



By Sarah Child

On each and every Christmas for the past seven years at our house the following argument ensued.

Christmas is coming and Christmas means family. I want to go home to my parents to spend the day with them. Not Christmas Eve, mind you. Our children should wake Christmas morning in their own home. But after the presents are opened, after breakfast, after Mass in our. own church, I want to go home.

He does not. He does not want to go to my parents. He does not wish to visit his mother. What he wants to do is stay in his own house, enjoy his own Christmas tree and nibble peacefully and frequently from goodies stored in his own lar. der.

He has a point. One Christmas afternoon on the way to my parents our car caught fire and we spent a few hours with a man named Charlie Brown who had run out of his house with a fire extinguisher in the nick of time.

Another Christmas trip, this time returning from my par-ents, we were caught on an icy hill for several hours, backed up in traffic that could neither move nor turn around. The fact that the birth of our first child was but few weeks away did not add to the flavor of that cold and icy interlude, at least for him.

On the other hand I have spent a few Christmas after-noons alone will him and a sleeping child and the television set. Accustomed, as I have been for more than 30 years, to sharing Christmas dinner with upwards of 20 people, to say nothing of hordes of visiting cousins, aunts and uncles and other friends, such compar-ative solitude was enough to cast me into the depths of depression.

This year when the annual "discussion" started as to where would spend Christmas, I did some serious thinking

Equivalency Test To Be Given In Spanish

A Spanish-speaking equivalency examination for New York State residents who have Packing up three kids is not the same as taking one. Roads are seldom good this time of year. Still a lonely Christmas Eve and Day was not to my liking.

So it was the neighbors and I all in the same situation with families states away, began planning "drop-ins."

A couple of neighbors and children dropped in Christmas Eve, we returned the visit Christmas Day. The following day, another couple and their kids came for a sweet roll and coffee breakfast. The day after, Sunday, we went to Mass and drove back to their house for a reciprocal brunch.

And so it went.

Christmas¹ m o r n i n g Mass, with no thoughts of hurrying home to pack for a trip, seemed more special and wonderful than it had in a long time.

There was time afterward for a leisurely visit to the nativity scene and a chat with an ac-quaintance I had not seen in some time.

There were quiet moments to be sure, but they were few and welcome.

I missed seeing all of the relatives but telephone calls helped.

"The best Christmas ever," I pronounced a day or so later. "How about you?"

My hero, pausing to choose between a cookie and a choco-late drop was thoughtful:

"I'm a little worn out from all the visiting."

"Next year," he said between my outraged cries and an un-friendly whack or two, "let's go to your mother's."

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A mainstay of southern cookery seems to be the batter-fried almost-anything: onion rings, banana chunks, cauliflowerets, eggplant sticks, apple slices, green beans, asparagus, chicken, shrimp

Use a frying kettle or skillet, an electric frypan or deep fryer. The fryer should never be more than 1/3 full, but for deep frying the oil should be at least one inch deep. It should be heated to 375 degrees, F. or hot enough to brown a one-inch cube of bread in 30 to 40 seconds. All foods should be well drained and dried on paper towels.

Batter Coated Fritters

1 egg, slightly beaten

tables, meats Flour for dusting

Oil for frying

1 cup sifted flour

1/2 teaspoon salt

1/4 cup oil

1 cup milk

on paper towels. Have eggplant cut into finger size pieces, green peppers and onions cut into 1/4-inch rings, bananas cut into 1-inch long pieces, cauli-flower separated into flowerets. (Cauliflower may be boiled 2 minutes, drained and dried if less crispness is desired.)

Dust prepared food with flour; shake off excess flour. Using tongs, dip food into bat-ter, letting excess drip off. Lower into hot (375 degree F.) corn oil; fry until a golden brown. Drain on absorbent paper; salt; serve.

Sisters Invited To NAWR **Region Meeting**

Sisters in the Rochester Dio cese have been invited to at-tend the first Eastern Region meeting of the National Assembly of Women Religious, Satur-day, Jan. 16, at the College of St. Elizabeth, Convent Station, N.J.

Bishop Lawrence B. Casey of Paterson, former auxiliary bishop of Rochester, will be among speakers at the session, slated from 10 a.m. to 4:30 p.m.

Sister Claire Frawley, SSJ. of Elmira, a spokesman for Sister M. Barbara Hance, area rep-resentative of NAWR, said Sisters planning to attend should send registrations to Sister Virgínia Boulton, SC., Xavier Cen-ter, Convent Station 07961.

Regional meetings are being held in 138 dioceses where NAWR groups have been formed by the 3,645 Sisters who have joined NAWR. Its first-project is a census among Sisters to ascertain areas of concern which might be jointly researched.

MISSION GUILD

The Catholic Mission Guild will meet at 1 p.m. Wednesday, Jan. 13, at 513 Monroe. There will be a board meeting also.



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