

All in the Family

Precious Time With Baby

By Sarah Child



After a couple of months of walking tippy-toe most cautiously around the furniture, our baby marked her 10-month anniversary by letting go and taking two, sometimes three steps on her own.

It was a big moment for all of us. Father cheered. Her sister and brother split the air with cries of congratulation and coaxing yells of "Come to me, come to me." For me it was particularly great. Soon the knees of her coveralls should stop giving away the condition of my kitchen floor.

The women's liberation movement has a number of points I'll go along with but 24-hour day care centers for children is not one of them.

The absence of dirty knees aside for the moment, watching your baby take her first steps are one of the reasons that make full time motherhood (that's 26 hours a day) worthwhile.

The first day she greeted me with a wide, delighted smile when she saw it was I who was about to rescue her from her crib was another memorable moment. Not one that I would

have cared to relinquish to a substitute mother, no matter how kind and loving.

Her "Muh-Muh-Muh" which I take to mean her name for me is also jealously guarded for me and me alone. No matter that she uses it most often at 2 a.m., it is another symbol of our relationship.

There will be other moments that I do not want to share with any part-time helper, one whose presence would allow me to escape the house on alternate days or some other such arrangement in order to work in the market place.

I want to be the one helping her to dress when she reaches the age of feminine awareness (somewhere around two) and decides she wants the yellow dress instead of the pale pink I picked out.

I want to be the first to hear the nicknames she gives her brother and sister when she finds their Christian labels too hard to pronounce.

And, most of all, I want to be the one who looks up to find her coming into the room and gives her a hug for no other reason than that she is so absolutely huggable.

COURIER / WOMEN

Women's Rights Resolution Passed by Canon Law Unit

New Orleans — (NC) — A women's rights resolution passed here by the Canon Law Society of America may not have been exactly what the lady canonist ordered, but as she put it: "It's a beginning and something very positive can come out of it."

Although she fought for a stronger version than the resolution passed at the society's recent convention, Clara Marie Henning of Detroit accepted the watered-down measure that passed, calling its wording "politically astute."

The approved resolution called on the society's "sub-committee of its task force on the revision of the Code of Canon Law to study the canonical institutions concerning the dignity, freedom, rights, privileges, offices and obligations of women in the Church and to propose those changes necessary to ensure the equitable consideration of all persons regardless of sex by the law of the Church."

Miss Henning's original legislation as proposed to the society's resolution committee

several months ago in part, would have had the society "extend its support to such evolving legislation and attitudes as will assign Catholic women and all women full dignity as free individuals before God and the law."

Although making an expressive plea for a stronger resolution than approved, the attractive young canonist conceded that she understood the society's "very sound political reasoning in toning down the resolution."

"What is there to talk about? It would take one person one week to define the status of women before God in Canon Law," she charged.

"The status of women in the



CLARA HENNING

Church seems to be going backwards at a time when the world is moving forward on this issue," she said. "It is time for the Church to recognize the charisma of women and its effect on the universal Church."

Mercy's 'Quill' Wins Top Honor

Receiving a total score of 905 out of a possible 1000 points, the QUILL, school newspaper at Our Lady of Mercy High School, has been rated a "Publication of Distinction" by the Catholic School Press Association. This is the top honor

given by CSPA in its annual judging.

The rating was based on the 1969-1970 school year issues of the QUILL, under the editorship of Sue Adams, 1970 graduate, with Mrs. Mary Riley as advisor.

COURIER / RECIPES



Cornmeal pancakes wrapped around sausages, dressed with applesauce and/or maple syrup—how about that for a late, long Sunday breakfast?

Or corn and ham fritters, with the same accompaniment. Both syrup and applesauce should be warm for the pancake meal.

Cornmeal Pancake Roll-Ups

- 1 cup sifted all-purpose flour
- 4 teaspoons double-acting baking powder
- 1 teaspoon salt
- 1 cup yellow cornmeal
- 2½ cups milk
- 1 egg, well beaten
- ¼ cup shortening, melted
- 16 brown 'n serve sausages, browned
- Applesauce, warmed
- Maple-blended syrup, warmed

Sift flour with baking powder and salt. Mix in cornmeal. Combine milk, egg, and shortening; add gradually to the flour mixture, stirring only until smooth. Use ¼ cup batter for each pancake. Brown on hot griddle until bubbly on top. Turn to brown other side. Roll each pancake around a hot brown 'n serve sausage. Serve with applesauce and syrup. Makes about 16 roll-ups.

Corn and Ham Fritters

- ½ cup unsifted all-purpose flour
- ¾ teaspoon double-acting baking powder

- ½ teaspoon salt
- ½ teaspoon pepper
- 1 can (8½ oz.) whole kernel corn, drained
- 2 tablespoons butter, melted
- 1 can (4½ oz.) deviled ham
- 2 eggs, well beaten
- Fat for frying
- Maple-blended syrup

Mix flour with baking powder, salt, and pepper. Combine corn and melted butter; blend thoroughly into flour mixture. Add ham to beaten eggs; gently stir into flour mixture until well mixed. Using about ¼ cup batter for each fritter, drop batter into hot fat, ½ inch deep. Fry 5 to 6 minutes, or until golden brown. Drain on paper toweling. Serve hot with syrup. Makes 4 or 5 fritters.

Three quarters of a cup of margarine got lost in the shuffle here last week, to the considerable inconvenience of several cake bakers. The Courier-Journal apologizes, and wishes to restore that essential ingredient to the recipe for Sherry Pound Cake carried in the Oct. 21 issue.

There were calls every day about this, some from women who were really on deadline: they had measured out everything else, the oven was ready, the tube pan greased. "Stir margarine," the recipe said. And the operation ground to a halt. It is only to be hoped that the ladies had margarine in the house—three quarters of a cup.

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