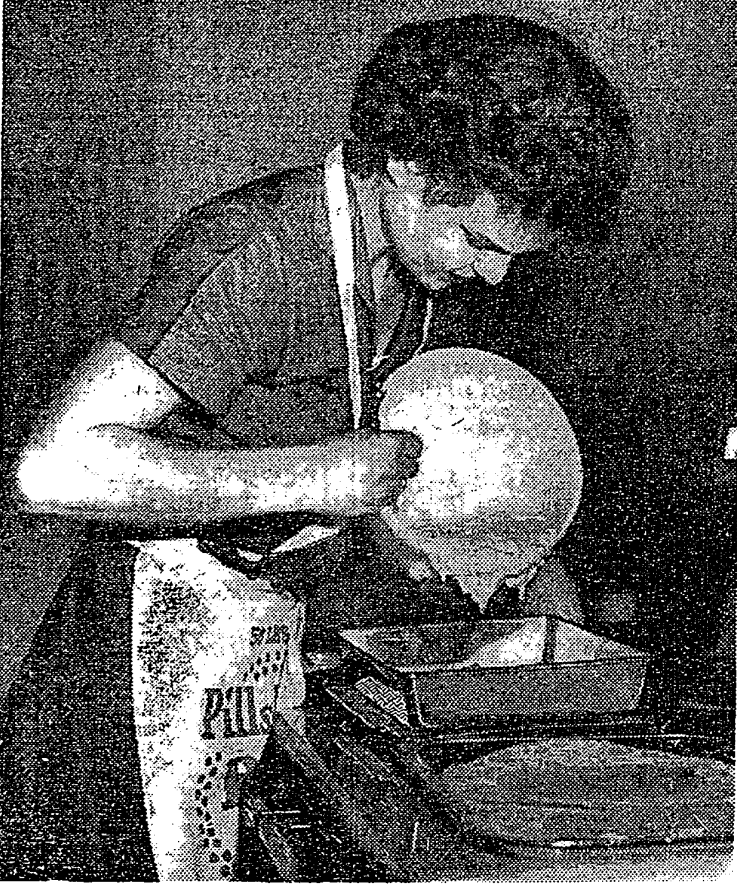


BALLROOM BECOMES A KITCHEN IN NATIONAL RECIPE CONTEST



The scene yesterday in the grand ballroom of the Waldorf-Astoria when the 100 finalists in the Pillsbury baking and cooking contest started preparations on the 100 electric ranges set up for their use. Awards, with a top prize of \$50,000, will be announced today.

Youngest contestant was 22-year-old Mrs. Price C. Campbell of Houston, Tex., who submitted a cake she learned how to make "long before I was married just six months ago today." Her physician-husband accompanied her to New York. The New York Times Studio

News of Food

Waldorf's Ballroom Is Kitchen as 100 Cooks Compete for Awards

By JANE NICKERSON

Yesterday the 100 finalists in the Pillsbury National Recipe Contest took over the grand ballroom of the Waldorf-Astoria Hotel, turning a room favored for automobile shows and debutante balls into a fragrant, friendly kitchen. Results of what Pillsbury termed "the Bake-off" will be announced today at a luncheon on the hotel's Starlight Roof, when Mrs. Franklin D. Roosevelt will present nine awards ranging from \$500 to \$50,000.

Apparently the big stakes in this culinary joust unnerved very few of the contestants. Far from straining for the top prizes, most seemed satisfied with the fruits of being a finalist. These included \$200 in cash, a trip and two-day stay here as the guest of Pillsbury Mills and such cooking equipment as they used in preparing their entries—electric mixer, table and chair, spice chest and range.

The 100 stoves set up yesterday in the ballroom in the hours from 2 A. M. to 6 A. M. were installed by General Electric at an estimated cost of \$5,000. They were probably the largest collection ever in operation in one place at one time. Current was turned on at 8:30 A. M., shut off at 5 P. M. In that period the cooks could try over their dishes as many times as they wished, submitting only one specimen to the judges.

Judges Work Under Guard

Those seven stalwart souls, not one of whom is probably very hungry today, were closeted away with their pads, pencils and taste buds. Uniformed guards protected them from any who might influence their verdict.

The first entry was wheeled in on a tea wagon at 10:45 A. M., the work of Mrs. Helen Knoll of Houston, Tex., but identified only by a number. Three hours later, some forty entries had been submitted, and the judges, at a time when most New Yorkers were lurching, were comparing notes and refreshing their palates with cold water and green olives. To a woman, they showed no interest when asked if they would like some sandwiches sent in. Final entry was received at 4:55 P. M. from Mrs. Harold Hartman of West Bend, Wis., who had to wait till noon before getting the right spring-form pan for her cake.

Youngest of the 100 prize cooks was 22-year-old Mrs. Price C. Campbell, who, married "just six months today," as she said proudly, came from Houston, Tex. She was accompanied by her physician-husband.

Eldest was 74-year-old Mrs. Rhoda Marquart, wife of a retired farmer of Beaverdam, Ohio, who is to offer the grace at today's luncheon. Both Mrs. Campbell and Mrs. Marquart submitted cakes, baked according to recipes both agreed they had followed for years.

Cakes outnumbered the other classes, totaling thirty-seven. Next came breads (twenty-two), then cookies (fifteen), pies (ten), desserts other than pies, cakes and cookies (ten) and entrees (six).

Christmas Cookery

Instructions on preparing two holiday delicacies will be offered this week by the Ballard School of the Y. W. C. A., 610 Lexington Avenue. French brioche for a special Christmas breakfast will be the subject of two of the demonstrations. The other two will be devoted to turkey and chicken—stuffing, roasting and (husbands take note) carving the birds.

The brioche demonstrations will be given today from 2 to 4:30 P. M. and from 7 to 9:30 P. M. Tomorrow from 7 to 9:30 P. M. the first lesson on poultry preparation will be offered. Open to couples, it will be repeated at the same hours on Thursday, Dec. 15.

The fee for each demonstration is \$1 for individuals, \$1.50 for couples.

Though baking was the most popular method of preparation, freezing and frying also were used.

Mrs. Carl C. Witt of Atchison, Kan., hand-cranked a freezer of caramel-nut ice cream (which required flour, as did all the other recipes). She admitted at noon, when she finished, that "it took a good twenty minutes of turning and my arm almost played out on me." Mrs. Witt said refrigerator ice cream "doesn't hold a candle to the old-fashioned cranked kind."

Frying was employed by Mrs. Juanita Lyon to turn out "just good plain doughnuts." Mrs. Lyon said the gallon and a half she fried yesterday was nothing compared with the number she sometimes makes in Cumberland, Ohio, where her husband operates a 700-acre farm.

Widow Flies From Alaska

One contestant, Mrs. Ethel B. Hansen, 62, the widow of a missionary, flew down for the cooking tournament from Anchorage, Alaska. Ingredients for their recipes were furnished to the finalists, but Mrs. Hansen insisted on bringing native cranberries for her cobbler.

The other cooks represented thirty-seven states and the District of Columbia. Though housewives by and large, there were three men, including a bachelor of 32, T. O. Davis, who raises sugar cane and corn in Waynesboro, Miss. He made a strawberry pie, and allowed that "my baked ham with fresh cranberry and fig stuffing is just as good."

The judges were Mrs. Ruth P. Casa-Emellos, home economist, THE NEW YORK TIMES; Miss Edith Barber, food editor, The New York Sun; Miss Clementine Paddelford, food news editor, The New York Herald Tribune; Miss Esther Foley, home service director, Macfadden Publications; Miss Grace White, food editor, Family Circle Magazine; Miss Myrna Johnston, food editor, Better Homes and Gardens, and Miss Demetria Taylor, food editor, Parade.

Though the award-winners will be revealed tomorrow, their recipes will be kept secret till next April, when Pillsbury will publicize them through advertisements. The contest for outstanding dishes using flour was announced nationally in August, closed Oct. 31.