

All in the Family

That's What Happiness Is

By Sarah Child



Charles Shulz decided that Happiness was a Warm Puppy. Johnny Carson linked the feeling with a dry martini. And it is singer Connie Francis I think, who equates happiness "with two kinds of ice cream."

But as the mother of three pre-schoolers, I am inclined to think that they have neglected to touch all the bases.

My own list for your perusal and consideration:

Happiness is — discovering the baby is finally big enough to sit in a high chair and amuse herself with a piece of dry toast.

Happiness is — jumping two feet out of your paw and then remembering you left your 2-year-old at home and it's somebody else's cherub whooping it up during the sermon.

Happiness is — taking all three on vacation and discovering that the older two are at

least 50 per cent more civilized than they were last year on the same trip.

Happiness is — a meal where no one tries to play tiddly winks with the buttered carrots.

Happiness is — hearing the 5-year-old discussing a playmate's sensitive feelings without a trace of taunt in her voice.

Happiness is — hearing either of the articulate ones saying thank you with absolutely no prompting from me.

Happiness is — hearing the same two talking what they consider baby talk for their infant sister's benefit.

Happiness is — listening to them warble "For Me and My Gal" in discordant unison.

Happiness is — three lively children.

Woman's Place in the House (of Reps)?

Washington — (NC)—For a lot of her Greenwich Village constituents, she is Bella Abzug, the down-to-earth lady who just won a surprising victory in the district's Democratic primary.

Her real name is Mrs. Bella Abzug and she is one of a crop of female candidates for Congress whose electoral success might put more women in the Capitol's halls in 1970 than ever happened in the 1960s.

Ten women are sitting in the House of Representatives right now, and one — veteran Republican Margaret Chase Smith of Maine — is sitting in the Senate.

Five others are given a good chance of winning congressional seats.

Of the five, Mrs. Abzug is the only one who speaks for the

new trying-to-get-liberated female. She has close ties to the aggressive militant feminists who have mounted the barricades to fight for women's rights.

The other four candidates who share Mrs. Abzug's gender definitely don't share her politics. The four — Ella T. Grasso of Connecticut, Louise Day Hicks of Massachusetts, Phyllis Schlafly of Illinois and Ann P. Uccello of Connecticut — reflect a more traditional approach.

Boston's Mrs. Hicks is perhaps the best-known. A critic of open housing and a supporter of the neighborhood school system believed by many to perpetuate racial segregation, Mrs. Hicks ran for mayor of Boston in 1967 on the slogan "You know where I stand." She lost.

Mrs. Grasso, Connecticut's secretary of state, is favored to

win her battle for the House seat. She believes being a woman has neither helped nor hindered her career.

Another Connecticut distaff politician favored to win is Miss Ann Uccello. Urged to run by Vice President Agnew, she is now mayor of Hartford.

At the other end of the political spectrum from Mrs. Abzug—whose slogan "A woman's place is in the House" won her both laughs and votes—is Illinois candidate Phyllis Schlafly.

Mrs. Schlafly, a militant conservative who claims "I don't believe in women's rights," supported Sen. Barry Goldwater for president in 1964. National conservative organizations are expected to pump money and staff into her campaign, promising a hard fight for six-term Democratic Rep. George E. Shipley.

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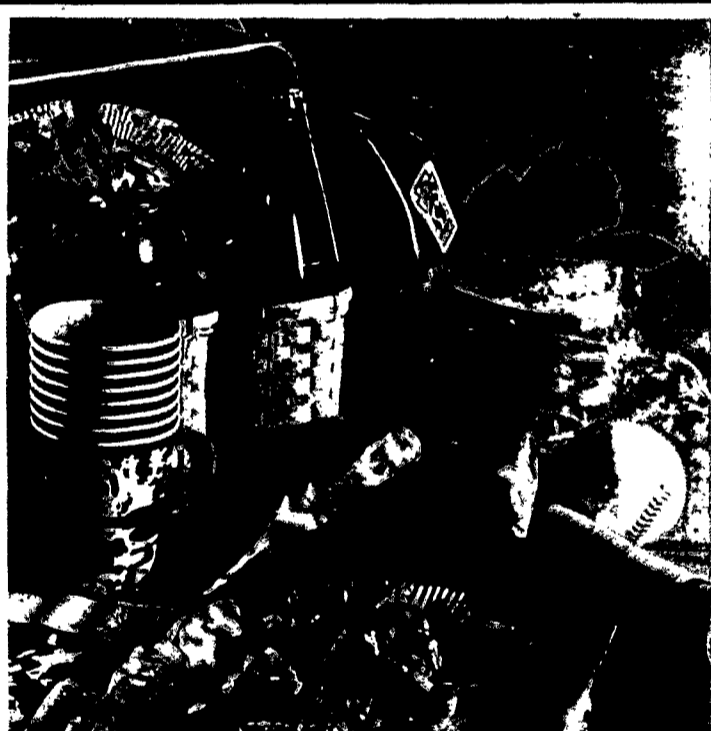
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Now is the time for portable food — firm morsels to be carried away in brown paper bags. Little kids who picnic in the back yard and big kids who work like slaves all summer take delight or solace according to their mood, in the sweet cookie surprise that attends the midday pause.

Herewith some recipes for sturdy, packable desserts:

CHERRY COCONUT BARS

- 1 cup unsifted all-purpose flour
- 1/2 cup butter, softened
- 3 tablespoons sugar
- 2 eggs, slightly beaten
- 3/4 cup sugar
- 1/4 cup unsifted all-purpose flour
- 1/2 teaspoon double-acting baking powder
- 1/4 teaspoon salt
- 1 teaspoon vanilla
- 1 1/3 cups (about) flaked coconut
- 1/2 cup chopped Maraschino cherries
- 1/4 cup chopped walnuts

For pastry, combine 1 cup flour, the softened butter, and 3 tablespoons sugar. Blend well and press mixture firmly in the bottom of a 9-inch square pan. Bake at 350° for 25 minutes.

Meanwhile, combine remain-

ing ingredients for topping. Spread mixture over baked crust in pan. Bake 35 minutes longer. Cut into triangular shapes or bars while still warm. Makes about 2 dozen.

DOUBLE-DECK BROWNIES

- 3/4 cup sifted all-purpose flour
- 1/2 teaspoon double-acting baking powder
- 1/4 teaspoon salt
- 1 cup sugar
- 2 eggs, well beaten
- 3/8 cup butter or shortening, melted
- 1/2 cup flaked coconut
- 1/2 teaspoon almond extract
- 1 1/2 squares unsweetened chocolate, melted

Sift flour with baking powder and salt. Gradually add sugar to eggs, 1 tablespoon at a time, beating thoroughly after each addition. Blend in butter. Add flour mixture and mix well. Pour 1/2 cup of batter into a small bowl; mix in coconut and almond extract. Add chocolate to remaining batter and spread evenly in greased 8-inch square pan.

Drop coconut batter by teaspoonfuls over chocolate batter in pan; then spread carefully to form a thin, even layer. Bake at 350° for 25 to 30 minutes. Cool in pan on cake rack. Cut in bars or squares. Makes about 20 brownies.