

WHEN THE RECEPTION IS HELD AT HOME

Important note: keep the menu simple



HONEYMOON, RING PAID BY GROOM

Ceremony will lighten groom's wallet, too

By tradition and practice, the wedding is supposed to be the groom's show. But often the groom doesn't get enough credit for his share in the setting. Just consider what would be missing without the items the man pays for: The bride wouldn't have an engagement or a wedding ring. The man pays for both. He gets one break — if there's a double ring ceremony the bride buys his ring for him. — There wouldn't be many flowers. Formal etiquette decrees (although local custom varies) that the groom buy the bride's bouquet, corsages for the two mothers and bouquets for men in the wedding party. — Bride and ushers would not get gifts. — The clergyman who performs the ceremony would lose a contribution. — There would be no honeymoon trip. COST ACCOUNTING Let's look at what these expenses add up to. Diamond engagement rings range from \$150 for a tiny stone set in yellow gold to \$500 for a perfect one-carat stone. Of course bigger stones cost more, depending on number of carats and quality of the stone. The bride's wedding ring, usually a plain, untwined gold band, can cost as little as \$10. Set with 10 or 12 tiny diamonds it might run up to \$200. The groom's wedding ring is larger and wider than the bride's and costs about twice as much. The bride's bouquet can run from \$15 to \$25 while corsages for mothers start at \$5. (The bride supplies bouquets for her attendants.) Usher boutonnières cost \$1 each. Jewelry of a similar lasting

The bride who prefers a small reception with only immediate relatives and close friends present may hold it at the home of her parents.

The girl's reception to have this sort of reception usually makes her mother happy, even though the preparation of food may take place at home. If this is done, the most important consideration is to keep the menu simple.

Wedding cake and punch can be the basic choices with two cakes and one for the bridegroom. They should definitely be made ahead of the wedding date, at least two weeks ahead. The frostings can be last minute additions on the day of the wedding. As there are cakes for both bride and bridegroom, there are two punches, a pink and pretty one for the bride, and a wine blend for the bridegroom. The non-alcoholic punch would be especially essential when there are youngsters among the guests.

BRIDE'S CAKE 3 cups sifted cake flour 2 teaspoons double acting baking powder 1 1/2 teaspoons salt 1 cup vegetable shortening 1/2 cup milk 1/2 cup butter 1 teaspoon orange extract 1 teaspoon almond extract 2 eggs and 1 egg yolk, unbeaten 1/2 cup finely chopped blanched almonds 1 1/2 cup packaged grated coconut

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FOR THE BEST MAN Neckties, cigarette lighters or men's jewelry are customary gifts for the best man and ushers. Average price is \$5 or \$10 each. The clergyman's fee generally depends on the size of the wedding. For a small ceremony \$5 or \$10 is considered enough while it may run up to \$50 for a larger affair. In a big social wedding the clergyman might receive as much as \$50. The average wedding trip, according to one survey, lasts two weeks, is by automobile and costs about \$400. Package trips are also popular to New York City, Miami Beach, southern California, Nassau and Bermuda.

tube with knife. Remove cake and turn right side up on cake rack to cool before frosting. Frost with a seven minute frosting. Decorate center with tiny nosegay of fresh flowers and small ferns.

There are two bridegroom cakes prepared in loaf pans. Yellow cake mix in the base with applesauce, dates, candied pineapple, red glace cherries, flaked coconut and walnuts added. The cakes should really be stored for two to four weeks before using to allow mellowing of fruit.

GROOM'S CAKE 1 package yellow cake mix 1/2 cup canned applesauce 4 eggs, unbeaten 1 teaspoon salt 1 teaspoon orange extract 2 cups (about 1 pound) cut up pitted dates 1/2 pound (about 4 slices) candied pineapple cut in narrow strips 1/2 pound (about 1 cup) whole red glace cherries 1-1 1/2 cups (about) flaked coconut 1 pound (4 cups) coarsely chopped walnuts 1/2 cup sifted all-purpose flour 2 cans (2 1/4 cups) flaked coconut

Seven minute frosting Line two 8x4x3 inch loaf pans with triple thickness of waxed paper; grease well. Then empty cake mix into bowl. Add applesauce, eggs, salt, and orange extract. Beat three minutes. Stir in flour. Stir into batter. Pour batter into pans. Bake in a very slow oven (275 degrees) about two hours and 45 minutes.

Thoroughly cool cakes in pans on cake racks. Remove from pans, leaving paper attached to cakes. Wrap cakes and store in refrigerator until ready to use. (Or wrap cakes lightly in moistureproof cellophane, or aluminum foil and store in freezer until ready to use.) Cakes should be stored for two to four weeks before using to allow fruits to mellow and flavors to blend.

To Decorate: Cover entire surface of cakes with seven minute frosting. Swirl frosting into "odides" on top of cake.

Put flaked coconut onto sides of cakes using contents of one can for each cake.

SEVEN MINUTE FROSTING 2 egg whites, unbeaten 1 1/4 cups sugar 1/2 cup water 1-3 cup sugar 2 teaspoons light corn syrup 1 teaspoon vanilla. Combine egg whites, sugar, salt, water and corn syrup in top of double boiler. Beat about one minute, or until thoroughly mixed. Then place over boiling water and beat constantly with sturdy egg beater (or at high speed of electric beater) seven minutes, or until frosting will stand in stiff peaks. (Stir frosting up from bottom and sides of pan occasionally with rubber scraper, spatula, or spoon.) Remove from boiling water.

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For a very smooth and satiny frosting, pour at once into a large bowl for final beating. Then add vanilla and beat one minute, or until thick enough as suggested as the bride's punch. The lemonade wine version, named the bridegroom's punch, is a combination of frozen lemonade, champagne, and seltzer.

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