

FOOD FORUM

Dorothy Johnson



These Chocolate Cheese Creams won an all-expense paid trip to Dallas, Texas; \$100 cash; and a General Electric self-cleaning oven range for Mrs. Wesley Washington of Akron, Ohio, a finalist in The Pillsbury Company's 19th Bake-Off...It is a pleasure to offer the recipe for Mrs. Washington's delicious confection as well as the story on the contestant. Both were forwarded to the VOICE by the Pillsbury Company.

CHOCOLATE CHEESE CREAMS

3 c. Pillsbury's Best All Purpose Flour*, 1 pkg. Pillsbury Buttercream Walnut Fudge Frosting Mix, 1/2 tsp. salt, 1 c. butter, melted; 1 tbsp. water, 2 eggs, separated; 1 pkg. Pillsbury Regular Size Buttercream Vanilla Frosting Mix, 1 pkg. (8 oz.) cream cheese, softened; 2 tsp. vanilla.

In large mixing bowl, combine flour, dry walnut fudge frosting mix and salt. Add melted butter and mix just until crumbly. Reserve 2 cups crumb mixture for topping. In small mixing bowl, beat water with egg yolks until well mixed. Add remaining crumb mixture and stir until dough begins to form. Press firmly onto bottom of ungreased 15x10-inch jelly roll pan.

In mixing bowl, combine dry vanilla frosting mix, cream cheese, egg whites and vanilla until smooth and creamy. Spread over crumb mixture in pan. Sprinkle reserved crumb mixture evenly over top. Bake at 375 deg. for 25 to 30 minutes or until edges begin to pull away from sides of pan. Cool in pan 10 minutes; cut into bars. (Makes 36 bars)

*For use with Pillsbury's Best Self-Rising Flour, omit salt.

About The Contestant

AKRON, Ohio -- Immediately after the Bake-Off telecast, Mrs. Washington, a finalist of Akron, Ohio, in the Pillsbury Company's 19th Bake-Off last month in Dallas, Texas, was asked about her favorite memory of the baking contest.

"The royal treatment we received and how nice everyone in Dallas was to us," she replied. In particular, Betty Washington said she enjoyed a Texas-style barbecue for contestants and food industry executives at a guest ranch outside Dallas. "Everyone was so relaxed and we got to know fellow contestants and Pillsbury people," she said.

Mrs. Washington especially enjoyed talking with Philip W. Pillsbury, honorary chairman of the board, who is affectionately known to all contestants as the "father of the Bake-Off."

(When the Washingtons moved into their eight-room home in Akron several years ago, Betty found a 54-year-old Pillsbury cookbook. She brought it along to the Bake-Off, and Mr. Pillsbury autographed it for her.)

Another contestant event--brunch at one of the city's finest private clubs--will also bring back pleasant memories, Mrs. Washington said. "We really felt special eating with such fine



REDDY KILOWATT'S HELPFUL HINTS FOR HOMEMAKERS

The day for wearing of the green is just around the corner. Since the staple food of the Irish has been the potato, here's an easy blender recipe for preparing this vegetable in a new way.

BLENDER-MADE POTATO PANCAKES

Put 3 eggs into blender. Start blending and slice in 5 or 6 medium-sized pared potatoes; add 3 slices onion and 2 large sprigs parsley. Blend until all vegetables are finely cut. Add 1/3 cup flour, 1/4 tsp. baking powder, 1-1/2 tsp. salt. Blend just to mix. Fry in bacon drippings in your electric skillet or grill.

"The luck of the Irish" is an oft-used expression, but you'll find your lucky cooking days will begin when you own an electric blender. It will chop, mix, puree, grate, liquify; your time-consuming food preparation jobs will be done in seconds!

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service in a beautiful restaurant."

Betty Washington said her award-winning recipe, Chocolate Cheese Creams, took her two weeks to create and a week to write. She added that she has worked out 35 different variations of the recipe.

"I've dreamed about this Pillsbury contest since I was 14," she said, "and I was afraid I'd be broken-hearted if I failed to win one of the top prizes.

"I stopped worrying about that, though, once the competition began on the floor of the Dallas Apparel Mart. From then on, winning became secondary to just being able to participate."

Along with her expense-paid trip to Dallas, the 30-year-old mother of four received \$100 and a General Electric range for being a Bake-Off finalist.

Mrs. Washington, a sophomore at Akron University, is taking courses such as sewing and home management, "courses I can put to good use while I'm raising my family," she said.

Husband Wesley, an employe of the Firestone Rubber Co., also attends the University: He has night classes Tuesdays and Thursdays and babysits Monday and Wednesday evenings when wife Betty is in class.

Although the Washington family has sampled Chocolate Cheese Creams numerous times during the past weeks while she was preparing for the Bake-Off, Betty Washington plans on baking the recipe again.

"The four children--Aquila, 9; LaFontaine, 6; Renne, 3; and son Wesley Dean, 15 months--call them their favorite cookies," she explained.

"They don't get tired of the recipe because I vary the flavor of frosting used almost every-time I make it," and there's a hint for homemakers who may want to try her creation.

FASHIONS

By Mattie Smith Colin (NPI)

Silk prints return for Spring and there will be flowers, flowers and more flowers! The print silk dress is not only cool and comfortable...being patterned it camouflages those figure defects resulting from Winter TV snacks.

The 1968 prints are bright and bold and there are pretty daytime florals -- large, splashy florals for after - five wear.

Adolfo splashes a calf-length skirt liberally with flowers. Matching ones wreath the crown of his huge brimmed straw sailor hat.

Following the Bonnie and Clyde influence, Adolfo's berets are gray, blue, red or green felt, accompanied by a matching cape, in the mid-calf length.

* * *

Dior hats are decorated with "fresh" looking flowers. A garden-party hat of pale green straw, is covered with tiny pink, yellow and green tulips on stems!

Dior turbans are polka-dotted with gardenias...made from scarves, they are wrapped around hair similar to style of factory workers of the '40s.

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Bonnie's beret is up - dated by Archie Eason who dots it with 24 small bells and attaches bells to a chain around the crown of a derby to lanyard-like thin straps and to the top of a fez as acknowledgment of the hippie influence!



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NEGRO YOUTH SLAIN

MONTICELLO, Fla. - (NPI)--A black teenager was killed without provocation when white men opened fire with an automatic rifle on a car containing three Negroes.

Slain was A. C. Huggins, 18, a part-time clerk in a rural general store. Three white suspects were later arrested at a roadblock.

Jefferson County Sheriff Don R. Watson maintained that there was "no racial problem involved" in the slaying.

Huggins was in the back seat of the car when a bullet from the high-powered rifle slammed through the back window and into his skull, the sheriff said.

The youth's companions were not hurt.