

Our Reporter Bob Johnson, Mrs. Sarah Polk Had A Ball

By Bob Johnson

Happiness is.....Being invited to the Pillsbury Company's 26th Annual Bake-Off contest which was held this year in what is termed by many people as the most beautiful city in the United States—San Francisco, California. What this reporter saw and experienced in the bay city easily puts him into the believer category.

At this point, let's rap more in detail about the breath-taking sights and memorable experiences encountered.

The trip started at Douglas Municipal Airport Saturday morning, February 22, from there to Chicago with an hour layover at the gigantic O'hare International Airport. United's flight 123 was responsible for the very scenic last leg of the trip across this vast country.

In San Francisco, the Pillsbury people took the reigns. Using their sophisticated expertise and competent staff, the flour company intoxicated this reporter for four glorious fun filled days.

The first program on the agenda was a trip to the SouveRain winery of Alexander Valley, about 60 miles north of San Francisco. The SouveRain people treated the news media and the folks from Consumer Affairs of large food chains, to a sightseeing tour of the modern wine facility. After the educational tour of the cool, damp wine cellars of SouveRain, the group was

taken to the dining area for an eight course meal consisting of Cream of Carrot Soup, Filet of Sole SouveRain, Sorbet eu Orange, Tournedos of Beef with Truffle Sauce with Potatoes Parisienne and Chinese Pea Pods as the main course, Brie Camembert and Sonoma Pork, Tossed Green Salad with fresh sliced mushrooms, the SouveRain Swan and coffee. By the way a different delectable wine was served with each course of the meal.

The tour arrived back at the hotel around 11:30 P. M. The hotel is the famed San Francisco Regency Hyatt House, swinging gardens and all, and the name speaks for itself. Happening's room on the 14th floor looking out over San Francisco Bay was more than meager words can describe.

Sunday morning after breakfast, was spent in an informative seminar where such speakers as JEAN VOLTZ, Food Editor Woman's Day magazine; BEVERLY KEES, Assistant Managing Editor-Minneapolis Tribune; and ELAINE TAIT, Fashion Editor-Philadelphia Inquirer spoke on subjects like food editor ethics and nutrition as a four letter word spelled F.O.O.D.

Sunday evening General Electric wined and dined everybody. Beginning with a cocktail hour

Pillsbury Finalist

Mrs. Sarah Polk "Gained A Little More Knowledge"

By Bob Johnson
Post Staff Writer

Charlotte's entry in the 26th annual Pillsbury Bake-Off Contest is back in town and although not a winner, she is busily preparing for next year's contest. "I will enter next year whether I win or not," she said before the contest began.

Mrs. Sarah Polk of 2828 Botany Street said that now she could enter the contest with a little more knowledge "as to what it's all about." Mrs. Polk is the Queen City's only contestant in recent years.

What's the itinerary for a contestant?

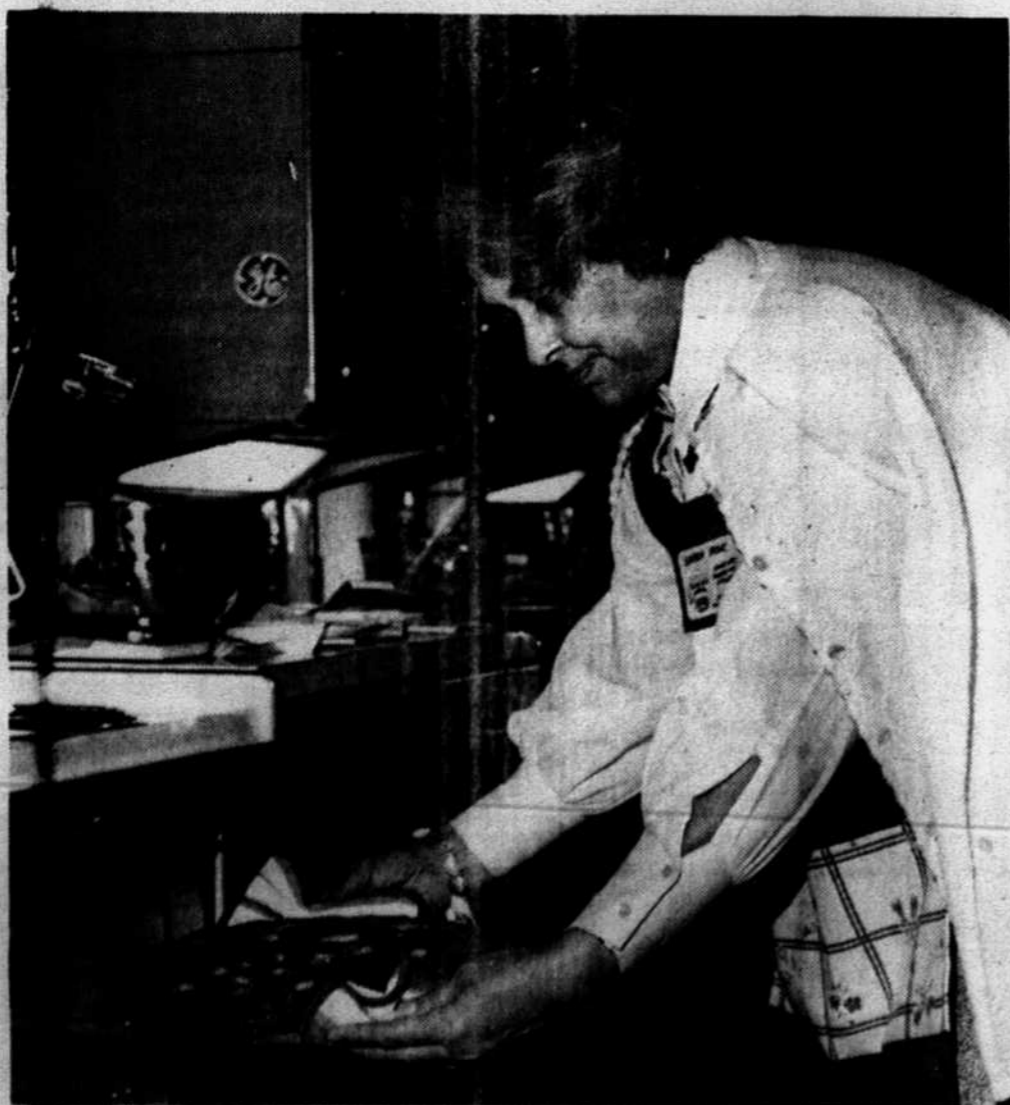
On Friday, February 22 at 8:12 a.m., Mrs. Polk boarded an Eastern Airlines jet after being bidden a congratulatory bon voyage by Mrs. Lunelle Withers, a member of the University Park Home extension group, her minister, the Rev. W. M. White, her daughter Trinitia Polk, her granddaughters Gloria and Camilla Polk and Mrs. Rebecca Taylor who presented her with a beautiful yellow and white orchid.

Arriving in Chicago at 9:10, she walked over to the United terminal and an hour later was enroute to San Francisco, viewing the Salt Flats of Utah and the snow capped Rocky Mountains, all breathtaking sights, she said.

She was welcomed to San Francisco at 12:30 Western Standard Time and encountered a host of contestants who met with contest officials who were taken to the Regency-Hyatt House, one of the Bay City's more luxurious hotels.

Upon arriving at her room, Mrs. Polk was greeted with a surprise. Mr. and Mrs. Hardy Smith good friends, had wired her flowers.

On Saturday afternoon, our



Mrs. Sarah Polk is removing her delicious Calif. last week. She was not among the top winners. Pillsbury Bake-Off Contest in San Francisco.

lady was served an Italian dinner. She was stunning in a blue brocade cocktail dress at the dinner held in the San Francisco Room of the hotel.

On Sunday, breakfast was served in the Embarcadero Room of the hotel and immediately thereafter Mrs. Polk was given an orientation of the range that she would use.

in the Happenstance Room of the hotel followed by a three course dinner with Avocado Pear Royale served as an appetizer, Roast Sirloin of Beef as the main course and crown Raspberry Sherbert for dessert. LORNE GREENE, of Bonanza fame was the guest speaker for this



MRS. SARAH POLK, PILLSBURY BAKE-OFF FINALIST

...Proudly Showing Family Cheese And Sausage Bake

event.

The Bake-Off Contest Monday morning began with a breakfast at 7:30 A. M. and the actual contest at 9. The ballroom where the contest was held buzzed like a Beehive with the contestants

"Family Cheese and Sausage Bake."

Family Cheese 'N Sausage Bake is a delicious main dish to serve for breakfast, lunch or supper. The ingredients are:

8 to 12 pre-cooked pork sausage links, cut in fourths
6 eggs
1 3/4 cups Hungry Jack Butter-milk, Extra Lights or Complete Pancake Mix
1 teaspoon fines herbs, if desired
1 cup (8 oz.) creamed cottage cheese
1/2 cup cooking oil
3 cups (12 oz.) cubed Monterey Jack or Mozzarella cheese

Preheat oven to 350 degrees. Generously grease (not oil) 14-inch pizza pan or a 13 x 9-inch pan. Brown your sausage; drain. In large bowl, beat eggs until frothy. (Lightly spoon pancake mix into measuring cup; level off.) Add remaining ingredients and sausage. Stir 50 to 60 strokes until well mixed. Pour into greased pan. Bake 25 to 30 minutes until golden brown. Serve warm with syrup or preserves, if desired. Refrigerate any leftovers. 8 to 10 servings.

If using a 12-inch pizza pan, place on foil or cookie sheet during baking to guard against spillage in oven.

On Tuesday, the Bake-Off was held from 9 a.m. to 4 p.m. and Mrs. Polk who was recognized for presenting Phillip Pillsbury a booklet of small poems and quotations, was tired after the strenuous contest.

She rested Monday night and packed and made preparations to visit friends in Los Angeles while on the West Coast.

After the morning session, a harbor cruise of San Francisco Bay was held for the contestants. Mrs. Polk, dressed in a bone colored suit "enjoyed the many sights while eating chicken, potato salad and drinking coffee."

"I began to know the ladies better during the cruise," she said.

Dressed in a blue and pink sequined gown with black satin shoes Mrs. Polk laughed with the other ladies at Lorne Greene who was the guest speaker at the dinner featuring Roast Beef.

Our lady sent in 19 recipes and the winner was named "Lots of Hungry Jack Pizza" which Pillsbury changed to

laboring at the ranges, news media personnel sampling food and engaging in small talk, photographers simulating fireflies flashing cameras continuously, floor assistants aiding contestants whenever needed, and judges gliding through the aisles carefully scrutinizing the dishes being baked with an aloofness that equates a queen on a chessboard. The event was scheduled to end at four, but by lunch time most bakers had finished. The nervousness, the hub bub of it all plus the mistakes were replaced by anticipation and hope.

Monday evening while the contestants dined at a Chinese restaurant, the rest of the throng enjoyed a scrumptuous Italian meal at Amelio's. The Menu featured: Crab Etrusca, Tortellina, Strawberries with Grand Mariner and Cafe Filtre.

5:30 A. M. Tuesday morning the news media attended a special press conference announcing the winners. Western Airlines sponsored a breakfast that highlighted Frutas Frescas, served in pineapple. The ingredients included apple, grapefruit, orange, honeydew, pineapple, watermelon, and cantelope chunks atop a grape. Aaaaaahhh refreshing after a long night.

The awards program began around 8:45 A.M. with BOB BARKER as the M.C. BARKER with his quick wit and wily candor kept the program moving along at a pace that had the audience laughing and applauding the entire time. Unfortunately, Our Mrs. Sarah Polk wasn't a winner. However, being the competitor that she is, Mrs. Polk just shrugged her shoulders, smiled and said, "wait until next year."

Happening would like to mention some of the people who helped make the visit more meaningful: BOB JACKSON, a very tough brother who is director of sales for Ebony magazine in the Western area of the country. CARL WIL-

LIAMS, a super salesman with Vanguard Advertising Agency, headquartered in Minneapolis, Minnesota. Mrs. CLARA DOCTOR, of the Long Island Times, whose long time experience in the business qualified the little tid bits she layed on me here and there. A tremendous person. Last but definitely not least Dr. CECIL EDWARDS, director of the Human Ecology program at Howard University, who was a Bake-Off judge.

Happening would like to thank LOUIS GELFAND and BOBBY EDGELY of Pillsbury and a special congratulatory thanks to Mrs. Sarah Polk for making this wonderful experience possible.

Until we rap next week do yourself a big favor and "Rock Easy."

Black History

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