

All in the Family

Thanks, But No Thanks

By Sarah Child



(The following is a letter to my sister-in-law after a week-end visit to my husband's home town where we shuttled between her house and his brother's while spending nights at his mother's.)

Dear Helen:

Sorry I didn't call you back before we left for home but the baby was screaming and I was worrying about the effect it had on the people underneath your mother's apartment.

As it turned out, we left rather suddenly. Johanna's blister on her heel broke, causing her some pain, and at about the same time she developed a bloody nose which took care of her last clean outfit.

Then John, who was watching your Mom prepare sandwiches, teetered backwards on the kitchen chair and cracked his head against the radiator. I couldn't find much of a bump but his mouth bled a little when he bit his tongue.

The children's father did not really decide to leave until Mom

cut her wrist with the meat knife. (She was slicing the left-over roast beef and I suppose the noise startled her.)

We had a lovely weekend. Thanks for the picnic and letting Johanna stay overnight with her cousins.

Don't worry about her blue dress. She had worn it at least once before. I mean if all the other kids were running around the park and going down the slides on their stomachs—what can you do? (Do you happen to know where she took her socks off? I can't seem to find them.)

I just hope you don't mind too much about Lynn's white sweater. It was sweet of her to lend it, and Johanna still had it on when she developed the nose bleed. Perhaps you'll have better luck getting out the stains than I did.

I think it's probably just as well that Johanna missed the visit to your brother's. John knocked over two of their framed pictures and left a trail of potato chips through the house.

COURIER / WOMEN

They're a game couple and smiled convincingly throughout, but I couldn't blame them for wincing when he kicked their new pedigreed pup. We scolded John continually, but guess he figured that with the dog being twice as big as he it was his only maneuver.

Your mother seemed tired when we left. She seemed to enjoy the new baby, even though Cara screamed her head off every time her grandmother picked her up.

We made it home in good time. Your younger brother and I had a small discussion in one of the Savarin service areas but he made up for lost time by flooring it the rest of the way home.

Thanks for the invitation to stay at your house next time. Just possibly we may stay put the rest of the summer and let the relatives come to us.

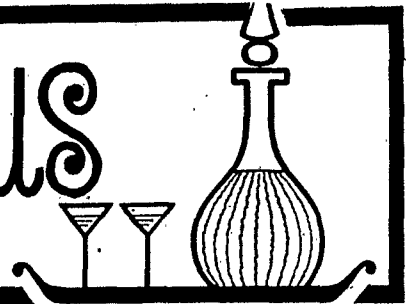
Much love from us all,
Sarah.

To Be Honored

About 70 business leaders, educators, advisers, achievers, and parents will gather 6:29 p.m. (May 14) tomorrow at the Chamber of Commerce to hear John E. Lomenzo, New York secretary of state, address the 2nd annual Junior Achievement Future Unlimited banquet.

The purpose is to honor the 600 students from 24 Monroe County high schools, who have operated 34 Junior Achievement companies. Highlights will be the presentation of the officers-of-the-year awards, scholarships, company-of-the-year awards, and other individual awards.

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 Purtell entertaining in Scot's 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 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 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 Letchworth State Park Castle, N.Y. 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 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 1384 Empire Blvd. 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 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.

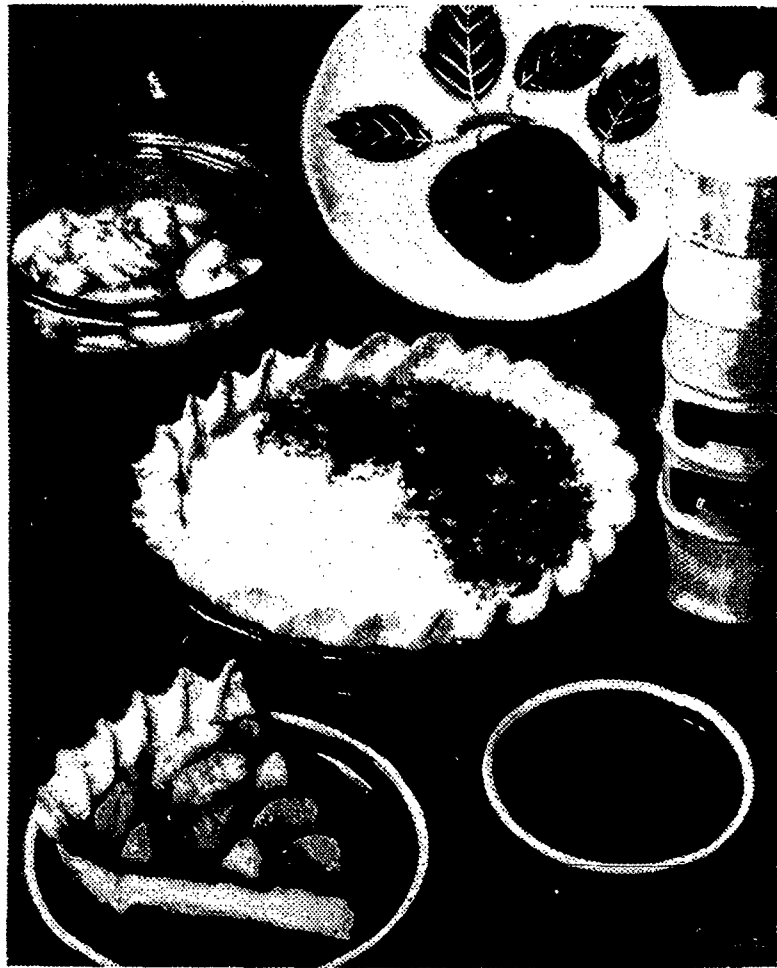
THE MAPLEWOOD INN 3500 EAST AVE. Just a few minutes from downtown Rochester, the Maplewood is one of your favorite family dining spots. Luncheon and dinner specials every week. Orchestra Friday and Saturday evenings 586-9997.

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



This elegant dessert is an apple custard pie that starts in a box and "bakes" in the refrigerator. Allow a total of three hours for the chilling.

APPLE CUSTARD PIE

- 1 package (3 oz.) Golden Egg Custard Mix
- 1 1/2 cups milk
- 1 baked 9 inch pie shell, cooled
- 2 cups thin apple slices
- 1/2 cup sugar
- 1 tablespoon water
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 teaspoon grated lemon rind
- 3 tablespoons coarse gingersnap crumbs

Blend custard mix with milk in a saucepan. Bring quickly to a boil, stirring constantly. (Mixture will be thin.) Cool 15 minutes, stirring often. Pour into baked pie shell. Chill 1 hour.

Meanwhile, combine apple slices, sugar, water, spices, and lemon rind in a saucepan. Bring to boil. Simmer about 10 minutes or until apple slices are

tender. Cool 10 to 15 minutes. Sprinkle gingersnap crumbs over custard in pie shell. Spoon apple slices over crumbs. Chill until set — about 2 hours.

SALAD MEAL

Now's the time of year when a colorful whole-meal salad tastes wonderfully good. Use crisp greens in bite-sized pieces. Add a few wedges of tomato, thin slivers of American cheese and luncheon meat, and some drained cling peach slices. Make a thin French dressing, with freshly ground black pepper added, pour over all and serve immediately.

EASY DESSERT

Drained canned fruit cocktail and crisp chopped nuts molded in raspberry-flavored gelatin make a delicious easy dessert. Add the fruits and nuts when the gelatin mixture is syrupy. If it's a party dessert, fold in a pint of softened ice cream at the same time and chill until firm.