

All in the Family
Dressing
Democratically

By Sarah Child



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

"Several pairs of blue jeans and some assorted tops and the college girl is ready for any occasion," said this lady admiringly. She, a fastidious woman, was garbed in an emerald green mid-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 student 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 another more important aspect to this downgrading of clothes by today's college and high school kids.

I 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 shopping expedition in today's world is frightening. A bright note is that in recent years designers who produce garments selling for a thousand dollars apiece are finding it more and more difficult to attract customers. In some quarters, at least, it is not fashionable nor considered very bright to place undue emphasis as to what goes 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 tuition, 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.

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

things, skirts and sweaters and even a hat and gloves because that's what the sisters who ran the institution prescribed.

I can remember getting reprimanded a couple of times because the dean thought too full a figure, even if it was natural, was not ladylike. Just who she thought I was scandalizing in that completely female atmosphere is not quite clear even at this late date.

More to the point, however, is that I'm told Catholic women's institutions swing in the 70s, at least compared to the 50s.

If the blue jeans craze hasn't taken as complete a hold in these schools as in non-religious institutions, take comfort, Dear Hearts, it's not far off.

The Smooth Look Men Admire Can Be Yours

UNWANTED HAIR

Can be permanently, safely
REMOVED BY ELECTROLYSIS
The only medically approved way,
actually endorsed by physicians



Gerbers Electrolysis Studio
KREE GRADUATE

515 TEMPLE BLDG. Phone 232-7269



IRMER



ROCHESTER'S ONLY

Authorized Sales, Service and Parts

MERCEDES - BENZ

Dealer

Irmer Volkswagen, Inc.

71 Marsh Rd.
Sales 586-4415

East Rochester, N. Y.
Service 586-1604

COURIER / RECIPES

Today's special: a fancy bread recipe from a yeast manufacturer who attributes it to Ireland. Barm Brack, that is, and "barm" is taken to signify yeast formed during brewing.

- 4 1/2 to 5 1/2 cups unsifted flour
- 1/2 cup sugar
- 1 1/2 teaspoon salt
- 1 teaspoon grated lemon peel
- 3 packages active dry yeast
- 3/4 cup water
- 1/2 cup milk
- 1/2 cup (1/2 stick) margarine
- 2 eggs (at room temperature)
- 1 1/4 cups golden seedless raisins
- 1/2 cup chopped mixed candied fruits

In a large bowl thoroughly mix 1 1/4 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 ingredients and heat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and 1/4 cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasion-

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 8 1/2 x 4 1/2 x 2 1/4-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.

Get A New ... WATER HEATER!



for \$49.95
(Cash & Carry)
Glenn Law
458-5000

House of Water Heaters
A Dept. of Metzger & Brayer Co.
SINCE 1898

ST. THOMAS MORE SCHOOL

ARE YOU LOOKING FOR A SCHOOL WHERE YOUR SON REALLY COUNTS?

- Grades 7 through 12 — Separate Postgraduate Program.
- Remedial as well as College Prep classes in Reading, English, Mathematics etc.
- Individualized instruction, Compulsory Special Help, Study Skills development, well ordered day.
- At SAINT THOMAS MORE SCHOOL we dedicate ourselves to the complete development of each individual boy's potential through personal guidance and encouragement.
- Traditional values still upheld.

Summer Session: July 19-Aug. 21/2nd Semester Opening: "YOUR BOY MUST SUCCEED." Writer: James G. Hannigan, Headmaster, ST. THOMAS MORE SCHOOL, Colchester, Conn. 06418. Tel. (203) 897-1988



CEILINGS
Suspended & Block Ceilings
ONE DAY INSTALLATIONS **NO DUST FUSS MUSS**
Free Estimates—Call Day or Night
JOSEPH DE GEORGE CEILING
647-3795

SAVE FOR FUTURE REFERENCE



FEATURED THIS WEEK AT THE

Maplewood Inn

LOBSTER

Mon., Mar. 15 Thru Sun., Mar. 21

LENTEN FEATURE DINNER

- Broiled Lobster Tail
- Stuffed Deviled Crab in natural shell
- Butterfly Shrimp
- Corn Fritter
- baked potato and salad

\$3.95

Luncheon

Specials

LOBSTER SALAD ROLL

cole slaw, pickle chips

\$1.45

DINE & DANCE TO THE

Kenny Unwin Orchestra

Featuring Vocalist Bob DiNeri

EVERY FRIDAY & SATURDAY EVENING

MAPLEWOOD INN

3500 EAST AVE.

586-9997

Open Daily 11:30 A.M.