

# Height of Hair Fashion

## The Upswept Coiffure in Pictures

By ANTOINETTE DONNELLY  
(Copyright: 1938: Chicago Tribune-New York News Syndicate.)

AT THIS moment, as your inquiring editor sees it, no one knows for certain how assured is the adoption or rejection of the upswept coiffure. My own impression is that it will take on eventually, if not right away, during the summer months. There is a powerful lot of pressure behind the movement, with hairdressers and hat-makers in the lead. A new style is needed for several good reasons, the least of which is economic. And that same type of pressure has been known to launch a thousand other styles which women eventually have adopted wholesale.

But we shall see what we shall see as the fall rolls around. In the interim I present herewith a few "best dressed" heads in the upswept manner shown at the May convention of the New York State Hairdressers and Cosmetologists. You might be trying them out on a vacation afternoon, a free Saturday or Sunday, if you are skilled with hands and comb. If not, you might want to let your hairdresser experiment with your head and see how you look the fine grown-up lady.

At left: "Venus de Milo"—appropriate daytime and evening. Hair should be shorter than last year—about ten inches on top, six on sides, fifteen at back.

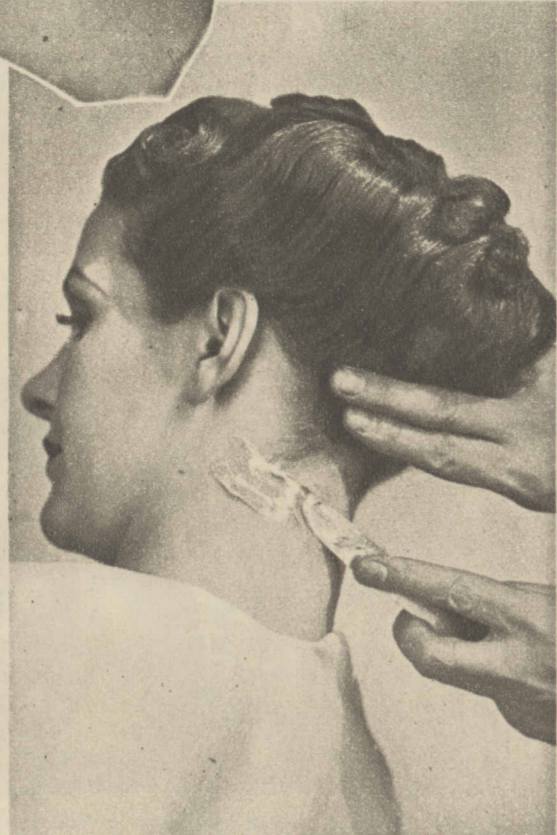
At right: "Plateau profile"—inspired by Versailles period of Louis XIV., an increasingly important style trend.



Another version of the "plateau." This is particularly fitting for the small versions of the high side-tilting hats.



Italian renaissance inspired this coiffure. The small bar comb provides an accent at the back. Hair lengths same as for the "Venus de Milo."



The upswept styles won't permit stringy hair or a spotty neckline, so the use of various methods of removing hair becomes part of coiffure routine.

## A Party for Children

By MARY MEADE

THE SMALL host or hostess takes much more delight in a party he has planned for himself than in one planned entirely by older folks. It's fun to be allowed to make the ice cream or to help devise favors like the ones pictured here. This ice cream is simple even for a child to make. And it's very good and very healthful.

### VANILLA ICE CREAM

(Made in refrigerator tray)

- ½ cup sweetened condensed milk
- ½ cup water
- 1½ teaspoons vanilla
- 1 cup whipping cream

Blend condensed milk, water, and vanilla very thoroughly. Chill. Whip cream to a custard-like consistency and fold into the chilled mixture. Pour into freezing tray. When cream is about half frozen remove from refrigerator, scrape from sides and bottom of pan, and beat until smooth but not until melted. Smooth out and replace in freezing unit until firm. Serves six.

This is the freezer method:

### VANILLA ICE CREAM

(Made in freezer)

- 1½ cups (1 can) sweetened condensed milk
- 2 cups thin cream
- 1 cup cold water
- 1 tablespoon vanilla

Thoroughly blend condensed milk, cream, water, and vanilla. Freeze in two-quart freezer. Re-



Lady fingers and fresh berries give a party air to a simply made, rich vanilla ice cream dessert.

move dasher and pack in ice and salt for an hour or more after freezing. This makes 1½ quarts.

Making dwarfs or pirates from oranges for a party is a great deal of fun. Choose firm

oranges of uniform size and use Scotch tape, passe partout, or gummed labels to make the features. These may be cut out freehand or sketched first with a pencil and pasted on. Make

some of the mouths happy and some "sour puss." Make some of the eyes bashful, some flirtatious, and others with goggles.

To make hair cut a strip of the material and then snip the ends with scissors to give a fringed effect. Eyelashes may be made by fringing smaller pieces of material. After the features are all on brush each orange with a coat of clear shellac to make them permanent. Caps may be made of children's half socks, folded or tied into shape. For collars set oranges in frilled, and filled, nut cups.

In the picture at left seven dwarfs are grouped around a Snow White pudding, which is a kind of custard with sliced oranges and grated orange rind, piled high with a soft meringue. The vanilla ice cream would do quite as well.

At left: If you use imagination perhaps you'll recognize Doc, Happy, Dopey, and the other dwarfs in the party favors surrounding this Snow White pudding.

