

### Toni's Hair Style Predictions for 1956



Irregular Bangs



Top Crest



Mock French Twist

Curly Queue

AFTER A GREAT DEAL OF THOUGHT and research on the subject, The Toni Company announces its hairstyle predictions for 1956.

### HAIRSTYLES FOR 1956

Which hairstyle will make 1956 headlines? Carol Douglas, beauty consultant for The Toni Company, predicts that except for a few basic characteristics — such as sculptured waves, loose curls, and an extra inch in length—the fashionable coils for the coming year will have almost as many variations as the number of women who wear them.

Generally speaking, the careless look is one to be shunned; femininity, control, and discipline to insure a neat contour and a smooth outline characterize the new hairstyles. These require a loose curl rather than a tight one and need a permanent as much for body and manageability as for curl. And if the hair is worn in a knot, twist or chignon, a permanent is a "must" not only for control of unruly wisps but to lessen the severity of hair drawn straight back by adding soft waves at the brow and temples.

Hair is medium in length, about midway between the head and shoulders. But with a few tricks, even last year's length becomes next year's style. The beauty of the new fashions is that they allow for so many individual preferences. If you wear bangs, have them scissored to new effects. A perfect browline takes readily to the irregular, smoothed down bangs reminiscent of the gamine look, but much glossier, an irregular hairline with a cowlick or widow's peak needs bangs clipped to follow natural lines and given a slight curl. Both styles combine attractively with a sleek mid-length pageboy.

For those "growing" a short cut, here's a way to do it beautifully. It's the mock French twist in which the hair is brushed softly back from forehead and temples and relies on deep wide waves to hold it pinlessly in place. The back is curled upward from the neckline in one smooth curve. The flattery of a high-queued

crowns became apparent under the Italian influence, and at least one new hairstyle adapts it most becomingly. Forehead curls from a pretty "top crest," while aides and back are several inches longer and loosely curled.

The pony tail, pet of the younger set, has given way to the Oriental look with the well-groomed queue, which can be either a train of springy curls pinned in place from the crown of the head to the base of the neck, or soft cascade of curls caught back with tiny combs.

Plainly, 1956, will be a year of flattering adaption rather than slavish imitation, according to Miss Douglas' predictions.

### Punch

For a festive touch to your New Year's punchbowl, freeze a star-shaped mold with big colored numerals for the New Year.

Fill the salad mold with water. When ice crystals form almost to the top, arrange bright numerals cut from clean colored paper to form 1956. Make the numerals large so the year covers the top of the mold. Continue to freeze.

Let freeze at least 12 hours. Pour hot water over back of mold to release the ice star. Place the star in the center of your punchbowl.

### VEGETABLE BASE

Try one of your favorites, such as chicken a la king, curried shrimp or cream chipped beef served in avocado half shells. Heat the half shells in a slow oven 15 minutes. Fill and serve at once.

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### FRESH-TASTING SALAD DRESSING

A dressing for salads, good most any time of the year, is made by blending 1/2 cup California Sauterne wine and 1/2 cup chili sauce with a cup of mayonnaise. Serve over fish salads or crisp lettuce wedges.

### WARM DESSERT

Quick cooking rice cooked in reconstituted frozen orange juice makes a delicious dessert. Stir in a tablespoon of butter, some fresh dates sliced and slivered almonds. Serve warm with cream.

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### Serve a Salad Platter

Please every guest who comes to a buffet with a salad platter that features three different kinds of salad from which to choose.

For fruit lovers, have pear halves sitting prettily atop sliced pineapple, then crown the fruit with cream cheese balls covered with chopped pecans. Seasoned Fruit Salad Dressing is the garnish to have close at hand for this salad—an ideal accompaniment made sweet by the addition of pineapple juice.

Place quartered tomatoes stuffed with cottage cheese next on the platter to provide color contrast. Season the cheese with Old Fashioned Garlic Dressing made from a salad dressing mix, and bring the attractive self-measuring bottle to the table for additional dressing over the top of the salad.

To round out your salad selection, be sure to include Holiday Green Salad on the platter for men. The delicate combination of greenery given in this recipe gets a restful flavoring from Old Fashioned Garlic Dressing, too, and if more dressing is required, guests can rely on the assortment of dressings readily available next to your platter.

### FRUIT SALAD DRESSING

1 package Old Fashioned French Salad Dressing mix  
1/2 cup vinegar  
2 tablespoons pineapple juice  
2-3 cup salad oil  
Empty contents of package into bowl or jar. Add vinegar, pineapple juice and salad oil. Mix or shake well.

### HOLIDAY GREEN SALAD

1 package Old Fashioned Garlic Salad Dressing Mix Vinegar, water, oil  
2 cups lettuce, cut  
2 cups romaine, cut  
1 cucumber, thinly sliced  
2 tablespoons finely chopped onion  
1-3 cup mixed dressing  
2 hard-cooked eggs, sliced or chopped

Paprika  
Combine salad dressing mix, vinegar, water and oil as directed on the bottle or package.

Combine lettuce, romaine, cucumber, and onion in a large salad bowl. Toss lightly with 1-3 cup of the dressing. Garnish with eggs and sprinkle with paprika.

### KEEP ROOMS COOL AND WELL AIRED AT HOLIDAY TIME

Overheating is as much a holiday hazard as overeating.

It's the rigorous round of too-crowded parties and the hot, stuffy rooms that cause as many cases of "holiday-itis" as the spicy foods, the rich desserts and the extra "spirits," the traditional ingredients for seasonal celebrations. To avoid the usual post-holiday let-down when fatigue and sniffles replace the buoyant moods, it's wise to protect the comfort and health of your family and guests while the festivities are going on by keeping your home well ventilated and pleasantly warm—not hot.

If you're expecting a group for a party, turn the thermostat setting down a few degrees as soon as the numbers begin to increase, warn heating experts. While normally you may prefer a temperature setting of from 72 to 78 degrees, the body heat provided by the guests will contribute plenty of warmth — too much if the room is hot at the start. By just standing around chatting they point out, a person generates almost as

much heat as a 200-watt bulb, and in a stuffy room the heat literally has no place to go. The result: a feeling of lethargy and fatigue. Keep the thermostat setting at 68 degrees while the party is in progress, then as the crowd dwindles and finally departs, reset the dial to the degree you find most comfortable for relaxing.

Fresh, sufficiently moist air also is a must if you're entertaining a large group, according to the experts. Open the window wide for a moment or two to let the clean air in.

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Shortening Jewel 3 1/2 lbs. 69c  
Nestles Morsels 6-oz. 23c  
Cream Cheese Borden's 8-oz. 37c  
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Mince Meat Kerr's - Sunblest 28-oz. 39c  
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Nalley's Banquet Dills 24-oz. 39c

Pancake Mix 4 lb. 49c  
Tomato Juice - Del Rogue 29c  
Bisquick pkg. 39c  
Pop Corn - 2 1/2-lb. pkg. 39c  
Xmas Napkins-17"x17" pkg. 39c  
Crab - 6 1/2-oz. can 69c  
Jello - All 7 flavors 4 for 35c  
Oysters - 5-oz. cans 3 for \$1  
Shrimp-Brkn. 4 1/2-oz. can 3/S1  
Cucumber Chips 25c  
Black Pepper-4-oz. 25c  
Campfire Marshmallows - 16-oz. 39c  
Stuffing Bread - Cubed 29c  
Plain - 20c Spiced 23c  
Pimiento, American, Swiss Borden's Cheese Slices 29c

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