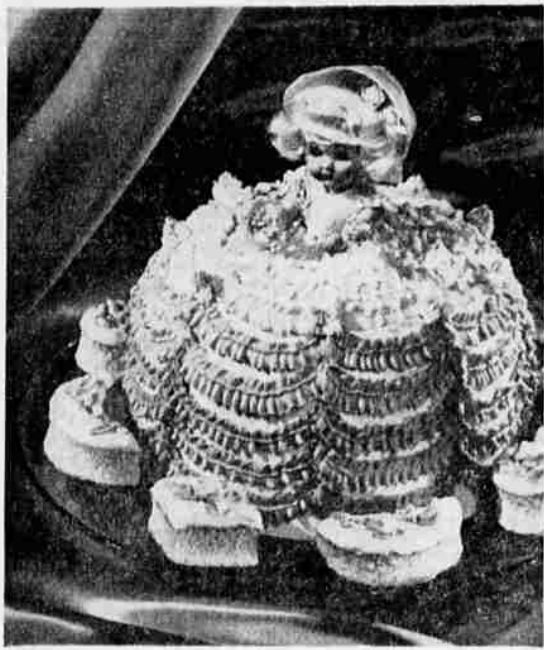


Apple Dessert Wins Top Prize

NEW YORK CITY — America's favorite dessert — apple pie — in a novel and easy-to-make version won \$25,000 Tuesday for Mrs. Don de Vault 36, 177 N. Washington Street, Delaware, Ohio, in Pillsbury's 10th Grand National Bake-off. (Delaware is located 23 miles north of Columbus).



"Spicy Apple Twists" are made from strips of flaky pastry twisted around quartered apples and placed ends-down in a baking pan. Brushed generously with butter, sprinkled with cinnamon and sugar, "Spicy Apple Twists" bake in a brief 20 to 25 minutes — as compared with 45 minutes to an hour for ordinary apple pie.

The spiral morsels of pastry and apple are similar in size and shape to small eclairs. Judges cited the spicy, buttery flavor and quick preparation for success of the recipe.

Bake-off contestants received more than \$100,000 in prizes, including their trips to the Waldorf-Astoria to compete in the contest and the General Electric ranges and mixers which they used.

Presentation of the award was made by guest of honor Irene Dunne, recent delegate to the United Nations and prominent Hollywood citizen.

Wife of a Delaware realtor and mother of two young sons, Mrs. de Vault writes children's stories for a hobby and has a secret ambition: To see one of her books published.

Mrs. de Vault bakes every day; makes pies, cakes, and her own

bread and has entered almost all of the 10 Grand National Bake-Offs. She has a large recipe collection, but admits her three men love chocolate cake most of all. The Ohio woman will use her \$25,000 first prize money to fix up her home, or possibly to build a new one.

Second grand prize of \$5,000 went to Mrs. Lillian Jehlik, 2325 South Bellview Street, Westchester, Illinois, for "Rich Batter Bread," a butter-rich bread enough like a cake to eat as a coffee snack or a dessert.

Mrs. Jehlik is a career woman who works four days a week as legal secretary for a judge, and devotes the other days of the week to gardening, baking, church activities and housekeeping. She and her husband, Jerome, have no children.

Mrs. Jehlik's ambition is to be able to work with lots of children in

an orphanage. She says she will use part of her winnings to pay the mortgage on her home and will give a share of the money to her church.

Mrs. Jehlik is a native of Chicago.

Divisional top prizes also were awarded for brides, juniors, and senior contestants.

Top Bride Award of \$3,000 went to Mrs. Betty E. May, Sykesville, Maryland, wife of electronics student Thomas May. Her winning recipe is "Lemon Nut Rolls," a lemon flavored nut-filled bun she created herself.

A music teacher, Mrs. May also directs her church choir and plays both organ and piano. Like the grand prize winner, she says she will use her winnings on her home.

Top Junior Winner Mary Ann Wasylow, 18, Grand Forks, North Dakota, received \$3,000 for her recipe for "Double Date Devils Food,"

a three-layer cake with chocolate topping and date filling.

Third-youngest in a family of 11 children raised by her widowed mother, Mary is a senior at St. James High School. She has been cooking since the age of 6 and says she will use her winnings to pay for education as a beautician.

Winning Senior contestant was Mrs. Verna Phelan, Miami Shores, Florida. She received \$3,000 for her "Swift Currant Cakes" — an original fruit cupcake she serves for breakfast or dessert. It features currants, soaked in a syrup flavored with rum extract.

Wife of attorney Osborne Phelan and a newspaper columnist in her own right, she was a school teacher before her marriage and hopes to become a home economist.

Mrs. Phelan says she will put her winnings into retirement savings.

As the Bake-Off went into high gear, everyone knew one of the 100 finalists would not win. She was Mrs. Shirley Kaegy, 29, of Greenville, Illinois.

Mrs. Kaegy decided — with the help of medical counsel — that she must forego her try for the \$25,000 top prize and give top bill-

ing to her imminently-expected first child.

Pillsbury heartily agreed that babies must come before Bake-Offs, and General Electric is sending her the brand new range on which she would have cooked her chocolate cake recipe if she could have made the Bake-Off.

FALL FESTIVAL OF VALUES
in grocers frozen food cabinets today!
FLAV-R-PAC
FROZEN FOODS

BEAUTIFUL DOLL ANGEL FOOD CAKE

"Oh You Beautiful Doll!" This gorgeous cake will have you humming in no time at all and you'll be amazed at the ease with which you can dress a Betty Crocker Angel Food-Cake in her prettiest party dress with only one batch of frosting mix.

Looks impossible, doesn't it? But it's not and here's why: After you've baked your angel food cake, shave the top edge of cake for a rounded skirt effect. Wrap your doll, waist down, in aluminum foil and place her in the center hole. Now tint the fluffy white frosting a pale pink. First frost the cake lightly, saving part for decorator icing.

The real secret in decorating the cake lies in the addition of sifted confectioners' sugar and butter to half the mixture which gives your frosting the right consistency to decorate your cake quickly and easily.

Now you're ready to decorate. Tint the frosting, to which sugar and butter have been added, graduated shades of pink and make the scallop design for the ruffled skirt effect.

Encircle your completed masterpiece with pretty party petit fours and your "Beautiful Doll" is dressed for any occasion.

And remember, this and many other party cake ideas can be found in Betty Crocker's "Fun with Frostings" booklet which is attached to all Betty Crocker frosting mixes.

DOLL CAKE
Bake a Betty Crocker Angel Food Cake Mix in a 10 inch tube pan or bake three eight inch cake layers and 12 cupcakes using two packages Betty Crocker White Cake Mix. Set cake on a cardboard circle cut to fit. Trim just enough to give a rounded effect for skirt. Wrap doll below waist

with aluminum foil or piliolfin. Set in hole in center of cake (for layers, cut hole in centers so doll can stand waist deep).

To decorate: Make Betty Crocker Fluffy White Frosting Mix as directed on package. Save two tablespoons and add two to three tablespoons sifted confectioners' sugar. Tint rest of frosting light pink. Frost cake thinly saving 1½ cups tinted frosting. Make Decorator Icing (recipe below). Use ¼ cup tinted icing with No. 68 leaf tip to make five rows of scallop design for ruffled skirt. Tint icing slightly deeper pink, use half with same tip to continue scallop design. Tint remaining icing deeper pink and complete skirt. Use No. 28 star tip with pink and white icing for flower trim on skirt and nosegay.

Note: Cupcakes may be frosted to serve at party, in addition to Doll Cake, or make Petit Fours.

PARTY PETIT FOURS
Bake your favorite cake in a greased and floured jelly roll pan, 13½x10½x1 inch, at 350 degrees about 25 minutes. Cool in pan. Spread thinly with Betty Crocker Fluffy White Frosting, saving 1½ cups for Decorator Icing. Cut small shapes. Trim with flowers, scallops, ribbons or bows to suit your fancy!

DECORATOR ICING
1½ cups prepared Fluffy White Frosting Mix
2 to 2½ cups sifted confectioners' sugar
1½ tablespoons soft butter
Dash of salt

To prepared frosting blend in confectioners' sugar (add a little at a time until frosting is stiff enough to hold its shape). Blend in butter and salt. If icing seems too thin, blend in a little more confectioners' sugar. If too thick, blend in a drop or two of water.



Mom, you're just the greatest!

(Did you ever dream those quick yeast bakings would turn out this "extra special?")

Just mix like a cake batter to make these Cinnamon-Crunch Coffee Cakes

No kneading. No shaping. Just use easy Batter-Way method and special-active Red Star Yeast... the one ingredient that helps all the rest do their best!

That wonderful feeling of pleasing your family! Of showing them a little extra love... and seeing their eyes light up, their happiness overflowing... as the first sweet, yeasty aroma of these Cinnamon-Crunch Coffee Cakes drifts from the oven and fills the house. And now, it's all so easy with this quick 'n' sure Batter-Way method and special-active Red Star Dry Yeast.

No kneading or shaping of dough. Just mix and beat as you do a cake batter! Use flour or your favorite prepared mix. Let rise. Then bake crisp, light and golden. So little effort for so much goodness... flavor that only yeast-baking can give.

Wouldn't this be a wonderful way to surprise your family? Cinnamon-Crunch Coffee Cakes, made with quick-rising Red Star Dry Yeast. Today? Sure!

CINNAMON-CRUNCH COFFEE CAKE (a rich Batter-Way recipe) Makes about 24 rolls or 2 coffee cakes

DISSOLVE... 2 pkgs. Red Star Special-Active Dry Yeast in 1 cup warm water (110°-115° F.). Let stand a few minutes, then stir. (Or substitute 2 pkgs. Red Star Compressed Yeast in lukewarm water.)

BLEND TOGETHER... in mixing bowl until resembles coarse meal, 3 cups sifted all-purpose flour, ½ cup sugar, 1 tsp. salt, ½ cup soft margarine or butter.

ADD... yeast mixture, 1 tsp. vanilla, almond or lemon extract, 2 eggs (room temperature) and beat until smooth (200 handstrokes or 2 minutes with electric mixer at medium speed). Cover.

LET RISE... in warm place (85°) for 30 to 45 minutes, or until doubled.

PREPARE CINNAMON-CRUNCH TOPPING... while dough is rising. Mix together with a fork: ½ cup crushed (1½ cups uncrushed) wheat, corn or rice cereal flakes, ½ cup sugar, ½ tsp. cinnamon, 3 tbsps. melted margarine or butter.

STIR DOWN BATTER... then turn batter into greased muffin cups (½ full) or two 8 or 9-inch pans, making sure batter is level.

SPREAD TOPPING... evenly over batter. Use spatula or knife to make 8 to 10 indentations in batter, pressing crunch mixture to bottom of pan.

LET RISE... in warm place 20 to 30 minutes, or until doubled.

BAKE... in moderate oven (375° F.) 15 to 20 minutes for rolls, 20 to 25 minutes for cakes, or until deep golden brown. Remove from pans and let cool on racks.

*With a prepared mix substitute the following quantities: 3½ cups unsifted mix, ½ cup margarine or butter, ½ cup sugar, and ½ tsp. salt. If yeast is in box, use one additional pkg. of Red Star Special-Active Dry Yeast.

FREE... your first 3 packets of special-active RED STAR DRY YEAST

Just mail 3 empty packets of Red Star Dry Yeast to Red Star Yeast & Products Co., P. O. Box 5252, St. Paul 4, Minnesota, and your purchase price plus postage will be refunded. LIMIT: one refund to a family. HURRY! Offer expires December 31, 1958.



LANVIN'S GIFT SET is available in Arpege or My Sin fragrances again this fall. It's just about time to start thinking about Christmas shopping.

SCALDING MILK FOR YEAST BAKING

Milk is scalded for yeast baking because the action of substances in the milk, called enzymes, interfere with the yeast activity if the milk is not scalded. Do not permit the milk to boil. Milk is scalded when bubbles just begin to form around the edge of the pan.

FREEZING CAKE

If you wish to freeze iced and decorated coffee cakes, place the decorated breads in the freezer unwrapped overnight or until the breads are frozen. Remove and wrap in freezer foil, then label and return to the freezer. The quick freeze "sets" the icing and decorative fruits and nuts so they will not become smeared from the wrapping.