

A Hair Raising Story

The Trend in Coiffures Is Up

By ELEANOR NANGLE

DISPACHES from the front in the hair fashion war indicate that the upward trend is at last routing the "page boy." More and more of those smart women who always lead the pack are submitting their shoulder-length locks to the hairdresser's scissors, either piling the hair high or compromising with height in front and curls or rolls no lower than the natural back neckline.

Fall and winter coiffures, for the youthful and the mature alike, will be somewhat stylized. The casual long bob, which the critics condemn as sloppy looking, will not fit into the millinery picture. The diminutive bonnets, riding high on the hair waves in front, demand a built-up, well groomed line at the back.

The college girls, who will adore the jaunty doll hats, are expected to develop the most interesting compromise versions of the upswept coiffure. Already they have adopted the fashion of height at sides and front.

Skilful cutting is essential to the success of the new coiffures. Choose your hairdresser with care and keep in mind the fact that the hats will show the hair mercilessly. Wield your hairbrush as you never did before.

Coiffures this season have a tremendous fashion importance. The hair line must complement the hat line, and the hair arrangement must dramatize the costume. If you've been holding off on the upward hair style you'd best not delay longer. You'll look quite out of step with hair flopping down to your shoulder blades. Swoosh it upward; after the first surprise you'll appreciate what a piquant, attractive fashion it is.



A pompadour, but not quite the kind that mother used to make. Here again you have height in front, with hair short enough for a built-up line in the back. It's stunning with the new 'way-off-the-face' hats.



All signs point to the fact that the upswept movement in coiffures has at last vanquished the long-popular "page boy." The diminutive, high-riding hats have strengthened the victory. Above is a compromise version, with a distinctly high line in front and innumerable soft curls massed in back. These can be brought up high for a sleek formal line.



The center part, for those who can wear it well, is important in the fall hair style fashions. This dignified coiffure, which cleverly retains its youth and softness, is a beauty for the young matron. Again the feeling is upward, with two high coils in front and a high roll in back.

(Photos courtesy American Hair Design Institute.)

At left: This is an adaptation of the headdress of the Chinese lady. College girls like it in all its versions, although in this suave interpretation it is best suited to the somewhat exotic type. The part is in the center and the crown of the head perfectly smooth.

Fruit Plus Cake Equals Dessert

Peaches and Pears Are Choice

By MARY MEADE

IF THESE cake and fruit dessert pictures don't cause many a mouth to water I shall be disappointed. I couldn't say which is better, peach cups or fresh pear "shortcake." I'll leave that to the cooks who try these recipes, and to their families, to judge.

Peach cups start out with a one-egg cake recipe. If you like you may divide the batter and bake half in a layer pan and half in muffin pans, for the peach cups. The layer may be cut in two to make a two-layer cake with a nice thick frosting. In this way you'll have two desserts from one cake recipe.

PEACH CUPS

- 1/2 cup shortening
- 1 cup sugar
- 1 egg
- 2 cups sifted cake flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1 teaspoon vanilla
- Peach halves

Cream shortening and sugar together until light. Add egg and beat well. Sift together flour, baking powder, and salt. Add vanilla to milk and add milk and flour mixtures alternately to creamed shortening and sugar, beating after each addition until the batter is smooth. Bake in greased muffin pans about twenty-five minutes in a moderate oven, 375 degrees. Top each cup cake with an inverted peach half, fresh or canned. Garnish with whipped cream. If fresh peaches are used rub them with lemon juice to prevent discoloration.

The cakes may be baked in paper cups placed in muffin pans.

FRESH PEAR SHORTCAKE

Quarter and remove cores of fresh Bartlett pears. Slice them lengthwise and dip the slices in



lemon juice. Arrange slices overlapping around a layer of sponge cake. Top with another layer of sponge cake and arrange pear slices as before. Center the cake with a large spoonful of sweetened whipped cream. Sprinkle the cream with cinnamon. Cut this dessert at the table.

There are recipes for sponge cakes and for almost every other kind of cake one could wish for in our newly revised booklet, "Baking the Perfect Cake." It will be sent upon receipt of 23 cents in stamps. Address mail requests to Mary Meade, Chicago Tribune.

Next time you bake cup cakes try making this peach dessert of them. Halves of canned peaches top the cup cakes, and whipped cream is used for garnishment. Fresh peaches may be used in this way, too.

At right: This time it's fresh pears. Call this dessert pear shortcake if you like, since it's made shortcake style, but the cake layers are really made from sponge batter.

