

All in the Family When to Throw Status Quo

By Sarah Child



Some days you can muddle along, doing precisely as you did the day before and the day before that. Every so often, however, comes a hint that it is time to take a little action and upset the status quo.

Like when?

• When your 3-year-old graduates from regulation-sized security blanket and starts dragging around a 5x6-foot rectangle of satin-bound synthetic fibers to indicate he is tired.

• When after seven years of marriage your husband says he never did care much for chicken and he doesn't give a hoot that it's rich in poly-unsaturated fats and what are you trying to do to him by serving it twice a week.

• When even your kids laugh at the hopefully tragic histrionics dished out by the soap operas and issue comments such as "Boy, she can't act, can she?"

• When the milkman is still leaving cartons upon cartons and the baby has been off the bottle for months.

• When you realize all the house chores you had planned before grass-cutting season began again never did get done and the calendar says its only 30 days officially until Spring.

• When the library sends the second notice and you've already checked under all the beds, the hamper and behind the sofa.

• When you can't squeeze one can of orange juice in the freezer because of seven bags of dried-out bread stashed away for the next turkey — and Thanksgiving is nine months away.

• When the neighbors brag about their clean closets and you know you've still got enough former treasures to hold three separate garage sales.

• When you throw away every piece of crayon you can find and discover new murals are appearing on a certain bedroom wall almost daily.

• And when the party chatter is about such films as "Five Easy Pieces" and "Joe" and you still haven't seen "The Graduate."



The escorts for Bishop James E. Kearney at the Knights of Equity and the Daughters of Erin's annual St. Patrick's Day Banquet are: (left to right) Sheila Scahill, Peggy Morphy, Anita Renee Azzarone, Anne Huether, Peggy Murphy, Mary Ellen Sullivan and Stacey Caschette. Absent when the picture was taken was Mary Ann Tofany. The banquet is slated for March 17.

St. Patrick's Banquet Slated

The 36th annual St. Patrick's Banquet of the Knights of Equity and the Daughters of Erin will be held Wednesday,

March 17 at 7 p.m. in the Holiday Inn in downtown Rochester.

tired Bishop of Rochester, will be the guest of honor.

Bishop James E. Kearney re-

This year's party is also the 30th anniversary for Mrs. Christopher Delanty as chairman of Escorts for the Bishop. She originated the program in 1941.

Party chairman is Thomas Coughlin; co-chairman, Patrick Murphy; and Alfred C. Grove has been elected Worthy Sir Knight. Mrs. Patrick Foley, president of the Daughters of Erin is chairman of hostesses.

Friday Luncheon Opened to Women

Women have been invited to the First Friday luncheon, formerly a men's gathering, at noon March 5 in the Holiday Inn.

quent participation in the celebration of the Eucharist, and our membership is over 50 per cent women."

The guest speaker will be Father Austin B. Hanna, chaplain at St. Joseph's Villa. No reservations are needed.

Angelo L. DiNeri, president of The Mass League explained, "Before, the First Friday Club had been associated with the Knights of Columbus, an all male organization. However, when they joined with The Mass League, the status changed. The League is open to anyone interested in fre-

39th Anniversary

Lima — Court FitzSimons Catholic Daughters of America will celebrate their 39th anniversary with a dinner at the Avon Inn on Thursday evening, March 4. Mrs. Carl Schultz, Director of Nursing for the Livingston County Health Department, will be guest speaker.

Mrs. Mary O'Connell will receive a 30 year pin. Twenty-five-year pins will be given to Mrs. Marion Habecker, Mrs. Helen McDonald and Mrs. Marion Rawlins. Miss Olga Kalvelage is chairman.

COURIER / RECIPES

'Funny' Cakes And Fritters

Funnel Cakes are a Pennsylvania Dutch invention, called "Funny Cakes." Batter is swirled through a funnel into hot oil. The result is a twisting, golden brown fritter.

Funnel Cakes

- 6 cups oil
- 3 cups unsifted flour
- 1/4 cup sugar
- 1 teaspoon double-acting baking powder
- 1/2 teaspoon salt
- 3 eggs
- 2 cups milk
- 1 teaspoon vanilla extract
- Confectioners' sugar

Heat oil to 425° F.

Meanwhile, sift together flour, sugar, baking powder and salt; set aside. Beat eggs until thick and lemon colored. Add milk and vanilla extract, then beat in sifted dry ingredients until batter is fairly smooth.

Covering opening with finger, pour 1/4 cup batter into a wide-mouth funnel (about 1/2-inch in diameter). Release batter into hot oil, using a slow, wide, circular motion and maintaining as steady a stream as possible. Fry, turning once, until golden brown, 1 to 1 1/2 minutes on each side. Drain on paper towel. Repeat until all batter is used. Sprinkle generously with confectioners' sugar. Best when served warm. Makes about 16 large doughnuts.

The same oil could be used to make these:

Corn Fritters

- 1 cup sifted flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 eggs, separated
- 1 cup cooked or canned cream style corn

- 1 tablespoon cooking oil
- oil for frying

Sift together flour, baking powder and salt. Mix egg yolks, corn and a tablespoon of oil. Add to dry ingredients; mix until blended. Stiffly beat egg whites and fold into batter. Meanwhile heat oil in heavy deep fryer or deep skillet. The utensil should be 1/2 full. The oil is ready at 375° F., or when a cube of bread browns in 30 to 40 seconds. (If using electric frypan follow manufacturer's instructions). Drop fritter batter by tablespoons into hot oil and fry three to four minutes or until golden brown. Fry only a few fritters at a time.

Fritters can also be pan fried. Use about 1/2 cup oil in skillet; heat about 3 minutes over medium heat, fry fritters golden brown on one side, then turn and brown on the other side.

COFFEE CAKE

For a quick upside-down coffee cake, combine melted butter and brown sugar in baking pan and arrange well-drained canned cling peach slices in the mixture. Sprinkle lightly with cinnamon. Top with coffee cake batter made from a package mix and bake according to directions. Let cake cool 2 to 3 minutes before inverting onto plate.

PEACHY

Try this dessert or salad. Blend a 3-ounce package cream cheese with a tablespoon of cream. Fold in tablespoon of currant preserves and chill. Serve a spoonful of cheese mixture in each canned cling peach half. Sprinkle with slivered almonds if desired.

**DISTINGUISHED CATERING
WEEKDAYS AVAILABLE FOR**

- SALES MEETINGS • BUSINESS SEMINARS
- Wedding Receptions
- Business Meetings
- Holiday Parties
- Home Parties

**2328
BROWNCROFT
BLVD.**
Just off Expressway

288-7655 **8 MIN. FROM DOWNTOWN**
YOUR PREMISES OR OURS

BUYERS GUIDE

"Quality Shopping With Confidence" "A Handy Reference To Friendly Service"

OFF SEASON SPECIAL \$45.00
FOR ANY AVERAGE SIZE ROOM
INTERIOR - EXTERIOR PAINTING
Free Estimates No Job Too Big
647-1749 865-1785

**ST. CHARLES BORROMEO
DEWEY AVE.
PHARMACY**

Prescription Specialists
COSMETICS - TOILETRIES
PHOTO FINISHING

2310 Dewey Avenue 865-2210

OUR LADY OF LOURDES
CHILSON PHARMACY

1704 Monroe Ave.
473-6402

Prescription DELIVERY SERVICE

Visit our show rooms—Select a real bargain—Complete line Rugs, Furniture, Appliances, etc.

Charlotte Appliance
TONY AGOSTINELLI
Lake Theatre—3268 Lake Ave.
663-5950

**HEATH
DOWNTOWN
DRUGS**

Open 10 A.M. to 1 A.M.
Sundays & Holidays Included
Opposite Xerox Square

141 CLINTON AVE. S. 232-2797

NEW YORK STATES
LARGEST WINE & SPIRITS CENTER
is
HENNER'S Liquor Store &
INTERNATIONAL WINE ROOMS
544-554 Chili 235-7674
"WE GLADLY DELIVER"

**WARNER'S
LIQUOR STORE**
HINCHEY ROAD
AT CHILI AVE.

**THE HOFFMAN
MUSIC SHOP**
467 N. Goodman
Phone 454-5645
OPEN EVENINGS

Jim and Marie Damato
(716) 244-9855

Shop without going shopping with your neighborhood Amway Distrib.

ST. ANDREW'S PARISH
PRESCRIPTIONS
Carefully Compounded
**MANDELL'S
PHARMACY**
By Mandell
467-0879 266-9554
DRUGS-COSMETICS-SUNDRIES
Portland Ave. at Norton

Read and use the
**Courier-Journal
Want Ads**