to be further educated at their institutions is out of the reach of the middle class: "Now, there's a novel conclusion. How clever of you to just wake up to what parents have realized for years—and years—and years."

• To Mets pitcher Tom Seaver who allegedly was taken aback by the film "Bob and Carol and Ted and Alice": "Are you really of the same generation (he's 25) that's making unpalatable Page one headlines day after day?"

Letter Contest

Penelope Ford, a student at Penfield High School, and Susan Schlitzer from Nazareth Academy, have been named area winners in a letter-writing competition conducted by Pepsi-Cola.

The national contest invited discussion on the vital issues facing America with emphasis on the means by which our country can achieve its true potential.

Miss Ford and Miss Schlitzer will be awarded \$100 Savings Bonds, and have been entered in state-wide competition. All state winners will participate in a national contest, winner to be announced in June.



"We're in luck. They have nothing we'll have to keep up with!"

COME DINE WITH US



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 Purcell entertaining in Scots Pub.

Cinelli's Country House

4 miles east of Pultneyville, 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

Route 31, Palmyra, N. Y. 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

Routes 20A and 39 Cuylerville, N.Y. 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 Inimate 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

Letchworth State Park Castile, N.Y. Slatly 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

Route 5-20 East Bloomfield, N.Y. 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.

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.

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 EGGLESTON

35 Chestnut St. Downtown Rochester's best address for fine dining. Luncheon daily from 11:00 a.m. Phone 454-6726.

Kar-Mac Manor

Routes 5 & 20 Between Geneva & Waterloo Thruway Exit 42
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

3500 EAST AVE. 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.

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

Junction of Route 21 & 53 Naples, N. Y. 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



By the increasing number and variety of frozen prepared entrees available at food stores, it is obvious that these foods are in great demand. Already cooked and deliciously sauced and seasoned, they lend themselves to many combinations.

For example, the illustrated Chicken Oriental is simply frozen creamed chicken with a few quick additions including water chestnuts, almonds and frozen peas. The suggested dessert also comes from your grocer's freezer: melon balls and pineapple chunks on a layer of crushed ice.

CHICKEN ORIENTAL

- 2 packages (1 pound each) frozen creamed chicken
- 1 can (5 ounces) water chestnuts, drained and diced
- 1 package (10 ounces) frozen peas and onions
- 1 can (3 ounces) chow mein noodles
- 1/4 cup slivered toasted almonds

Heat frozen creamed chicken according to package directions until thawed. In a saucepan, combine thawed chicken, water chestnuts and frozen peas and onions. Cook over a low heat, stirring gently, until mixture bubbles. Meanwhile, spread chow mein noodles in a shallow casserole; place in a moderate oven (350° F.) for 10 minutes, or until heated. To serve, spoon chicken mixture over heated noodles. Garnish with toasted almonds.

Makes 4 servings.

When there is a limited selection of fresh fruit in the markets, try sliced cling peaches to make an old-fashioned peach pie. Serve it slightly warm with wedges of sharp American cheese, or give it a fancy dress of whipped cream sprinkled with cinnamon or nutmeg.