# MRS. WILSON TELLS ABOUT FRENCH-CANADIAN WEDDING

And Gives Various Recipes for the Delicious Dishes Included in the Elaborate Menu of the Supper

usually made among the Canadians in the following manner: "Between quarter inch thick. Cut into five inch Philipe Cherbeau and Marie Dillon—a squares and then cut the squares into triangles. Brush with melted butter nuptial mass. Wednesday morning at 8 o'clock." It is read by the cure on triangle, Sunday morning at the last mase.

weddings among these good natured a warm place and brush with melted people are indeed a genuine fete, shortening. Bake for fifteen minutes in Months of preparations to help prepare a hot oven. the bride for her new home entail an orgy of spinning and weaving and sewing for the women-folk, so that when the hands and the cover and let rise on a pastry board.

Now round up between the hands and the appointed day arrives the bride may, place on a greased baking sheet. with just pride, look upon her hand- rise for twenty minutes and then work in her new home. About a week cool, grate part of the crust off, to give before the wedding the cake is made and the rasp effect. then the final arrangements are com-

Usually the grandmere or tante helps and then add the actual preparations of this eake, for there must be plenty of it. as the people are coming for miles around for this special occasion. Bright and early on the wedding day

the bride is astir—for to be late to one's own wedding will pertend to disaster: so she arises betimes and is fully arrayed in her shimmering wedding gown start for the church. French Catholic Church is indeed an

another and then he finally gives them his blessing and sends the bridal pair forth to make this occasion of their lives an auspicious and happy one.

The festivities start in the home of sugar. the bride and continue for several days:

the bride and continue for several days:

then the affair is concluded with a final
dinner in the home of the newly wedded

Five eggs. one at

The wedding breakfast, served in the bilde's home directly after the mardelicious and much like those served in the old country.

## THE MENT

Sliced Cranges Powdered Sugar Whitefish Potato Balls Broiled Whitelish Potato Balls Bason Garnish Butter Dressing Baked Chicken with Mushrooms Brown Gravy

Current Jelly Rasp Rolls Loving Cup The Wedding Cake

Hon the menu was prepared: Sliced Oranges

Remove the skins from the oranges and divide into quarters, then with a very sharn knife out the quartered or ange into thin slices. Place a tiny saucer of powdered sugar on the fruit

on a plate, cream together and then Place the whites of two eggs in a

Baked Chicken With Mushrooms

dust lightly with flour and then bake in a hot oven for twenty-five minutes, basting every ten minutes with a few tablespoons of hot water. Now reduce the heat of the county for made and then there are the heat of the county for twenty five minutes. One and one-half rups of thin cream

One toblespoon of grated anion.

## Croissettes Place to a saucenan

Three tablespanus of butter. One cap of milk Bring to a scalding point and then come day by day.

place in a mixing low Cayr inhlespoons of sugar One medium vised fresh builed potata he prepared wilk.

Rub the potato through a fine sieve. Stir to blend and then cool to 80 de grees Fahrenheit. Then crumble in one yeast cake and stir to dissolve the cake thoroughly. Now add three cups of and let rise for two and one half hours in a place of SO degrees and then place in a small book!

Value of range engs, Fine tablespagns of more Three interpages of butter Cream until light and fluffy and then

## The Question Corner Today's Inquiries

Who is Miss Chemen Aguinaldo

Weat to see a conting this reason.

I the too dg rugs for fire sommer ben should they to put up? what regraphe plant can be grown in the city garden which basivers small space? How should cordured be dried

## after washing? Vesterday's Answers

Mrs. Helya Hamilton Gardener has been appointed to the United State Civil Service Commission. recognized the highest federal appearament ever offered to a

2. A dainty gift for the new haby a set of coar's strupt of embroid 3. The inside envelope of a formal invitation should be placed in the

larger envelope with the flap side toward the back so that the address is directly under the address on the outer envelope.

Rub pure vascline on patent leather shoes when they perome y and threaten to erack

An attractive negligee that could be made from a remnant is made by doubling wide material on the selvage, cutting a straight open-ing for the neck, through the center of the fold and making short seams on the selvage to leave wide armholes. Edge armholes and neck with swansdown. Organdic combines prettile with

veroment cartridge sill in trin ming bats and dresses.

Then shape into a crescent

## Loving Cup

Place a piece of ice in a punch bowl

Juice of one dozen oranges. Juice of one-half dozen grapefruit. One can of crushed pineapple.
One medium sized bottle of marahino cherries, out in tiny bits. Three pints of carbonated water

Serve in sherbet glasses. some time before it is time to old recipe which was brought into Quein the early seventeen hundreds and said that this same recipe was used for making the cake for Louis nspiring scene. The good cure admon-

Wash one half pound of butter to free from salt and then place in a large mixing bowl and alld Three-quarters pound of powdered

Cream until the mixture is light and Five eggs, one at a time, heating in

each egg well. One teaspoon of nutmen. One and one-half teaspoons of cinnamon.

One-half teaspoon of allspice

One-half tegapoon of cloves, One-half traspoon of mace, \* One teaspoon of almord extent, When well econted add Tive came of sitted flour. Two level tablespoons of baking

Our and one half rups of milk. Post to a smooth lather and then add Our and one half cups of seeded equality.
One cup of currents.

One cup of thinly sliced citron. One-half cup of thinly sliced candied orange and lemon peal, mixed time cup of finely chopped black real-

the cup of facto chopped almonds.

the kall can of engage and the many angle into thin siles. Place a time and place the thin siles. Place a time and the pole in the many and then bone and law on a baking sheet and brish with shortening and then bone and law on a baking sheet and brish with shortening and then bone and law on a baking sheet and brish with shortening and then bone and law on a baking sheet and brish with shortening and then bone and law on a baking sheet and brish with shortening and then bone and law on a baking sheet and brish with shortening and then bone and law on a baking sheet and brish with shortening and then bone and law on a baking sheet and brish with shortening and then bone and law on a baking sheet and brish with shortening and then bone in the usual manner, basting frequently with well-seasoned French dressing.

Butter Dressing

Butter Dressing

Butter Dressing

Butter Dressing

Butter Dressing

Butter Dressing

One tablespaon of facely mined one and the pole and the p

Splir a brokling thicken down the beating bard, two pounds of confections of the beating bard, the beating bard, the beating bard the beating bard, the beating bard the bard the beating bard the bard back and then draw and remove the ors sugar. When glossy and of the breastbone. Wash and place the pre- desired consistency lee the cake and pared chicken in a baking pan. Rub the chicken with either ham or bacon fat: can be purchased at the confectioner's.

the hear of the oven to moderate and and then there is dancing. Quadrille, add one half pound of peeled mushing, cotillons and folk dances are among the most popular; the church does not permit the round dances. These merra the waist, but hold one another by the

Bake for twenty minutes and then. The music is usually supplied by fid during the entire time of the fete, which usually lasts from four to five days. And with godspeed to Madame and Monsieur, the couple turn to begin life toand hear the burdens of life as they





McPhilomy's, 1624 Market St.



A healthful food for the kiddies as well as a tasty dessert for the whole family. Popular Flavors Chocolate Golden Vanilla At Your Grocersis

## AN ETON JACKET SUIT The Woman's Please Tell Me What to Do

Poiret (will is the material used for this attractive suit. Self-toned embroidery is used to trim it. The flaring sleeves and high flaring col-lar are noticeable features. The hat is a black straw and the benna

York woman to be chary in her use of

By CYNTHIA

To a Night Owl Night Owl-Cynthia is serry not to publish your letter, but it is not the object of the column to print unwarranted attacks on any class of people or society. You entirely misunderstood clastic dough. Cover and let rise for the writer of the original letter. The two hours. Turn on a pastry board writer herself would be the last lo indorre your sentiment

> Believes in International Marriages Dear Cynthia - The letters from "One Who Knows" and from those replying

offband. I count among my friends ix marriages between Italian men and American girls, all happy marriages blemed with lovely, happy, well-taught children. I could enumerate many others. These men and women are sincere lovers of everything good, living with the purpose of making their own homes happy and good and shedding such an influence around themes such an influence around them as far as possible. Naturally, goodness and unselfishness produce mutual understanding. The same result comes when the same kind of American men marry Italian girls of similar ideals, or English or Eregulary and Americans. lish or French and Americans, I would beg our little friend not to be too hasty in her conclusions. A longer

stay in America, observation and gathering of facts will convince her that misunderstanding is going to be cured ANOTHER ONE WHO KNOWS A very good letter. Thanks for its

Says She Was False

Dear Cynthia—I am a fellow past the age of nineteen and a recruit of Penn State. I am rather bright in my studies and exceed many fellows in my section. to make a long story short. Enteen summers. When I was a kid o sixteen this girl moved into our street. She was then only a bashful child. Her parents rather liked my character and often invited me into her house and she would play the plano for me I taught her how to dance and she appreciated it very much, then. At every party I went to I asked her if she was willing to come and every party she went to she would alparty she went to sacompany her.
Cynthia. I ldowd that girl. I ddon't care
to make acquaintances—that is real acwith any other girl, and so the silk brim

for make acquaintances—with any other girl, and she was my pal. She also made me promise her that I wouldn't go out with any other girl. I did it for her. She said she didn't care for any one except me. She said I was her prince.

Now a year has passed and I thought throngs of smart women on Fifth avenue.

Now a year has passed and I thought throngs of smart women on Fifth avenue.

About

About three weeks after my hair is wasted it commences to have a peculiar and in the hotels where well-dressed ble has happened. A young profession, women like to foregather for luncheon for him like most of our girls fall for and tea displayed so many and such insulters. She has left me after all I tried leresting colors in their daytime approach. I treated her fairly so parel. For you know it has always been to do for her. She made me promise a characteristic of the well-dressed New I I have kept my promise, but she it. She left me Cynthia, and yed me (alse, Cynthia, she has loved but for some reason or other she has time. Her temptation of loving a in that she must exercise self-control in this matter. So it is, you see, someplaced me false. stand, and she has taken advantage of thing that one naturally remarks when

Now to come to a conclusion, i can one sees so many bright colored hats. I look into any girl's face, because inde and henna, yellow, the new edition or reall false. She looked to be true of henna, and even a sort of turquoise ough and I thought I could trust any bine being colors revealed in the smart

Why Kirkman

every cent you spend.

mail direct from

Discontinued Coupons

Kirkman's Borax Soap and other Kirkman

Products were never purchased for the sake

of the coupons on the wrappers. They were purchased for their superior merit. The

products which give you honest quality for

To preserve this honest Kirkman quality

under present high manufacturing costs it was

necessary either to increase the price or to discontinue coupons. Would you not prefer

to have us discontinue coupons rather than pay

extra for a premium when all you really want to buy is quality in soap and soap products?

Coupons were discontinued March 1st on all

Kirkman products. All outstanding coupons

will be redeemed at our premium stores or by

Kirkman & Son

Brooklyn, N. Y.

# Exchange

Better See a Doctor To the Editor of Woman's Page: Dear Madam—Will you please advise me how I can get rid of the redness of my face, neck, arms and hands? I have been froubled with this from girlhood. I am a steady reader of your columns in the Evening Public Ledges and thought you might know a remedy.

A YOUNG WIDOW. This must come from some one condition of your blood circulation. You had better consult a physician about it, unless you can cure it by getting your general health in good condition. Be sure that you get plenty of sleep, regular exercise every day and lots of fresh air. Eat good, wholesome food and drink plenty of water. Perhaps a skin whitener would do you good if the trouble lies in your skin.

Dear Madam—Do you think you could tell me a way to develop my bust and legs? I am not very thin, but my bust and legs seem to be very thin for the rest of my body. They say that walking is a very good exercise for your body. It cannot be true, when I walk every morning to the office, which is about twenty squares, and also walk from work. I have asked for advice a number of times and have received answers, but none seem to prove good, as I have tried cach one for about six months, after which I could see no improvement. Now, if you can tell me of a real good method I would be very grateful to you if you will do so; but if it will not show signs of improvement in three or four months, just be kind enough to tell me that you do not kind enough to tell me that you do not know of any method. MISS J. B. I do know that exercise and a cuet of fattening foods will develop your bust and legs, but a professional physical culture expert will have to give you the course of exercises and a physician the diet. Of course, if you exercise and do

## Hair in Bad Condition

Dear Madam — I would appreciate night until half-past 10 or 11 o'clockvery much hearing from you through
your valued column in reply to the foldark purplish circles under their eyes.

Also, can you tell me what will re-

It would not injure your hair to wash it more often than once a month. You could do it every three weeks without harming it in the least. It evidently requires it. Try doing this for a while and if the aunovance does not stop con sult a hairdresser for a tonic that will stop the irritation. Give your hair a good aring whenever it is possible, taking it down and letting the air blow through it. Of course, you cannot do this on cott days for fear of taking cold.

Dear Madam-Do you think you could

diet. Of course, if you exercise and do not eat enough you will develop strong muscles but no more flesh. You have to furnish the needed food to supply the tissues with strength and life. Drink plenty milk and eggs, eat potatoes and other fattening foods, get lots of sleep and fresh air. Of course, you get the fresh air when you walk to your office. You know it takes some time to put on weight; perhaps you have not given these treatments enough time. You have to be patient and keep on trying in order to get results. rder to get results.

## To the Editor of Woman's Page:

MRS. A. M.

## "POOR ANNIE" ALWAYS MET WITH BAD LUCK, IT SEEMED

But When She Finally Left Her Wretched Little House for a Better One It Didn't Do Any Good-She Wouldn't Try

The ladies' aid society. 'She does have such a hard time getting along. Her husband is out of work again, and her children have been sick. They all' look so pale and thin, as if they didn't get enough to make anybody sick. It's so dark and dingy, and they're so cramped that they don't get enough fresh air.' 'Bhe time investigating that it might just as well not do anything. We are afraid the family will starve to death before the charity finds out whether it really needs charity finds out whether it really needs they didn't get enough to a little better. The charity organizations have learned, that's all, through start get enough fresh air.'

a position for Annie's husband as care-taker of a building. There was an apartment reserved for the caretaker and his family, and so Annie and the children came along with him. Every one felt that at last things would be one felt that at last things would be better for Annie. She would have room enough to spread out a little, she would have plenty of fresh air, and her hus-band would bave steady work. The little, dirty, dark, screwed-up house would be gone and forgotten. "Poor Annie," everybody said. 'last she can have some kind of life.

A FTER about three months of Annie's life in the new place a discovery was made. The people in the building discovered that "poor Annie" had not have building that FTER about three months of Annie gained a thing by this move, and that she probably would never gain anything by any move. Instead of taking advantage of the chance for better living, she went on in the same old way. The apart ment soon became as dingy and dirty as the old house had been. Instead of giving the children rooms of their own so that they could be comfortable and have plenty of fresh air at night, Annie had the whole family sleeping in one room. The children played about at dark purplish circles under their eyes. Annie's husbfind seemed content to do

dingy, and they're so cramped that they don't get enough fresh air."

"Poor Annie!" echoed the other members. Annie had been an object of pity for several years. She never seemed to get along, although people gave her clothes, sent her good things to eat, and occasionally slipped a little gift into her hand when they went to see her. She always seemed to be having bad luck. Her husband would lose his position and then the children would get sick. Everybody symmathized and of it are given to them, they won't at-

get sick. Everybody sympathized and of it are given to them, they won't atpitied her and tried to do everything to make her more comfortable.

| The property of the same of t Then things changed. Some one found It does no good to offer them aid. When there are so many cases like this, can you blame an organization for withholding its sympathy a little while before giving wholesale aid? It's only unfor-tunate that the other deserving cases have to wait, too.

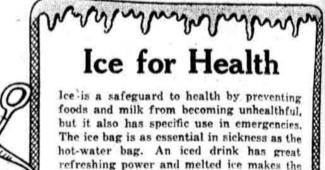
## Flour Bags

The economics of wartime have brought into usage the muslin flour and sugar sacks, even salt bags, for many forms of handwork, but the colored let-

tering on them is often stubborn a cradicate. It will generally yield, however to a thorough rubbing with lard followed by a week's time laid away before washing and boiling. Keep them in a metal pail or container while grease soaked, so there will be no danger from spontaneous combustion. Old linen dresses are being ripped apart and the best sections made up into doilles and table linens. If the marks of the machine-stitching prove obdurate the remove, try wetting them and steaming over a hot iron inverted.—Modern Friscilla.



For light biscuits and muffins



very best drinking water. Get in Touch With Your Iceman ICE PUBLICITY ASSOCIATION of Philadelphia and Vicinity, Inc.

ASCO

ASCO (



中日 体。各年

APiece of Ice

Better Bread and More of it for Less Money Than Any Other That's the Unmatchable Victor



A Loaf Without Competition Either in Point of Quality or Value

Of all the wholesome and nutritious foods nature provides for man's sustenance, there are none that surpass bread as a balanced ration. Whether it be Laborer or Mechanic, the Professional nan or Financier, the child or man of mature years, there is present in those kernels of wheat, converted into the palatable Victor, the required elements to

sustain and invigorate the human body under all conditions. Victor is the sum total of MODERN BREAD-BAKING SKILL; the product of our own ovens; three of the most modern bakeries in America. Sold only in our own stores and meat markets.

Scattered all over Philadelphia and throughout Pennsylvania.

ASCO

**ASCO** 

New Jersey, Delaware and Maryland

that Measures she complained.
Sometimes when we are anxious to 12in.onEachSide Weighs bave a charity organization help some one we know who is in need, we think 57½ lbs.