

All in the Family

Oh, What Tales They'll Have!

By Sarah Child



Every so often we are tempted to play that somewhat self-pitying game: The Advantages Our Children Have and Take for Granted That We Seldom Dreamed of, Much Less Experienced.

It started this time because I had taken our older daughter and three visiting cousins to the movie matinee to see "Sleeping Beauty."

Although they seemed absorbed in it during the screening, afterwards there was practically no mention of the film and the ride home was filled with talk of other things.

We knew the reason of course. With a color television, which provides cartoons in living color and Disney features every Sunday night, it was difficult for the kids to get excited about the movie house. The only essential difference was that the screen was bigger.

Poor over-indulged kids I thought, feeling a little sorry for them in spite of myself.

What a thrill it had been to be taken to a movie. Until I was 14 there was no movie house in town. That meant a Friday night expedition to the neighboring county seat and the movie theater was something to be planned for days in advance and savored for days after.

After a steady diet of radio, the movie screen was a thing of magic and wonder.

Warming to my subject of over-indulgence, I thought of our present refrigerator freezer compartment that would probably hold 25 gallons of ice cream. The first one my parents had was barely big enough for two ice cube trays. When we had ice cream for dessert it was because my father made a special stop at the drug store on his way home. I can remember the party atmosphere the meal took on when ice cream was on the menu. My kids get it on an average of three or four times a week or more when they can con me or the babysitter into it.

Vacations once meant a trip to my grandmother's farm. But I doubt our kids enjoy the ocean any more than I did floating in Gram's tin washtub in the creek that flowed past the house.

I was 10 before I saw any airplane other than a Piper cub. Our oldest made her first flight above the Atlantic when she was one.

Indulged by an affluent society? I think so. But I can hardly wait to hear the tales of the "good old days" my kids tell their youngsters 25 years hence.

Illegitimate Child's Dad Has No Custody Right

Madison, Wis. — (RNS) — The Wisconsin Supreme Court ruled here that the father has no parental rights and need not be consulted when an unwed mother decides to give up her illegitimate child for adoption.

But the court majority said the best interests of the child must be preserved and protected, and in the decision written by Justice Leo Hanley.

agreed that Wisconsin law is not unconstitutional on either the state or federal level when it denies the parental rights of the unwed father.

In a decision which brought a sharp dissent from Chief Justice E. Harold Hallows, the court held that the father in such cases has no legal recourse to gain possession of the child born out of wedlock.

Chief Justice Hallows, lone dissenter in a 6-1 decision, declared that "blood is thicker than water" and that while all unwed fathers should not be allowed possession rights to their child, they should be entitled to attempt to gain custody if the mother gives up possession.

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Variations on the hamburger theme happily abound and none is more widely approved than the great American lunch-counter staple, the cheeseburger.

Now we have a variation on the cheeseburger itself: the cheese goes inside instead of on top. The outside is coated with seasoned crumbs, and the cooking is done in the oven.

INSIDE-OUT CHEESEBURGERS

- 1 envelope seasoned coating mix for hamburger
- 2 pounds ground beef
- 1 teaspoon salt
- Dash of pepper
- 8 slices Cheddar cheese, crumbled, or
- 4 ounces Roquefort cheese

Combine ground beef with salt and pepper. Form into 16 thin patties. Place some of the cheese between two patties; seal edges. Repeat with remaining patties. Shake one burger at a time in bag of coating mix until evenly coated. In ungreased shallow baking pan, bake at 400° for about 15 minutes.

Serve on buns. Makes eight burgers. (Note: These may be prepared and coated, then chilled until ready to bake.)

And speaking of strawberry shortcake, the Genesee Valley Heart Association has a couple of suggestions for trimming the fat off that. Put the strawberries on angel food cake, the association's diet bulletin recommends. Top it all with a substitute whipped cream, using these ingredients:

- 1/2 cup non-fat dried milk
- 1/2 cup ice water
- 1 egg white
- 1 tablespoon lemon juice
- 1/2 teaspoon vanilla
- 1/4 cup sugar

Chill a narrow bowl and combine in it the dried milk, water and egg white, beating at high speed. Add lemon juice and beat a minute more. Gradually add vanilla and sugar and beat until fluffy. Since this topping doesn't keep its form as long as whipped cream, it is best made close to serving time. Makes four cups. Freeze any unused portion.