LETTERS FROM READERS—REVELATIONS OF A WIFE—FASHIONS

ARE WEDDINGS AS "FUNCTIONS" BECOMING FEWER THESE DAYS?

Many Modern Girls Very Sensibly Dispense With All the Fripperies Incidental to Large Weddings Which So Tax the Strength of the Bride

ONE is struck by the comparatively few "large" weddings given recently; some of the most important alliances have been made very quietly and unostentatiously.

There seems to be a growing sentiment against show weddings; time was when no girl considered herself a real bride unless she could walk up the aisle clad in the conventional white satin and orange blossoms, attended by at least six bridesmaids.

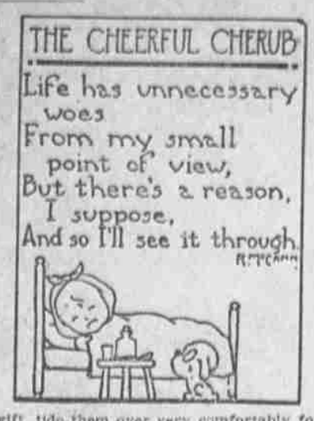
And to satisfy her wishes, the girl's father often strained his credit to the limit to provide the necessary regalia, besides entertainment for the guests.

And all for the sake of having several hundred people craning their necks to see the bride, and later at the house casting appraising eyes over the presents.

While the bride, pale and wan after weeks of hustle and bustle in preparation for the great event, stood for hours and greeted the guests as they arrived with a fixed, ghastly smile, praying for the end of the ordeal.

If the girl in question is a husky specimen, well able to endure the round of gayeties, and her parents are well provided with this world's goods, there is some reason for the splurge.

But too often this is not the case, and the sums spent on this one day would, if given to the young couple as a wedding



gift, tide them over very comfortably for the expenses incidental to "going to housekeeping." But I suppose each girl must carry out her own particular notion on the subject—for, after all, it is her wedding—and she who has had a very, very quiet wedding always declares she has never regretted it, while the girl who trips up the aisle with all the accoutrements of the conventional wedding declares that her choice was the happier one.

THE WOMAN'S EXCHANGE

Letters and questions submitted to this department must be written on one side of the paper and signed with the name of the writer. Special queries like those given below are invited. It is understood that the editor does not necessarily indorse the sentiments expressed. All communications for this department should be addressed as follows: **THE WOMAN'S EXCHANGE,** *Evening Ledger, Philadelphia, Pa.*

The winner of today's prize is Mrs. S. P. Jones, of 228 Cooper street, Camden, N. J., whose letter appeared in yesterday's paper.

TODAY'S INQUIRIES

1. How can moths in carpets be exterminated?

2. What can be done with a shabby umbrella to make it look better?

3. How can water bugs be prevented from infesting the kitchen sink at night?

1. When walking with two women what position should the man take?

2. When ordering a meal in a restaurant should a woman give her own order or should the man do the ordering?

3. How can the hair be protected when sweeping or dusting?

ANSWERS TO YESTERDAY'S INQUIRIES

1. Cafe au lait is coffee mixed with boiled milk.

2. Curtains will hang more evenly if the selvage is cut from the goods before hemming, as the selvage, being more tightly woven than the rest of the fabric, hangs more firmly than the rest.

3. A round piece of cardboard with a hole large enough to fit over the top of an electric light bulb will hold fancy silk shades in place.

Space Savers in Apartments

To the Editor of Woman's Page:

Dear Madam—In an apartment, where it is necessary to utilize every inch of space, a kitchen cupboard can be made to hold nearly double the amount by placing another shelf between those already there. If economy is an item, wooden boxes will do and can be made like a bench, two for a shelf, each one being an inch shorter than half the length of the shelf, so that they can easily be removed to clean.

(Mrs.) H. B. D.

Utilizing Keiffer Pears

To the Editor of Woman's Page:

Dear Madam—Having a superabundance of Keiffer pears, and economy and common sense urging the utilization of them, after canning, making pear honey, etc., in the usual manner, I tried some unusual ways of using them with success.

Pear Fritters.—One bowl of pears sliced very thin; one cup sweet milk, one egg beaten light and added after part of the sifted flour has been put in; flour enough for thick batter. Fry in deep hot lard. A thin custard of milk and one egg may be poured over these, then it is fritter toast; but usually sugar or syrup is sufficient.

Pear Dumplings.—Slice pears thin and cook with sugar and nutmeg in plenty of water. Later make dumplings, as for biscuit; roll and cut in diamonds and place over the boiling pears. Cover and cook for at least fifteen minutes. There must be plenty of water to disturb the dough, that it may cook around them and form a sauce.

A pear can be added to potato salad, or pear salad can be made, with celery and mayonnaise. Don't despise Keiffer pears.

G. B. C.

Use for the Casserole

To the Editor of Woman's Page:

Dear Madam—When one possesses a casserole as many toothsome dishes can be prepared with very little trouble. I am sending you directions for a dish made up mostly of leftovers: One pound of stew meat (cold cooked meat will do), two sheep's kidneys, two pork sausages, two slices of lean bacon or ham, a few sticks of macaroni, a tomato, onion, carrot, pepper and salt. Cut up the meat into nice pieces, have the kidneys, roll them with the sausages in flour, salt and pepper. Place all in a casserole, add the vegetables sliced and the macaroni broken up, cover with stock or hot water; season to taste. Cover closely and cook slowly for three hours. Only two hours are required if the meat has been previously cooked.

EDNA S.

Three Delicious Recipes

To the Editor of Woman's Page:

Dear Madam—Find herewith a very easy and delicious dessert and two nut salads:

Dixie Dessert.—Line dish with layers of small sponge cakes and fill with sliced banana, chopped walnuts and cocoanut; garnish around the edge with slices of banana, top with half a walnut and sprinkle with cocoanut.

Nut Salad.—Blanch peanuts, put in the oven and brown, with a bit of butter and salt; when cold chop coarsely. To each cupful of nuts add two cups of finely cut celery and an equal amount of apples. Mix thoroughly and serve on lettuce leaves, with mayonnaise.

Orange Nut Salad.—Remove rind and all membrane skin from oranges and cut in sections; drain well and mix with half their bulk of cut celery and pecans. Cut in small pieces, arrange on lettuce leaves and serve with French dressing to which orange juice has been added.

J. W.

Removing Grease Spots—Rust Stains

To the Editor of Woman's Page:

Dear Madam—Cornstarch, if applied to grease spots on clothing, will remove the spots. Rub a little of it dry on the soiled place and it will absorb the grease. Brush off carefully in about two hours, and if necessary repeat until the stains disappear.

To Remove Rust Stains.—Rust stains, no matter how bad, may be easily removed by putting vinegar and salt on the stain and placing it in the warm sunshine. Repeat this until the stain is removed.

(Mrs.) A. W.

Sandpaper Valuable in the Household

To the Editor of Woman's Page:

Dear Madam—Keep a piece or two of rough sandpaper handy in the kitchen, and when the greasy pans get scorched rub them with it. Wash and dry, and it will do to use many times. Keep a piece also in the bedroom, and rub the fingers that have become rusty through polishing of the scalp.

G. H. C.

Moore, Pa.

Reliable Bread Recipe

To the Editor of the Woman's Page:

Dear Madam—There would be more home-made bread used in many homes if housewives would try it in the seven hours, it does not seem to be thought of at all when starting it in the morning. Here is a recipe which never fails:

Soak two yeast cakes in one cup warm water. Heat one quart water and one cup milk. Pour into bread mixer, together with one large tablespoon lard, two teaspoons salt and some of water; add the yeast and flour and knead with sifted flour and mix until smooth. Stand in warm place about three hours, then mix again and turn out on floured board and form into loaves. Let stand an hour, then put into a deep pan here a pan toilet bread and be sure to using water from boiled potatoes with yeast.

Yeast bread can be made from the same mixing, using one sponge for one loaf and adding half a teaspoonful soda, one tablespoonful sugar and enough flour to make a stiff dough. Let it rise twice, then place in pan. Let it rise twice, then bake.

M. H. C.

Moore, Pa.

Bread Pudding

To the Editor of Woman's Page:

Dear Madam—Bread pudding is a good dish if it is well made. Take a pint of bread crumbs, pour over them a pint of boiling milk, let stand until cool, then add two eggs, a cup of sugar, a cup of raisins, a teaspoonful of cinnamon, a teaspoonful of salt, a teaspoonful of baking powder, a cup of chopped apples, a cup of chopped suet, a cup of molasses, a cup of boiled cider, a teaspoonful of soda, a cup of flour, a teaspoonful of cloves, a teaspoonful of allspice, a teaspoonful of nutmeg, a teaspoonful of mace