

All in the Family

## Kids' Rooms And Realities

By Sarah Child



As other housewives have done, I've looked at those pictures of the model bedrooms for kids and drooled.

You know the ones. Those designed for little girls are invariably pink and white confections accented with apple green.

Canopied beds in antiqued white are draped and ruffled in flower sprigged muslin or the synthetic closest to it.

Pristine white shelves against more flower sprigged wallpaper hold such delights as untattered volumes of Winnie the Pooh, a charming fraulein doll from Vienna in velvet skirts and one or two other treasures.

Little boys' bedrooms are usually cast in the mold of a ship's deck or a rustic Western setting. The former features red, white and blue and lots of nautical decor. The latter in shades of brown centers on wagon wheels, bunk beds and clothesracks in the shape of cow horns.

In both boys' and girls' rooms there are chairs and good lamps to read by, desks or large tables to accommodate the quiet hours they work on their hobbies.

As the mother of three I can tell you how unrealistic these rooms are.

When will home builders learn to take most of the space allotted to the kids' rooms and

add it to the parents' room so they can add a sofa and maybe even a table and chairs to the master bedroom. Tomorrow the kids will be teenagers and will take over the whole house, not just their sleeping quarters.

After cleaning up five pounds of crayons, a week's dirty socks wedged between the mattress and headboard, parts of bingo, brite lite, toy soldiers and 50 assorted books from under the bed, the nightstand, the dresser along with an infinite number of mysterious scraps of white paper, and countless stuffed animals I can tell you that kids do not need bedrooms.

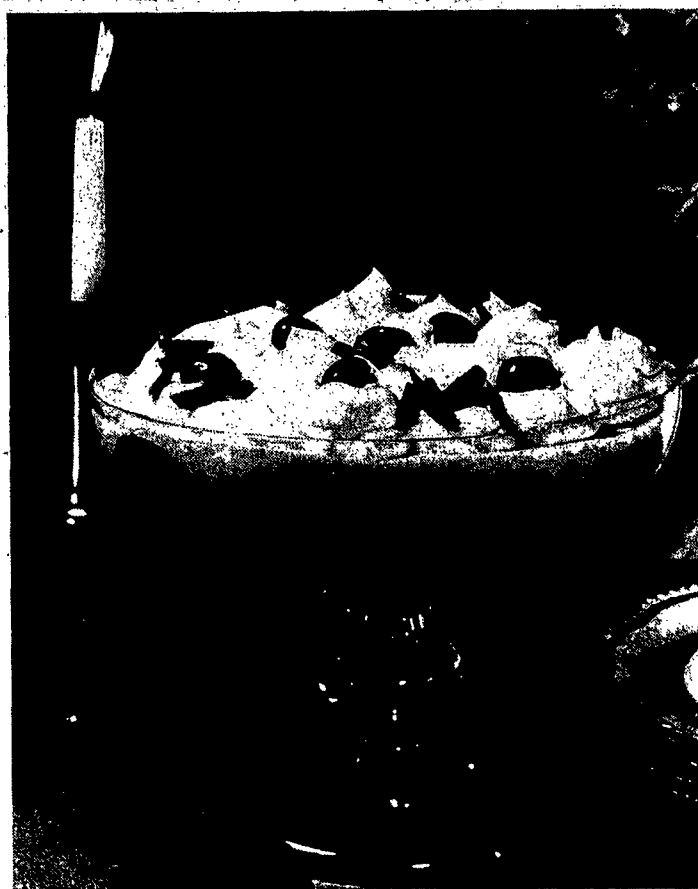
What they need are cells of the austere monastery variety. A cubicle large enough to hold a cot from which they are barred until they are so sleepy they can do nothing but roll over is the answer.

When the creative urge takes them — watercolors, collages out of scraps of felt and a garage out of plywood and spike nails — the basement is the place to be, not the bedroom.

Tell them firmly. Beds are not trampolines. Curtains are not jungle vines to swing to the doorway from and closets are not hiding places for three friends at a time.

And while you're at it tell them if you had wanted murals on the walls you would have had them painted on.

## COURIER / RECIPES



Tipsy Trifle was a favorite dessert in colonial America. Martha Washington's own "receipt" in the yellowed pages of her handwritten cookbook lists the ingredients as Savoy (sponge) cake, wine, cream "whipped to a froth," preserves, and rich custard.

Thanksgiving and Christmas, with their nostalgic revival of old customs and menus, might well be graced with Tipsy Trifle — as rich in history as it is in ingredients. Our modern version uses egg custard mix instead of the rich custard specified in Martha's "receipt" — a great saving in time and effort.

Almost as historic as the

Trifle is Layered Nesselrode Pie, reminiscent of holiday desserts of a century ago.

### TIPSY TRIFLE

- 1 package (3 oz.) egg custard mix
- 2½ cups milk
- 1 packaged 8-inch sponge cake layer
- ½ cup raspberry jam
- 1 can (17 oz.) sliced peaches
- ¼ cup sherry wine
- 1 envelope whipped topping mix, or 1 cup (½ pt.) heavy cream, whipped.

Prepare custard mix as directed on package, increasing milk to 2½ cups. Remove from heat; cool 30 minutes, stirring

occasionally. Split sponge cake into two layers. Spread jam on one layer; top with the other. Cut cake into small squares. Drain peaches, reserving ½ cup syrup; combine syrup with wine. Quickly dip cake squares in liquid.

Put half of the squares in serving dish; cover with ½ cup sliced peaches. Top with half of the custard; continue layering, ending with custard. Prepare whipped topping as directed on package; use to decorate top of Trifle. Garnish with cherries and toasted slivered almonds, if desired. Makes 6 to 8 servings.

Note: The wine may be omitted and ¾ cup peach syrup used for dipping cake squares.

### LAYERED NESSELRODE PIE

- 1 package (3 oz.) egg custard mix
- 2 cups milk
- 2 teaspoons rum extract
- ½ cup coarsely chopped candied fruit.
- 1 baked 8-inch pie shell, cooled

Combine custard mix and milk in saucepan; bring quickly to a boil, stirring constantly. Remove from heat. Add rum extract. Cool 15 minutes, stirring occasionally. Sprinkle ¼ cup plus 2 tablespoons of the candied fruit in the bottom of the pie shell; pour in custard. Chill 1 hour; sprinkle remaining candied fruit over top. Chill at least 1 hour more.

### DEVELOPMENT DIRECTOR

New York — (RNS) — Father James F. Cunningham, author and former Superior General of the Paulist Fathers, has been appointed director of development for the Catholic Near East Welfare Association and its sister agency, the Pontifical Mission for Palestine.

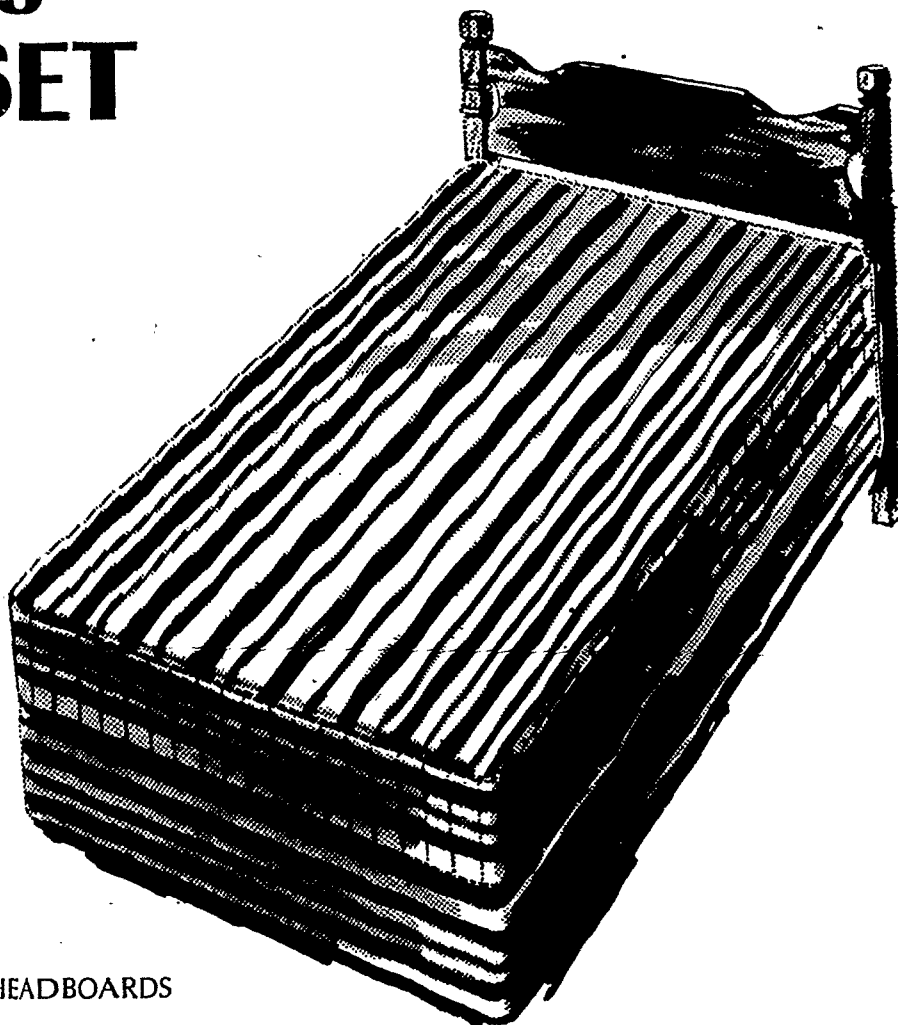
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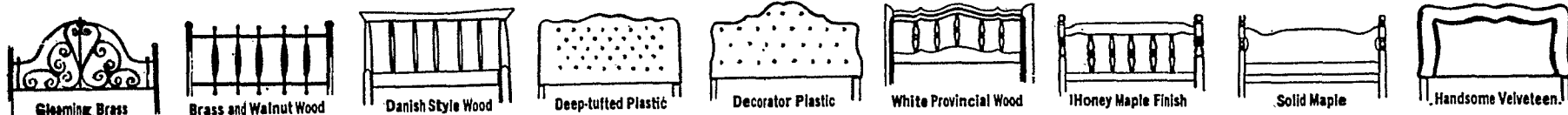
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