

All in the Family Girls Should Aim Higher

By Sarah Child



The Women's Liberation Movement (yes, I do seem to be referring to the group and its aims a great deal lately) has pointed out that we condition our little girls to accepting second-class roles from birth.

Thus when it is time for them to choose a career they are inclined to think of legal secretary rather than lawyer, telephone ad service rather than reporter and dental technician rather than dentist.

From experience I have found this is true. Our 5-year-old suggested she might want to become a nurse when she grows up. When I countered with "Why not a doctor?" she said women don't become doctors.

So it was a real pleasure to point out the young, leggy doctor in a miniskirt the other day while we were waiting for our pediatrician to check out the baby's cough.

Researchers have pointed out that children of professional people often go on to careers

at least equal in importance to those of their parents.

Children of laborers and white collar workers who may have the same mental capacities and through scholarships have the same higher educational advantages open to them as the professional's children settle for lesser jobs.

The reason: the attitude of the parents in both cases. In the first, it is generally assumed that the youngsters will set their sights high. In the second, the possible assumption might be whatever is good enough for Dad will be good enough for the kids.

The same kind of logic would apply to bringing up our girls.

Give them the idea that teaching or nursing or executive secretary-ing are the only alternatives and chances are pretty good they will become teachers or nurses or executive secretaries.

Tell them the world is their oyster, every bit as much as it is their brothers' and they may surprise us all.



Scholarship funds will be benefited from proceeds of a fall festival planned for McQuaid Jesuit High School from 6 to 11 p.m. Saturday, Nov. 7, in the auditorium. Preparing for festival are, from left: Mrs. William Gaffney, Mrs. Thomas Licata; Harvey Limbeck, general chairman; Mrs. Russell Gregino, Mrs. Virginia Hinkley, Mrs. Richard Galitzdorfer.

Seton Charity Ball Scheduled

The 15th annual Seton Charity Ball is scheduled Nov. 14 at the ballroom of the Holiday Inn Downtown.

The benefactors of the annual event will be honored at a reception at 6:30 p.m. and a pre-ball social hour. Chuck Mangione and his music will entertain in the foyer. Dinner will follow at 8 p.m. with dancing to Syl Novelli's orchestra.

Proceeds will be donated to the Medical Staff Research and

Educational Fund of St. Mary's Hospital.

Reservations are being accepted by Mrs. Lewis Dollinger Jr. and Mrs. Justin Doyle. Chairman is Mrs. Henry D. Rohrer Jr.; Cochairman, Mrs. John Schroth, and Secretary, Mrs. Robert Rohrer.

The committee includes Mrs. Anthony Palermo, Mrs. Paul Otto, Mrs. Raymond Salamone, Mrs. Orwin Boerschlein, Mrs. Joseph Wilson, Mrs. Robert

Wegman, Mrs. Peter DeLucia, Mrs. Eliot Horton, Mrs. Joseph Deane, Mrs. David Cass, Mrs. Herbert VandenBrul.

Mrs. Thomas Fenton, Mrs. Robert Mooney, Mrs. Victor Hadeed, Mrs. Edward Wentling, Mrs. Edward Rozze, Mrs. James Lane, Mrs. Harry Crowley, Mrs. Charles Kenning, Mrs. Charles Lill, Mrs. Paul Miller, Mrs. William Ciluffo, Mrs. Lewis Dollinger, Jr., and Mrs. Justin Doyle.

COURIER / RECIPES



The time has come again for fourteen suppers. "Bring a dish to pass."

Here are two desserts that travel lightly. Each serves nine.

The first, popular in the Midwest, is called Church Supper Special. Made in a square pan it starts with a crumb crust and a layer of bananas. On top is a pretty pastel layer of marshmallows and whipped topping swirled into wild strawberry flavor gelatin.

CHURCH SUPPER SPECIAL

- 1 cup graham cracker crumbs
- 1 tablespoon sugar
- 1/4 cup butter melted
- 1 package (3 oz.) wild strawberry or wild raspberry flavor gelatin
- 1 cup boiling water
- 1 cup cold water
- 8 ounces (about 2 cups) marshmallows
- 1/2 cup milk
- 1 banana sliced
- 1 envelope whipped topping mix
- 1/2 cup chopped maraschino cherries.

Mix crumbs, sugar, and butter; press into the bottom of 9-inch square pan. Chill. Dissolve gelatin in boiling water. Add cold water. Chill until thickened. Melt marshmallows in milk over low heat in saucepan, stirring constantly. Cool thoroughly. Arrange banana slices in a single layer on the crumb crust. Prepare whipped topping mix as directed on package; fold 1 cup into the melted marshmallows with the cherries; swirl into the gelatin for marbled effect. Pour over

banana slices in pan. Chill until firm — at least 3 hours. Cut into squares and garnish each serving with remaining prepared whipped topping, and additional cherries and bananas, if desired.

Note: Before cutting, dip pan briefly in hot water to loosen crust from pan.

PINEAPPLE CREAM CHEESE SQUARES

- 1 package graham cracker crumb mix for 9-inch pie.
- 1/4 cup sugar
- 1 package (8 oz.) cream cheese, softened
- 1 envelope whipped topping mix or 1/2 pint heavy cream, whipped
- 1 can (13 1/4 oz.) pineapple tidbits
- 1 package (3 oz.) wild strawberry flavor gelatin
- 1 cup boiling water.

Mix crumb crust as directed on package. Press into 8-inch square baking dish. Bake at 375° for about 8 minutes. Blend sugar and cream cheese. Prepare whipped topping mix as directed on package; blend into cream cheese mixture. Spread over crumb crust. Chill.

Meanwhile, drain pineapple, measuring syrup. Add water to syrup to make 1 cup. Dissolve gelatin in boiling water. Add measured liquid. Chill until slightly thickened; fold in pineapple. Spoon over cream cheese mixture. Chill until set — at least 3 hours. Cut in squares.

Note: Before cutting, dip dish briefly in hot water to loosen crust from dish.

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