

COURIER / WOMEN

All in the Family

But Make Mine Zinnias

By Sarah Child



I do not know what it is in our childhood that determines whether we grow up to be fanciers of roses or on the quite opposite side of the garden fence, zinnia growers.

I myself belong to the latter category. And, it only follows, I suppose, that I would forgo any damasked and crystallized state banquet for a picnic breakfast in the woods. Or choose a vacation in the English or Italian countryside over the more sophisticated pleasures of, say, Paris or Rome.

But, back to the flowers. The differences in posies and people came to me the other day as I sat in our backyard and looked around.

On one side of the back cellar door in glorious blooming confusion preened a purple rhododendron, a delicate yellow rambler rose bush and a pink azalea. On the wall behind it bloomed a violet clematis and on the other side some more huge white blossoms of the same climbing family. On the ground the last of the lilies of the valley were making a show.

With the exception of the azalea, a gift of a house guest, the flowers all had been the work of the former owner of the house.

Her love and devotion was now producing a glorious display in the backyard. In front,

the crocuses, tulips, daffodils, hyacinths and poppies she had planted had already offered their color and fragrance for the season.

To the side of the house there was more: peonies both pink and white, a tallish yucca and tiny, lovely primroses. On the other side: hydrangeas, wood violets, something that looked like silver pennies, a variety of roses and chrysanthemums.

A veritable green house, I thought. A variety of plants and bushes to produce an effect, anyone who cares the least whit about growing things would have to admire.

Yet, here I was — enjoying and admiring the other woman's floral scheme and God's handiwork to be sure — yet perverse enough to be impatient for the bright, gorgeous, tangerine zinnias I had sown to make their way into bloom. Where were the yellow and orange marigolds I'd planted and what was taking the sunflowers so long to rise up six feet high?

Hardy and hearty and easy to grow — the homespun flowers of the garden world. These are my kind. If the roses are the aristocracy, then these are the peasants. Colorful and strong.

To each his own.

McMurrays Mark 56th Anniversary

Mr. and Mrs. Charles E. McMurray of 1745 Culver Road celebrated their 56th wedding anniversary with their family on June 30.

They were married in Holy

Family Church, Rochester, June 30, 1914, and have two daughters, two grandchildren and five great-grandchildren. Mr. McMurray retired in 1959 from General Railway Signal Company.

Toomeys Celebrate Golden Wedding

A Mass was offered in St. Augustine's Church June 14 for Mr. and Mrs. Ray M. Toomey. Mr. and Mrs. Ray M. Toomey, who were married June 15, 1920 in St. Patrick's, the old Cathedral.

The Toomeys, of 273 Sher-

wood Avenue, were entertained by their children at Brooklea Country Club at a dinner and reception attended by six members of their wedding party.

Mr. Toomey, now retired, was with the Birds Eye division of General Foods for 42 years.

MINI MATH ANSWER

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

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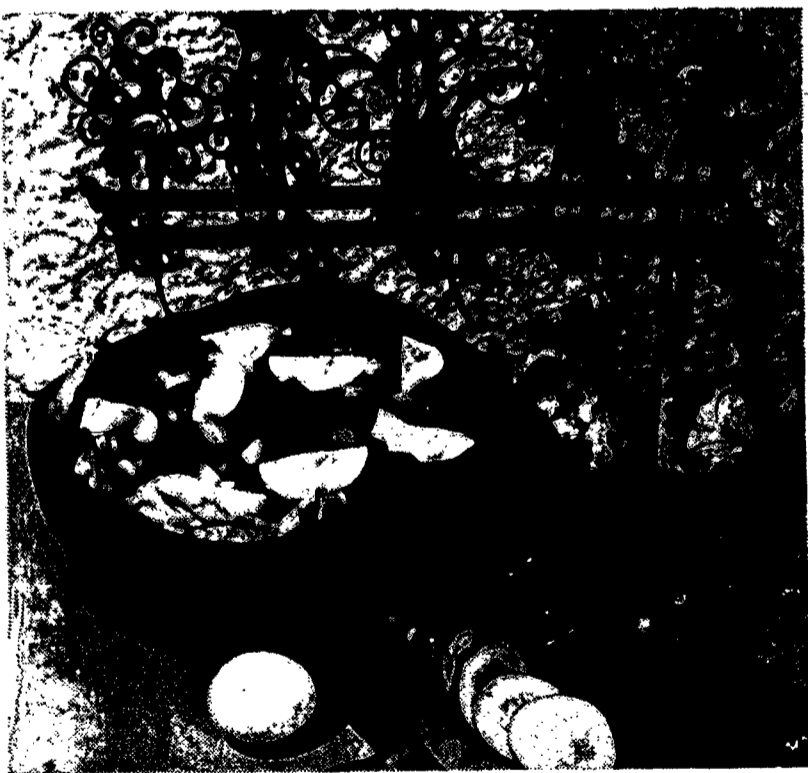
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COURIER / RECIPES



Literally "before the pasta course," antipasto is world famous as a great snack bar of hors d'oeuvres. From six to sixty various items might appear: sausages, fish, fritters and an assortment of salads, cheeses and crusty breads.

Suggested here is a colorful Antipasto salad combining green pepper, cucumber, celery, onions, tomatoes and hardcooked eggs in an oil and vinegar dressing.

Antipasto Salad may be served as a first course or accompaniment for pasta meals. Or, for summer-style enjoyment, turn it into a cold buffet by adding some traditional Italian elements such as sausages, prosciutto, anchovies and sardines with crusty long loaves of bread.

ANTIPASTO SALAD

- 1/2 cup oil
- 3 tablespoons vinegar
- 1 teaspoon salt
- 1/4 teaspoon white pepper
- 1 cup diced green pepper
- 1 cup diced cucumbers
- 1 cup diced celery
- 1/2 cup sliced green onions
- 3 medium tomatoes, quartered
- Lettuce leaves
- 3 hard-cooked eggs, quartered

In a small jar combine oil, vinegar, salt and pepper. Cover and shake well. Set aside. Combine green pepper, cucumber, celery, green onions and tomatoes in a large bowl. Shake dressing and pour over vegetables. Toss well. Serve vegetables on crisp lettuce leaves and garnish with wedges of egg. Makes 6 servings.