

By Sarah Child

We were at a dinner, party the other night when our host a college instructor, ess.) brought up the subject of what the coeds are wearing today.

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"Several pairs of blue jeans and some assorted tops and the college girl is ready for any occasion," said this lady ad-miringly, She, a fastidious woman, was garbed in an emerald green midi length gown. On her it was not only becoming but somehow very right.

she warmed to her subject: "It's really good the way the kids are dressing. Now a stu-dent who can barely pay her tuition may be seated next to. a daughter of a millionaire and you can't tell a thing about either kid's background."

The professor's implication was that is the way it should be and I am inclined to agree with her.

But, in my mind there is an-another more important aspect to this downgrading of clothes by today's college and high school kids.

can't imagine any of today's students who are levis-mad sit-

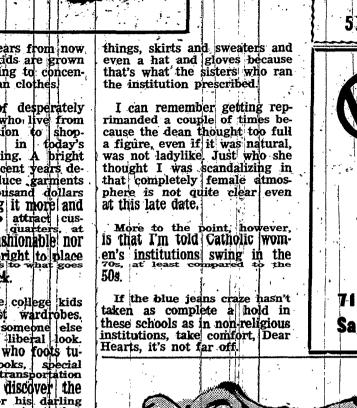
ting around 20 years from now, when their own kids are grown and finding nothing to concentrate on other than clothes,

The number of desperately unhappy women who live from shopping expedition to shop-ping expedition in today's world is frightening. A bright note is that in recent years de-signers who produce garments selling for a thousand dollars applece are finding it more and apiece are finding it more and more difficult to attract cus-tomers. In some quarters, at least, it is not fashionable nor considered very bright to place to cover one's back.

But back to the college kids and their modest wardrobes. The coeds have someone else rooting for their liberal look. That's the poppa who foots tu-ition, board, books, special equipment and transportation and then would discover the clothes budget for his darling daughter was the straw that broke the camel's back.

cannot remember what clothes L took with me my first year in college but it seems to me that they ran to tailored

RECIPES





Today's special: a fancy bread recipe from a yeast manufac-turer who attributes it to Ireland. Barm Brack, that is, and "barm" is taken to signify yeast

COURIER

- formed during brewing. 41/2 to 51/2 cups unsifted flour cup sugar teaspoon salt teaspoon grated lemon peel packages active dry yeast cup water cup milk cup (1/2 stick) margarine eggs (at room temperature) 1¼ cups golden seedless raisins cup chopped mixed
 - candied fruits

In a large bowl thoroughly mix 1½ cups flour, sugar, salt, lemon peel and undissolved dry yeast.

Combine water, milk and margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry in-gredients and heat 2 minutes at

ally. 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 40 minutes.

Punch dough down; turn out onto lightly floured board. Knead in raisins and candied fruits. Divide in half. Shape into loaves. Place in 2 greased 81/2 x 414 x 214-inch loaf pans Cover; let rise in warm place, free from draft, until doubled in bulk, about 50 minutes

Bake in moderate oven (375°-F) about 30 to 35 minutes, or until done., Remove from pans and cool on wire racks.

TER HEATER!

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