



## FEMME 'n' FANCY

By Berenice McDayter

Suddenly, hair has become a status symbol!

After a decade of crew cuts and smooth-shaven china for men and Italian boy coiffures and pixie cuts for the girls, hair has come into its own again. Now it would be pretty hard to distinguish the sexes if one had to rely on the length of their respective hairdos to tell them apart.

Despite the advances made in the razor blade industry the beard has enjoyed a renaissance. It all started back in the late 50's with the beatniks. Previous to that, no-one had worn a beard since great-grandpapa's day, and there were only two respectable reasons for wearing one now — either you had a weak chin or you were Ernest Hemingway. Mustaches were tolerated but not encouraged.

The beard soon became a symbol of revolt against society, kind of like a ban-the-bomb button. The few misguided souls who wore them because they fancied they looked good in them got herded into the kooks group. The rocking-chair set, who had probably sported chin-foliage themselves in their long-gone youth, muttered ominously about the young generation and their crazy customs.

They were still muttering five years later when a new crazy custom, the Beatle haircut, made the teen-scene. Suddenly the male head began to take on a new appearance as its hair became longer than it had been in a few centuries. In some cases a member of the bearded set would adopt the Beatle look with a result reminiscent of Rasputin.

Meanwhile, back in the boudoir, the girls were viewing with alarm this encroachment on a strictly feminine reserve. Equality of the sexes was okay within reason, but holy hairdos, this was too much!

Their rebuttal came first in the form of long hair, longer even than their male competition, and to top it all, the girls decided to bring back the wig.

Wigs had been victims of pretty much the same suspicious attitude as beards until the sixties. Marie Antoinette had been among the last women to wear one as a beauty prop and she'd lost both the wig and the head underneath it. You wore a wig, of course, if you were bald or if you were an actress playing Lady Godiva but it certainly wasn't something you bragged about.

Suddenly a new mystique has grown up around the wig. Many large stores have special booths where a fantastically coiffured lady will blend a hair switch to match your own on the spot. You'd think this was a simple matter of choosing a hank of hair from half a dozen basic colors. Most of us are pretty much the same shade of mouse-brown anyway. But no sir! These tresses are custom-blended from colors ranging from red through to green! The argument is that a person's hair isn't all one color but has dozens of shades which blend together to give the overall color. So next time you're looking for grey hairs, see if you can spot any grey-green ones.

Milady no longer needs go along to her favorite hairdressers for her Saturday morning set. She just sends her wig along. It's not unusual to see a row of untenanted wigs like faceless heads sitting on stands at the Beauty Parlor waiting for refurbishing.

The hairdresser himself may welcome this lifeless clients. There'll be no-one to hand up the bobby pins, it's true, but at least the synthetic mop-tops can't argue with him about which way their bangs ought to lie.

But while everyone is going hairy, there's one tragic figure who can't — the guy who's bald. He's doomed to be a fashion outcast because, although wigs may be the ultimate in glamor for a woman, a man who wears a wig, or even a toupe, is still a laughable figure. His only recourse may be to grow the thickest, most luxuriant beard he can manage and hope it will divert attention from his unfashionably hairless head.

## Barbecued Pork Loin Patio Meal Specials

Take the sizzle out of summer meals. On hot summer days or evenings move the cooking to the porch or outdoors. By cooking roasts on outdoor or table-top rotisseries, you can relax in the shade while the meat is cooking.

Barbecued pork loin is a favorite with cooks who like easy living. The pleasantly sweet, mildly flavored sauce has a refreshing tartness that accents the subtle flavor of roasted pork. Pork loins, bone-in or boned and rolled, seem to cook best on a rotisserie. The roast can be easily balanced on a spit. The meat constantly bastes itself as it turns making it particularly juicy and flavorful when cooked. Why not try a large loin so there will be leftovers for making tasty sandwiches and cold plates at another meal?

Garnished with pineapple slices, strawberries and

watercress or mint, this barbecued pork loin is a real beauty. Served with a cool, crisp vegetable salad, rolls, iced beverage and a dessert of chilled melon wedges, it makes an elegant porch or patio dinner for family or guests.

### BARBECUED PORK LOIN

4 to 6 pound centre-cut pork loin roast, bone-in or boned and rolled

1-3 cup finely-chopped onion  
1 clove garlic, crushed  
1 tablespoon drippings  
1 (6-ounce) can tomato paste

¼ cup liquid honey  
½ cup red wine vinegar  
3 tablespoons soya sauce  
1 teaspoon salt  
1 teaspoon celery seed  
1 teaspoon dry mustard

Balance roast on spit and tighten prongs. Place spit in rotisserie holder and start turning spit. Cooking time will vary with equipment used. Check directions sup-

plied by manufacturer of equipment, or roast over low, glowing coals or electric unit to an internal temperature of 185 degrees, as indicated on a roast meat thermometer. If you figure 25 to 30 minutes per pound of meat, you can estimate the final roasting time.

While meat is roasting, prepare sauce. Sauté onion

and garlic in drippings until onion is tender but not brown. Add remaining ingredients; mix well. Simmer to blend flavors, 15 to 20 minutes. During the last 30 minutes of roasting, brush meat frequently with sauce. Save remaining sauce to serve, hot or cold, with meat. Makes 8 to 10 servings.

## The Mississauga News WOMEN'S



Sandra Price was married to Peter Meidhardt in the Clarkson United Church, June 11. The reception was at the Country Squire, Oakville and the couple left for a honeymoon in the Bahamas. Photo by Robert Patchett.

## Diane Kempton, Barry Young Wed In First United Church

**PORT CREDIT** — The wedding of Diane Elizabeth Kempton to Barry Wilson Young took place June 18 in First United Church, Port Credit.

The young couple, both residents of Kingston, Ontario, were united by Rev. F. Joblin. The bride is the daughter of Mr. and Mrs. Douglas R. Kempton and the groom's parents are Mr. and Mrs. G. E. L. Young.

The matron of honor was Mrs. Pierre LeBouttiere and the bridesmaids were Miss Martha Dickens, Leaside, Miss Cheryl Taylor, Port Credit and Miss Diane Merrill of Kingston. Miss Cathy Young of Grimsby was a junior bridesmaid.

Jerry Stewart was best man.

The church was beautifully decorated with white carnations and the bride wore

a gown of white faille with applegone lace and pearls. There was a 16" train and a fingertip veil. She held a bouquet of yellow roses.

The matron of honor and bridesmaids appeared in gowns of turquoise chiffon over yellow taffeta. They wore Empire line style.

Following the reception at the ValHalla Inn, the newlyweds left for a honeymoon at Cape Cod.

Among the 150 guests who attended the wedding were friends and relatives from Kingston, Ottawa, Brockville, Buffalo, N.Y., Marietta, Ohio, Toronto and Port Credit.

Mr. and Mrs. Young plan to reside in Kingston although they will return to Toronto in September for a period of six months while Mr. Young writes his Bar Admittance examinations at Osgoode Hall.

