

Fashion Leans on History For Some Tricky New Hats



Miss Elaine Lobsenz, student in the Traphagen School of Fashion, has taken the Scotch doll she holds, for her model, and designed the lassie's bonnet she is wearing.

For the first time in years, hat styles this summer are not dominated by any one style. Instead, inspiration has come from a dozen sources, and a woman can select the hat most suited to herself instead of slavishly following a definite mode.

Since romantic individualism is the key of the fashion picture just now, some interesting work in the adaptation of historic hat styles to modern usage is being done by the students of Ethel Traphagen, director of the Traphagen School of Fashion in New York.

Miss Traphagen has had her students survey the wide range of current "historic sources" and draw, side by side, a collection of modern versions and their prototypes.

Among the most important types now being shown are the Mary Stuart hat, the Madeira cap, the wide-brimmed Japanese sunshade and the upturned Mexican hat. Incidentally, it is important for stylists in making these adaptations to note what men used to wear, as well as what women wore.

Miss Traphagen advises a student preparing for a fashion career to other lands and other make a careful study of styles of other lands and other times. You never can tell when one or another of those styles may become a current American mode.



Madeira is the source of inspiration for this peaked headdress.



Many a lovely brow will sport the type of bonnet that once graced the head of Mary Stuart, Queen of Scots.



Gay Mexico furnishes its model for the sombrero and scarf combination that is sketched here.



Refreshing Recipes for Hot Weather

These recipes have been selected because they fill the need for something grand to eat, grand to look at and not difficult to make. Hot weather wearies both the cook and the eater, so novelty and particular tastiness are necessary at every meal.

Ham and Pepper Aspic: 8 servings. One lb. cooked ham, chopped fine, 1/2 lb. left-over cooked veal, shredded, 2 medium green peppers, 2 envelopes plain gelatin, 1 scallion, 4 radishes, salt, pepper, dash cayenne, 1 cup water, 3 cups clear veal or chicken soup.

Slice peppers into long thin strips. Soak gelatin in 1 cup cold water until partly dissolved. Heat soup stock and add to gelatin. Season this stock well. Chop scallion and radishes. To chopped ham, add shredded veal and vegetables.

Use mold. Dip slices of pepper first in gelatin mixture, then line mold with them. When slightly set, add first a layer of meat mixture, then a layer of cooled gelatin mixture. Continue in this order until mold is filled, ending with gelatin. Set on ice to chill and firm.

Serve on large plate surrounded with lettuce and tomatoes. Serve sliced with mayonnaise dressing to which has been added catsup and a small amount of chopped sour pickles.

Chocolate Jungle: 6 servings. One quart vanilla ice cream, 1 cup cream, whipped, 6 stale ladyfingers, chocolate rolls.

With a fork, soften ice cream slightly, add cream and mix together. Line bottom of dish with halves of ladyfingers. Cover with the ice cream mixture. Get the chocolate rolls from your confectioner. Stick them into ice cream.

Keep Your Hair Sunproof

Hair is exposed to the bleaching, drying effects of the sun, particularly this summer when crownless hats are worn on every occasion. Beauty is threatened, so begin to protect it before the damage is done.

A new beach cabana kit contains a combination of protective formulas. Slip it into the big beach carry-all and use it in the dressing room. Before going out onto the sands spray a tiny bit of protective oil on the hair to prevent the sun from drying out the natural oils of the scalp. After the swim, use a tiny bit of cotton to apply a tonic cleanser to the scalp to remove all traces of salt water, perspiration and sand—each of them damaging to hair loveliness.

There's a little jar of cream like a solid brilliantine in the kit, also. This is particularly good for hair that has dry, brittle ends, or dyed hair. Combing the hair and setting the ringlets back in proper places takes only a moment, and you will emerge from the shower room groomed to go on to dinner anywhere.

Another serious problem of summer months is the combating of perspiration odors. Every healthy body

perspires, but the natural evidences have to be kept under control. There's a new, light fluffy deodorant cream which does not interfere with normal perspiration, but does deodorize it.

For the woman who finds her clothes are being ruined by perspiration, a welcome suggestion is a filmy net brassiere with dress shields attached to it. The whole thing makes an easy laundry problem and provides for immaculate grooming even in the most torrid weather. But a deodorant cream should be used faithfully, even though shields are worn.

Lastly, don't forget that eau de cologne is an indispensable adjunct to refreshing summer comfort. Choose it in a light, flowery odor, such as jasmin, lily-of-the-valley or French lilac, and use it liberally on the body after each bath.

Do not, however, make the mistake of trying to make the eau de cologne do all the work. Apply it only when you have attained absolute cleanliness, use a dusting powder, and see that your underthings are immaculate. And—first, last and all the time—don't forget the deodorant.

Clam Bake Parties Popular

Clam bakes are beginning to come into their own again and will be worthy of your enthusiastic attention.

A driftwood fire, stars over the ocean, (there will be no moon, unfortunately), plenty of clams, potatoes and corn on the cob are the best ingredients for a successful clam bake.

First dig a hole in the sand, then make a driftwood fire in the hole. Let the fire burn down to low, hot embers, then cover the embers with

seaweed, the seaweed with clams, another layer of seaweed, then a layer of potatoes in their jackets, another layer of seaweed, corn on the cob, another layer of seaweed and a tarpaulin to keep the steam in. Clams, potatoes and corn will then steam snugly as you please and will make a perfect culinary trio when served up together with plenty of butter and seasoning on a paper plate in true beach style.

DEVIL'S FOOD ICE CREAM LOAF

Line a freezing tray with waxed paper. Pack half the ice cream into bottom of tray; cover with thin layer of cake cut to fit. Pack rest of ice cream firmly on top, working it with spoon until smooth. Press another layer

of cake firmly on top; slip into freezing compartment for 3 hours. Turn out on chilled platter, remove wax paper, and pile whipped cream on top. Serve on chilled plates. Serves 8 to 10.

- 1 quart
Vanilla Ice Cream
- 2 layers
Devil's Food Cake
- 1 cup
Cream, Whipped

