

All in the Family

## Kindergarten A New Life

By Sarah Child



Our oldest child begins kindergarten this week, an event that opens up a whole new stage in our life including PTA meetings, room-mother teas and undoubtedly conferences with the principal over a multitude of things.

For her debut into formal education there are certain things I would like to repeat, lessons I have hopefully already covered in the previous five years.

One of the most important (and I carry the picture of a stern third grade martinet in my mind as I write this) that she should tender respect to all authority figures but never fear. Later I will tell her that should the respect not be deserved, courtesy is still required.

Another item of prime importance will concern the virtue, nay the absolute necessity for resilience. To bounce back after initial failure, a disappointment, or a rebuff is a sign of maturity, at five or fifty.

Do not be afraid NOT to follow the crowd. To stand apart, to be conspicuous when one cannot subscribe to the action of one's peers sometimes requires a very special brand of courage.

Next remember that the peo-

ple you come in contact with outside the home are very human, too. They are subject to moods, disappointments, minor ailments all of which can affect their day-to-day image. Do not take as personal a blue mood, a snappish reaction, etc. until otherwise demonstrated.

Do not place too great emphasis on pleasing the teacher or in getting good marks. The only true report card is the personal yardstick of growth, intellectually, spiritually, emotionally. Listen and relate with your eyes, your ears and all your inner being.

Do not be afraid to make friends with those who seem to have less to offer intellectually than you do. Even more important do not be afraid of those who have more to offer. You will learn from both of them.

Remember to include with a smile or a gesture a child who stands outside the group. Someday the child might be you and you will be glad then to know you have eased someone else's discomfort.

Have fun. Learning is fun. Being with people is fun. Growing is fun.

## COURIER / WOMEN

### Clara the Canonist Rides Again

Detroit—(NC)—Clara Maria Henning, the country's first and only woman canon lawyer, is turning Catholic heads again.

The first woman student in the country's only canon law school, and the only female and lay member of the Canon Law Society of America, whose other members are priests, told NC News she wants some changes in canon law "regarding the outrageous and outright discrimination against women." Otherwise, she thinks the Church is "going to have

to face a problem so potent and so far-reaching as to affect even ecumenism."

Women, she fears, are "becoming so distraught that steps are now being taken to eradicate their inequality through movements whose activities may turn out to be quite unworthy of Christ's Church."

She recently complained that the "blatantly ignorant statement recently made by the Vatican, to the effect that a German diplomat by the name of Muel-

ler is not acceptable in Rome because this diplomat is a woman and women should not hold such high positions, is just one of the many issues which have upset Catholic women."

Miss Henning, who has a degree in theology from St. Xavier College, Chicago, and her canon law degree from the Catholic University of America, arrived in the United States 13 years ago from Germany. Since then, in addition to her studies, she became an American citizen and a Catholic.

## 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 Palmyra, 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.

### Bus Blum's

### GARLOCK HOUSE

Route 31, Palmyra, N. Y. 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

Routes 20A and 39 Cuylerville, N.Y. 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, Jarge 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

Letchworth State Park Castile, N.Y. 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.

### NORMANDIE INN

Old Ridge Rd., Route 104, Sodus, N.Y. 315-483-9524 Serving every day except Tuesday, from noon to 10:00 p.m. Catering to weddings and parties. Continental menu with a French accent. 315-483-9524.

### 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. Childrens birthday parties. Where everyone meets after church. 381-2850.

### Kar-Mac Manor

Routes 5 & 20 Between Geneva & Waterloo Thruway Exit 42 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

3500 EAST AVE. 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

Route 5-20 East Bloomfield, N.Y. 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

Junction of Route 21 & 53 Naples, N. Y. 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



The pretend whipped cream that comes in a plastic bowl is the magic ingredient in this pretend Baked Alaska. For decoration it can be tinted and forced through a pastry bag.

The dessert consists of a half-gallon of ice cream, removed whole from its wrapper and placed on a chilled plate. This is frosted, top and sides, with two cups, or one 4½-ounce container of thawed whipped topping. For extra embellishment, here is a simple sauce:

2 packages (10 oz. each) frozen mixed fruit in quick thaw pouch  
2 bananas, sliced  
Thaw mixed fruit as directed on package. Stir in banana slices. Serve immediately. Makes about 2 cups sauce.

Another dessert using this fully prepared whipped topping is

### Cherry Topped Cheese Pie

1 package (8 oz.) cream cheese, softened  
½ cup sugar  
2 cups (or one 4½-oz. container) frozen whipped topping, thawed  
1 unbaked 9-inch graham cracker crumb crust  
1 cup canned cherry pie filling

Beat cream cheese with sugar until creamy. Blend in thawed frozen whipped topping. Pour into unbaked crumb crust. Top with cherry pie filling. Chill at least 3 hours before serving. Makes 6 to 8 servings.

Note: For ease in serving, dip pie pan in warm water for a few seconds; then cut and serve.

### Crumb Crust

Combine 1¼ cups graham cracker crumbs and ¼ cup sugar. Mix in ¼ cup softened butter or margarine. Press firmly on bottom and sides of a 9-inch pie pan. Chill 1 hour before filling.

### SALAD DESSERT

A salad dessert to crown a company luncheon is made with a cup of drained canned fruit cocktail, a cup of sour cream and two cups of cut marshmallows. Combine the ingredients and chill overnight. It's rich, so a small serving is ample.

An easy pie for hot weather can be made of a baked graham cracker crumb shell filled with canned cling peach slices and strawberries combined with a bit of whipped cream.

Guy  
At

Guy  
Royal Ca  
the East  
evening,  
Grilley a  
join the  
tion for

In a f  
Lombard

17  
RI