

All in the Family
Women's Lib
Not All Bad

By Sarah Child



I sat down at the typewriter a few moments ago with the full intention of writing a tongue-in-cheek letter to Betty Friedan, founder of NOW, which has the largest number of members involved in the Women's Liberation Movement.

Miss Friedan, author of *The Feminine Mystique*, was organizer of the women's strike on Aug. 26 for which she called upon all women to leave their homes and jobs, dump their babies in the husbands' laps and strike a blow for freedom.

Initially I thought I'd compose a pretend letter in which I sent my regrets for not being able to attend either the parade or the meeting scheduled in our city on the designated date.

Then I'd recount the excuses for my absence: Notably a husband who works for a company that says no work, no pay. And let's face it, he does bring home the bacon—and the hair spray and the baby powder and everything else in our ranch-style non-rose-covered cottage.

Secondly, I had a birthday party to plan, a pediatrician's appointment and shopping for school clothes to juggle around the regular routine.

And such footwork does tend to take the edge off personal assignments.

Finally the baby's really got a stubborn case of diaper rash and I in my provincial, limited,

child-oriented environment have convinced myself that nobody coos the way I coo when she needs comforting.

I intended to write this all down, as I stated.

Then I remembered my interview for a job in a metropolitan news room.

I had a college degree, a year-and-a-half experience at doing everything from taking sports scores and writing obits to covering fashion shows and writing column-long wedding stories.

Maybe I wasn't James Reston but I could make my way around a newsroom with some deftness.

The managing editor with whom I spoke was firm, blunt and to the point: "I don't care what your experience is," he spewed. "You're a woman. And I'd rather have a boy who's never seen the inside of a newsroom than you."

Eleven years later I still get mad thinking of this vain, smug, narrow little man who tried to make me feel ridiculous.

Thus while I cannot go along with the extremists of the Lib movement who make themselves look inane by burning bras and condemning all men, I think that fair hiring and wage practices for women can't come soon enough.

COURIER / WOMEN

Nuns' Group Urges Women Be Ordained

Chicago—(RNS) — An 1,800-member national organization of Catholic nuns has called for the "ordination of any qualified woman who so desires" to the Catholic priesthood, stressing the need for "more workers" in the sacred ministry.

In a statement released here by Sister Margaret Ellen Traxler, chairman of the executive board of the National Coalition of American Nuns (NCAN), it was asserted that "there is no theological, sociological or bio-

logical reason for denying ordination to women."

The sisters' coalition said that in keeping with the late Pope John XXIII's encyclical, "Pacem in Terris," women must ask for ordination since "he who possesses certain rights has likewise the duty to claim those rights as marks of his dignity."

Pointing to the need for more priests, the NCAN statement asked: "Is there wisdom in speaking of a vocations short-

age while denying equality to half the Church's membership?"

In requesting prayers for the promulgation of the Vatican Peace Day statement later this year, the NCAN statement observed: "We pray for the elimination of every form of discrimination of race, color, culture, ethnic origin, sex, social class and religion."

The coalition, according to Sister Traxler, represents nuns who are devoted to human rights and social justice and desire to speak out on controversial issues.

COME DINE WITH US



RUND'S In Rochester it's Runds for good food, pleasant atmosphere and smart entertainment. Joe Cady's 7 piece orchestra playing nightly 9:30 p.m. 'til 1:30 a.m. and feature entertainment in our lounge. 473-3891.

Royal Scot Steak House 657 Ridge Road East, Corner Hudson Route 104 Rochester's newest, most distinctive dining spot featuring Scottish atmosphere, delicious food. Luncheons served Tues. thru Fri., 11:30-2 P.M. Dinners served Tues. thru Thurs. 5 to 10 P.M. Fri. & Sat. 'til 11 P.M. Sundays 4:30 to 9. Closed Monday. Reservations: 342-4220. Ken Purcell entertaining in Scotts Pub.

Cinelli's Country House 4 miles east of Pulneyville, on Rt. 18 (Lake Rd.) Overlooking Lake Ontario. Unusual decor excellent cocktails superb steaks, seafoods & prime ribs of beef, luncheon 12 to 2 P.M. Dinners 5 to 9. Sat. 'til 10. Sundays 1 P.M. to 8 P.M. Closed Mondays. Accommodate private parties. Your hosts, Margaret and Frank Cinelli. 315-483-9508.

Garlock House So great . . . and so near you . . . area's most beautiful restaurant. Less than one half hour from Rochester. Thirty menu selections daily. Weekdays 5 to 11. Sunday & Holidays noon to 10 P.M. Open 7 days. 315-597-5271. American Express honored.

NATIONAL HOTEL Host to travelers since 1937. Enjoy a meal in this colorful edifice famous for its cuisine, located in historical Genesee Valley, two miles Southwest of Genesee. Steaks, chops, broiled on the open pit. Prime ribs, seafoods, large entree selection. Open weekdays 5 to 11 P.M. Sun. 12 to 9 P.M.

THE VIKING 1485 Mt. Read Blvd. Near Lexington Jack Bayliss Intimate Lounge, Restaurant. Prime Ribs, Surf & Turf, Lobster Tails every day. Luncheon specials. Entertainment nightly. Serving from 11 A.M. lunch and dinner. 458-0420 for reservations. Closed Sunday.

GLEN IRIS INN Stately mansion and former home of Wm. P. Letchworth situated on the precipice above 107 ft high Middle Falls. Air-conditioned dining room serving the finest foods and beverages. Luncheon 12 to 2, dinner 5:30 to 9:00 Sunday 12:30 to 7:30 P.M. Accommodations and gift shop. Your hosts Peter and Cora Pizzutelli.

ADVERTISE HERE AT LOW COST CALL 454-7050

Rick's Prime Rib House 788 Howard Road Just South of Buffalo Road Specializing in Prime Roast Rib, we cater to your desires whether a crispy end piece or rare succulent center cut. Banquet Room facilities from 25 to 100. Your hosts Frank Zamara and Chester Waver. Closed Sundays, Mondays, and Holidays. 235-9413.

Buccanneer Where to go? Don't miss the fabulous Buccanneer. The atmosphere is elegant, prices, reasonable, and the food is just right. Daily luncheon specials, a complete dinner menu, serving 'til 1 A.M. Closed Mondays. Party facilities. 288-3065.

UNCLE JOHN'S FAMILY RESTAURANT 3420 MONROE AVE. Complete line of pancakes and waffles. Steaks, salads, omelettes, sandwiches, Sundays and milkshakes. Children's birthday parties. Where everyone meets after church. 381-2850.

Kar-Mac Manor Roast turkey, Ham and Chicken dinners \$2.85 plus all you can eat from Mr. Mac's Pic-nic table. Char broiler flaming steaks, lobster tails, seafood—banquets to 500. Daily 5 'til Midnight—Sun. 12:30 'til 10 P.M. 315-789-1305 or 539-8044.

THE MAPLEWOOD INN Just a few minutes from downtown Rochester, the Maplewood is one of your favorite family dining spots. Luncheon and dinner specials every week. Orchestra Friday and Saturday evenings 586-9997.

Holloway House Early American atmosphere serving traditionally Good food. Luncheon 12-2. Dinners 5:30 to 8:30 P.M. Sundays 12 noon to 7:30 P.M. Featuring Homemade Pastries. Telephone Holcomb 657-7120. Air conditioned. Closed Mondays. Weddings and Banquets.

WILSON'S RESTAURANT Route 96—Thruway Exit 45 Victor, New York Serving Breakfast, Luncheon, and Dinner every day of the week. Featuring Prime Ribs of Beef, Lobster Tails and delicious Steaks. Private Parties and Banquets. Reservations 924-3561.

THE REDWOOD Served in the old world atmosphere of the English Pub. Enjoy superb food, a charcoal broiled steak or a "Rumbleburger." Serving plate or complete dinners. Coffee shop open at 7 A.M. Private Parties, Buses welcome.

COURIER / RECIPES



Pretty soon now the kids will be coming home from school, beating a path to cookie jar and refrigerator.

For a starter, just to stave off starvation, try these cookies loaded with cereal, one version a routine baking job, the other a confection held together by jello.

HONEY CEREAL COOKIES

- 2 cups sifted all-purpose flour or
- 2 1/4 cups sifted cake flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup butter or other shortening
- 1/2 cup firmly packed brown sugar
- 3/4 cup granulated sugar
- 1/2 cup honey
- 1 egg
- 2 cups crisp whole wheat flakes
- 2 cups honey-flavored puffed wheat
- 1 cup flaked coconut

Sift flour with baking powder, soda, and salt. Place butter, sugars, honey, egg, and flour mixture in a large mixing bowl; blend well. Add cereals and coconut. Mix thoroughly. Drop from teaspoon onto ungreased baking sheets. Bake at 375° for 8 to 10 minutes, or until golden brown. Let stand a few seconds before removing from baking sheet. Cookies will become crisp when cold. Makes about 8 dozen.

MONOGRAM CRUNCHIES

- 1/2 cup light corn syrup
- 1/4 cup sugar
- 1 package (3 oz.) fruit flavor gelatin, any flavor
- 5 cups alphabet oat cereal

Combine syrup, sugar, and gelatin in a saucepan. Stir over low heat until sugar and gelatin are thoroughly dissolved—about 2 or 3 minutes.

Place cereal in a bowl. Add gelatin mixture; mix well. Press mixture firmly into covered 9-inch square pan with the back of a moistened spoon. Chill to set. Cut into squares to serve. Makes about 3 dozen squares.