

When There's Too Much Hair Apparent



Of course you want to go bathing, so DO get rid of superfluous hair!



1 At left: First step in a depilatory treatment is a light dusting with powder. 2 Above: Heated wax is applied to the hairy area in strips with a spatula.

THE superfluous hair problem is always with us. The causes of this harassing beauty ailment are many and complex. We couldn't say one authoritative word as to how it might be prevented or how it might be cured. It's one of those subjects around which the experts walk warily. Permanent removal of the unwanted hair is what women want. Electrolysis treatments hold the greatest hope for this, but that isn't as simple as it sounds. Women whose superfluous hair problem is serious enough to call for such expen-

Wax Offers a Simple Solution

By **ELEANOR NANGLE**
 sive, tedious, and complex treatment are advised to call upon the dermatologist for guidance. This is particularly true of hair on the face. For fuzzy hair on the arms and legs, the bane of women during the play suit season, the

temporary measures of treatment, such as the use of a depilatory, have a certain merit. They remove the hair, but not by the roots, and leave the surface smooth and free for a period of time that varies in individuals. The photographs on this page illustrate a simple treatment used in a beauty salon for removing the hair from the legs. The same method is used for the arms, and in many cases the back of the neck when the client has an unsightly hair line. The depilatory in this case is a wax, which must be heated, applied, and removed with expert skill. Timing is particularly important. The wax must be applied to the skin when it is hot enough but not too hot; it must be removed (carrying the hair with it) at the precise moment when it is set but not hardened. The operator must be deft and experienced.



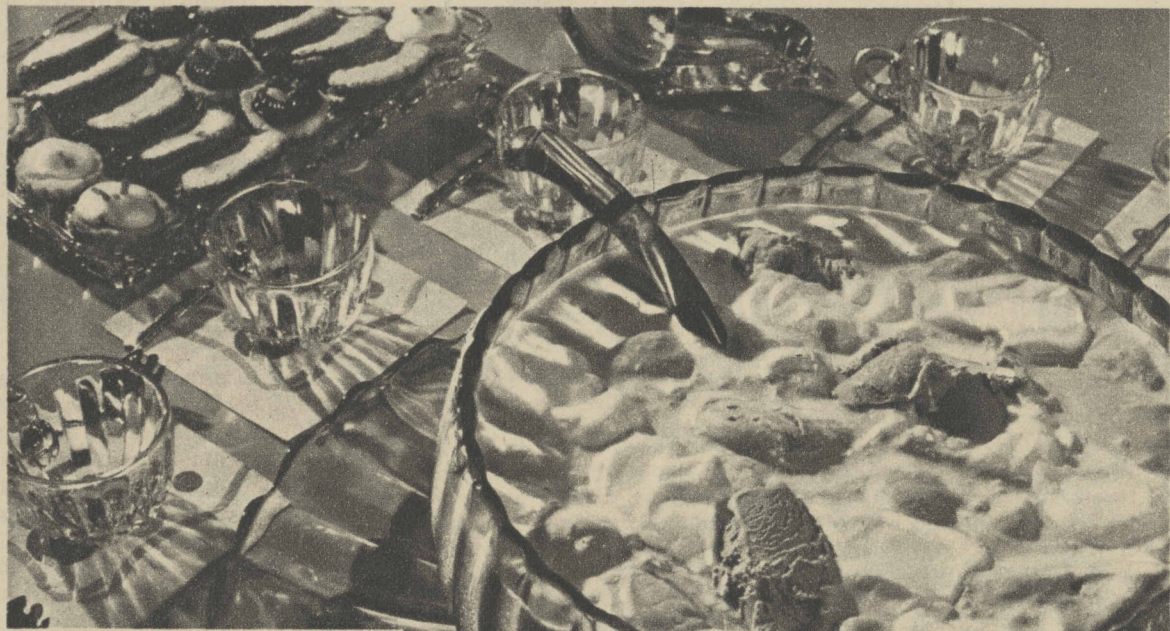
3 Above: a soft cloth is pressed over this immediately to "set" the wax. 4 Below: When wax is set but not hard the strip is pulled off. The hair comes with it.



(Tribune Studio photos.)

A towel or strip of cloth is then pressed over the warm wax. When the wax no longer feels gooey to the fingers—not a moment before or later—the strip is pulled off against the hair growth with firmness and speed. The hairs come off with the wax, but it all happens so swiftly in the hands of a deft and experienced operator that you're not irritated unduly.

Food Dresses Up for the Bride



Appearance, Taste Both Important

By **MARY MEADE**
FOOD THAT has anything to do with a wedding must pass the most critical tests for beauty of appearance and perfection of flavor. Not that wedding guests or girls at an announcement party are inclined to be hypercritical. It's just that the edibles must suit the importance of the occasion. Nothing could be more delightful for a wedding reception than mocha ice cream punch, served with assorted cookies. Coffee, chocolate ice cream, and whipped cream, with a speck of nutmeg and a suggestion of almond flavoring, make it unusual and delicious.

Chill the coffee and pour it into a punch bowl. Add half of the ice cream and stir until partly melted. Add almond flavoring to cream and whip until stiff. Spoon whipped cream and remaining ice cream into the punch bowl to top the rest of the punch. Sprinkle lightly with nutmeg.

MOCHA CREAM PUNCH

(Serves 12-15)

- 1 quart freshly made coffee
- 1 quart chocolate ice cream
- 1/2 pint whipping cream
- 1/4 teaspoon almond flavoring
- Nutmeg

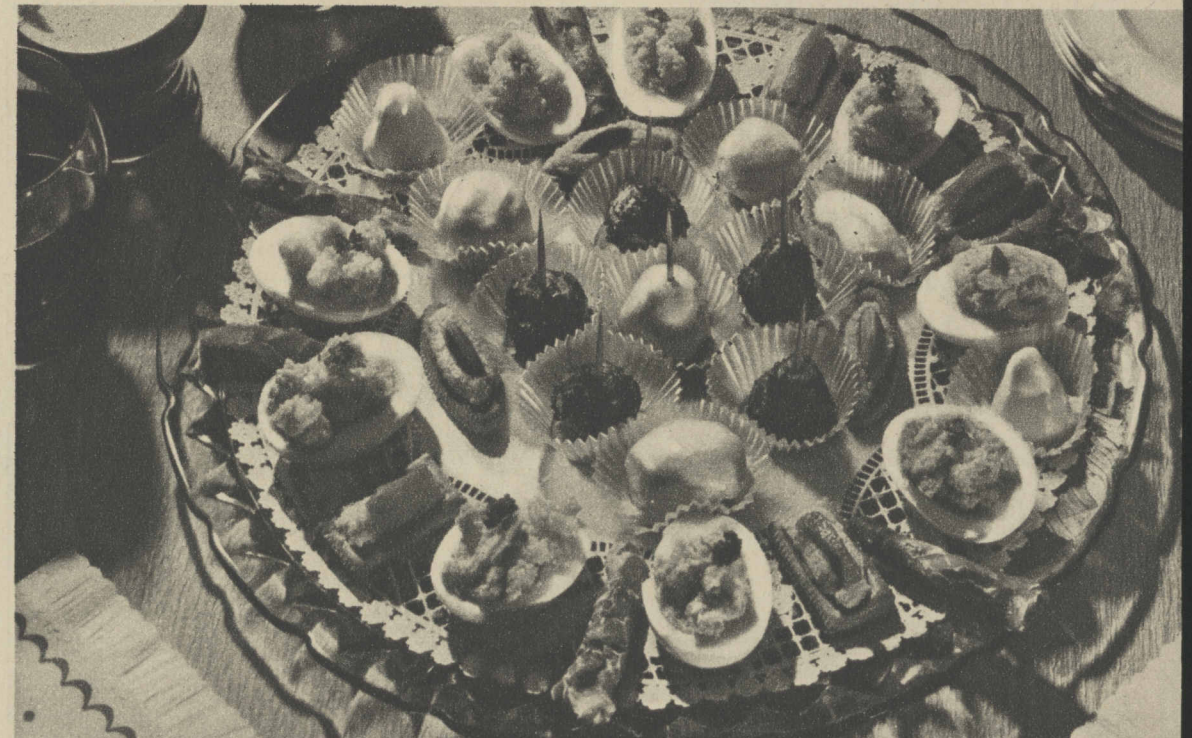
Sure to make an impression when there are hors d'oeuvres in the glass platterful pictured. Those intriguing morsels in the center of the assortment are made by shaping an egg mixture into balls and pear shapes, then dipping them in a mayonnaise-gelatin glaze and chilling. Some of them may be rolled in parsley for contrast.

EGG HORS D'OEUVRES

(1 cupful mixture)

- 4 hard-cooked eggs
- 1/4 cup melted butter
- 1/4 teaspoon white pepper
- 1/4 teaspoon salt (or more)

Chop eggs very fine, add seasonings, and mix. Shape into tiny apples, pears, carrots, or other shapes desired. Chill. Dip into glaze and chill on waxed paper. A fork, toothpick, or kitchen tongs may be used to facilitate dipping.



Deviled eggs, dried beef rolls, and glazed egg hors d'oeuvres are among the tempting tidbits on this platter.

To make the glaze, soften 1 1/2 teaspoons gelatin in 1/4 cup cold water, add 3/4 cup boiling water, and stir until dissolved. Add a half cup of this mixture to each cup of mayonnaise used for glazing.

The bride's cake in the picture looks a little difficult to make, but isn't, after all. It's a high, snowy white cake, frosted and trimmed with an ornamental butter frosting. The center decoration isn't homemade, of course.

Recipes for the cake and frosting and instructions for decorating will be sent to any one interested. Please send a stamped, self-addressed envelope for them, and address requests to me, in care of The Tribune.



Would you like the recipe for this tall, snowy white, fluffy bride's cake? A stamped, self-addressed envelope will bring it to you.

KITCHEN FRESH IS THE BEST!

WARM MEALS THAT ARE LIGHT!



When CHOP SUEY or CHOW MEIN is MADE AT HOME!

When the weather dictates a light meal, but the appetite calls for a warm one, make Chop Suey or Chow Mein at home. Merely adjust the kind and amount of meat that is used. Try this light recipe—

SHRIMP OR CRABMEAT CHOP SUEY

- 1 1/2 lb. shrimps or can crabmeat
- 2 tsp. cooking oil
- 2 tsp. FUJI SAUCE
- 1 tsp. sugar
- 1 tsp. cornstarch
- 1 tsp. COOK'S MAGIC
- 1/2 cup water
- 1 No. 2 can FUJI BEAN SPROUTS (well drained)
- Pinch pepper

Clean shrimps and cut in halves, or flake crabmeat, removing bones. Fry in oil until brown, adding two tablespoons Fuji Sauce, sugar, pepper. Thicken with mixture of cornstarch, Cook's Magic and water. Add Bean Sprouts and heat. Serve with hot rice. Serves four.

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