

Family Council

Emily—The school mistreats our boy.
Arthur—They can't afford to admit error.

Emily—Our boy, 8, has a physical handicap and I think they have done a very poor job in school in dealing with him. They have blown hot and cold, at first refusing to grant him any privileges, such as skipping gym; and then, after I had strongly complained, over-doing their concern and making him feel he was being treated as a cripple.

I do not see why it should be impossible to get the teachers to treat our boy with some consideration, but without making him too conspicuous in front of the other children. There has been a lack of tact, and it has fallen to my lot to discuss this with the school principal and the teachers.

One teacher in particular has been the cause of most of the difficulty, and she seems to resent bitterly my having talked to her about it. Instead of improving her attitude, she has made additional difficulties, and I have had to complain to the principal, who has until now been noncommittal, always promising to "look into" the matter.

The other day, when our boy was denied the privilege of taking an important test that he had missed on account of his health condition, I asked my husband to talk to the principal because I felt she had grown to resent and dislike me. When he did so, she agreed to give the boy another chance to take the test, but she went into a harangue against me. She said that I was unnecessarily aggressive and that I had antagonized the teachers, and that she would prefer it in the future if I stayed out of the school and let my husband come instead. I feel I should do something about this, but my husband insists I must do as the principal says.

Arthur—I think the principal knows my wife is right, but feels she has been pressed too hard. She dare not admit that the teacher is wrong because she would then have to discipline her, and probably lacks the power. The important thing is to get results for our boy, and as long as I am able to do that, I am willing to run the errands.

The Council: Arthur would be making a serious blunder to remain silent in the face of the principal's sharp criticism of his wife. Silence may be taken for agreement. If the principal was unwise enough to talk this way to the husband about his wife, she may also be foolish enough to misrepresent the husband's attitude in conversations with teachers and other parents.

It is important that the husband demonstrate his faith in his wife. It is understandable, in view of the feeling already generated, that he should not want his wife to encounter the principal at this stage. But he should at least write the principal a letter expressing sharp exception to her comment about his wife.

It is extremely wrong for an educator to try to prejudice a husband against his wife, but if she is guilty of such poor judgment, she is not likely to realize

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JUNE PICNICS—It's a great wide wonderful whirl as June graduates plan picnics, proms and parties. Here's the kind of food most likely to pass with high honors at any June party because it is simple to prepare and certain to please all.

Feeding the Family

By ZOLA VINCENT
Food Editor

Ice Cream, Cake Fruit Punch Favorites for June Parties

Graduation party food! Announcement party food! Wedding party food! And birthdays and anniversaries keep right on happening. June has more reasons for parties than any other month of the year, therefore more people planning parties. It's practically traditional that where there's summer party, there's ice cream and cake. . . . and a sparkling beverage. And certainly there's nothing easier or more satisfying.

Most of these parties are buffet style, relying on color, drama, variety. The girl graduate ought to be able to fix a graduation party herself even though she's invited to entire class. A committee counting scores of graduates, parents and teachers, punch glasses, ice cream dishes and spoons will find it easy going once the color scheme has been worked out.

A friend of the bride or a relative of the groom can take pride in party refreshments arranged with a maximum of pleasure, a minimum of work. Birthdays and anniversary celebrations will find the following suggestions helpful too.

Color Scheming With Ice Cream

A little imagination on your part (and possibly on the part of participants) will produce a color scheme in class colors or other desirable combination. Ice cream and sherbets offer wide choice of colors. To ice cream colors add toppings of orange, taffy, butterscotch or caramel (gold), berries and fruits in wide variety of shades. Chocolate and cocoa sauces give brown tones. Maraschino cherries and their syrups in red and green solve many a school (or other) color problem.

Consider the half gallon block of ice cream which can be striped or otherwise decorated in desired colors. Frosted congratulations and/or best wishes or other messages can be written on it (or them) for admiring before cutting and serving. Keep these refrigerated to last minute.

Sundaes

Scopped up and already dished or sherbet-glassed ice cream or sherbet is a happy idea, offered with a choice of toppings so each guest can make his own celebration sundae. These delectable toppings may prove ideal or give you ideas:

Jiffy Fudge Sauce. Combine 1 2/3 cups (one tall can) evaporated milk, two cups sugar and three or four squares unsweetened chocolate in saucepan. Cook and stir over low heat until chocolate is melted (about 15 minutes). Remove from heat and add one teaspoon vanilla. Beat with egg beater until smooth. Makes three cups sauce.

Taffy Topper. Spoon one or two table spoons unsulphured molasses, maple syrup or honey over each serving to attain gold

it unless it is clearly pointed out to her.

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combination with vanilla, chocolate, pistachio or other color tone.

Berry Toppings. Plenty of color and flavor variety here ranging from strawberries to blueberries.

Orange Sauce. Combine one-third cup water and one cup sugar in saucepan. Cook over low heat, stirring constantly until sugar is dissolved. Bring to a boil; boil one minute. Remove from heat. Add seven-ounce can frozen orange juice concentrate and mix well. Cool 1 1/2 cups.

Teen Tempter Punch

Here again a little imagination coupled with some pure fruit coloring can produce desirable certain-to-be-talked-about color combinations. Will make 35 to 40 punch glass servings. Squeeze juice from one lemon and two limes. Add three cans (six-ounce each) quick-frozen concentrated orange juice, 5 1/4 cups (one No. 3 can) pineapple juice that has been chilled, six cups ice cold water and one-half teaspoon salt; mix until blended. Chill thoroughly.

Just before serving, add 2 1/2 cups chilled ginger ale. Pour over block of ice in punch bowl or over crushed ice if serving from a pitcher. Garnish with sliced strawberries and mint leaves.

Wedding Bell Punch

Certain to ring the bell for about 50 punch glass servings; uses frozen concentrate for lemonade and frozen pineapple juice or the equivalent of canned pineapple juice. Combine four six-ounce cans frozen concentrate for lemonade, four cansful water, four six-ounce cans frozen pineapple juice and four cansful water (or one large can pineapple juice); keep well chilled. When ready to serve add one 28-ounce bottle sparkling water and pour over huge chunk of ice in big punch bowl. Then pour one (4 1/5 quart) bottle dry champagne as evenly as possible over punch and stir it gently through the punch.

Bride and Groom Punch

Will make about 50 four-ounce (punch glass) servings. Combine four six-ounce cans frozen concentrate for lemonade, four cansful water, two six-ounce cans frozen orange juice, two cansful water, one six-ounce can frozen pineapple juice and one canful water. Mix and keep well chilled. When ready to serve, pour over ice cubes or chunk of ice in large punch bowl. Add two 28-ounce bottles of ginger ale. Mix gently.

Color-wise Cakes

For a handsome, colorful party cake in rainbow colors or in other desired color tones, prepare any favored white cake batter. Many will use an instant white cake mix and top it with a minute frosting mix.

Divide the batter into four portions for the rainbow cake (other color combinations if desired). Tint one portion with yellow food coloring, one with green and one with red. Leave the fourth portion uncolored. Place alternate spoonfuls of each

color in buttered layer cake pans and proceed as usual.

Put baked layers together with fluffy boiled or minute frosting between and on top and sides. Swirl a bit of the coloring into the frosting too, if you like. Or otherwise decorate.

Graduation Party Cake

Peppermint Cream Frosting

Whether the guest or guests of honor are graduating from high school, college or into the school of matrimony, here's a wonderful party cake quickly made using an instant devil's food mix frosted with pink-tinted and peppermint-flavored icing on which any desired message can be inscribed with chocolate frosting.

2 packages instant devil's food mix
2 1/4 cups water
4 eggs, unbeat
1/2 teaspoon peppermint extract
Peppermint Butter Cream Frosting

1 1/2 square unsweetened chocolate, melted
Empty both packages of cake mix into large bowl. Add water, eggs and peppermint extract. Beat three minutes until smooth and creamy. Pour half the batter into two round eight or nine-inch layer pans which have been lined on bottoms with paper. Bake in moderate oven, 350 degrees, 30 to 35 minutes. Pour remaining batter into a 13x9x2 inch pan which has been lined on bottom with paper. Bake in moderate oven, 350 degrees, 30 to 35 minutes. Cool cakes.

Prepare Peppermint Butter Cream Frosting. Frost top and sides of oblong cake. Place one of the layers in center of cake and frost. Cover with second layer and frost that, reserving a small amount of frosting for decorating. Add the melted chocolate to the remaining frosting, blending thoroughly. Place chocolate frosting in a cake decorator or paper cornucopia.

With a fine point, outline design, write message and/or names of honor guests.

Peppermint Butter Cream Frosting. Sift seven cups sifted confectioners' sugar mixture gradually, blending after each addition until light and fluffy. Add remaining sugar, alternately with (about tight tablespoons) hot milk, until of right consistency to spread, beating after each addition until smooth. Add one-fourth teaspoon vanilla and one teaspoon peppermint extract. Just before spreading, tint frosting desired shade of pink, using red coloring.

Fancy Ice Cubes

Add variety to beverages with lemonade ice cubes. Mix frozen lemonade with equal amount of water; freeze in ice cube tray. To some cubes add a maraschino cherry; to others, sprigs of mint. Fruit coloring to lemonade and freeze in layers, being sure that one layer is solidly frozen before adding next color.

One good white shirt requires the use of about 200 balls of cotton.

Put baked layers together with fluffy boiled or minute frosting between and on top and sides. Swirl a bit of the coloring into the frosting too, if you like. Or otherwise decorate.



SMASHING INTO CONCRETE WALL, at Boston construction company, FBI agents seized \$90,000 of Brink's robbery loot, arrested Edward A. Bennett. (International)



NEARLY 26,000 ARRESTED Tokyo — (UP)—The National Police Board reported today that 25,900 government officials and employees were arrested last year on charges ranging from embezzlement to bribe taking.

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Quotes From the News

By UNITED PRESS

Washington—President Eisenhower, giving advice to a group of young Republicans: "Everybody ought to be happy every day. If you don't have some fun every day, that is a day wasted. Play hard, have fun doing it, and despise wickedness."

Moscow—Marshal Tito of Yugoslavia, on reports Sen. Joseph R. McCarthy (R-Wis.) had suggested that U.S. aid be withdrawn from his country: "That's not important . . . our relations with the United States will not suffer. Our friendship will remain as before."

Pittsburgh—Guided missiles expert John J. Crowley, of the Defense Department, on why the U.S. is looking into the "frontiers of space travel": "There are almost unlimited scientific and technological reasons why we must launch an instrumented satellite into an orbit, followed by manned satellites and . . . interplanetary travel."

Washington — Retired Gen. Omar N. Bradley, on whether America should stake everything on the "short war" theory: "We would surely lose a war that was not settled in a few days."

An average adult person breathes about 17 times per minute. Most of the U.S. supply of aspirin is manufactured in Michigan.

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