

All in the Family
**Kindergartener
 Leaves Gap**

By Sarah Child



The first few days of kindergarten are behind us. I say "us" because it is an experience that seems to be affecting all of us, not just our 5-year-old.

There's the early bedtime for one thing. No longer do we have to explain that "Medical Center" subject matter is not for her, no matter how handsome she thinks the star is. She's asleep before "Julia", another favorite, hits the screen.

Then there's the getting up, more devastating for mother than for daughter since the former never has managed to look alert until the third cup of coffee.

There is the "waiting for the bus" event, a daily occurrence during which her 3-year-old brother dressed in pajama bottoms, baseball jacket and laceless sneakers insists he's also going and then proceeds to cry very loudly as she boards, leaving him behind.

There is the coming home, after which she explains why she couldn't wave to her brother after she was on the bus: "I wasn't crying but the sun

was so bright there was some water in my eyes."

The de-briefing session comes next: "My teacher gets meaner every day. Well not meaner but just makes more rules." Like what? "Well, like you have to go in the playhouse by the door and not the window."

Sometimes there are comments on her classmates: "I made lots of new friends. One is called something like 'Patty', but that isn't her name."

If we are lucky there is a rundown on her activities. The first day, a short session of one hour she "went to the bathroom only three or four times, watched two boys fight and put my milk money under the wormy apple."

Finally there is the relative quiet of the morning hours. The 3-year-old may have turned "Captain Kangaroo" to the highest volume and the baby may be exercising her lungs to the best of her ability. But I can hear the quiet. I am just a little bit sad.

COURIER / WOMEN

Clara the Canonist, Part II

No Sitting Pretty on the Tribunal

Detroit—(NC)—Clara Maria Henning, the country's first and only woman canon lawyer, resigned her job with the Detroit archdiocesan tribunal on the heels of her recent public declaration for women's rights.

Tribunal head, Msgr. Albert C. Allen, acknowledged Miss Henning's resignation "by mutual agreement" Sept. 13 but said "it had nothing to do" with her feminist activities.

Twenty-nine-year-old Miss Henning, however, thinks it does.

"As long as I look pretty and keep my mouth shut, everything's all right," she said, adding that she was put into a situation which "forced" her resignation. She had been working full-time for the tribunal since last June.

Earlier this month, Miss Henning said that she had begun a

fight for equal rights for all women, particularly Church women. She stated then that "the problem of women's ineffectual status in the church can no longer be ignored" and said she had requested the Canon Law Society to pass a "strong resolution" for women's equality at their fall meeting.

Msgr. Allen quipped: "She may be back before the end of the week, but I'll not go after her."

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COURIER / RECIPES



Do you want to show your friends how valuable they are to you? Then invite them to dinner and serve gemlike jellies.

Grape and Mint Jelly sparkles with emerald tones and is easy to make. Juices from seedless grapes and lemons are mixed with sugar, brought to a boil, and colored just the right shade of green as they heat. (If desired, you can have jelly in ruby tones by using wild or Malaga grapes and red food coloring.)

As soon as the mixture boils, stir in fruit pectin and boil briskly one minute. The jelly will be finished in no time, but friends are likely to think you spent a lot longer over the jelly pot. Add a bit of spearmint extract flavor, skim the jelly, and pour into glasses. Unmold this shimmering treasure at a later date and serve with hot dinner rolls to appreciative diners.

GRAPE AND MINT JELLY
 4 cups prepared juice (about 3 lbs. fully ripe tight-skinned grapes and ½ cup water)
 ¼ cup lemon juice (2 medi-

um lemons)
 6-½ cups (2-¾ lb.) sugar
 Green or red food coloring (optional)
 1 bottle (6 oz.) liquid fruit pectin
 ½ to 1½ teaspoons spearmint extract

First prepare the juice. Stem about 3 pounds tight-skinned grapes (seedless grapes, wild red grapes, or Malagas). Add ½ cup water; bring to a boil and simmer, covered, 10 minutes. Place in jelly cloth or bag and squeeze out juice. Measure 4 cups into a very large saucepan. Squeeze the juice from 2 lemons; add ¼ cup to grape juice.

Then make the jelly. Thoroughly mix sugar into juice in saucepan. Place over high heat, stirring constantly; while mixture is coming to a boil, stir in food coloring to give desired shade. As soon as mixture boils, at once stir in fruit pectin. Then bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and add extract. Skim off foam with metal spoon and pour quickly into glasses. Cover at once with ½ inch hot paraffin. Makes about 10 medium glasses.

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