Height of Hair Fashion

The Upswept Coiffure in Pictures

By ANTONETTE DONELLY

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At this moment, as your inquiring editor sees it, no one knows for certain how serious is the adoption or rejection of the upswept coiffure. My own impression is that it will come on inevitably, if not right away, during the summer months. There is a powerful lot of pressure behind the movement, with hairdressers and hatmakers in the lead. A new style often starts with an idea, 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 play 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 brush. If not, you might want to let your hairdresser experiment with your hair and see how you look the fine grown-up lady.

At left: "Venus de Milo"—superbly beautiful and unique. Hair should be shorter than last year's about shoulder length, left on sides, lengths at back.

At right: "Picture postcard": inspired by Venus's period of Louis XIV, an increasingly important style trend.

A Party for Children

By MARY MEADE

THE SMALL host or hostess takes much more delight in a party he or she 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 helpful.

VANILLA ICE CREAM

(Makes 1 quart)

½ cup evaporated condensed milk
1 pint heavy cream
1 egg yolk
1½ teaspoons vanilla

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 solid, scrape from sides and bottom of pan, and beat until smooth but not until melted. Return to freezing tray, repeating until firm. Serves six.

This is the freezer method:

VANILLA ICE CREAM

(Made in freezer)

1½ cups (1 can) evaporated milk
1 egg yolk
2 cups heavy cream
1½ teaspoons vanilla

Thoroughly blend condensed milk, cream, water, and vanilla. Freeze in two-quart freezer. Remove from freezer and break up. Move dasher and pack in ice and salt for an hour or more after freezing. This makes 1¼ quarts. Making dwarf or picnics from oranges for a party is a great deal of fun. Choose firm oranges of uniform size and use Boston tape, paper parcel, or gummed labels to make the favors. Those may be cut out freehand or sketched first with a pencil and pasted on. Make simple figures and fresh berries give a party air to a simply made, rich vanilla ice cream dessert some of the mouth happy and some "sent post." Make some of the eye visible, some fistic, and others with pigeons. To make hair out a strip of the material and then slip the ends with a scissors to give a fringed effect. Epsilates may be made by bringing smaller portions of the napkin or features are all on brush each orange with a little into chil- be to make them permanent. Capes may be made of children's half scarf, folded or tied into shape. Pumps are set on orange in frilled and filled, not cut up.

In the picture at left seven dwarfs are grouped around a Snow White pud, 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 inorganic par- ticles you may experiment. Be happy. Create happy scenes surrounding the Snow White pudding.