

# FOOD FORUM \*

Dorothy Johnson

## Bishop College Teacher In Pillsbury Bake-Off

"Bake-Off"--a chance for any American housewife with a flair for good home cooking to win \$25,000 and have a lot of fun doing it. At least that's what the term means to Mrs. Helen E. W. Johnson of Dallas, Texas, a finalist in Pillsbury's 11th Bake-Off.

Eight years have passed since Mrs. Johnson competed along with 99 other homemakers in the world's largest kitchen, but her Bake-Off participation still affects her life. For example, the G-E range she received became the nucleus of a new kitchen. "My new stove outshone everything else!" she explains.

ALTHOUGH HER picture appeared in JET and in newspapers around the country, the easy-going housewife seems to have appreciated her local fame the most. "The people at the store where I trade, and the little variety store close by, think a Bake-Off winner has to be a wonderful cook," she smiled, "and my husband admits now that all my 'stewing up' recipe is worth it."

Friendships formed at the Bake-Off are lasting ones, this Baptist minister's wife has found. Mrs. Johnson and Mrs. W. R. McDaniel, a long-time resident of Anchorage, Alaska, have corresponded since their Bake-Off meeting, exchanging recipe ideas, news and views across the continent.

"One thing that has impressed me very much about the Bake-Off is the warm glow it gives to the hearts of the women it touches," the soft-spoken lady explained. Bake-Off has developed into something larger than its creators will probably ever know, as it delves into the lives of women who go about the often unglamorous and unsung jobs of cooking and cleaning."

IN ADDITION to her busy life at home as wife and church organist, Mrs. Johnson is the mother of a son, 22, who graduates from Howard University this year. She also serves as chairman of the English Department at Bishop College in Dallas where she was named coordinator of freshman English programs this year. Just to keep life interesting, she spends many of her evenings and summer time working on her doctorate in Education-English at North Texas State University, Denton. She's planning a day off, though, to attend the Bake-Off when it comes to Dallas Feb. 19-20.

The 100 finalists competing in this year's Bake-Off will receive an expense-paid trip to Dallas where, in front of Rev. and Mrs. Johnson, press representatives and the public, they will bake their prize-winning recipes for a panel of national food experts. Each finalist will be competing for a \$5,000 first prize and \$2,000 runner-up award in his category and for a \$1,000 Bright Idea Bonus Award, in addition to the grand prize of \$25,000. Contestants in the 12-18 age group will be eligible for a special \$2,000 junior award.

TWO NEW categories, one in convenience mixes such as cake or frosting mix and another in refrigerated fresh dough products, have been added to the Bake-Off this year. In addition, the category for recipes developed with flour continues.

Contest entry blanks are available now in grocery stores, in the company's refrigerated turnovers and in bags of flour weighing 5 pounds or more, or at General Electric appliance dealers. Or write to: "Bake-Off Box 1511, Minneapolis, Minn. 55460. Entry period closes Oct. 31.

## STUDENTS SHARE TEACHER'S JOY



'Stewing up' recipes in her spare time helped bring Mrs. Helen E. W. Johnson, Dallas, Texas, a bagful of memories--and an expense-paid trip to Los Angeles for Pillsbury's 11th Bake-Off. "You can do it, too!" she tells a group of her students at Bishop College; left to right: Janquet Fields, Willalene Starks, Roberta Hatcher and Mrs. Johnson. Bake-Off finalists will compete in Dallas Feb. 19-20 for \$45,000 in prizes. Entry period closes Oct. 31.

(See Dorothy Johnson's Food Forum for story.)

## FASHIONS AT A GLANCE

By Mattie Smith Colin (NPI)

Louis Estevez beams fur designs to the young, who want high fashion...if the price is right! He turns it on in color, psychedelic, mink-splashing candy-bright, mink-flashing dots and stripes, mink-hitting it high with clinging shapes...

One of Louis's mink coatdresses is super-sonic blue, striped with the white mink he uses to yoke a sleeveless ranch mink dress!

A young girl's mink at Tailored Woman, blocked and trench style, is only \$685.

"The fur that is 'THREE IN ONE'--a low belted coat zips off its skirt...the skirt zips on to a ribbed silk blouse, the final combo is a dress and jacket costume -- comes in black broadtail processed lamb. Has two blouses, one white and one black! -- Sam Raphael and Son.

In the French haute couture collections, the 'Prestige' color is BLACK...and the shape is Fit and Flare.

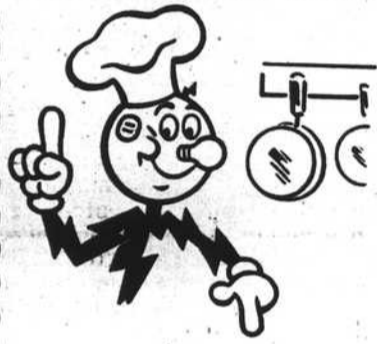
Dior's Marc Bohan goes all out in retrieving the little black dress and suit...Very feminine and frilly, is a black chiffon dress with low black satin sash and deep long ruffles at waist. A black moire silk suit, also by Dior, has short, curved jacket, white mousseline blouse, with lace edging jabot and cuffs....

With Pierre Balmain, it's all consummate black. Balmain's mannequins wear dresses, hats, shoes and stockings--all black...

Michel of Oscar De La Renta fashionably belts black crinkle crepe wool slightly above the normal waistline. Skirt is flared, with inverted front and back pleats.

For Fall and Winter garments, hardware is the thing! Clothes are firmly gripped in snappers, clamps, grippers and chains...Zippers are no longer concealed...the new trend is huge ring handles or glitter tips on zipper closings, and in contrasting colors! Zippers are also longer, run down backs and arms, across pocket closings, diagonally from neck to hem or upside down!

Gold satin knickers, topped with plum satin and sashed in gold is what George Mendez does for "evening at home"....



## REDDY KILOWATT'S HELPFUL HINTS FOR HOMEMAKERS

It's Fall...the season of cooler days...of football games...Halloween. Appetites are keener and "snacks" are in demand.

Popcorn is a favorite and it's so easy to prepare. Popped in your own kitchen, the aroma pleases as much as the taste.

### PARTY POPCORN

**Preheat electric frypan to 420 Deg. Add 3 Tbsps. oil. When hot, add 1/2 cup popcorn. Stir until first kernels begin to pop; cover; shake. Toss with melted butter, salt and grated Parmesan cheese.**

In foods, milk is our main source of calcium, the mineral so important for bone and teeth health. Recommended servings per day are two or more glasses for adults, three or more glasses for youngsters. Cheese may supply part of the milk requirement. One ounce of cheese gives as much calcium as two-thirds glass of milk.

**We invite you to use the services offered by our Home Economics Department. For assistance with electrical appliances, kitchen planning, home lighting, menus and recipes**

**CALL 384-4600 and ask for HOME SERVICE**

## FRIENDLY LIQUORS

**At A New Location 1602 No. "H" St.**