

All in the Family

Mark and Lisa  
& Dan and Kim

By Sarah Child



Our oldest child starts kindergarten this fall and while I have not seen a list of the other children who will attend her particular class, I think I can accurately predict their names.

There will be at least one each of the following represented: David, Christopher, Dan and Eric. Now, it so happens that four boys by those names live on our block and thus will take the bus with her. (Girls are at a premium in our neighborhood). But, chances are that had none of these boys been of kindergarten age, there would have been others with those names. For they are among the most popular with mothers in this space age.

She may also find some of these very proper tags attached to her new male friends: John, Robert, Thomas, Richard, James and William. Some boys, the popularity of the Daves and Chrises not withstanding, are still named for their fathers.

But, chances are better that there'll be more of other vogue names such as Jeff, Mark, Michael and Patrick. On the other hand, the odds are against any Walters or Georges or Harrys turning up.

If she runs into another Jo-

hanna it will be only the second time in her young life she has done so. Instead, she should find friends galore by the names of Lisa, Jennifer and Kim. Others with the names of Karen, Julie, Cindy and possibly Carol.

There on the outskirts she may discover a Mary, an Anne or a Betty. For some little girls are still being named for their grandmas.

But she won't find a Mary Pat, a Mary Ann, a Mary Jane, a Mary Kaye and a Mary Lee as I did all on one floor of a dormitory of the Catholic girls school I attended, for one year. Hyphenated names are not as prevalent as they were in my day.

In fact, the names of the youngsters of my first social contacts are as far removed from the common stream as any could be. Before I began school there were Autumn and Fern who lived next door. Both Julio and Clare Ann were up the hill from us and Margie (hard G) down the street.

Then I went into first grade and met some new friends, among them, a little blonde named Alzora and a boy named Drew.



Salad days are here again. This time it's potato salad, decorated with the brilliant, burning homegrown radishes that have made their way into the markets already. Cucumber, celery seed, chives and green pepper also spice this colorful salad for picnic or buffet table.

Second entry in the potato field is a hot dish, what the Germans call potato salad, or what the Americans, at any rate, term German potato salad. Two recipes in an old cookbook published by the Rosary Society of St. Jerome's, East Rochester, are almost the same. The one attributed to Adele Zornow is heavier on the bacon; Anne Sullivan's uses half a teaspoon more of sugar. It's a matter of taste.

The first one, is used here, with Anne Sullivan's cautionary note against the use of an iron frying pan: vinegar on iron can produce an unwanted bitterness.

GARDEN POTATO SALAD

- 2½ pounds (7 to 8 medium) potatoes
- 1 cup real mayonnaise
- 2 tablespoons milk
- 2 teaspoons salt
- 2 teaspoons celery seed
- ¼ teaspoon pepper
- 1 cup sliced radish
- 1½ cups diced cucumber
- ½ cup slivered green pepper
- ¼ cup chopped chives

Hard cooked eggs, cut in eights  
Iceberg lettuce or other greens

Cook potatoes in boiling water until tender; drain. Peel and slice or dice while warm. Mix together mayonnaise, milk, salt, celery seed and pepper. Toss potatoes lightly with dressing while warm. Place in refrigerator until cold; then mix in radish, cucumber, green pepper and chives, reserving some of the vegetables to garnish top. Chill. Serve with hard cooked eggs and lettuce. Makes 8 servings.

GERMAN POTATO SALAD

- 6 potatoes
- ½ lb. bacon
- 1 diced onion
- 1 Tbsp. flour
- ½ c. vinegar
- ½ c. water
- 1 tsp. salt
- ½ tsp. pepper
- 1 Tbsp. sugar

Boil potatoes, peel and cube or slice. Dice raw bacon and fry in large skillet until pieces are brown and crisp. Drain on absorbent paper. Saute onion in bacon fat until soft. Stir flour into fat in pan. Mix vinegar, water, salt, pepper and sugar and add gradually to flour mixture, stirring constantly over low heat to thicken. Add potatoes and bacon, stir and serve warm.

3 to Attend CDA Convention

Three members of Catholic Daughters of America courts in the Rochester Diocese will attend the national CDA convention in Seattle, Wash., from July 19 to 23.

They are Mrs. Frank Donahue of Brockport, Mrs. William Crosby of Rochester and Mrs. Harry Sherman of Hornell.

Delegates will be Mrs. Donahue, vice grand regent of the New York State CDA, and Mrs. Crosby, grand regent of Court Our Lady of the Cenacle 1139.

Mrs. Sherman, grand regent of Court St. Ann 194, is an alternate.

More than 500 delegates and visitors attended the 32nd biennial convention of the State Court, held May 20-22 in Rochester. Courts throughout the state have a total membership of 27,000 women.

Convention resolutions included opposition to the new state abortion law, and to mandatory sex education courses for children from kindergarten

to sixth grades. Another expressed support of President Nixon in his efforts in Indochina.

Miss Margaret McKearney of Rego Park, re-elected state regent, emphasized rededication of the membership toward the CDA program of involvement, particularly in the areas of ecumenism, social service, education, charity, and youth.

Mrs. Donahue was re-elected vice grand regent.

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