

All in the Family

## The Danger Of Small Talk

By Sarah Child



I'm not sure if the psychiatrists use this particular phrase or not for what I've got, but if they do I have a feeling that sometimes at least I'm one of those "compulsively friendly" people.

You know, I talk to dentists when they've got their fingers in my mouth. I strike up conversations with carry-out boys and discuss children's ailments with anybody who happens to be in the pediatrician's outer office.

Once in the long, long ago as a working bachelor girl, I hired a cleaning woman from a want ad. She came for half a day and unfortunately it was the half a day I was home.

For two hours I gave her tea and sat and listened to her tell all the kinds of birth control methods she had used.

When it was finally time that she began thinking about cleaning the oven, she told me the stuff I had bought was too harsh on her hands and besides, it was time for her to catch her ride home.

My friendly affliction is one I've had a long time. Once I listened to an old man for eight hours on a bus on my way to New York. Apparently he was hard of hearing for he couldn't hear my excuses about moving to another seat. And to get up and just switch I felt would be rude.

The other night after one of

those 12-hour-long days with the kids I did grocery shopping and then dragging the bones to the library spent 10 minutes picking out several mystery books for my husband who'd agreed to stay home with the kids if I would.

"If he doesn't like one of these, I give up," I said wearily to the librarian I'd never seen before.

"But, dear," she countered "you've picked up women authors for him. Men don't like women authors when it comes to mysteries."

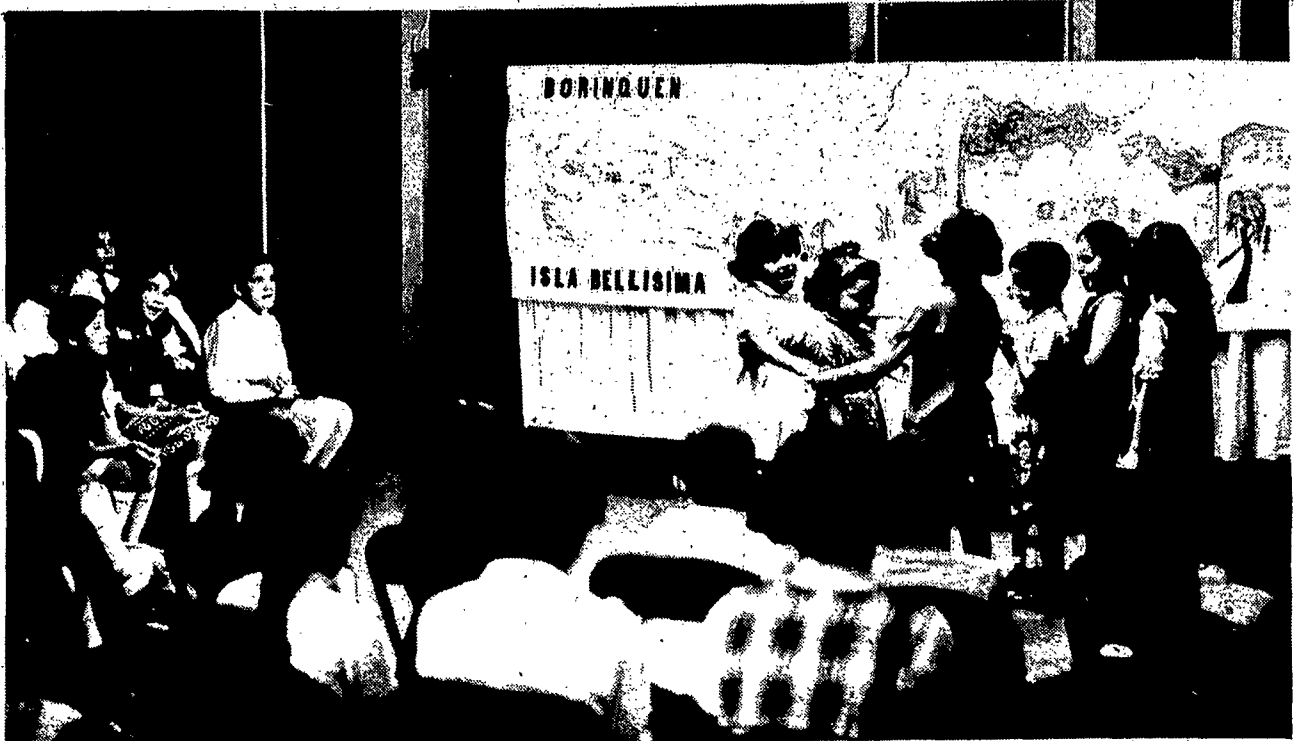
I cited Agatha Christie but was told she was in a class by herself.

"Wait here," she commanded and left me heading a line of 10 people as she went to the mystery section and came back with a pile of eight books which she stacked on top of the four I'd already selected.

I staggered back to the car chuckling in between huge gasps of air at her whimsical remarks as she had loaded me up and directed me to the door and stairs.

At home, friend husband looked at the titles she'd chosen and said he'd already read most of them.

One of these days I'll learn not to make sociable chatter in libraries, doctors' offices or anterooms anywhere. It just doesn't pay.



Spanish-speaking pupils of St. Bridget's School dance and sing during Puerto Rico Appreciation Day program.

## Puerto Rico Appreciation Day

Spanish-speaking pupils of St. Bridget's school entertained parents, friends and school-mates at a Puerto Rico Appreciation Day program Thursday, Nov. 19 the date Christopher Columbus discovered the island in 1493.

By picture, song and dance, the children traced the history of Puerto Rico and the blending of three cultures there — the Indians, the Spanish and black Africans. They are enrolled in the "English As a Second Language" program at the school.

Speaking and singing in Spanish and English, the children expressed pride in being Puerto Rican Americans. To paraphrase their message:

"We are happy to be citizens of this country and to be able to share the riches of our culture with you; we are learning to be a part of your American

way, but there are many customs which are dear to us, and these we want to keep and

share; we hope you will come to understand and like us, and also like what is Puerto Rican."

## Dick Gregory, Eddie Harris At Fisher This Weekend

Dick Gregory actor, social activist and writer, will be at St. John Fisher College Friday afternoon, Dec. 4, and Eddie Harris, jazz musician, will perform there Saturday night. Both events are sponsored by the college's Black Students Alliance, as a "black awareness" program.

Gregory, widely known as a comedian through television, stage and movies, took to the road a few years ago to wage his own war on bigotry and racial strife. He has written an autobiography, Nigger, and the recently published Sermons. He

will speak in the Fisher Athletic Center at 2 p.m. Friday.

Harris, who toured Europe with the Seventh Army Symphony Orchestra, became known in the jazz world as a solo saxophonist with the Woody Herman Band. His Exodus record has passed the one million sales mark. Harris will perform in Kearney Hall at 8 p.m. Saturday.

Tickets are available at Room 218, Basil Hall, on the Fisher campus; at Nazareth Arts Center, RIT Student Union and Uhuru, in Midtown.

## Sticky Holiday Buns

The red and green of candied fruits mark these sticky buns as a holiday special. People who think there's altogether too much candied fruit in too many different things at this time of year can just leave it out, and still have a delicious, yeast-risen bun, very sticky.

This recipe makes 27 rolls, in three pans.

### CHRISTMAS BUNS

- 6 to 7 cups unsifted flour
- 1/2 cup sugar
- 1 1/4 teaspoons salt
- 2 packages active dry yeast
- 3/4 cup milk
- 1/2 cup water
- 1 cup (2 sticks) margarine
- 3 eggs (at room temperature)
- 1 1/2 cups firmly packed dark brown sugar
- 1/2 cup light corn syrup
- 1 cup pecans
- 3/4 cup chopped mixed candied fruits
- 1/2 cup (1 stick) margarine, softened

In a large bowl thoroughly mix 2 cups flour, sugar, salt and undissolved yeast.

Combine milk, water and 1/2 cup margarine in a saucepan. Heat slowly until liquids are warm (120°-130°F.). Margarine does not need to melt. Gradually add to dry ingredients and beat for 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and 1 cup flour, or enough to make a thick batter. Beat at

high speed for 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Meanwhile, in a saucepan combine remaining 1/2 cup margarine, 1 1/2 cups dark brown sugar and corn syrup. Heat gently, stirring steadily just until margarine is melted and mixture is well blended. Divide mixture evenly among 3 ungreased 8x8x2-inch cake pans or 3 ungreased 9x9x1 1/4-inch cake pans. Sprinkle 1/2 cup pecans and 1/4 cup mixed candied fruits in each pan.

Punch dough down and turn out onto lightly floured board. Divide dough into 3 equal parts. Roll each to a 9x5-inch rectangle and spread each with 2 tablespoons softened margarine. Divide remaining 1/2 cup brown sugar into thirds. Sprinkle over each rectangle. Roll each up from long side as for jelly rolls, seal edges firmly. Cut into 1-inch slices. Place cut side up in prepared pans. Cover; let rise in warm place, free from draft, until doubled in bulk, about 30 minutes. Bake in a hot oven (400°F.) about 25 minutes, or until done. Cool 5 minutes before removing from pans. Invert on plates or wire racks to cool. Makes 27 rolls.

## COME DINE WITH US



### RUND'S

In Rochester it's Runds for good food, pleasant atmosphere and smart entertainment. Joe Cody's 7 piece orchestra playing nightly 9:30 p.m. 'til 1:30 a.m. and feature entertainment in our lounge. 473-3891.

### Royal Scot Steak House

657 Ridge Road East, Corner Hudson Route 104 Rochester's newest, most distinctive dining spot featuring Scottish atmosphere, delicious food. Luncheons 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. Open Every Day. Reservations: 342-4220. Ken Purtell entertaining in Scots Pub.

### 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.

### 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.

### 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.

### 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.

### 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.

### UNCLE JOHN'S FAMILY RESTAURANT

3420 MONROE AVE.

Complete line of pancakes and waffles. Steaks, salads, omelettes, sandwiches, sandwiches and milkshakes. Childrens birthday parties. Where everyone meets after church. 381-2850.

### 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 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.