

All in the Family

Midi, Maxi, Mini  
... No Mo'

By Sarah Child



I have been following the mid-mini skirt length controversy quite closely and I must say I am appalled at the lack of good sportsmanship in many of my sister shoppers.

Those women who have insisted that they will not go along with the dress designers' decree that skirts must fall to the mid-calf are obviously selfish and self-centered.

After years of blindly going along with whatever fashion quirks the designers deemed necessary these ungrateful women now propose to stop acting like sheep.

Now that the women have pushed the designers into positions of power and great wealth, indeed conditioned the entire distaff side of the clothing industry to constant euphoria, the heretofore docile shoppers threaten to withdraw their support. Even more important — their money.

Shame on you girls. Forget about your husband's not actually being able to afford shelling out for a whole new midi wardrobe. He's been accustomed to that pinched-for-money-feeling for years.

Your loyalty is to the dress designers. After all you made them what they are today.

Just put in the back of your mind that accusation made by husbands and grumpy and unfashionable women that a good

many designers can't stand girls and love to see them making fools of themselves.

In embracing the latest fad it is also important to remember that just because you've never heard a husband or any other male close to you exclaim: "Oh, I just love that flat-chested, dropped waistline, and knee-swathing look on you" that men aren't absolutely devastated by it. They are. Completely devastated.

Try to remember that those women who refuse to go along with the fashion decree are just clods. Ten to one they've still got a dozen pair of pointed toe, high heel shoes in their closets and not thrown to the rear either.

Should your own husband balk at the new midi look, simply point out how smashing those show girls on the talk shows look when they come out to chat with Johnny and Merv in their midis slit from chin to navel and ankle to thigh, their heads swathed in gypsy type babushkas.

And, finally, if he points to last year's darling, the Maxi coat, now banished to the back of the closet, tell him you've earmarked it for the European relief collection and you'll pack it as soon as you've cleaned off some of the gutter mud and trimmed the ragged hem where it kept snagging on escalators and car doors.

Adoptive Group Offers Speakers For Meeting

The Council of Adoptive Parents, a new organization trying to stimulate adoptions of hard-to-place children, has announced a speakers' bureau.

The council is made up of parents who have adopted such children and is making available informational meetings on the subject to any group interested.

Not an adoptive agency itself, the council works through accredited agencies in the area.

Any parish or other organization can arrange for an informational meeting on adoption by contacting Richard Knoblock at 377-6662 (home) or 235-1000 (business).

'Get Tough' Drug Policy Urged

Convent Station, N.J.—(RNS) Dr. Robert W. Baird, director of Haven Clinic in New York, has called for a "get-tough" drug policy in America which would include economic sanctions on nations producing opium.

Since synthetic agents are now available for pain killers in medical cases, the harvesting of opium poppies is no longer necessary, Dr. Baird told a

seminar on drug abuse at the College of St. Elizabeth here. He said he will soon meet with Vice President Agnew to ask for U.S. economic sanctions on Iran, Turkey and other countries producing opium, from which heroin is made.

A specialist in endocrinology and the treatment of diabetes, Dr. Baird devotes his off-hours to running the Haven Clinic for drug addicts.

Abortion Death Stirs Protest

New York — (NC) — The first death of an abortion patient since the state's unrestricted law went into effect July 1 was reported here by Dr. Milton Helpern, medical examiner. The death of Mrs. Carmen Rodriguez July 19 in Lincoln Hospital touched off a reaction by the Young Lords, militant Puerto Rican group, who claimed: "This is murder."

Mrs. Rodriguez, according to the report, had a history of rheumatic fever. She reacted to a salt solution used in the operation, and survived four days in a coma. The Young Lords protested that physicians at the hospital knew of the heart condition and failed to take "proper precautions."

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COURIER / RECIPES



Great new desserts can come of combining old favorites in new ways. Such a one is Apricot Meringue Pie.

Base of the pie is French Vanilla pudding, a new flavor ideal for elegant pastry desserts. Atop the layer of smooth pie filling goes a swirl of pureed apricots and a meringue, delicately browned. The pie is a treat to the eye as well as the palate. It's rich in milk and eggs, with their much needed protein and minerals, and the apricots are one of nature's richest sources of vitamin A. This is one sweet that's not just "empty calories."

APRICOT MERINGUE PIE

- 1 package (4-serving size) French vanilla pudding
- 2 cups milk
- 2 egg yolks
- 1 baked 9-inch pie shell, cooled
- 1 cup dried apricots
- 1 cup water
- 2 egg whites

Combine pie filling mix and ¼ cup of the milk in saucepan. Add egg yolks and blend well. Add remaining 1¾ cups milk. Cook and stir over medium heat until mixture comes to a full bubbling boil. Remove from heat. Cool 5 minutes, stirring twice. Pour into baked pie shell. Cool thoroughly.

Meanwhile, wash apricots and boil gently, uncovered, until tender — about 15 minutes. Puree in electric blender or with food mill. Then spread over cooled pie filling.

Beat egg whites until foamy throughout. Add sugar, 2 tablespoons at a time, beating after each addition. Continue beating until meringue will form stiff shiny peaks. Pile lightly on filling. Bake at 425° about 10 minutes, or until meringue is delicately browned. Cool at least 1 hour before serving.