

All in the Family

Be Careful What You Read

By Sarah Child



Do you find you are susceptible to the printed word? I am even though by virtue of my background I should certainly know better.

But my background encompasses newspapers and I rarely put too much stock in anything I read in them or hear on television or radio.

Rather, my downfall is the novel or short story or the first person tale of someone's experiences. Then, possibly because the author seems so real to me, I take whatever is said as gospel truth.

I do, that is, as long as the writer confines himself to issues of no particular controversy. Being completely prejudiced myself in matters ranging from politics through motherhood to the conservation of the egret I find it difficult to countenance anybody else's bias.

However, should a writer such as H. Allen Smith devote a lengthy article (as he did a few years back in Esquire Magazine) to his method of making chili and in the process deprecate all other methods, then one can assume that because of the wit and style of the writing, I will probably uphold him as a knowledgeable chili maker the rest of my life. Lyndon Johnson and his chili can go hang.

It is illogical I know, but such is the power of the printed word in this form.

Shortly after we bought our first home, a roomy Cape Cod that included two bedrooms upstairs which were unbearable on hot summer nights, I asked myself why it was we had bought a two-story house. A small ranch since we had no children at the time would have sufficed nicely.

It was then I remembered Louise Dickinson Rich and her story of living in the Maine wilds, titled "We Took to the Woods."

Mrs. Rich, in a description of their own living arrangements, spoke of their summer home which had both an upstairs and downstairs.

Going upstairs to bed instead of to another room on the same floor was the only satisfactory way of ending the day, declared Mrs. Rich.

Thus our search for a two-story home. Needless to say, the heat of the second floor in our abode convinced me there were qualifying circumstances regarding the sleeping matter. By then it was too late.

From time to time I have found myself temporarily convinced of other "truths".

They have ranged from the idea that the blender is the most versatile appliance in the home (courtesy of Phyllis McGinley in "Sixpence in My Shoe") through blondes do have more fun (courtesy Clairrol ads)

COURIER / WOMEN

to the fact that mothers who do not breast feed their babies are heartless, thoughtless, and unwomanly (courtesy of the LaLeche League which tends to overstate its case.)

Happily, my thorough conviction of the validity of such truths commonly lasts only until the arrival of the next month's woman's magazines or a trip to the library.

So far everything has come out in the wash, but I do wonder about the consequences should I some day pick up an article by say a member of the woman's liberation movement which advocates giving all your

furniture to the Salvation Army so you can live freely and fully without being a slave to the house.

Then I may be in trouble.

CDA CONVENTION

New York — (NC) — The 33rd biennial Catholic Daughters of America national convention is scheduled July 19 to 23 in Seattle, Wash., with headquarters at the Olympic Hotel. Mary C. Kanane of Union, N.J., national regent of the 200,000-member organization, will preside at the convention session, national headquarters here announced.

Mini-Math Answer

+2	-3	+4	-5
+1	-3	+4	-3
-5	-1	-2	-3
-2	+3	+4	-1

WOMAN ELECTED

Honolulu — (RNS) — The 400-member Hawaii Council of Churches has elected a woman to head the statewide agency. Mrs. Ellida Jacobs, wife of the Rev. George A. Jacobs of Makiki's First Christian Church, is first woman to be elected president of the 27-year-old Council.

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 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 Scotts 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.

Bus Blum's 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 Castile, 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 Pizutelli.

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 EGLESTON Downtown Rochester 35 Chestnut St. 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 \$2.85 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.

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.

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.

COURIER / RECIPES



Peanut butter has its place—in a sandwich, with jelly, all too frequently. But it also flavors two delicious desserts, a parfait made with instant pudding and an ice cream made with—well, ice cream. (What could be easier than making ice cream with ice cream?)

The parfait calls for preparing instant vanilla pudding according to package instructions, chilling and then folding in crushed pineapple. Peanut butter is mixed with graham cracker crumbs and the pudding and crumb mixture are layered in clear glasses to show off the color and texture.

The ice cream is prepared by beating air into peanut butter in a mixer until it is very soft and light in color, and adding vanilla ice cream a little at a time.

PEANUT BUTTER PARFAIT
(3¾-ounce) package vanilla instant pudding
1 (8¾-ounce) can crushed pineapple, drained

½ cup creamy or chunk style peanut butter.
1½ cups vanilla wafer or graham cracker crumbs
Whipped cream or topping

Prepare pudding according to package directions. Chill. Fold in pineapple. Mix together peanut butter and crumbs. Spoon alternate layers of crumbs and pudding into parfait glasses, beginning and ending with crumbs. Chill. Top with whipped cream. Makes 4 servings.

PEANUT BUTTER ICE CREAM

1 cup creamy peanut butter
1 quart vanilla ice cream, softened

Beat peanut butter with mixer at high speed until soft and light in color. Add ice cream a little at a time, beating well after each addition. Beat until light and fluffy. Pour into ungreased (9 x 5 x 3-inch) metal loaf pan. Freeze about 2 hours or until firm. Makes 8 (½-cup) servings.