

All in the Family

A Bit Of Prophecy

By Sarah Child



I hope I am around by the time that they completely lick the problem of clothes. That is, the care and preservation of them.

When my grandmother first married, some 50 years ago, she was using a washboard and a tub on the back porch when the weather permitted. When it didn't she set up shop in the kitchen.

She heated water in the reservoir of her big black monster of a coal stove for the washing and when it came time to iron, she heated her flat irons there, starting a fire in the worst heat of summer.

Only later did luxury come her way in the form of a wringer washing machine operated by a gasoline motor.

When my mother set up housekeeping she had electricity in her house and had the ultimate luxury of a washer and iron that both operated by merely putting a plug in an outlet.

But my father, wore white, heavily-starched shirts to work instead of the blue workshirts that my grandfather used and so in "ultimate luxury" my mother would once a week get up at 5:30 a.m. to begin the ironing for a family of five, finishing if she were lucky, by 11 a.m.

There was no dryer, of course, and sometimes the pulley line that extended across the dirt road to a huge tree near our garage would break and she'd have to wash everything over again but other than that and frozen fingers in the winter-time she really had it made.

I have a washer, dryer and iron. Most important I have permanent press.

I throw a load of school dresses or corduroy slacks in the dryer and they actually come out ready to wear — but only if I retrieve them as soon as the dryer stops.

Men's shirts have really not reached that point yet. I've never seen any that didn't require some touch up after they left the dryer.

Diapers are almost an item of ease. There's the washer to give 'em a pre-soak and a dryer to fluff them dry in literally minutes. Those marvelous manufacturers have not only pre-folded them but made them stretchy as well.

Still for a family of five I spend hours every week doing clothes. Granted a lot of that time is spent playing seek after the kids have played hide with their underwear and in running up and down the basement stairs.

But, in 30 years or so I think the whole washer, dryer, ironing bit will be outmoded.

Once a week we will drive to the nearest store and purchase for a very minimal fee seven days worth of underwear, pajamas and other such clothing items made from paper.

The next week we will return with all the used paper items, hand them in for recycling and buy a new batch at no more than hot water, soap, detergent and electricity cost us now.

No more stains you can't remove, no more germs, no more washdays.

Do you think if all we housewives banded together we just might get the scientists to hurry it up?



School Sisters of Notre Dame greet the Superior of their Northeastern Province at conclave in Rochester, Sister M. Petronilla Killigrew (left), Wilton, Conn., who is a native of Corning, N.Y. From left are Sister M. Stephania, principal, St. Margaret Mary School, Irondequoit; Sister M. Louis, Holy Angels, Demarest, N.J.; Sister M. Raymunda, Dover, N.H.; Sister M. Roberta, principal, St. Philip Neri School, Rochester; Sister M. Johanna, principal, St. Joseph's Business High School, Rochester; Sister M. Irena.

SSND Chapter Convened Here

On Nov. 14 and 15, the School Sisters of Notre Dame serving in the Rochester area met for the first time with their official governing body, the provincial chapter, at St. Joseph's Business High School. The chapter normally meets monthly at the provincial mother-house in Wilton, Conn.

Distance, time and expense prevent most of the Rochester

sisters from attending chapter meetings, Sister Carole Shinnick, SSND, of Bishop Kearney High School reported. She said that local members offered recommendations for improving communications between this area and the rest of the province, which includes New York, New Jersey, Massachusetts, Rhode Island, New Hampshire, Connecticut, Puerto Rico and Chile.

BANK TRANSFERS BRANCH MANAGER

J. Patrick O'Donoghue of Merry Hill Drive, Penfield, has been named assistant secretary and manager of the Marine Midland Bank in Ridgeman Plaza. He had held a similar post in the Bushnell's Basin branch.

O'Donoghue, a graduate of St. John Fisher College, joined the company in 1962. He is a member of Holy Spirit parish, Webster.

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.

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.

Royal Scot Steak House 637 Ridge Road East, Corner Hudson Route 104 Rochester's newest, most distinctive dining spot featuring Scottish atmosphere, delicious food. Luncheon 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 Furtell entertaining in Scotts Pub.

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.

Cinelli's Country House 4 miles east of Pulneyville, 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.

UNCLE JOHN'S FAMILY RESTAURANT 3420 MONROE AVE. Complete line of pancakes and waffles. Steaks, salads, omelettes, sandwiches, Sundays and milkshakes. Children's birthday parties. Where everyone meets after church. 381-2850.

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, large entree selection. Open weekdays 5 to 11 P.M. Sun. 12 to 9 P.M.

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.

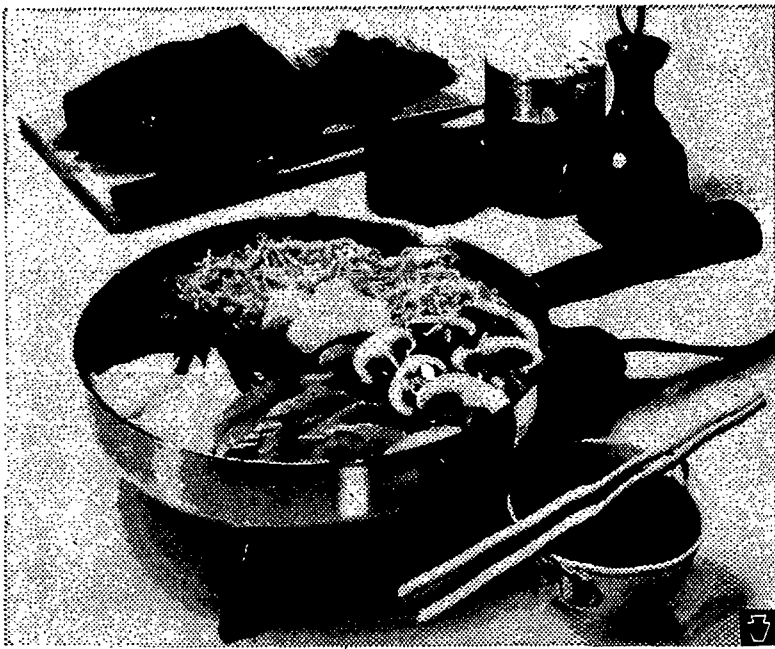
THE VIKING 1485 Mt. Read Blvd. Near Lexington Jack Bayliss Intimate lounge, Restaurant. Prime Ribs, Surf & Turf, Lobster Tails every day. Luncheon specials. Entertainment nightly. Serving from 11 A.M. lunch and dinner. 458-0420 for reservations. Closed Sunday.

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.

ADVERTISE HERE AT LOW COST CALL 454-7050

Holloway House Route 5-20 East Bloomfield, N.Y. Early American atmosphere serving traditionally good food. Now making reservations for Thanksgiving. Serving 12-8 p.m. Telephone Holcomb 657-7120. Closing December 1.

COURIER / RECIPES



In Japanese restaurants, the sukiyaki is assembled before your very eyes. Waiting time is brief because the dish is lightly cooked; when the vegetables and meat have been sliced they're almost ready to eat. One pound of round steak prepared in this way can be dished up to six diners.

SUKIYAKI

- 1 pound round steak
- 1/4 cup corn oil
- 1 cup green pepper strips
- 1 cup diagonally sliced celery
- 1 cup sliced fresh mushrooms
- 1/2 cup coarsely chopped onion
- 1 (1-pound) can bean sprouts, drained
- 1 (5-ounce) can water chest-

- nuts drained and sliced
- 1 teaspoon salt
- 1/4 teaspoon ginger
- 1/8 teaspoon pepper
- 1 1/2 tablespoons corn starch
- 1 cup bouillon
- 1 tablespoon soy sauce

Cut steak diagonally across the grain into thin slices, then cut into strips 2 inches long. Heat corn oil in skillet over medium heat. Add meat; brown on all sides. Stir in green pepper, celery, mushrooms, onion, bean sprouts, water chestnuts, salt, ginger and pepper. Cook, stirring constantly about 3 minutes or just until tender. Mix together corn starch, bouillon and soy sauce; stir into skillet mixture. Bring to boil. Serve.

St. A will ent parish Dec. 7, p.m. in Choir Perry at chairme

The Society party D Reserva ner sho with ba Irish Da there w

The 9 mander, John, v Lady of Nov. 28 The las hall at 5 at 8: are inv farewell

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