

## Girls! Do You Spend So Much?

\$1.50 Weekly Budget for Clothing Is Protested.

What Do You Think?

BY HELEN WELSHIMER  
I seem to have started something.

My head is in a noret's nest! Innocently enough—and all in the day's work—I wrote an interview recently to the effect that an American girl could dress herself, if she had to, on \$1.50 a week. Now, from all parts of the country indignant protests are flying at me.

Critics charge:

Their Charges

That I am helping to tear down the American standard of living; That I am encouraging sweatshop labor;

That I am boosting the sales of the 5 and 10 cent stores at the expense of other merchants;

That I am taking the joy out of life for young women, pinning their lives down to a penny-pinching struggle to keep up barest appearance.

And so on.

Written in Good Faith

The article which brought all this down upon me resulted from an interview with officials of one of New York's most highly respected philanthropic institutions, the very venerable Association of Improving the Conditions of the Poor. The association had made an elaborate survey of the matter and there was every reason to believe that its officers knew what they were talking about.

Deans of women in colleges heads of department stores, saleswomen and secretaries who never have had to rely on a \$1.50 a week clothing budget, are saying that it can't be done.

Girls, whose weekly incomes of \$12 to \$13 have to aid in the support of a family, are saying that it has to be done!

But, Can It?

The question is: Nobody knows until she tries! Will a dozen 5-cent handkerchiefs stay white and crisp for a year or will they melt in the soap flakes? Will a 60-cent slip endure 12 months strain with only one companion slip in the laundry? One isn't worth one cent more than the first one?

Will two pairs of garters lose their dime's worth of elasticity along toward the second week or months, or keep seams straight from March to March? Will a dollar pair of rubbers last two years without getting holes in the heels, a most remarkable feat indeed?

Only those who have tried wearing such clothing know.

Wearer Must Know

Suppose a girl has only \$77.75 a year to spend on clothes, with no donation from rich aunts, no hand-me-downs from older sisters. Is it better for her to risk it all—or as much of it as she has on hand—on a set of garments, praying that the boss's son or a traveling salesman will fall in love with her and marry her, or that she will get a raise before she needs another brassiere... or is it wiser for her to proceed on the assumption that her bills may be her own for another year—and budget?

Is it better for her to buy the cheap qualities and meager quantities suggested, risking a year's wear, and maybe not getting it, or splurge for a couple of weeks and let the rest of the year be a sartorial hang-over?

After Money Is Spent?

What will she do when the garments from her buying orgy need to be replaced, and her dollar pocketbook is empty? Yes, what will she do when the carefully purchased \$5 dresses (four of them) and 60-cent nightgowns (two of them) collapse from textile strain?

Or can she make the \$77.75 wardrobe last four seasons and like it?

"She can't," say the people who have never tried it.

"It's all we can do to get by on a whole lot more!" girls with fairly large pay envelopes add.

If a girl has only \$1.50 a week for the purpose of dressing—Well—what is she to do?

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## Party Tonight Given in Honor of Miss Leiper

Mrs. Ben Harbison Wakefield is to entertain tonight at her home, 2953 Ruckel-st., with a personal shower and bridge party honoring Miss Helen Leiper, whose engagement to James E. Kelly has been announced.

Guests with Miss Leiper are to include Mesdames B. C. Harbison, H. P. Leiper, Walter Heinrichs, Irene Ridge, Russell Young, Arthur Lichtenauer, Hartzell H. Perry, Robert P. Gregg, Emmett Thompson, J. W. Coyle, Albert R. Heffner, Claude Lindemann, Herman E. Otto and Thomas Potter.

Others are to include Misses Mary E. Leiper, C. Ethel Drake, Beulah O'Brien, Mary and Jo Mohr, Helen Crouch, Mildred Dietz, Eleanor Kissell, Marie Fehr and Margaret Farmer.

## MARRIAGE RITES TO BE APRIL 18

Miss Alma Frances Royer and Robert J. Regan are to exchange marriage vows at 3:30 Saturday afternoon, April 18, in McKee Chapel, Tabernacle Presbyterian Church. The Rev. J. Ambrose Dunkel is to officiate.

The couple will live in Connersville.

The bride-to-be is a daughter of Mr. and Mrs. Warren M. Bird. Mr. Regan's parents are Mr. and Mrs. Samuel J. Regan.

Miss Helen Royer is to be her sister's maid of honor and Charles Lohman is to be Mr. Regan's best man. W. T. Lewis and Durward Speley Jr. are to usher.

Miss Elinor King is to entertain with a kitchen shower and bridge party Thursday night for the bride-to-be.

## Party Aid



Mrs. C. H. Castor (above) is to be among hostesses for the annual luncheon of the Methodist Hospital White Cross Guild at the Claypool, April 22.

## Club Plans Installation

Newly-elected officers of Kappa Alpha Theta Alumnae Club of Indianapolis are to be installed at a meeting April 11 at the home of Mrs. John Atherton, 5060 Pleasant Run-blvd.

Assisting Mrs. Atherton are to be Mesdames Arthur Shultz, hostess chairman; George H. Batchelor, Isabel M. Casad, Blanton Coxen, Earl A. Heassler, Clarence A. Jackson, James Rawlings, Francis H. Innes, Bertram C. Day, H. E. Greenwald, and Theodore Locke, and Misses Grace Crowder and Frieda Woerner.

Following the installation, Mrs. E. C. Rumper is to review Lyman Beecher Stowe's book, "Saints, Sinners and Beechers."

Officers to be installed were elected last month and are to take office in October. They include Mrs. Harold Sutherland, president; Mrs. Dale R. Hodges, vice-president; Mrs. F. Sylvester Taylor, treasurer, and Miss Dorcas Rock, recording secretary.

Others are Mrs. Elmer Sherwood, corresponding secretary; Mrs. Henry Ostrom, corresponding editor, and Miss Dorothy Barret, Phebellen representative. Mrs. Charles Van Tassel is retiring president.

## SUPPER PARTY TO BE TUESDAY

Mrs. Clifford G. Dunphy, 4711 Rockwood-av., is to entertain members of the Indianapolis Alumnae Chapter of Sigma Alpha Iota Sorority at a 6 o'clock supper Tuesday.

Assisting Mrs. Dunphy are to be Mrs. Sol Bodner, Mrs. George S. Dailey, Miss Esther Thornton and Miss Edna Phinney.

Officers are to be elected. Mrs. Arthur G. Monninger is to play piano solos.

## GOOD TO EAT

BY LOLA WYMAN

HAVE you often wondered what to do with that cup of canned tomatoes that takes up room in the refrigerator? So frequently a recipe calls for 1 cup of canned tomato, leaving the remaining cup a problem. Here are three recipes using left-over canned tomato.

### BAKED TOMATOES AND ONIONS

(Canned Tomatoes)

Cut in half medium-sized onions and place in a buttered baking dish.

Season cooked tomatoes or tomato juice with salt, pepper, chopped parsley and 2 tablespoons of butter.

Sweeten with a little sugar.

### BAKED TOMATOES AND CORN FOR 6

(Canned Tomatoes)

1 1/2 cups tomato  
1 1/2 cups canned corn  
3 cups milk

3 cloves  
1 bayleaf

4 tablespoons butter  
3 tablespoons flour

2 teaspoons sugar  
Salt, pepper

Combine the tomatoes, bayleaf, cloves and sugar.

Cook for 15 minutes and then put through a sieve.

Melt the butter, add the salt, pepper, flour and hot milk.

Cook slowly stirring until smooth.

Add corn and last the tomatoes.

Serve very hot as a vegetable.

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