News of Food: \$50,000 Recipe Award Goes to Housewife Who Has Been a Cook for Only 6 Years

By JANE NICKERSON

New York Times (1923-Current file); Dec 14, 1949; ProQuest Historical Newspapers: The New York Times (1851-2009)

PRIZE WINNERS IN NATIONAL RECIPE CONTEST



Philip W. Pillsbury, president of Pillsbury Mills, and Mrs. Franklin D. Roosevelt as they presented the awards yesterday at a luncheon at the Waldorf-Astoria to, from left to right, Mrs. Ralph E. Smafield of Detroit, who won \$50,000; Miss Laura Rott of Naperville, Ill., who received \$10,000, and Mrs. R. W. Sprague of San Marino, Calif., who won the third prize of \$4,000.

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By JANE NICKERSON

A Detroit housewife who has been cooking only since she was married, six years ago, to her electrical engineer husband, won grand prize yesterday in the Pillsbury national recipe contest for what she calls "water-rising nut twists." Teary, trembling and almost too happy to get out the words, Mrs. Ralph E. Smafield told guests assembled at a luncheon on the Starlight Roof of the Waldorf-Astoria Hotel that she would use her \$50,-000 award "to buy our own home,

Mrs. Franklin D. Roosevelt, who called Mrs. Smafield's twists "perfectly delicious," presented the two other top prizes to Miss Laura Rott of Naperville, Ill., and Mrs. R. W. Sprague of San Marino, Calif. Miss Rott won \$10,000 for cookies that had a chocolate mint baked within each one. Mrs. Sprague received \$4,000 for a chocolate cake with a white filling and chocolate fudge icing that, she said, "all the men like." Mrs. Smafield, Miss Rott and Mrs. Sprague, all of them relatively new to the culinary art, seemed to give the lie to the old saw that experience is the best teacher. It will be hoped the local water

shortage will be over by the time Pillsbury Mills publicizes Mrs. Smafield's \$50,000 recipe spring. For the country's best-paid home cook wraps the sweet yeast dough for her nut twists in cheesecloth, then drops it into a pail of luke-warm water to rise for thirty minutes. Recipe From Mother

"The recipe came to me from my mother," Mrs. Smafield explained. "She got it twenty-five years ago from a friend in Wisconsin."
Mrs. Smafield, who was a secreary before she was married, baked

her twists, which she sprinkles with peanuts and serves at home with coffee or afternoon tea, along with ninety-nine other finalists in the Pillsbury contest in the Waldorf's grand ballroom on Monday. Each contestant received an electric range, ingredients, utensils and from 8:30 A. M. to 5 P. M. to turn out a specimen product for the seven judges.
"I was real discouraged when I sinched Monday," Mrs. Smafield

said. "Before I could start, I had to wait till noon for instructions on a new kind of yeast that was given me to use. And I had never cooked with electricity before. I remember hearing 4:15 announced over the microphone. I can't remember anything after that except that I felt

I had not done my best."

Miss Rott, who admitted she doesn't cook much at home because she is too busy at her job as stitchfurniture-cover factory

adapted the recipe for her \$10,000 cookies from one clipped from a magazine. So stunned was she at magazine. So stunned was she at receiving her prize that the master of ceremonies at the luncheon, Art

breathing.

Miss Rott, one of ten children, lives with her parents on a seven-ty-acre farm in Illinois, where "my mother gets the meals." The recipe for the chocolate cake that won Mrs. Sprague \$4,000 derived, she said, from a friend in

Linkletter, felt compelled to say:
"Never mind trying to tell us how you're going to use the money.
The thing to do now is to just keep breathing."

asked the inevitable question on the disposal of her new wealth: "Well, the baby's paid for, but

Tucson, Ariz. The mother of a

5-year-old son, she answered when

there's still the mortgage on the house." A graduate of the University of Arizona, Mrs. Sprague did graduate work at Columbia University, "but not in cookery," she was quick to add—"in journalism." Her husband, an attorney, came to New York with her. Six awards of \$1,000 each went

to the best-of-class categories be-fore the top three awards were presented at ceremonies televised and broadcast over major net-works. After breakfast at ease in their rooms and a bus tour of the city, the 100 finalists sat down to the luncheon, which seemed to be cast more in the tradition of la haute cuisine than that of simple home cookery. The menu: Stuffed avocado with crabmeat

and caviar Olives Celery Breast of guinea hen on sugar-cured ham with mushrooms

under glass Wild rice String beans Pride of Virginia ham

Bibescot glace new Waldorf Decorated with Strawberries and chocolate leaves Golden sabayon Demi tasse

In the best-of-class divisions, the

judges, under the chairmanship of Miss Edith Barber, food editor of The New York Sun, singled out the following:

In breads, Mrs. C. Arthur Reseland of Des Moines; in cookies, Mrs. Eddie R. Wagoner of Bryan, Tex.; in cakes, Mrs. Estella Worlev of Los Angeles; in entrees, Mrs. Joseph F. Maley of Osborn, Ohio; in pies, Mrs. Robert Monroe of Atlantic City, and in desserts (other than those listed), Mrs. Harry W. O'Donnell of Crandon, Wis.

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