

All in the Family

Tell-Tale Hearts

By Sarah Child



If the wastebasket is sitting conspicuously on top of the counter instead of on the kitchen floor where it belongs — then there's a toddler in the house.

If at the end of every meal there appears to be more milk and solid food on the floor than was put on the table originally — then there are kids in the house.

If the front walk from the driveway to the door is unnav-igable because of plastic snow shovels, sleds, snow saucers and a stray boot or two, then there are kids at this address.

If you have to remove six small dolls' plates, a toy truck and innumerable plastic bottles and wide mouth caps from the bathtub before you can take a shower then there are kids somewhere on the premises.

If you find yourself standing in a line of small fry for more than an hour so your companions can talk to a white-bearded man in a red suit, then there are kids present.

If the cupboards overflow

with such necessities as peanut butter and jelly, bendable straws, oreo cookies and a whole collection of half empty cracker boxes, then there are kids in the house.

If the dining room table is used to play "Old Maid" and dominos instead of for gracious dining, then there are people in the house who can't yet be trusted with butter knives and glass glasses.

If Raggedy Ann shares a bed with one of the occupants in the house and a white teddy bear has been made welcome by another — then there's a couple of somebodies who like to fall asleep with the hall light shining into their rooms.

And if at this time of year somebody starts rushing the holiday by singing "Rudolph the Red Nosed Reindeer" and somebody else has the "wish book" thumbed ragged and you find yourself caught up in their enthusiasm almost in spite of yourself, then there are some kids in the house.

And isn't it great?

Mercy Hospital Caps 23; Five Men in Class

Hornell—Twenty-three first-year students at St. James Mercy Hospital School of Nursing took part in a capping ceremony Dec. 6 in St. Ignatius Church. Five of them were young men, who received sleeve patches instead of the starched caps that symbolize the profession. All began the three-year course last September.

Father Paul J. Cuddy, hospital chaplain, presented the class and celebrated Benediction. Father Otto Vogt of St. Joachim's, Canisteo, was the speaker. Sister Mary Scholastica, school director, was assisted in the capping by Mrs. Susan Godden and Mrs. Diane Hayes of the faculty. Guitarists Judith Marie Mikolajczyk of Olean, and Suzanne Campbell, North Hornell, members of the class, accompanied congregational singing.

A reception followed in De-Sales Hall.

The other students are:

Shirley Allen, Dansville; Phyllis Bauter, Avoca; Mary Agnes Borer, Freedom; Philip Brown, Hornell; Sally France, Salamanca; JoAnn Jones, Arkport; Gail Kolasinski, Olean; Carol Lindstrom, Bradford, Pa.; Jeanne Litwinski, North Tonawanda; Diane Macfarlane, Lewis Run, Pa.; Maureen McNamara, Livonia.

Also, Patricia Moxham, Wilson; Sheila O'Hara, Erie, Pa.; Lloyd Quant, Hornell; Benjamin Rathburn, Dansville; Mary Riester, Auburn; Nancy Sanford, Lockport; John Seward, Dansville; Julie Tomblin, Salamanca; David Voorhees, Fairport, and Jacqueline Wagner, Conesus.

Religious Objections Overruled; Child Must Stay in Hospital

Charlottesville, Va. — (RNS) — A federal district judge here has ruled that 8-year-old Juliana Willson must remain at the University of Virginia Hospital until tests are completed on her for celiac disease, despite her father's objections on religious grounds and despite her wishes to leave.

The girl was placed in the hospital by Carroll County welfare officials, although she and her father lived in Wythe County at the time and the Carroll County officials lacked jurisdiction.

John E. Willson, who is studying to become a member of the Seventh-day Adventist Church, was successful in obtaining a court ruling that the girl must not be put on a diet containing meat, which runs counter to Willson's religious convictions.

The father also obtained a court order which prohibits doctors at the state hospital from performing a biopsy on the girl, a test whereby blood samplings and other processes are performed.

Bishops in Sex Education Study

Vatican City — (NC) — Bishops' conferences throughout the world will be consulted on sex education.

The decision to consult the bishops was made at a recent meeting of the directors of the Congregation for Catholic Education.

The congregation's consultation with bishops' conferences on sex education will seek information on the state of sex education in their countries.

The purpose, according to the Vatican City daily, L'Osservatore Romano, will be to "find the most suitable solution" to this many-faceted problem.

Doctors from the Wytheville Hospital and Sanatorium, maintained by Adventists in Wytheville, a Southwest Virginia community, signed affidavits in the court that such tests are not necessary for one suffering from celiac disease, a reaction from wheat gluten.

They also signed affidavits that meat is not necessary for her recovery.

Willson, who is a gardener at the institution, has filed a suit for \$1 million, believed to be the largest ever filed in a case where religious liberty is the prime factor.

He seeks \$500,000 from the welfare department in Carroll County and the official who ordered the girl brought to Charlottesville and \$500,000 from the hospital, its administrator, and a doctor who injected insulin into the patient.

U.S. District Court Judge T. Emory Widener stipulated that Juliana is to stay in the hospital only as long as the tests require. As soon as her condition warrants she can return to Wytheville with her father.

COURIER / RECIPES

Here we go a-wassailing with a holiday punch that can be ladled into 50 cups. Strong tea is its sturdy base. Tea blends the other flavors without asserting itself, and this basic recipe can go on its own or with the help of light rum.

For refreshments on a more intimate scale, a demitasse of coffee, chocolate and spices is offered.

HOLIDAY PUNCH

- 1 quart cold water
- 1/2 cup loose tea or 15 teabags
- 3/4 cup sugar
- 2 quarts cranberry juice cocktail
- 4 six-ounce cans orange juice concentrate, thawed
- 1/2 cup lemon juice
- 2 quarts water
- 1 large bottle ginger ale
- lemon and orange slices; maraschino cherries

Make the tea with one quart of water, brought to a full roll-

ing boil. Let it steep four minutes. Strain into punch bowl, add sugar and stir until it's dissolved. Cool at room temperature, add juices and water; chill. At serving time, add ice block, ginger ale, fruit slices and cherries.

FIRESIDE COFFEE

- 3 cups cold water
- 1/4 cup chocolate syrup
- 6 drops aromatic bitters
- 1/2 cup regular grind coffee
- 2 bay leaves
- orange peel (one medium orange)
- whipped cream
- nutmeg

Using a six-cup percolator, start with water, chocolate syrup and aromatic bitters. Place the coffee, bay leaves and orange peel in the percolator basket and cook gently for seven minutes. Top each serving with whipped cream and a sprinkling of nutmeg.

Tantalizers

Seafood Sauce. Here's a sauce to serve with seafood, or with cold meats. Prepare an envelope of whipped topping mix as directed on package, omitting the vanilla. Stir in 1/4 cup prepared horseradish, 1 1/2 teaspoons salt, 1/2 teaspoon paprika, dash of cayenne, 1/2 teaspoon lemon juice, and 2 tablespoons milk. Makes about 2 cups.

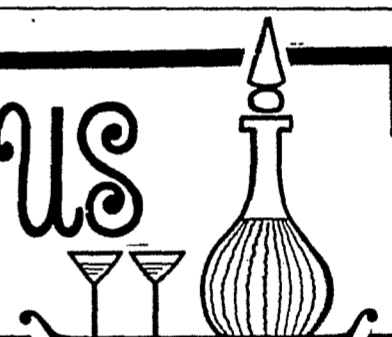
Topping for Apple Pie. Add 1 tablespoon honey to an envelope of whipped topping mix before whipping and the topping won't wilt. Makes about 1 1/4 cups topping.

Fruit Salad Dressing. Prepare an envelope of whipped topping mix as directed on package. Blend about 1/4 cup of the prepared topping into 1 cup may-

onnaise. Then fold in the remaining prepared whipped topping and 1/2 cup chopped nuts. Cover and chill thoroughly before serving. Makes about 3 cups salad dressing.

Sherbet Sensational. This easy sherbet dessert idea can be served in any of three ways. Prepare an envelope of whipped topping mix as directed on package. To it, add a pint of slightly softened sherbet in the flavor of your choice. Beat until blended. For a frosty dessert, spoon into individual dessert glasses and freeze until firm. For a dessert sauce, omit freezing and spoon sherbet mixture over cake slices. For a soft dessert, omit freezing and spoon into individual dessert glasses. Makes about 3 cups.

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