

The

# KMA GUIDE

*July, 1957*



## COVER STORY

Summer is the time when Beauty Blossoms. And for the life of disc jockey Tommy Burns, Beauty was Blossoming Out All Over, when three pretty misses were on his show. The trio of attractive ladies is left to right; Yvonne Funkhouser, Sarah Jo Lynn, and Gloria Cleaver. All three took part in the Miss Southwest Iowa Beauty Pageant. Miss Cleaver was chosen Queen and will compete later this month at Clear Lake for the title of Miss Iowa. She is a junior student in dramatic arts at the State University of Iowa. The smile in the middle with the glasses on is afternoon disc jockey at KMA—name of Burns.

## The KMA Guide

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# Two Pages of Best Cookie Recipes In Midwest Every Month in GUIDE

The demand for subscriptions to our KMA Guide has taken a tremendous surge during the past month. The reason, it appears, is because we are now including two full pages of the most choice, and timely, cookie recipes that you can obtain anywhere.

KMA Homemakers Florence Falk and Bernice Currier received more than 3,000 recipes last year at the third annual Christmas Cookie Tea. Many listeners said they'd like to receive copies of the recipes, so we have consented to publish two pages (between 8 and 12 recipes) every month in the Guide.

The homemakers select and screen the recipes to be published, and the recipes featured for July are unbaked types—so that you'll not have to sweat over a hot oven in order to provide your hearty appetites with some choice, delicious cookies.

Also published again in this issue is the starred recipe for Pecan Tassies. A portion of the recipe was omitted in the printing in June, and the homemakers wanted to make certain that you get the corrected recipe.

If you are interested in the choice recipes and think that some of your homemaker friends would be, too, please inform them that The KMA Guide has two pages each month now, in addition to the two full pages of other recipes.

The Guide is still the same \$1.00 per year, for 12 full issues. Simply send your dollar to Editor, KMA Guide, Shenandoah, Iowa and a subscription will be started at once. Also, you may be interested in sending a gift subscription to a friend or relative. We will send them a suitable gift card, announcing your thoughtfulness.



## A Chat With Edward May

About the time this issue of the Guide goes to press, the May family will be leaving for our vacation. This year we are going to the lake district of Wisconsin, a place where we have been many times and enjoy very much. It will seem quite strange to be away from the telephone and television, but we will have our radio with us. (It is possible to hear KMA early in the morning and late at night.) We have been in Wisconsin many times and always have a wonderful time. The country is quite different from Iowa and there is much to do, such as, picking wild blueberries, sometimes wild strawberries, fishing, swimming, boating and the usual things that one does around the lakes and the woods.

We already have our plans made for Eddie's third birthday, which is July 6. We hope to celebrate his birthday by having a picnic at Little Girls Point on Lake Superior. I celebrated my birthday at the same spot for several years and we hope to be celebrating Edward, Jr.'s there also. This will also be part of Karen's birthday as she didn't have a party this year but instead asked to have a picnic sometime when we were in Wisconsin.

While I am away from the radio the programs will be handled very capably by Frank Field and Joe Hunter.

The month of June was certainly a busy place at our house and for this reason the month slipped away very rapidly. Annette spent a week attending Lark's Riding Camp for Girls at Boone, Iowa. She was one of about twenty girls there for a week where most of the time was spent horseback riding. Annette is a good rider so had a wonderful time and is still talking about the wonderful trail rides the group took in the wooded bluffs around Boone.

Has your high school class ever had a class reunion. Reunions have become very popular in Shenandoah during the past 2 or 3 years. On June 22 and 23, the graduating class of 1937 held its class reunion.

This was the first time our high school class had made an effort to reunite since graduation and, needless to say, we certainly had a wonderful time. We had 56 of a total of 94 graduates return for the reunion. We had one person who came all the way from Portland, Oregon; others from California, Texas, Washington, D. C., Illinois, Missouri, Nebraska and Iowa. You can well imagine the visiting and laughing about the things we did 20 years ago in high school. We actually started working on the reunion about six months in advance as it takes a considerable amount of time and effort on the part of several to locate each class member and to contact them by means of correspondence. Everyone who worked on the project felt it was well worth the effort, and the entire group expressed the desire to have another reunion ten years from now. If your high school group hasn't attempted a reunion might I suggest that you plan one for next summer as you will thoroughly enjoy it.

The long range forecast sounds very good for the months of July and August and, unless something unforeseen happens, it appears as if this part of the country will have good crops this year. I don't recall when I have seen things as green and lush as they have been up to this point. We all hope our rains continue and produce excellent crops because we have had a few lean years in this part of the country.

There is one outstanding quality to be found in nearly every salesman who holds the top place in any sales organization: He is a man of faith. I am not thinking of faith in a strictly sectarian sense, important though that may be. I am thinking of the man who has faith in his country, faith in our competitive enterprise system, faith in his company, faith in what he is selling, and faith in himself. And for that he must have faith in God.—Captain Eddie Rickenbacker in Good Business.

## Frank Comments

By FRANK FIELD

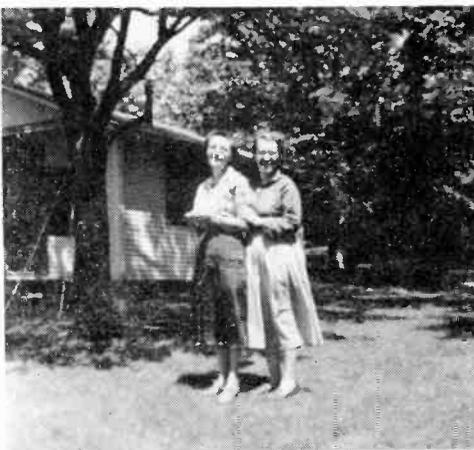
I think you all knew why I wasn't on the air the second week in June but for the benefit of those who tuned in late, maybe I had better review it briefly. Three families of us took a week off and spent it up in northern Minnesota fishing and having a good time in general. We were at Camp Mark on Birch Lake just out of Hackensack, Minnesota. Jennie and I took our grandson, Bill Field, along with us and also our neighbors across the street, Norris Gates, his wife, Bea, and 13 year old son Bob. We all went in our car. Then in another car were Leo Morton, his wife Pauline and their three daughters Connie, Sue and Ann. You visitors to the Shenandoah Earl May Store will remember Leo as the manager of the store.

We had a grand and glorious time, caught lots of fish and the kids all learned to row a boat.

The first picture below shows Bill taking Ann Morton a ride on the lake. The second picture shows Bill with Velonda Jensen whose home is in Audubon. She and her parents were spending two weeks at Camp Mark and their cabin was the second one down from ours. Incidentally, that is our cabin you can see just over the boat in the second picture, the one to the left is where the Mortons stayed.

Picture number three shows Jennie and Pauline Morton all ready to start out for an afternoon of fishing, and picture number four shows Bill, Jennie and me with the afternoon catch. Notice Jennie doesn't look quite as chipper as she did when we started out.

We had such a good time that we may possibly slip away for another week later on this summer, so if you suddenly miss me on the air you will know where we went.



Upper left is Bill Field and Ann Morton; upper right shows Bill and Velonda; lower left is Jennie and Pauline Morton; and at lower right is Bill, Jennie and Frank with one afternoon's bountiful catch.

# Grass Root Notes

by

JACK GOWING

KMA

Ass't. Farm Service Director



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It has been some time since I have visited with you in this column, but I do want to tell you about our trip to Washington, D. C.

My wife, Pauline, and I flew to Washington to attend the summer meeting of the National Association of Television and Radio Farm Directors (NATRD). Flying can be a wonderful way to travel but going to Washington, our flight was very rough. The stewardess had to take a seat and fasten her safety belt, too. Coming back it was a wonderful flight, smooth as could be.

It takes a little less than four hours, actual flying time, to make the trip. We flew at 18,000 feet most of the time and the temperature at that altitude was 19°. It was 96° in Washington and 73° when we landed in Omaha. Our flight arrived in Washington after dark so we saw Washington all lighted up with its beautiful monuments and the capitol. Our return flight left at 5:30 p.m. so we had a chance to see it from the air in daytime too.

In Washington you can review all of the history of our country. We viewed the original Constitution, Bill of Rights and the Declaration of Independence. They do not allow pictures to be taken of these documents anymore because bright lights have blurred much of the printing or writing. While looking at these documents it is hard to believe that they were written over 150 years ago and yet are still the guide for our present day government. With the exception of some amendments our Constitution is the same as it was when it was adopted by the American Colonies.

We visited Mt. Vernon, the home of George Washington. It is hard to believe

that his ideas and plans were modern as ours in many ways. Some of the trees that he planted are still standing and today they are protected by a network of lightning rods. Washington devoted so much time serving his country that his farms weren't profitable to him. The view of the Potomac from Mt. Vernon is one of the most inspiring of the entire area.

Washington, D. C. is a marvelous city. There are no trolley wires or electric wires to mar the beauty of the streets. Trees grow along the streets in many parts of the business area. The streets are wide and there are no store signs out over the sidewalks.

We saw the guard change at the tomb of the unknown soldier and then visited General Lee's mansion which commands a view of the Potomac and of the city. The people lived well in those days considering the fact that they did not have many of the conveniences that we have. Their slaves were provided very small quarters had small windows which provided very little light in the single rooms. Of course, I don't imagine the slaves spent much time in their quarters because all the work needed to be done, was done by the slaves.

We also saw several rooms in the White House and then met the President on the White House lawn. From the White House, we went to Washington's Monument, which is 555 feet tall and had a wonderful view of the city.

These are just a few of the things we did and some of the sights we saw. If you haven't seen Washington, D. C., I think you should plan to see it because I'm sure you would enjoy every minute of it.

# Midwest's Best Cookie Recipes For July

(Selected from more than 3,000 recipes which KMA Homemakers have received during the annual Christmas Cookie Teas)

## PECAN TASSIES

### Pastry Shells:

- 2 bars (8 ounces) butter
- 2 three ounce packages Philadelphia Cream Cheese
- 2 c. sifted flour

Blend quite fine with pastry blender, then shape this into small paper nut cups. Makes pastry for about 18 small cups. Divide one-half cup ground pecans into 48 cups. Spoon in the filling, then top with one-half cup ground pecans.

### Filling:

- 2 eggs slightly beaten
- 1½ c. brown sugar, tightly packed
- 2 T. melted butter
- dash of salt
- ¼ t. vanilla

Bake 15 minutes at 350°, reduce heat to 250° and bake 10 minutes. Set on racks to cool.

\* \* \* \*

## UNBAKED DATE ROLL COOKIES

- 1 lb. graham crackers crushed
- 1 lb. marshmallows cut fine or use miniature marshmallows
- 1 c. broken nut meats
- ½ c. sweet milk
- 1 lb. dates cut up, simmered gently 5 minutes and drained well

Mix all together well, make into a roll, roll it in more cracker crumbs, chill well in waxed paper, slice and serve with whipped cream.

\* \* \* \*

## LEMON COCONUT KISSES

Beat till frothy —

- 2 egg whites
- ¼ t. salt

Add —

- 3 c. powdered sugar gradually and beat till smooth

Add —

- 2 c. finely flaked coconut
- ½ t. lemon extract
- 20 drops yellow food coloring

Mix well and form into small balls, place on greased cookie sheet and with teaspoon handle make indentation in center of each. Let stand 30 minutes. Melt 2 oz. semi-sweet chocolate chips over hot water. Drop a small amount in center of each ball. Let stand until chocolate is firm.

\* \* \* \*

## UNBAKED FUDGE COOKIE

- 1 c. sugar
  - ¼ t. salt
  - ½ c. milk
  - 1 T. cream
  - 1 square (1 oz.) chocolate
- Combine and cook to soft ball stage.

While hot add —

- 12 marshmallows cut up
  - 3 T. butter
  - 1¼ c. graham cracker crumbs
  - ¼ c. broken pecans
- Drop by teaspoon on waxed paper.

\* \* \* \*

## UNBAKED COOKIES

Combine —

- 2 c. finely crushed graham crackers
- 2 T. cocoa
- 1 c. sifted powdered sugar
- 1 c. finely chopped pecans

Add slowly —

- 1½ T. honey
- ¼ c. orange juice

Mix till crumbly. Make into 1 inch balls, roll in colored or white powdered sugar. Makes 2 dozen.

\* \* \* \*

## CHOCOLATE CLUSTERS

- 1 ounce unsweetened chocolate
- ⅓ c. butter or margarine
- 15 marshmallows
- 2 c. uncooked quick rolled oats
- ⅓ c. cocoanut

Melt chocolate, butter and marshmallows, in top of double boiler over boiling water or in heavy pan over low heat. Stir until smooth, remove from heat and add the oatmeal and cocoanut. Stir well and drop by teaspoonfuls on waxed paper. Cool.

### UNBAKED COOKIES

- 2 c. finely crushed graham cracker crumbs
- 2 T. cocoa
- 1 c. sifted powdered sugar
- 1 c. finely chopped nuts
- 1/8 t. salt

Combine the above 5 ingredients and mix well.

Combine:

- 1 1/2 T. honey
- 1/4 c. orange juice

Add to crumb mixture and mix well. Roll into 1 inch balls and roll in powdered sugar. Store in tightly covered container.

\* \* \* \*

### "QUICK AS A WINK" COOKIES

- 1/3 c. peanut butter  
(cream or chunk style)
- 1 package chocolate bits (6 oz.)
- 3 c. corn flakes  
nuts (optional)

Melt peanut butter and chocolate in double boiler or heavy pan over low heat. Add corn flakes and nuts. Stir thoroughly. Drop by spoonfuls on waxed paper. Chill until hard.

\* \* \* \*

### UNBAKED BUTTERSCOTCH COOKIES

- 1 c. brown sugar
- 1 c. white sugar
- 1/2 c. cream or top milk

Combine and bring to a full boil.

Remove from heat and add:

- 1 t. vanilla
- 3 c. uncooked oatmeal (Quick)
- 1 c. cocoanut, very finely chopped
- 1/2 c. nutmeats, chopped fine

Mix well. Drop by spoonfuls on waxed paper and cool.

\* \* \* \*

### COCOANUT DATE ROLLS

- 3/4 c. sugar
- 1 c. chopped dates
- 2 eggs, well beaten

Combine and cook over medium heat, stirring constantly until mixture pulls away from sides of the pan. About 5 minutes cooking time. Remove from heat, stir in:

- 1 t. vanilla
- 1 c. chopped pecans

Carefully fold in:

- 1 c. Post Toasties
- 1 c. Sugar Krinkles

Cool slightly. Moisten hands in cold water and shape into balls. Roll in cocoanut. Chill and store in refrigerator. Makes about 2 dozen.

\* \* \* \*

### CARAMEL COOKIES

- 28 vanilla caramels
- 3 T. water

Melt above in top of double boiler or heavy pan over low heat. When smooth add 3 c. Rice Krispies. If desired add cocoanut, nuts, chopped fine. Roll into balls or pack into buttered pan. Cool and cut.

\* \* \* \*

### FROSTIES

- 1 c. (6 oz.) semi-sweet chocolate pieces
- 5 c. sugar coated corn flakes
- 3 T. light corn syrup
- 1 c. finely chopped nutmeats
- 1/3 c. cold coffee brew
- 3 c. sifted powdered sugar

Melt chocolate over hot, not boiling water. Remove from heat. Crush cereal into fine crumbs. Combine chocolate, crumbs, syrup, nutmeats, coffee brew and sugar. Knead well. Form into balls one inch in diameter. Roll balls in granulated sugar. Place in covered container, let stand overnight or several days before serving. Yields 3 1/2 dozen frosties.

### UNBAKED COOKY BAR

Put in large buttered bowl —

- 4 c. Wheaties
- 1 c. salted peanuts crushed
- 1 c. finely shredded coconut

Oil to soft ball stage —

- 1 c. sugar
- 1/2 c. light corn syrup
- 1 c. rich milk

Pour this over first mixture in bowl, mix well and pour into buttered oblong pan. Pat it down firmly. Cut in bars.

\* \* \* \*

### ANGEL FLAKE DAINTRIES

- 30 dates pitted and cut up
- 2 eggs
- 1 T. butter or margarine
- 1 c. sugar
- pinch salt

Cook above mixture till thick and cool. Mix in 3 c. Rice Krispies and 1 t. vanilla. Roll balls of mixture in Angel Flake Cocoanut.



By DORIS MURPHY

Karen, 9 year old daughter of Mr. and Mrs. EDWARD MAY, had her heart set on a new bicycle this summer. As soon as school was out, she started figuring out ways to make money. One day she set up a Kool-Aid stand in the yard and sold cold drinks for 2¢ a glass. But the money rolled in faster the day she set up a hot dog stand, and sold them for 10¢ apiece. The kids in the neighborhood were hungry that day and consumed around 12 or 14 hot dogs. Even with all her efforts, it was going to be some time before she could make enough to buy a bicycle. Her daddy and mother knew how badly she wanted a bike. . . and they also knew she had a birthday coming up June 4th. So when the eventful day arrived, you can imagine the happiness on Karen's face when she received a beautiful brand new bicycle for a birthday gift. Her sister, Annette also had a big thrill during the week of June 17th. She attended Lark's Camp for Girls at Boone, Ia., a Riding School where the girls are taught proper methods of riding. Annette has a pony she rides at home, but found it much more exciting to attend the girl's camp where a group of 25 were taken on long trail rides.

One hot day several weeks ago, Jeffrey Heuer, three year old son of the MIKE HEUER'S and Jimmy Larson, a nephew of EVALYN SANER of KMA's traffic department and three year old son of the Carroll Larson's decided it was a pretty hot day. Jimmy and Jeffrey, next door neighbors couldn't take the heat anymore, so right outside in front of everybody, they took their clothes off and ran around in their birthday suits until their mothers discovered the escapade and hurriedly dressed the young nudists.

Because of his constant interest in educational and community work, JACK GOWING, Assistant Farm Service Director of KMA, was honored recently, when he was selected a member of the Adult Education Council of Clarinda Junior College. This is the first time in the four years the night adult school has been operating, that a board member has been chosen outside Clarinda. Mrs. Richard Davidson of Clarinda was the other new appointment to the board. Mr. and Mrs. GOWING were among those attending the annual spring meeting of the television and radio farm directors,

held in Washington, D. C. June 14th to 19th. They made the trip by plane.

What fun and what good experience the JOHN SPRINGERS had the week of June 17th, taking care of 9 month old Roderic, son of KMA's Guide Editor TOKE NELSON, while the Nelson family went on a vacation trip to the Lake-of-the-Ozarks in Missouri. It was a valuable experience because the SPRINGERS are expecting a visit from the stork in early September. Pictured on this page, you see them taking care of the baby, which gave them some idea of what to expect this fall. They only hope their own baby is as good as Roderic. He was such an angel they are afraid they spoiled him. John claims he became an expert at changing diapers in just one week's time! Even the pup Gregory Elvis, approved Roderic's behavior, not minding sharing the attention he has had bestowed on him, since he came to live with the Springers. Sonnee fell in love with the baby so much, it was hard to give him up when the NELSON'S returned from their vacation.



John and Sonnee and their "borrowed" son.

When FLORENCE FALK, the Farmer's Wife, was given editorial mention in the Anton, Ia., Herald, June 12th, she found out her listeners didn't want her to miss knowing about the write-up. She not only received a copy of the newspaper from the publisher, but clippings from nine listeners. FLORENCE certainly appreciated their interest. She was grateful, too, to Editor V. A. Lundquist and wife for their fine comments about her program, referring to the fact that each Monday morning she gives a brief review of the services she has attended at St. John's Lutheran Church in Essex on Sunday. The pastor, Rev. Kenneth Ebb of Essex, is a brother of Mrs. Lundquist, and the pastor's infant daughter was recently baptized by it's 86 year old grandfather, Rev. O. N. Ebb of Swedesburg, Iowa.

Everyone loves unusual parties! That's why the 140 guests who attended two parties given by Mr. and Mrs. EDWARD MAY, Mr. and Mrs. ANTHONY KOELKER and Mr. and Mrs. RICHARD SCHLICK, had such a wonderful time. The first, was a Barn party given at the SCHLICKS, where over a hundred enjoyed playing old fashioned games, square dancing, and a barbecue supper. Next night, the group were hosts at a clever "Christmas Party in June." Christmas decorations prevailed, not only on the invitations but throughout the home decorations. And to make it even more authentic. . . Santa Claus was there in costume. You can bet everyone entered into the spirit of the occasion and had a lot of fun.

Naturally a "bachelor" found it hard to concentrate on the KMA recording machine, when the stage at the Southwest Iowa Beauty Pageant in Clarinda, was filled with beautiful girls. The bachelor was KMA's afternoon disc jockey TOMMY BURNS, who with disc jockey MIKE HEUER were taping the highlights of the pageant for play back the following afternoon on their shows. TOMMY and MIKE had ring side seats right down front, in order to bring KMA's listeners an on-the-spot report of the beauty contest. Miss Gloria Cleaver sponsored by the Shenandoah Lion's Club won first place. Miss Yvonne Funkhouser, selected by MIKE HEUER, a member of the Shenandoah Junior Chamber of Commerce, who sponsored her entry, was second runner-up winner. The KMA disc jockeys were thankful for one thing . . . that THEY weren't the jud-

ges, after hearing and seeing southwest Iowa's talented beauties perform. All the contestants were very well qualified to carry the title of Miss Southwest Iowa! Shenandoah is proud of it's winners and we extend congratulations. On the cover you will see a picture of the three Shenandoah contestants, the other being Sara Jo Lynn, with Tommy Burns as he interviewed the girls one afternoon on his show.

Mud, rain and darkness were responsible for an accident to the car of KMA salesman, NEAL BACHMAN near Malvern at 9:30 one night. NEAL and friend, Miss Phyllis Mattes of Tabor were driving in the rain, when mud washed up on the pavement, causing the car to leave the road. It headed into a field where it tipped over, landing on a pile of dirt which kept the car from pinning Neal's leg down. Outside of bruises the couple escaped unharmed. The dirt pile undoubtedly saved the occupants from serious injury.

On a recent fishing trip to Lake-Of-The-Woods, Canada, MERRILL LANGFITT and son Bruce, and Wayne Stevens and son Rawson stayed one night at Penassa, the northern most postoffice in the United States, located on an island. They were in Canada but did their fishing in the United States. All of the party caught their limit of wall-eyed pike. The trip was made in Wayne Stevens' plane.

Home life at engineer DON BURRITCHER'S was considerably quieter recently, when two popular members of the family were vacationing. Carol, age 12, spent a week at Camp Brewster and Connie, who is 9, was a week visitor at the cottage of Mr. and Mrs. Bob Ross at Lake Okoboji.



That's right, the entire Childs family under same roof at same time. Dave is playing chess with Ralph; Steve and Mike are listening to records; while Muriel and daughter Susie watch the goings-on.

# A Letter From The Farmer's Wife

Greetings from the farm!!!

Beautiful summertime has descended on us for sure. The rains in June did have drawbacks as far as cultivating corn, haying and getting field work done on calendar time. But the work did get sandwiched in between showers and we are so thankful for submoisture.

On the farm the summer months are the busiest by far. Very early hours and then work until well after dark. But it is our choice of living.

The farmer did get behind with cultivating corn for a while but it was finally gone over the first time. He has baled up one patch of hay and the bales are all stored away in the big old red barn. The wheat is really turning color as I write this and when the July KMA Guide comes to you we hope the wheat will have been harvested. So far we've had no damaging winds or hail for the small grain. The cool weather was nice for the small grain but not so good for Iowa corn that needs hot muggy days and nights.

The farmer also spent a week-end in the Concordia, Kansas area attending the Falk family reunion. This year marks the 100 anniversary of the Falks arriving in Iowa. A great deal of history has unfolded since then.

Bruce has been real busy with his chickens, a Boy Scout project. At this time it seems as though he will have just a few left July 4. Bruce attended Boy Scout Camp at Griswold, Iowa Camp Wakonda the last week in June. That first morning June 24 with temperatures down to 49° tested their scouting abilities. He is trying so hard to get his achievement in swimming accomplished. We have a family ticket at the Shenandoah pool and the children are there quite a bit. His tree house building was halted by the invasions of not one but two swarms of bees, so they'll have to be routed out and the hole cemented over.

Karen Ann has really had no vacation as yet. She was with the Essex Band the 6th of June when they played on the courthouse steps, opening the 2nd 100 years in Omaha. The band later gave a marching demonstration. She and her friend Judy Howard were assistant counselors at the Girl Scout Camp and the Brownie Day Camp at Manti near Shenandoah the last two weeks in June. Then the first week in July she and Judy were members of the Primitive Camping Unit of the Camp of the Hills at Sioux City, Ia. Certainly fine experience for both girls. Karen Ann has a lot of sewing lined up for school clothes and that time will be here before any of us are ready.

The past two months have been busy

ones for the Farmer's Wife—never before have I done so much "taxiing" around. Here there and everywhere—but now that all the camps are over peace reigns again.

Many, many recipes have been tested and in response to so many requests my recipe page has for you meat recipes. Topping the list is the new meat loaf we as a family like so very much.

The feature cookies in this months issue are the unbaked, quick kind. There is one recipe that I must share with you in this letter. This cookie has such an unusual background. Mrs. Kenneth Ebb our Pastor's wife—the former Virginia Peterson—was a missionary nurse in Africa for some five years. While there one of the teachers from England shared this recipe with her. Mrs. Ebb shared it with us at the Cookie Tea last December.

## SNOWBALLS

An uncooked, candy—like cookie.

Mix together:

- $\frac{3}{4}$  c. granulated sugar
- $\frac{1}{2}$  c. dried milk crystals
- 2 T. crushed corn flakes

Add:

- 2 T. melted butter or margarine
- 2 T. water

This makes a stiff paste. (Add more dried milk crystals if not stiff enough.) Shape into small balls. Roll in dried milk. Put in refrigerator to harden. Yield: Approximately 2 dozen. You may substitute the chocolate flavored dried crystals and they are good, too. An unusual background for a recipe, so very good. Fine to serve with tea or coffee at anytime.

Bernice and I have had a great deal of enjoyment getting these cookie recipes lined up for you and there will be two pages of cookie recipes in each of the Guides to follow this year.

To all of you in the listening area thank you so very much for the fine letters so many of you are like old friends through your mail, thanks for the orders, we've had some mighty fine offers. By the August Guide hope to share some of the wonderful pecan recipes entered in the pecan contest.

My space as well as time is limited so now until my letter in September—thanks for listening!!! and above all

Keep Smiling  
Florence Falk

There are no limits to our achievement, save those we set for ourselves. We are both human and divine, free to choose what we want, free to set the Law in motion to bring what we want into our lives, free to prove "the good and acceptable and perfect will of God."—Irene Lillie in Good Business.



# Homemaker's Guide

## "THE FARMER'S WIFE"

By FLORENCE FALK

In answer to so many requests this page will have recipes featuring meat for you. To top the list the following meat loaf has become a favorite in our family.

### JUST RIGHT MEAT LOAF

1 c. top milk  
3/4 c. bread crumbs  
Soak these together while mixing:

1 1/2 lbs. ground beef  
1 t. onion salt  
1/2 t. sage  
pepper as desired

Mix well and add 2 well beaten eggs.

Combine with the crumb, milk mixture and knead until blended. If you wish a crusty meat loaf then bake in a shallow pan, 8 x 8 inch square. If more tender sides desired bake in a loaf pan, 9 x 4 1/2 or 5 x 2 1/2. Shape into loaf or place in pan and spread the following topping:

2 1/2 T. brown sugar  
3 T. catsup  
dash nutmeg  
3/4 t. dry mustard

Bake in 350° oven for 1 hour. This recipe makes up well in individual loaves baked in muffin tins.

\* \* \* \*

### MOLDED HAM AND CHEESE LOAF

1 envelope unflavored gelatin  
1/2 c. cold water  
3/4 c. hot water  
1/4 t. salt  
1/4 t. vinegar  
1/4 c. diced celery  
1/4 c. diced sweet pickle  
1 c. grated American cheese  
1 c. diced cooked ham or cold roast pork  
Soften gelatin in cold water. Add hot water and salt and stir until dissolved. Add vinegar. Chill until the mixture is the consistency of unbeaten egg white. Mix in celery and pickle; divide mixture into 2 parts; to one add the grated cheese, to the other the diced ham. Turn ham mixture into loaf pan and chill until almost firm. Add cheese mixture. Chill until firm. Unmold on crisp greens and garnish with lemon slices, tomato wedges, deviled eggs. Serve with parsleyed potatoes, buttered asparagus with hot butterhorn rolls.

### FLANK STEAK

Score the steak on both sides in criss-cross fashion with a sharp knife; sprinkle well with pepper and salt, and fresh chopped mint if the flavor is liked. Pour over it enough vinegar to soak in well during 30 minutes; drain, shake off the mint, and broil.

\* \* \* \*

### STUFFED FLANK STEAK

Score 2 flank steaks on both sides in criss-cross fashion with a sharp knife. Make a dressing with 2 c. bread crumbs mixed with 1 minced onion and moistened with a little boiling water and seasoned with 1/2 t. poultry seasoning. Spread dressing on one flank steak, place the other steak on top and tie together securely. Put 2 1/2 T. butter in skillet, heat and sear both sides of steak well, then place in a casserole or baking dish, add 1 c. boiling water, cover and cook slowly in 275° oven until tender 2 to 3 hours.

\* \* \* \*

### LIVER LOAF

1 lb. liver, ground  
2 c. soft bread crumbs  
1/2 c. grated onion  
4 T. meat drippings  
1 egg  
1/2 t. pepper  
1 t. salt  
1/4 c. flour  
4 T. cold water

Combine all ingredients in order given with the exception of the last 4 T. water. Form into loaf and place in loaf pan or shallow pan. Pour over the water. Bake 400° oven for 10 minutes, then reduce heat to 350° for about 1/2 hour, or until tender.

\* \* \* \*

### SWISS STEAK

2 lbs. round steak cut 2 inches thick  
Melt 1 T. fat in frying pan. Season steak with salt and pepper, dredge with flour and brown quickly on both sides and put in roaster. Brown scant 1/2 c. flour in fat left in pan. Add 3 c. hot water and pour over the meat. Bake for 2 hours in 300° oven. If desired use tomato juice instead of hot water.



(Cut Along This Line And Save)



## HOMEMAKER'S VISIT

By BERNICE CURRIER

### APRICOT SALAD

- A—2 packages orange gelatin  
2 c. hot water
- B—1 c. combined pineapple & apricot juice
- C—1 large can skinned apricots cut up  
and drained  
1 large can crushed pineapple drained  
10 marshmallows cut up

Combine A, and B, chill till partly set, add C, pour into oblong mold and chill till firm. Top with the following topping.

Topping:

- A—1 c. combined pineapple & apricot juice
- B— $\frac{1}{2}$  c. sugar  
3 T. flour  
1 beaten egg  
2 T. soft butter
- C—1 c. cream whipped

Combine B, gradually add A, cook, stirring constantly until thick. Cool and add C. Spread over the firm gelatin mixture and sprinkle grated cheddar cheese on top. Chill and cut into 16 squares. Serve on lettuce or salad greens.

\*\*\*\*\*

### NEW ENGLAND RAISIN BREAD

- A— $\frac{1}{4}$  c. and 2 T. lukewarm milk  
 $\frac{1}{4}$  c. sugar  
1 t. salt
- B—1 package dry yeast  
 $\frac{1}{4}$  c. warm water
- C—2 eggs beaten
- D—1 c. raisins simmered 15 minutes, drained well
- E— $\frac{1}{4}$  c. soft butter or margarine  
3 c. sifted flour

Combine A, combine B, add to A, add C, D then add E. Stir in the flour. Turn onto floured board, knead until smooth, elastic and satiny. Place in greased bowl, grease the top, cover, let rise to double. Punch down, put out on board, knead a few times then form into two loaves or one large loaf. I prefer the smaller loaves. Put in greased pans, brush with butter, sprinkle with sugar, cover, let rise to double. For two loaves bake about 40 minutes at 350°. For one large loaf bake 50 to 55 minutes at 350°. Turn out on rack on side to cool.

### REFRESHING PUNCH

- A—2 $\frac{1}{2}$  c. sugar  
1 c. water
- B—1 qt. pineapple juice  
2 c. strained lime juice  
1 qt. strained orange juice  
 $\frac{1}{4}$  c. strained lemon juice
- C—2 qts. ginger ale chilled  
colored ice cubes

Combine A and heat to boiling, cool. Combine B and add A and chill. Just before serving, add C. To make colored ice cubes, blend food coloring with water before freezing. Makes 5 quarts. Use fresh, frozen or canned fruit juices.

\*\*\*\*\*

### RHUBARB PINEAPPLE ORANGE MARMALADE

- 7 pounds rhubarb
- 1 No. 2 can crushed pineapple with juice
- 2 oranges
- 1 lemon
- 8 c. sugar

Cut oranges and lemon in quarters after washing carefully, discard seeds and slice very thin, add water to equal 1 $\frac{1}{2}$  times orange and lemon measure. Bring to boil then simmer gently for 1 hour. Cook rhubarb in very small amount water just until tender. Combine all ingredients and cook until thick and juice sheets off the spoon. Pour into sterilized glasses to within  $\frac{1}{4}$  inch of top. Seal with parafin.

\*\*\*\*\*

### APRICOT CORN BREAD

- A— $\frac{3}{4}$  c. skinned apricots cut fine  
 $\frac{1}{4}$  c. sifted flour
- B— $\frac{3}{4}$  c. sifted flour  
 $\frac{3}{4}$  c. yellow corn meal  
2 t. baking powder  
 $\frac{1}{2}$  t. soda  
1 T. sugar  
1 t. salt
- C—1 c. buttermilk  
2 beaten eggs  
3 T. soft butter or margarine

Combine A, sift B and add to A. Combine C and add to first mixture and stir enough to moisten well. Pour into greased 8 inch square pan 1 $\frac{1}{2}$  to 2 inches deep. Bake 30 minutes at 400°. Cut in squares and serve hot with butter or margarine. Delicious! !

Continued on Page 15



# Mrs. May Writes About Hong Kong

Hong Kong  
June 14, 1957

Dear Friends,

How quickly the past month has gone. On May 12 I sailed from San Francisco on the S. S. President Hoover. By June 14th, I have had thirteen delightful days in Japan two in the Philippines, besides the interesting trips on both the Hoover and the S. S. President Wilson. We arrived in Hong Kong about 10:30 this morning.

Japan is a most interesting country, miniature in almost everything except cordiality. They are very friendly and exceedingly polite. It is a nation of small people and everything is scaled to that. The farms average  $1\frac{1}{2}$  to 3 acres, which are cut up into small plots about the size of my front yard and many times much smaller. The homes are about the size of a double garage (many looked smaller). Occasionally one has a second story or the home is larger. There is almost no furniture in them. In the dining room is a low table which can be folded and put away. They sit or squat on their knees on a cushion in front of the low table. There are no beds. They sleep on mats and if any bedding, are rolled up and put away for the day. Not much space is given over to a kitchen or to a bath room. In a farm home we saw a large round wooden tub. They do have community bathing and pay for that type of public bathing. They never wear shoes into their homes, temples, Japanese style hotels or restaurants. (We surely got tired taking off our shoes at the temples.) At all of the hotels there were many small but very artistic floral arrangements of just a few flowers. Beside many homes and at all of the hotels were small but very beautifully landscaped gardens. On many tables were placed miniature pine trees or miniature azalea trees which were blooming. The food was excellent at all of the hotels, which were very large. We simply feasted on the large but delicious strawberries. The Imperial Hotel in Tokyo and the Fujiya Hotel at Miyanoshita are both elegant and quite famous. They cook more vegetables than we do. I really enjoyed the small cooked pea pods, but the choice of meat is quite limited.

Tokyo is the third largest city in the world. Very much of the business district is very modern, 7 or 8 story buildings. It is a very busy city with automobile traffic keeping to the left. They use many bicycles and also many three wheeled pick-up trucks, two wheels in the back and one in the center of the front. The younger generation are wearing western clothing, even to the shoes. Many older women still wear

the kimino with the obi and the wooden shoes. We saw hundreds of school children wearing uniforms, visiting the Temples and Shrines.

We attended two very interesting theatres in Takarazuka and in Toyko. At Takarazuka a dance drama "Funa Yuja" in 5 scenes — Japanese style was followed by Tales of Manhattan, a very spectacular musical in 20 scenes. Tori Revue in Tokyo was also very spectacular and the ballet dancing very lovely. I also attended a concert by Richard Tucker. In every city or town which we visited the shopping was very interesting and we visited quite a number of Temples and Shrines. Just as we left Japan we were getting used to their currency, \$1.00 U.S., worth 360 yen. In Manila it was two pesos to our dollar and now in Hong Kong it's 5.60 Hong Kong dollars to one U. S. dollar. But here they will take any money. They were very strict about currency both in Japan and Manila. We had to fill out forms telling how much money we were taking into their country and how much we were taking out of the country.

I will fly back to Manila June 25th where I will visit friends at Laguna Agricultural College (a part of the University of Philippines) at Los Banos. I haven't sent many post cards. Costs from 30 to 40 cents our money to send air mail and they would be weeks if sent regular mail. I wish you could see the millions of lights up the side of the Mountain of the Island of Hong Kong (very famous) in Kowloon (mainland) and from my hotel window tonight it is a beautiful sight which I shall always remember. This is one of the most interesting cities of the world. We shopped some this p.m. Tomorrow we will go sight seeing. After five days here we will fly to Bangkok. The Orient is just too interesting to describe. People from all over the world pass thru Hong Kong.

I am surely enjoying the wash-n-dri, miniature soaps, purse and stick perfumes, ball point pens, money bags, stationery, hankies and every gift my friends gave me which have been so useful and appreciated. I've enjoyed my mail so much along the way and often think of my family and friends in our dear U. S. A. I am fine and having a wonderful trip.

Sincerely,  
Gertrude May.

Tell your friends—that's what we'd like for you to do, because we know they'd be interested in these fine cookie recipes which will appear in every Guide issue in the future. Two full pages of the best cookie recipes you can find anywhere.

# KMA Daily Programs For July, 1957

**DAILY DAYTIME PROGRAMS**

**MONDAY THROUGH FRIDAY**

5:00 a.m.—Town & Country Hour  
 6:00 a.m.—News & Weather  
 6:15 a.m.—Western Star Time  
 6:30 a.m.—Merrill Langfitt  
 7:00 a.m.—Dean Naven, News  
 7:15 a.m.—Frank Field  
 7:30 a.m.—Markets  
 7:35 a.m.—Let's Go Visiting (Tues., Thurs.)  
 7:35 a.m.—Lawrence Welk's Show  
 7:45 a.m.—Morning Headlines  
 8:00 a.m.—Breakfast Club  
 9:00 a.m.—Bernice Currier  
 9:30 a.m.—When A Girl Marries  
 9:45 a.m.—Whispering Streets  
 10:00 a.m.—Kitchin Club  
 10:15 a.m.—Housewives Serenade  
 10:30 a.m.—Florence Falk  
 11:00 a.m.—Back To The Bible  
 11:30 a.m.—Tennessee Ernie  
 11:45 a.m.—Morning Markets  
 12:00 noon.—Dean Naven, News  
 12:15 p.m.—Edward May  
 12:30 p.m.—Jack Gowing  
 12:45 p.m.—Markets  
 1:00 p.m.—Frank's Letter Basket  
 1:15 p.m.—Lawrence Welk's Show  
 1:30 p.m.—Tommy Burns' Show  
 2:30 p.m.—Siesta Serenade  
 3:00 p.m.—Tommy Barna's Show  
 4:00 p.m.—Mike's Matinee  
 5:00 p.m.—Kiddie Korner  
 5:30 p.m.—Corn Country Jamboree  
 5:30 p.m.—Sparta Polka Band  
 5:30 p.m.—Corn Country Jamboree (Friday)  
 6:00 p.m.—Farm Bulletin Board  
 6:15 p.m.—Casual Clips  
 6:30 p.m.—Ralph Childs, News  
 6:45 p.m.—Edw. May, Mkts & weather

**MONDAY NIGHT**

7:00 p.m.—Club 960  
 9:00 p.m.—Brownsin' With Burns  
 9:35 p.m.—Mysterytime  
 10:00 p.m.—Ralph Childs, News  
 10:15 p.m.—Dance To The Bands  
 11:00 p.m.—Music In The Night  
 11:05 p.m.—Back To The Bible  
 11:30 p.m.—Back To The Bible

**TUESDAY NIGHT**

7:00 p.m.—Club 960  
 9:00 p.m.—Brownsin' With Burns  
 9:35 p.m.—Mysterytime  
 10:00 p.m.—Ralph Childs, News  
 10:15 p.m.—Dance To The Bands  
 11:00 p.m.—News  
 11:05 p.m.—Music In The Night  
 11:30 p.m.—Back To The Bible

**WEDNESDAY NIGHT**

7:00 p.m.—Club 960  
 9:00 p.m.—Brownsin' With Burns  
 9:35 p.m.—Mysterytime  
 10:00 p.m.—Ralph Childs, News  
 10:15 p.m.—Dance To The Bands  
 11:00 p.m.—News  
 11:05 p.m.—Music In The Night  
 11:30 p.m.—Back To The Bible

**THURSDAY NIGHT**

7:00 p.m.—Club 960  
 9:00 p.m.—Brownsin' With Burns  
 9:35 p.m.—Mysterytime  
 10:00 p.m.—Ralph Childs, News  
 10:15 p.m.—Dance To The Bands  
 11:00 p.m.—News  
 11:05 p.m.—Music In The Night  
 11:30 p.m.—Back To The Bible

**FRIDAY NIGHT**

7:00 p.m.—960 Hit Parade  
 8:00 p.m.—Club 960  
 9:00 p.m.—Brownsin' With Burns  
 9:35 p.m.—Mysterytime  
 10:00 p.m.—Ralph Childs, News  
 10:15 p.m.—Dance To The Bands  
 11:00 p.m.—News  
 11:05 p.m.—Music In The Night  
 11:30 p.m.—Back To The Bible

**SATURDAY PROGRAMS**

5:00 a.m.—Town & Country Hour  
 6:00 a.m.—News & Weather  
 6:15 a.m.—Western Star Time  
 6:30 a.m.—Merrill Langfitt  
 7:00 a.m.—News  
 7:15 a.m.—Frank Field  
 7:30 a.m.—Lawrence Welk's Band  
 7:45 a.m.—Morning Headlines  
 8:00 a.m.—Saturday Shopper  
 9:00 a.m.—Bernice Currier  
 9:30 a.m.—No School Today  
 10:30 a.m.—Florease Falk  
 11:00 a.m.—Back To The Bible  
 11:30 a.m.—KMA Country Tops  
 11:45 a.m.—Practical Land Use  
 12:00 noon.—News  
 12:15 p.m.—Edward May  
 12:30 p.m.—Jack Gowing  
 12:45 p.m.—Market Review  
 1:00 p.m.—Saturday Matinee  
 6:00 p.m.—Red Foley  
 6:30 p.m.—News  
 6:45 p.m.—Stars For Defense  
 7:00 p.m.—Vincent Lopez Band  
 7:30 p.m.—Am. Music Hall  
 8:00 p.m.—Dancing Party  
 8:30 p.m.—National Jukebox  
 9:00 p.m.—Lawrence Welk's Army Show  
 9:30 p.m.—Platterbrains  
 10:00 p.m.—News  
 10:15 p.m.—Guest Star  
 10:30 p.m.—Proudly We Hail  
 11:00 p.m.—News  
 11:00 p.m.—Music In The Night  
 11:55 p.m.—News

**SUNDAY PROGRAMS**

6:30 a.m.—Back To The Bible  
 7:00 a.m.—News ad Weather  
 7:15 a.m.—Here's To Veterans  
 7:30 a.m.—Sunday Worship Service  
 7:45 a.m.—Morning Headlines  
 8:00 a.m.—Radio Bible Class  
 8:30 a.m.—Your Worship Hour  
 9:00 a.m.—Sunday School Lesson  
 9:15 a.m.—Bible Truth  
 9:30 a.m.—Sun. Album  
 12:00 noon.—News  
 12:15 p.m.—Baseball Warm Up  
 12:25 p.m.—K. C. Baseball Game  
 4:30 p.m.—High Moments In Music

5:00 p.m.—Mon. Morn. Headlines  
 5:15 p.m.—Paul Harvey  
 5:30 p.m.—Wings of Healing  
 6:00 p.m.—Radio Bible Class  
 6:30 p.m.—Prison On The Hill  
 7:00 p.m.—Revival Hour  
 8:00 p.m.—Music Hall  
 9:00 p.m.—Edwin Canham  
 9:15 p.m.—Travel Talk  
 9:30 p.m.—Hour of Decision  
 10:00 p.m.—News  
 10:15 p.m.—Lets Go To Town  
 10:30 p.m.—Revival Time  
 11:00 p.m.—News  
 11:05 p.m.—Music In The Night  
 11:55 p.m.—News

**K. C. BASEBALL GAMES**

**JULY**

1	Cleveland	7:00
2	OPEN	
3	Chicago	1:25
4	Chicago (2 games)	1:15
5	Detroit	7:10
6	Detroit	7:10
7	Detroit	12:25
8	OPEN	
9	OPEN	
10	OPEN	
11	New York	7:55
12	New York	7:55
13	New York	1:55
14	Washington (2 games)	1:25
15	Washington	1:25
16	Boston	7:55
17	Boston	7:55
18	Boston	1:25
19	Baltimore	7:55
20	Baltimore (2 games)	1:25
21	OPEN	
22	OPEN	
23	Boston	1:15
24	Boston	1:15
25	Boston	1:15
26	Washington	7:00
27	Washington	1:00
28	Washington (2 games)	10:55
29	OPEN	
30	New York	
31	OPEN	1:15

Listings Correct at Time of Publication  
 However, all Programs Are Subject to Change.

## Tommie and Mike To Hold Record Hops

KMA's versatile music masters, Tommy Burns and Mike Heuer, often aided and abetted by Jumpin' John Springer, are planning to stage a series of Record Hops for the teenagers of KMAland.

First date set by the disc jockeys is for Friday night, July 12—at the Rose Garden ballroom in Shenandoah. They promise a tremendous selection of the best danceable music from 9 until midnight, and all teenagers—and older than teenagers, too—are invited to take part.

This first Record Hop is being promoted by KMA disc jockeys to help the Shenandoah Junior Chamber of Commerce to raise funds to carry out beneficial civic activities.

Tommy and Mike plan to stage a series of Record Hops. They want to hear your response to the idea.

Tommy's show is heard from 1:30 until 4 each afternoon that baseball isn't on (except for the half hour Summer Siesta at 2:30). Mike's Matinee is a solid favorite

with music fans from four until five-to-five each afternoon. Mike also has a nighttime Club 960 show on certain nights. Tommie also has a transcribed show, "Browsin With Burns" at 9 on evenings when there is afternoon baseball.

### HOMEMAKER'S VISIT

Continued from Page 12

For the fishermen! !

#### HUSH PUPPIES

To be fried in bacon fat after frying fish.

A— $\frac{1}{2}$  c. sifted flour  
2 t. baking powder  
1 T. sugar  
 $\frac{1}{2}$  t. salt  
 $1\frac{1}{2}$  c. yellow corn meal

B—1 small onion chopped

C—1 beaten egg

$\frac{3}{4}$  c. milk

Sift A, add B, then add C and beat lightly. Drop 1 t. batter into hot deep fat after fish are fried. Fry just a few at a time to keep fat hot. Fry till golden brown. Drain on brown paper and eat immediately. Yummy! ! !



Chief Engineer Don Burrichter is shown putting the finishing touches on the new automatic recording equipment in Studio "B". This modern equipment, Burrichter says, makes it possible for KMA disc jockeys to become even more versatile in their programming than in the past. The disc jockeys can make tape interviews and can splice them right into their shows, and plans are in making to increase this popular type of programming.

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**Tom Thumb Publishing Co.**  
Shenandoah, Iowa

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The popular Sparta Polka Band of South Omaha has two shows each week on KMA now. They can be heard for 25 minutes at 5:30 each week Friday afternoon, and again at 5:30 each Saturday morning on the Merl Douglas morning Revelry show. Members of the popular band which plays for all occasions all over KMA land are back row, left to right: Marvin Wanek, tuba; John Julis, drums; Dean Hansen, accordion. Front row left to right: Bill Brown, sax; Jerry Jaros, sax; Eddie Chalupa, trumpet; George Mische, trumpet.

The

# KMA GUIDE

*June, 1957*



## COVER STORY

June is the month for brides. KMA this year has one of the most lovely of all June brides. She is Beverly Grant, daughter of Mr. and Mrs. Merrill Langfitt. Merrill is KMA farm director. Bev was married on Saturday, June 1, to David Shaw of Shenandoah in an impressive double-ring ceremony at the First Baptist Church. The Guide editor had a "field day" with pictures. A picture of the bride and her father will be found on page nine; and three other wedding party pictures are included on page 15 of the Guide. Columnist Doris Murphy has a detailed account of the nuptial rites in her column on pages 8 and 9.

## The KMA Guide

Vol. 3

No. 7

JUNE 1, 1957

The KMA Guide is published the first of each month by the Tom Thumb Publishing Co., 205 North Elm St., Shenandoah, Iowa. Owen Saddler, editorial chairman; F. S. (Toke) Nelson, editor; Doris Murphy, feature editor; Farrell Turnbull, copy editor. Subscription price \$1 per year (12 issues) in the United States, foreign countries, \$1.50 per year. Allow two week's notice for change of address and be sure to send old as well as new address.

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## Picnic Time For KMA Staffers, Wives



**KMA STAFF PARTY** held during mid-May at the American Legion Country Club in Shenandoah was a fun-for-all picnic. Florence Falk, the Farmer's Wife, was the hit of the picnic with one of her new products, which she advertises at 10:30 to 11 each weekday. Florence was letting the gals sample the new duo twin pack of Hiland Potato Chips.



## A Chat With Edward May

While I was collecting my thoughts in regard to this column a bus load of women drove up beside the building and informed us they were all prepared to start their tour of Shenandoah. They had written about a month earlier and had made the arrangements. This is the season of the year when many groups visit Shenandoah to see the many points of interest in our fair town. We think we have a great deal to show our many visitors and always welcome visitors. If you belong to a club or organization and would like a conducted tour of Shenandoah write us a letter and tell us the date you would like to make your visit. We will certainly welcome your group. We ask that you write in advance of your arrival so we can arrive at a satisfactory date for both of us. We already have many groups scheduled during the next few weeks and it might be to everyone's advantage if you were to come on a day that we don't have a large group scheduled. We can work out any difficulties in this respect. This is why we prefer you write in advance, just in case it might be necessary or advisable that we suggest a different date for you and your group to arrange your visit. We have already had many groups in Shenandoah, as well as others who are planning visiting in the near future. These groups are from the towns of Gravity, Elliott, Sac City, Missouri Valley, Audubon, Adair, Lenox, Clarinda, Tabor and Exira, Iowa. Also, we have groups from Nebraska City, Yutan, Shubert, Dawson, Humboldt and Cedar Bluffs, Nebraska; plus groups from Mound City, Barnard and Graham, Mo.

Another school year has drawn to a close which means thousands of students have completed their schooling and can now re-

flect over the years and recall many pleasant memories. To others, such as Annette and Karen, they are a grade higher and still have a few years of school left. Both Annette and Karen enjoyed the school year and were sorry to see it draw to a close. I hope they continue their enthusiasm for school. Undoubtedly, part of this enthusiasm has been due to the splendid teachers both the girls have had. The girls have several plans for the summer and will be quite busy. Eddie thinks it's wonderful to have his sisters home as it gives him two very nice playmates throughout the day.

Last month we told a little of the extended trip my mother is taking and it is our hope to print one of her letters in each issue of the Guide. I sincerely hope a letter arrives from her in time to be printed in this issue of the Guide. She sailed aboard the S. S. President Hoover from San Francisco, Calif. on May 12 and arrived at Yokohama, Japan, May 25. She tours Japan until leaving on June 7. The trip from San Francisco to Yokohama required thirteen days with no stops in between, so the earliest mother could mail a letter would have been May 26. It probably will be necessary for us to hold up the Guide a few days if we expect to print her first letter. From Japan she goes to Hong Kong for three days, then Thailand and Cambodia and on to the Phillipines.

Remember that ideas are the valuable things in life. We need ideas more than we need money because ideas will bring money and all other necessary things. Ideas are the substance of our lives; without ideas we could not enjoy music, art, scenery, or riches.—Lowell Fillmore in Weekly Unity.

## Frank Comments

By FRANK FIELD

This is our oldest son, Robert William, better known as Bob, and his wife, Elsie, and his son, William Frank, better known as Billy or Bill. Bob has worked for the May Seed Co. for many years, first in the hybrid corn division, then in the garden seed, and for the last eight or ten years Bob has been the official company printer. He operates the photographic dark room and develops and prints the pictures I take, such as the one below. In addition to that he operates the photostat machine and a multilith printing press. Then too, he operates the sign card printing machine and makes all the signs and price cards which you see in all the Earl May Stores. All of this, of course, keeps him extremely busy and he never gets quite caught up with his work.

About eight or ten years ago housing was quite acute here in Shenandoah and in order to get a place to live Bob bought a four room house in the west part of town, where they lived until last fall. He got a chance to buy a bigger, newer and better house in the east central part of town, a block east of Center Street, where they are living now. The place already has a pretty fair planting of flowers, shrubs and roses and Bob is gradually getting it whipped into shape.

Bill is 12 years old now and finished up with the 6th grade this spring, so this fall he will be in junior high. Bill has the World Herald evening paper route which keeps him pretty well occupied evenings, unless there is a fishing trip in prospect, in which case he can deliver his papers in about thirty minutes flat, where normally it takes

from an hour to an hour and a half. He is getting to be quite a bullhead fisherman, now, and what is more, he always cleans his own fish when he gets them home, so that all Elsie has to do is just cook them for him.

Jennie and I are going on a fishing trip the second week in June up in northern Minnesota and this time we are taking Bill along with us. I am looking forward with a great deal of interest to the first time Bill hooks a two, three or four pound wall-eyed or northern. Up till now, his biggest fish has been a half pound or three-quarter pound bullhead.

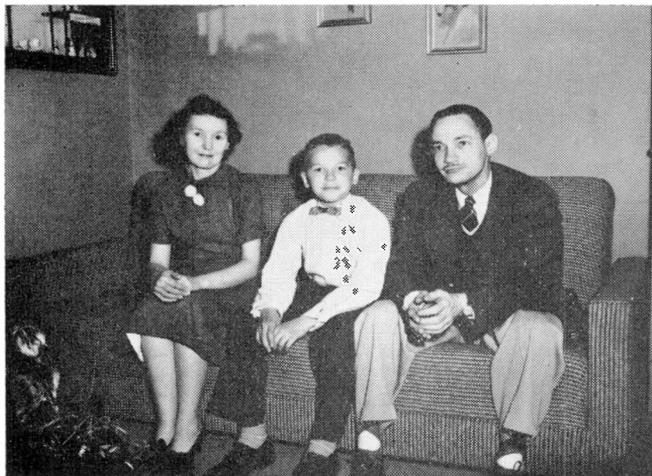
For the week that we are gone my 7:15 program will be taken by Joe Hunter and the television will be taken by Bill Overbey, but we have to arrange differently for the Letterbasket program at 1 o'clock each day. I am taking my tape recorder with me, and will make a tape recording each night and mail it back to Shenandoah, giving you all of the details of the days happenings including size of the fish that got away. We are leaving the 6th of June and hope to get back the 13th. The Letterbasket program should go right through without a hitch unless some of those tape recordings get lost in the mail, which is always a possibility. It will be interesting to see how it works out.

In last month's KMA Guide I told you about Jim and Peg down in Dallas being completely by-passed by that tornado which cut right across through Dallas. They also escaped the flood but not the heavy rains. One letter we had from Peg said that it was raining that day for the 29th straight day, and that her yard and flower beds were all grown up in grass and weeds higher than the flowers. They couldn't get out to do any hoeing, cultivating or even weed pulling. The flood came to within four blocks of their place, which is on a little hill. The

Trinity River is normally a stream small enough to step or jump across, and for nearly a week it was two miles wide. The tornado, incidentally, cut across town just ten blocks from their place and with the floods only four blocks away, they had plenty of excitement through the month of April.

There is nothing new or exciting about any other members of the Field tribe except that John's boy, Danny, had the measles even though he did miss getting the mumps. John Fishbaugh, Zo's boy has a farm project as part of his agriculture class in high school. He planted himself five acres of oats, and five acres of soy

Continued on Page 10



Here's a picture of Bob's family taken recently.

# Grass Root Notes

By MERRILL LANGFITT, KMA Farm Service Director

I was in Washington, D. C. last month and thought perhaps some of my observations would be of interest. I flew from Kansas City and returned and never cease to be amazed at today's speed of travel, a trip by air is so easy. Really its just like taking an easy chair in your living room, pushing it over near a window and relaxing with a good book for a few hours.

Washington, D. C. is always a beehive of activity, especially while Congress is in session. People are streaming into the nations capitol by the hundreds every day to talk to congressmen about legislation, to see officials of government or merely to see the city as a tourist. Washington is one of my favorite cities. Its easy to get around, its a beautiful city, the buildings, monuments and landmarks are so impressive, the grass is green, trees so majestic and everything has a reflection of importance. I saw the Senate in session and heard some of the eloquent oratory that so many of our law makers are capable of. Enjoyed sea food at the famous Hogates on the Potomac River one evening and, of course, ate bean soup at the Senate restaurant. They say there is a law on the books requiring the Senate restaurant to serve bean soup every day.

Everyone seems so busy in Washington. Car traffic at five o'clock when the offices close is terrific. I was trying to get to the airport at that time and it took nearly an hour to go ten miles or less.

Its difficult to believe how many government employees we have until you think of the number of government bureaus, branches and divisions, the number of offices and then multiply them all together and it begins to accumulate into a figure that staggers the imagination of a midwesterner. They told me there are 40,000 employees in the Department of Agriculture alone, many more, perhaps twice as many in the pentagon.

I was convinced after talking to a few senators and representatives that one letter from you folks is much more important to them than any efforts of a paid lobbyist. I talked to one congressman about a certain piece of legislation and asked him how he felt about it. He said, "Well, let's look at the mail and see what people in my district say about it." In other words, the folks back home guide his vote. They really pay attention to the mail from home. This convinced me that you folks can all be very, very effective as individual lobbyists if you will just write your congressman a letter on every issue that comes up for discussion. Right now people are deluging

their congressman with demands for more economy in government. The result is that all congressmen are extremely economy minded. Unfortunately appropriation cuts will be put in force that will effect agriculture. In fact, when its all boiled down, the farmer has only a few friends in Congress and they will be out-voted by congressmen from the cities. We have already seen some cuts that will hurt the farmer. Among the strongest lobbyists are the military people and appropriation for defense seem to prove that point.

There will be very few cuts in military spending. They do a good job keeping their programs sold to the public. Even so there are terrible wastes and overlapping of services all through the military and defense operations. Its the same old story — you can't be a general unless you have many privates under you and nobody wants to be demoted, consequently the military continues to grow and expand its operations.

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Merrill's 16-year-old daughter Judy and her "date" for the Junior-Senior "Prom". Following the banquet and dance, students had "all-night" party and danced to a sock-hop session, with Tommy Burns of KMA providing the music.

# Midwest's Best Cookie Recipes For June

(Selected from more than 3,000 recipes which KMA Homemakers have received during the annual Christmas Cookie Teas)

## PECAN TASSIES

Pastry shells:

- 2 bars (8 ounces) butter
- 2 three ounce packages Philadelphia Cream Cheese
- 2 c. sifted flour

Blend quite fine with pastry blender, then shape this into small paper nut cups. Makes pastry for about 48 small cups.

Filling:

- 2 eggs slightly beaten
- 1½ c. brown sugar tightly packed
- 2 T. melted butter
- dash salt
- ¼ t. vanilla

Bake 15 minutes at 350°, reduce heat to 250° and bake 10 minutes. Set on racks to cool.

## COCONUT PARTY PUFFS

Beat —

- 3 egg whites until stiff but not dry.

Combine —

- 1 T. cornstarch
- 1 c. sugar

Beat this gradually into the whites. Cook in top of double boiler over medium heat until it begins to thicken. Remove from heat.

Stir in —

- 2 c. shredded coconut
- 1 t. almond extract

Drop by teaspoon onto greased cookie sheet about 1½ inches apart. Bake at 300° for 15 minutes or until a delicate brown. Makes 3 dozen.

## MELT-AWAYS

And they do just that! !

- ½ c. butter or margarine
- 3 T. powdered sugar
- 1 c. sifted flour
- 1 c. finely chopped walnuts or pecans.

Cream butter and sugar, gradually add flour, mixing well. Stir in nuts. Chill Form a teaspoon of dough into small ball, place on ungreased cookie sheet and bake at 350° for 20 minutes or until lightly golden. Remove from pan immediately and roll in powdered sugar. Cool on rack.

## CASHEW COOKIES

- ½ c. butter
- 1 c. firmly packed brown sugar
- 1 egg
- ½ t. vanilla
- 2 c. sifted flour
- ¾ t. double acting baking powder
- ¾ t. soda
- ⅓ c. sour cream
- 1¾ c. salted whole cashew nuts

Cream butter and sugar until light and fluffy. Beat in egg and vanilla. Add sifted dry ingredients alternately with sour cream,

mixing well. Fold in nuts. Drop by teaspoon onto greased cookie sheet. Bake 10 minutes in 400° oven. While warm frost with the following icing.

Icing:

- 1 heaping t. soft butter
- 1 c. powdered sugar
- 1 T. strong coffee (or more)

Mix together. It should be thick enough to form good substantial frosting on warm cookies. Optional — put piece of cashew nut on each or sprinkle with ground cashews. If nuts are not salty, put ¼ t. salt in cooky mixture. Makes 60 frosted cookies.

## TEA DAINTRIES

- 1 c. butter
- ¾ c. sugar
- 1 beaten egg
- 2½ c. sifted flour
- ¾ t. baking powder
- ¼ t. salt
- 1 t. almond extract

Cream butter, add sugar, slowly, cream thoroughly. Add egg. Mix and sift dry ingredients. Add to first mixture. Add extract. Use cookie press to mold. Lightly grease cookie sheet. Bake at 325° until golden brown.

## STARLIGHT SURPRISE COOKIES

Sift together:

- 3 c. sifted flour
- 1 t. soda
- ½ t. salt

Cream:

- 1 c. butter (use ½ shortening)
- Add gradually:
- 1 c. sugar
- ½ c. brown sugar packed

Blend in:

- 2 eggs unbeaten
- 2 T. water
- 1 t. vanilla

Add dry ingredients and mix well. Cover and chill 2 hours. Use 1 package chocolate mint wafers (Rockwood's) and enclose each wafer in 1 T. dough. Place on greased cooky sheet 2 inches apart. Top with walnut or pecan half. Bake at 375° for 12 minutes. Makes 4½ dozen.

## PIMENTO CHEESE COOKIES

- A—⅓ c. butter or shortening
- ½ c. pimento cheese, grated
- B—¾ c. brown sugar, packed
- 2 t. lemon extract
- ½ t. soda in 1 T. water
- C—1¾ c. flour
- ½ t. nutmeg
- ¼ t. salt

Add just a little water to hold dough together

Cream A, add B, stir in C and roll out very thin. Bake in 350° oven for about 10 minutes or until lightly browned.

#### MELTING MOMENTS

- ¾ c. brown sugar, packed
- ½ c. shortening (½ of which is butter)
- 1 egg
- 1 t. vanilla
- 1¾ c. flour

Cream shortening and sugar, add egg and vanilla and mix well. Add the flour and blend. Drop by teaspoonsful into a bowl in which you have 1 c. oatmeal (uncooked). Roll in oatmeal and place on cookie sheet. Flatten with fork dipped in hot water. Bake in 350° for 10 to 12 minutes.

#### CHOCOLATE MALT MACAROONS

- ½ c. shortening
- ½ c. sugar
- 4 eggs
- 1 c. malted milk powder
- 2½ t. baking powder
- 3 c. flour
- ⅓ c. milk

Cream shortening and add sugar, cream until light and fluffy. Add 4 eggs one at a time beating well. Fold in the 1 c. malted milk powder. Add baking powder sifted with flour alternately with the milk. Mix well. Roll into balls and roll in powdered sugar. Bake on ungreased cookie sheet, 350° oven for 10 minutes or until lightly browned.

#### NUT KISSES

- 3 stiffly beaten egg whites
- ½ c. chopped nuts

Cocoanut may be used or they may be spooned over a date for the center.

Gradually add sugar to egg whites and continue beating until they stand up in stiff peaks. Fold in nuts. Drop from a teaspoon on a paper-lined baking sheet and bake in 300° oven 25 to 30 minutes or until firm and slightly browned.

#### STUFFED DATE DROPS

- 1 lb. pitted dates
- 1 - 3 oz. package pecan or walnut halves
- ¼ c. shortening
- ¾ c. brown sugar
- 1 egg
- 1¼ c. sifted flour
- ½ t. baking powder
- ½ t. soda
- ¼ t. salt
- ½ c. sour cream

Stuff dates with nut halves. Cream shortening and sugar until light. Beat in the egg. Sift dry ingredients and add alternately with the sour cream to creamed mixture. Stir in dates and drop onto greased cookie sheet (a date per cookie). Bake in hot oven 400° for about 8 to 10 minutes. Cool and ice as desired.

#### BACHELOR BUTTONS

- ½ c. shortening
- 1 c. brown sugar
- 1 egg

- ½ t. vanilla
  - 2 c. flour
  - ¼ t. salt
  - 1 t. soda
  - ½ c. shredded cocoanut
  - ½ c. walnuts, chopped
  - ½ c. candied cherries, chopped fine
- Cream shortening and sugar; add egg and vanilla — beat well. Sift flour, salt and soda; then add with cocoanut, nuts and cherries to baked mixture. Mix well. Drop on greased baking sheet. Press a piece of candied cherry on top of each cookie and bake in moderate oven 375° for 10 to 12 minutes, or until brown. Makes 5½ to 6 dozen.

#### LEMON DROP COOKIES

- 1½ c. flour
  - 1 t. soda
  - 1 c. shortening
  - ¾ c. brown sugar
  - ¾ c. white sugar
  - 2 eggs, beaten
  - 1 T. hot water
  - 2 c. uncooked oatmeal
  - 1 t. vanilla
  - 1 package lemon chips
- Cream shortening, sugars and add eggs, hot water. Add flour and soda sifted together, add nutmeats, vanilla and oatmeal. Fold in lemon chips. Drop by spoonfuls on ungreased baking sheet. Bake at 350° for 8 to 10 minutes.

#### ORANGE DELIGHTS

- ¾ c. vegetable shortening
- 1½ c. brown sugar
- 2 well beaten eggs
- 1 t. vanilla
- 1½ t. grated orange rind
- ¾ c. nutmeats
- ½ c. sour milk
- ¾ t. soda
- 1½ t. baking powder
- 3 c. flour
- 1 t. salt

Cream shortening and sugar and add rest of ingredients in order given. Drop by teaspoonfuls on greased cookie sheet. Bake about 8 minutes in 375° oven. Remove from oven and dip in following mixture immediately:

- 1½ t. orange rind
- ⅓ c. orange juice
- 1 c. sugar

Place on wax paper to cool. You may use more orange juice if desired.

#### RITZ TEA CRACKERS

- 1 c. Eagle brand milk (sweetened condensed)
- ½ c. nuts chopped
- 3 t. lemon juice

Boil until thick and spread on ritz crackers. Bake at 350° to 400° oven for 5 minutes. Cool and spread with lemon icing.

- 1 T. soft butter
  - 1 c. powdered sugar
  - juice of 1 lemon
- Beat and spread it till it gives a glaze.



# On the KMA PARTY LINE

By **DORIS MURPHY**

What's more thrilling to a teenager than the Junior-Senior Prom? It's the highlight of their school year and is the social event they long remember. Evidence of how the students anticipated this wonderful event, is shown by the smiles on the faces of Betty Jane Rankin, daughter of Mr. and Mrs. J. D. Rankin, Jr., and her escort, Gene Craig as they enter their car ready to start out for the evening. Betty is beautiful in her lovely dress of pink ruffled nylon net highlighted by an orchid corsage. The "Enchanted Evening" started with a banquet at the Shenandoah Legion Club, followed by dancing at the armory amid the fantastic decorations of an "Enchanted Woodland". At midnight, the students proceeded to the Page Theater to see the movie, "The Boy On the Dolphin". Next on the evening's itinerary was a dance at the Rose Garden where they enjoyed dancing to recorded music played by KMA's well known disc jockey, TOMMY BURNS. Here breakfast was served by the student's parents. The party broke up as scheduled

at 4 a.m. and the students went home with happy memories and heavy eyelids. The excitement of getting a son or daughter off to the Prom, was also experienced in several other KMA families. On MERRILL LANGFITT'S page you'll see a picture of his daughter Judy and Jarret Geer. Newscaster RALPH CHILDS found himself making arrangements for the car so his son Stevie, a Junior, could take his date to the Prom, as did Engineer DON BURRICHTER for his son Eddie.

Misjudging the length of time it would take to drive 400 miles home to Howard Lake, Minn., the MIKE HEUERS finally arrived at 3 a.m. Daylight Saving time, instead of 10 p.m. as they had figured. They left Shenandoah at 4 p.m. Soon after getting on the road they realized it was a 9 hour drive instead of 6, as they had originally thought. Most of the way TOMMY age 6, slept on the back seat of the car, but 3 year old JEFFREY was so anxious to see everything he slept only about an hour. You can bet the family was tired when they arrived at 3 in the morning for a visit with MIKE'S parents, Mr. and Mrs. Ernest Heuer on a farm. The following Sunday they went to Minneapolis where they attended the baptismal services for Mr. Heuer's niece and Mrs. Heuer's nephew.

It wasn't the weatherman who played a trick on one of KMA's good listeners living in Shambaugh, Iowa. It was some children! Frank had thought it was strange when the listener called and reported a 5 inch rain in Shambaugh, as other folks in the area had reported only a one inch rain. But he announced it. Then the neighbors started kidding the lady who reported the startling 5 inch rain. This put doubt in her mind, so she started inquiring around. Sure enough . . . to her embarrassment, she found out the children had poured water in the rain gauge. Oh well. . .most places DID get a 2½ inch rain that night, so she wasn't too far off.

Over fifty attended the KMA staff picnic this spring at the Legion Country Club grove, and you can bet Florence Falk, the Farmer's Wife, made a big hit when she came out with one of her new products, the new duo pack of Hiland Potato Chips. The crowd really went for those delicious Hiland Potato Chips as you can see by the picture of Florence on page 2.



Betty Jane Rankin, oldest daughter of J. D. and Francis, and her "prom" date, Gene Craig.

Because he works at nights, visitors at the home of announcer John Springer, spent the evening at the KMA studio with their host. The guests who had come for a brief visit were Mrs. Springer's parents, Mr. and Mrs. DeBuse of Bellevue, Nebraska, her brother Gene, grandmother Mrs. Anderson, and an uncle from Long Island, N. Y. Of course. . . there were periods of silence while John gave station breaks and commercial announcements.

I guess Production Mgr. WARREN NIELSON thinks "coffee beans taste good like a cigarette should", because he took up the habit of chewing coffee beans when he stopped smoking 4 months ago. It helps relieve the tension when he craves a cigarette and has no calories. So if you see WARREN getting out his little tobacco pouch and slipping something into his mouth, it's only another coffee bean heading for the last round up. He has lost twelve pounds as a result of dieting, and is in great shape for the fishing season ahead.

June is the month of brides and one of KMA's pretty secretaries gave us quite a surprise when she announced she was to be married June 9th. She is Miss CAROLYN WOOD, daughter of Mr. and Mrs. Orville Wood of New Market, who will wed Richard Parsons, son of Mr. and Mrs. Merle Parsons of New Market. Richard is a teacher at Elliott, Iowa. CAROLYN plans to continue her position as sales secretary, after her marriage.

It looked like 38 women from Sac City, coming to Shenandoah for a tour, were in for a tiring wait, when their bus broke down 40 miles from home. But what could have been an unpleasant experience, unexpectedly turned into a happy event. The women were members of the Happy Valley and Cory Grove Sewing Clubs, coming to visit KMA, the May Seed Company and a tour of Shenandoah. Everything was going along fine until water started leaking into the oil, causing the bus to come to a halt right in the country in front of a farm home. The bus driver announced they would have to send to Atlantic for another bus. Noticing the predicament of the busload of women in front of her home, Mrs. JOHN SHIELDS of Denison, Ia., invited them in. It was her birthday, so she had an unexpected birthday party, serving coffee and cookies, and enjoying the visit of thirty-eight new friends. Because of her wonderful hospitality the three hour wait seemed only too short. Upon the arrival of the second bus, the women continued their trip to Shenandoah and had a pleasant day touring the city and getting acquainted with our KMA home-makers and all the friendly folks around the station.

One of the loveliest June brides of the season was Miss Beverly Grant, daughter of Mr. and Mrs. MERRILL LANGFITT, pictured on the front cover and also on this page, as she entered the church on the

arm of her father. The wedding of Miss Grant to David Shaw, son of Mr. and Mrs. Boyd Shaw of Shenandoah, took place at 1 o'clock June 1st, at the First Baptist church followed by a reception at the Legion Club. One hundred twenty-five attended. The Reverend Henry Robbins officiated at the double ring service. Music was by Miss Marcia Sorenson, soloist, accompanied by Mrs. Forrest Benedict at the organ. The bride's gown was of white Chantilly lace and nylon net and had a fitted lace bodice with a sweetheart scalloped neckline. The peplum overskirt of lace was over a four layered skirt, a skirt of satin topped with three layers of net and second skirt of pleated tiers of net. Net mitts complimented the dress. A tiara of rhinestones and seed pearls held an elbow length illusion veil. She carried a bouquet of lillies of the valley, white carnations and a white orchid. Attendants were also in white, wearing cocktail length dresses with white chiffon skirts and lace bodices with pastel touches in the lace. They had pink pumps and gloves, garlands of pale pink rosebuds for their hair and carried pink cascade bouquets. Among the attendants were the bride's two sisters, Miss Judy Langfitt as maid of honor, Miss Jeannine Langfitt as Junior attendant and Bruce Grant as usher. Pink and white decorations were used for the reception. For her going away ensemble, the bride chose a blue lace sheath with white accessories. After a wedding trip to Omaha, the newlyweds are at home at 307 Rankin Court. Both are graduates of the Shenandoah High School. The bride is employed at J. C. Penney Co. and Mr. Shaw is with the Corn States Farm Supply Co. The bride's father, MERRILL LANGFITT is Farm Service Director of KMA.



Beverly comes down the aisle on arm of her father, Merrill Langfitt.

# A Letter From Bernice Currier

This is a wonderful day to write to my friends. It has been raining all day and the temperature is now only 46. It is good to stay in the house and think about my family and what they are doing. Also it is the kind of a day that mothers dread when the children are small, not yet old enough to entertain themselves. So they tease to go out of doors, they tease to play Indian and build teepees with all the blankets. And when, in desperation you let them go out doors, they stay not even five minutes and are inside again tracking mud into the kitchen.

I have written to my four children thanking them for the letters and love they sent to me on Mother's Day. I think it should be turned about. On Mother's Day we should send our children gifts and letters thanking them for being such fine folks.

June is a month for parties for the bride and for weddings, it is also a month for picnics and out-door cookery. And I can't decide which kind of recipes to put on the page opposite this. Florence is going to have outdoor things and she knows a great deal more about it than I do, so lets let her take care of the picnics. She'll do a good job of it. To tell you the truth I was never wild about picnics in my life. I like the going and coming and getting the food ready. But when you get there, the ants and bugs have already passed along the word that you are coming, so all their relatives gather in great glee to celebrate. That's when I lose interest.

Oh yes—you send the older children to gather sticks for the fire and they forget all about it and pretty soon you are looking for them and the sticks too, and the younger children either fall into the creek or step in a mud hole and you wonder who ever suggested this in the first place. But don't let it get you down. You'll do the same thing the next time it is mentioned.

Now let's have a cup of coffee and there is a custard in the refrigerator and we'll make some toast. This custard is made from the recipe for custard pie I gave you quite a while ago. You can mix it up in the casserole it is to be baked in and not use a bottom crust and it is delicious. I set the casserole in a pan of hot water, don't use cold water because the custard has scalding milk added. Then bake it at 400° for 40 to 45 minutes. It comes out just right every time, never any watery liquid under it. I make one of those and then Jewel Savidge and I eat the whole thing.

A very pretty salad for the June days is called Blue Lakes and Potato Salad. It can be made in individual salads and all put on a large serving tray for a buffet, or if the guests are seated and served, put the salads on plates at each place. For a large serving tray, put a large flat lettuce leaf on

the tray for each salad. Then a serving of potato salad using plenty of color such as green pepper and pimiento and sliced radishes with the skin on. Then a small bundle of green beans (cooked of course) at one side with a strip of pimiento across to look like a fagot of sticks. This salad makes a very striking bit of color for the tables too.

Ed and Pat who live in Silver Spring, Maryland are enjoying their new home. It has a pink and chocolate kitchen, a grey and mahogany dining room, white, green and gold family room, grey and green living room, the girls room is in lavender, another bedroom is in yellow, and their own room is in sand or straw color but I don't know what the contrasting color is. Pat has made all the draperies and they did lots of the work themselves.

Red and Janet have done so much themselves for their new home too, in Cairo, Illinois. These young people seem to be more resourceful than I ever was, maybe because I just never learned to do things like that. Red and Janet have already remodeled their recreation room in the basement. I am anxious to see it. When I was there last Christmas I thought it was perfect with its huge fireplace with barbecue grill, table and chairs, easy chairs and davenport (or is it a sofa?).

Helen's family of five children and her husband of Houston, Texas will be divided for their vacations this year. It was just a year ago she was here with the children. Dr. Armstrong, Alan and David are going to Colorado with his parents who live in Paris, Texas; Johnny is going to camp, and Helen, Pat and Kathy will stay home and do just what they want to do for two weeks.

I don't know what plans Margaret and her husband Al have made yet. They usually get away from New York for a while and spend some time on Cape Cod, but she hasn't said yet. Wish they would come here.

I hope you all have a most happy summer. I plan to spend my vacation in Montana visiting my sister, Elizabeth, at Billings. Only we will not be in Billings, we'll be in her cabin on East Rosebud Lake, about 90 miles from Billings.

Thank you for all your wonderful letters and be listening every morning at 9 o'clock. Until then,

Bless your hearts,  
Bernice

## FRANK COMMENTS

Continued from Page 4

beans and is going to plant five acres of grain sorghum. He not only has to plant all of these crops but has to tend them and also harvest them himself and in addition he must keep complete records, so he will gain quite a lot of valuable experience.

Who said it couldn't rain in this country!



# Homemaker's Guide

## HOMEMAKER'S VISIT

By **BERNICE CURRIER**

A variety of rolls is nice for a summer buffet or coffee. Here are a few of my favorites, all made from one basic roll recipe as follows.

### DE LUXE ROLLS

- A— $\frac{1}{4}$  c. milk scalded
- 1 c. butter melted
- 1 c. sugar
- 1 t. salt
- B—2 packages dry yeast
- $\frac{1}{4}$  c. warm water
- C—6 to 7 c. sifted flour
- D—4 eggs beaten

Combine A and cool to lukewarm. Combine B and add to A when it is lukewarm. Add half of C and stir in well, then add D and beat well. Add remaining C gradually until it can be kneaded on floured board. Knead until smooth and satiny. Keep dough warm and out of drafts always. Place in warm greased bowl, brush surface lightly with melted shortening, cover, let rise to double. Turn out on board, and to make into several types rolls. Divide dough into 4 or 5 parts.

### BOWKNOT ROLLS

Roll pieces of dough into ropes about  $\frac{1}{2}$  inch in diameter and 6 to 8 inches long; tie each length loosely into a knot. Place on greased baking sheet, cover and let rise to double. Brush with melted shortening, bake in 375° oven about 12 minutes.

### ROSE ROLLS

After bowknots are made bring one end up and through center of knot and the other end over the side and under. Place on greased baking sheet, brush with melted shortening, let rise to double, bake about 15 minutes at 375°.

### BUTTERFLY ROLLS

Roll dough into a rectangle about  $\frac{1}{4}$  inch thick and 6 inches wide. Brush with melted butter and roll jelly-roll fashion. Cut in 2 inch lengths, make a depression down the center of each piece using a wooden or plastic handle. Place on greased baking sheet, brush with melted butter, let rise to double, bake 15 minutes at 375°.

### PARKER HOUSE ROLLS

Roll dough  $\frac{1}{4}$  to  $\frac{1}{2}$  inch thick. Cut in rounds with 2 inch biscuit cutter. Brush lightly with melted butter. Make a crease across the center of each round, using a dull edge of knife. Fold over, bringing the upper half a little overlapping the lower

half. Cover, let rise to double, bake about 15 minutes at 375°.

### BUTTERHORNS

Roll dough into a circle about 9 inches in diameter and  $\frac{1}{4}$  inch thick. Cut into 10 or 12 wedge-shaped pieces and roll each jelly-roll fashion beginning at the outside edge. Place on greased baking sheet with point of dough on bottom. Brush with melted butter, let rise to double, bake about 15 minutes at 375°.

### CRULLER ROLLS

Roll dough  $\frac{1}{4}$  inch thick into a rectangle 9 inches wide. Cut into strips  $\frac{1}{2}$  inch wide. Moisten each end with water. Grease a clean clothespin for each strip. Wrap a strip of dough around each form leaving the ends of clothespin uncovered. Dough should not overlap at point. It should just barely touch. Let rise to double, brush with melted butter, bake about 10 minutes at 375° or until lightly browned. While still warm, pull out the clothes pin. Fill immediately with jam or marmalade or cream cheese mixed with jelly. It will hold about 1 tablespoon.

\* \* \* \*

With these rolls the salad suggested on the opposite page in my letter would be very good, also a wonderful chicken salad would be delicious. Or how about the following —

### CRAB NOODLE CASSEROLE

Melt in double boiler —

- $\frac{1}{2}$  c. butter
- $\frac{1}{2}$  lb. pimiento cheese

Add —

- 1 c. cream and blend well

Remove from fire and add 1 large can crab meat. Add a 4 oz. package of noodles, cooked and drained. Put in casserole, sprinkle with nutmeg. Bake 30 minutes at 375°. Serves 6.

### CREAMY ORANGE SHERBERT

- $1\frac{1}{4}$  c. sugar
- $1\frac{1}{2}$  c. orange juice
- dash salt
- 2 c. milk
- 1 c. heavy cream

Mix sugar, orange juice and salt, add gradually to milk and cream. Set the control of refrigerator for fast freezing. Pour into freezing tray, cover, freeze until just firm. Remove from tray to chilled bowl, break it up with wooden spoon and beat with electric beater or rotary beater until free of lumps but still thick as mush. Put back in tray to finish freezing.



(Cut Along This Line And Save)



# "THE FARMER'S WIFE"

By FLORENCE FALK

With June just bustin' out all over the place let's take to the picnic grounds. Whether you drive miles away or simply walk out to the picnic table any of these should hit the spot and do away with hunger pangs! ! !

How about a picnic menu ? ?

- Ground Meat and Barbecue Sauce\*
- Grilled Buns
- Potato Chips      Grilled Pineapple Slices
- Walking Salad\*
- Toasted Sweet Rolls
- Coffee      Tea Milk      Fruit Punch

## BARBECUE SAUCE

This can be prepared beforehand and kept in the pint jar "mixer".

- Combine in said pint jar and shake well:
- 1/2 c. water
- 1 c. ketchup
- 2 T. sugar
- 2 T. vinegar
- 2 t. worchestershire sauce

To prepare the ground beef heat in the skillet 2 T. butter. Add and cook until transparent 1 c. onion rings. Stir in 2 pounds ground beef (crumbed)

- 2 t. salt
- 1/2 t. meat seasoning (Accent)
- 1/2 t. pepper

When the meat has browned nicely, stir in as much of the sauce as you wish. Let the mixture simmer slowly about 15 minutes or until thoroughly mixed and heated. Be sure to have plenty—have spoons to spoon onto hot grilled buttered buns.

Incidentally the above barbecue sauce is just right for slices of roast beef or pork. Heat in sauce, serve on garlic bread, a gourmet's delight.

## WALKING SALAD

This one is popular with hikers especially the scout groups. Easily made up ahead of time for picnickers.

In a crisped leaf of lettuce wrap 2 carrot sticks, onto which are skewered olives, 1 stalk celery, cheese filled, radish, cucumber sticks—any combination you wish. Crisped, these are delicious, a good textured food for outdoor eating.

Picnic Menu No. 2

- Chilled Fruit Pieces in Lettuce Cups
- Cheeseburgers      Relish Buns
- Potato Chips      Grilled Tomatoes
- Desert Pancakes\*

## DESERT PANCAKES

Mix your favorite pancake batter:  
Add 1 1/2 c. fresh berries, blueberries or raspberries, either are fine. Fry. Spread cakes with your favorite jelly or jam. Roll up and dust with powdered sugar — another finer food!

Generously spread hot cakes with butter. Sprinkle brown sugar, chopped nuts, a dash of cinnamon over each cake. Roll up and eat. Better have plenty of batter on hand!

\* \* \* \*

Some favorites with camper friends —  
**CARAMEL APPLES**

For each person have 1 medium size cooking apple. Spear on end of green stick or regular skewers. Hold apple over the coals and roast, turning quite often. Apples are done when skin begins to break and is ready to peel. Peel and quickly dip in bowl of melted butter, then in a deep container of brown sugar. Return to the fire and turn slowly until the coating is a rich caramel. When coating is smooth, dip in chopped nuts or shredded coconut. One warning — be careful! ! ! They are hot!

\* \* \* \*

## POTATOES BAKED IN FOIL

For each serving choose a firm baking potato. Scrub well and wipe dry. Then coat entire surface of potato with bacon drippings or butter. Wrap potato loosely in aluminum being sure to seal ends well. These take about 1 hour to bake or baked best on hot coals or on grill. Never in open flame. When baked, carefully open top and scoop out about a spoonful of potato. Stuff in a cube of cheese, a bit of butter and salt for seasoning. Cover with potato and re-wrap, baking about 15 minutes more.

\* \* \* \*

One more taste treat—cut 1/2 inch thick slices from slab bacon and grill. Presto bacon steaks that create a picnic aroma if there ever was one. Wait for me I'll be there too! ! !

## GRASS ROOT NOTES

Continued from Page 5

This story is getting long but let me say I am impressed with the honesty of our elected representatives and can assure you they work long hours. Really, their day never ends. They are truly servants of the people and seldom get the praise they deserve. I'm sure we would have better government if all of you would keep in closer touch with your congressman and take a deep interest in good government.



# Mrs. May Writes From Aboard Ship

On Board S. S. President Hoover, American President Lines. May 24, 1957.

Dear Friends,

It doesn't seem possible that we are due in Yokohama tomorrow, almost three weeks from the date I left home May 5th. I enjoyed the ride on the California Zephyr and the scenery is indeed beautiful. Wednesday the 8th I flew to Modesto. It was a beautiful sight to see acres of Mount Arbor roses blooming at Gustine. Thursday I went to Sunnyvale to see a cousin. I like San Francisco very much and wished I had had more time there. The rhododendrums were a gorgeous sight in full bloom all over the city. Friday p.m. I went to the home of Ruby Jackson Keller and her husband where I was a guest until I sailed at 4:00 p.m. Sunday the 12th. That evening they had a lovely dinner party for me at the Claremont Hotel in Berkley. It is such a large spacious hotel with beautifully landscaped gardens and it is noted not only for its food and grounds, but also for its very unusual floral arrangements thru the parlors and on each dining room table.

I had such a pleasant surprise Sunday p.m. when I entered my cabin No. 216. There was a gorgeous bouquet of flowers, an orchid corsage, a basket of fruit, letters, telegrams, two books and even three copies of the Evening Sentinel. I wish to thank each one who helped make my "bon voyage" so overwhelming, not only for these gifts and all the mail in the cabin but also for the many gifts, the parties and numerous calls I had from friends before I left Shendoah. A mere "thank you" doesn't half express how grateful I am for your friendship and best wishes. I shall never forget your kindness and thoughtfulness. My cabin is in the center of (A Deck) the ship, a nice large outside one and very pleasant. Four cabins open on a veranda and I am enjoying the passengers in those cabins as we frequently visit together.

The Pacific Ocean has hardly lived up to its name "peaceful". It has been cloudy every day until today and some days the ocean is quite rough and the fog horn sounding frequently. The S. S. President Hoover is not large but it sails smoothly and it is attractively furnished and carries 234 passengers. There are 25 in our tour group plus our director. Our group all eat at the table setting with breakfast at 8:30 a.m., luncheon 12:45 and dinner at 7:00 p.m.

About half of our passengers are U. S. Army or Navy personnel with their families going to live in Japan. There are 39 children in their group, which eat at the first table setting. They have quite a program with a nurse and a steward for entertaining the children.

We adults are kept busy too. Several mornings our tour group met at 11:00 a.m. for travel discussions and shopping hints. They tell us Hong Kong is a shoppers paradise because it is a free port. Every day is organized for parties and activities. There are bridge and canasta parties in the p.m. and one a travel forum with interesting slides on Japan, Manilla and Hong Kong. The deck sports have been lacking because of the weather. There is a movie many p.m.'s for the children and alternate evenings for the adults. There have been bingo, horse racing and cocktail parties, also dancing and one evening a community song fest. We have had several most interesting dinners and a hard time party. Something different each day, so you see the day goes by before you know it. I try to get a siesta each afternoon. Sunday a.m. the 19th, the Purser conducted the Divine Service. One of our tour members, a beautiful mezzo soprano singer, sang two solos for us. It seemed strange for our daily newspaper the next morning to be headed Tuesday May 21st. We had lost a day crossing the International Date Line. Our watches are set back each night, sometimes one hour, sometimes only 30 minutes. A charming couple from North Carolina, our Tour Director and a lady from Sarasota, Florida and I are eating at Captain Nielson's table. He is Danish and most interesting and has dinner with us each evening.

This p.m. I must pack. Since it has been cool on this trip I hardly know what to pack for Japan. I will leave one suit case at customs for S. S. President Wilson which I will take June 7th. I will just take 1 suit case, my cosmetic case, a small zipper one for books, etc, and my camera case. I hope to take some good kodachromes in Japan. I will try to write again when ready to leave Tokyo to continue on our tour. Hope you are fine.

Sincerely,  
Gertrude May

From the moment any person accepts my offer of a job, his success is as much my responsibility as it is his. It is up to me to prove to myself that my judgment was sound. If I put him to work at the job for which I hired him, he represents my own judgment going to work there too. If he fails, I have failed in my task of selection. That is why I believe firmly that every employee who is fired from a job represents more of a failure on the part of the man who hired him than of himself. He is what he is. It is up to the employer to evaluate him accurately and honestly, weighing the faults with the strengths, before assigning him to the job—Reese Wade in Good Business.

# KMA Daily Programs For June, 1957

**DAILY DAYTIME PROGRAMS**

**MONDAY THROUGH FRIDAY**

- 5:00 a.m.—Town & Country Hour
- 6:00 a.m.—News & Weather
- 6:15 a.m.—Western Star Time
- 6:30 a.m.—Merrill Langfitt
- 7:00 a.m.—Dean Naven, News
- 7:15 a.m.—Frank Field
- 7:30 a.m.—Markets
- 7:35 a.m.—Let's Go Visiting (Tues. Thurs.)
- 7:35 a.m.—Lawrence Walk's Show
- 7:45 a.m.—Morning Headlines
- 8:00 a.m.—Breakfast Club
- 9:00 a.m.—Bernice Currier
- 9:30 a.m.—When A Girl Marries
- 9:45 a.m.—Whispering Streets
- 10:00 a.m.—Kitchen Club
- 10:15 a.m.—Housewives Serenade
- 10:30 a.m.—Florence Falk
- 11:00 a.m.—Back To The Bible
- 11:30 a.m.—Tennessee Ernie
- 11:45 a.m.—Morning Markets
- 12:00 noon—Dean Naven, News
- 12:15 p.m.—Edward May
- 12:30 p.m.—Jack Gowing
- 12:45 p.m.—Markets
- 1:00 p.m.—Frank's Letter Basket
- 1:15 p.m.—Lawrence Walk's Show
- 1:30 p.m.—Tommy Burns' Show
- 2:30 p.m.—Siesta Serenade
- 3:00 p.m.—Tommy Burns' Show
- 4:00 p.m.—Mile's Matinee
- 5:00 p.m.—Kiddie Country Jamboree
- 5:30 p.m.—Corn Country Band (Friday)
- 5:30 p.m.—Sparta Polka Band
- 6:00 p.m.—Farm Bulletin Board
- 6:15 p.m.—Casual Clips
- 6:30 p.m.—Mel Allen
- 6:30 p.m.—Ralph Childs, News
- 6:45 p.m.—Edw. May, Mkts & weather

**MONDAY NIGHT**

- 7:00 p.m.—Club 960
- 9:00 p.m.—Browns' With Burns
- 9:35 p.m.—Mysterytime
- 10:00 p.m.—Ralph Childs, News
- 10:15 p.m.—Dance To The Bands
- 11:00 p.m.—News
- 11:05 p.m.—Music In The Night
- 11:30 p.m.—Back To The Bible

**TUESDAY NIGHT**

- 7:00 p.m.—Club 960
- 9:00 p.m.—Browns' With Burns
- 9:35 p.m.—Mysterytime
- 10:00 p.m.—Ralph Childs, News
- 10:15 p.m.—Dance To The Bands
- 11:00 p.m.—News
- 11:05 p.m.—Music In The Night
- 11:30 p.m.—Back To The Bible

**WEDNESDAY NIGHT**

- 7:00 p.m.—Club 960
- 9:00 p.m.—Browns' With Burns
- 9:35 p.m.—Mysterytime
- 10:00 p.m.—Ralph Childs, News
- 10:15 p.m.—Dance To The Bands
- 11:00 p.m.—News
- 11:05 p.m.—Music In The Night
- 11:30 p.m.—Back To The Bible

**THURSDAY NIGHT**

- 7:00 p.m.—Club 960
- 9:00 p.m.—Browns' With Burns
- 9:35 p.m.—Mysterytime
- 10:00 p.m.—Ralph Childs, News
- 10:15 p.m.—Dance To The Bands
- 11:00 p.m.—News
- 11:05 p.m.—Music In The Night
- 11:30 p.m.—Back To The Bible

**FRIDAY NIGHT**

- 7:00 p.m.—960 Hit Parade
- 8:00 p.m.—Club 960
- 9:00 p.m.—Browns' With Burns
- 9:35 p.m.—Mysterytime
- 10:00 p.m.—Ralph Childs, News
- 10:15 p.m.—Dance To The Bands
- 11:00 p.m.—News
- 11:05 p.m.—Music In The Night
- 11:30 p.m.—Back To The Bible

**SATURDAY PROGRAMS**

- 5:00 a.m.—Town & Country Hour
- 6:00 a.m.—News & Weather
- 6:15 a.m.—Western Star Time
- 6:30 a.m.—Merrill Langfitt
- 7:00 a.m.—Dean Naven, News
- 7:15 a.m.—Frank Field
- 7:30 a.m.—Lawrence Walk's Band
- 7:45 a.m.—Morning Headlines
- 8:00 a.m.—Saturday Shopper
- 9:00 a.m.—Bernice Currier
- 9:30 a.m.—No School Today
- 10:30 a.m.—Florence Falk
- 11:00 a.m.—Back To The Bible
- 11:30 a.m.—KMA Country Tops
- 11:45 a.m.—Practical Land Use
- 12:00 noon—News
- 12:15 p.m.—Edward May
- 12:30 p.m.—Jack Gowing
- 12:45 p.m.—Saturday Matinee
- 1:00 p.m.—Market Review
- 6:00 p.m.—Red Foley
- 6:30 p.m.—News
- 6:45 p.m.—Stars For Defense
- 7:00 p.m.—Vincent Lopez Band
- 7:30 p.m.—Am. Music Hall
- 8:00 p.m.—Dancing Party
- 8:30 p.m.—National Jukebox
- 9:00 p.m.—Lawrence Walk's Army Show
- 9:30 p.m.—Platterbrains
- 10:00 p.m.—News
- 10:15 p.m.—Guest Star
- 10:30 p.m.—Proudly We Hail
- 11:00 p.m.—Music In The Night
- 11:30 p.m.—News

**SUNDAY PROGRAMS**

- 6:30 a.m.—Back To The Bible
- 7:00 a.m.—News and Weather
- 7:15 a.m.—Here's To Veterans
- 7:30 a.m.—Sunday Worship Service
- 7:45 a.m.—Morning Headlines
- 8:00 a.m.—Radio Bible Class
- 8:30 a.m.—Your Worship Hour
- 9:00 a.m.—Sunday School Lesson
- 9:15 a.m.—Bible Truth
- 9:30 a.m.—Sun. Album
- 12:00 noon—News
- 12:15 p.m.—Baseball Warm Up
- 12:25 p.m.—K. C. Baseball Game
- 4:30 p.m.—College News Conference

- 5:00 p.m.—Mon. Morn. Headlines
- 5:15 p.m.—Paul Harvey
- 5:30 p.m.—Wings of Healing
- 6:00 p.m.—Radio Bible Class
- 6:30 p.m.—Prison On The Hill
- 7:00 p.m.—Revival Hour
- 9:00 p.m.—Edwin Canham
- 9:15 p.m.—Travel Talk
- 7:30 a.m.—Hour of Decision
- 10:00 p.m.—News
- 10:15 p.m.—Lets Go To Town
- 10:30 p.m.—Revival Time
- 11:00 p.m.—News
- 11:05 p.m.—Music In The Night
- 11:55 p.m.—News

**K. C. BASEBALL GAMES**

- |    |                    |       |
|----|--------------------|-------|
| 1  | Cleveland          | 7:55  |
| 2  | Cleveland          | 1:25  |
| 3  | OPEN               |       |
| 4  | Baltimore          | 7:55  |
| 5  | Baltimore          | 7:55  |
| 6  | Baltimore          | 7:55  |
| 7  | Boston             | 7:55  |
| 8  | Boston             | 7:55  |
| 9  | Boston             | 1:25  |
| 10 | Boston             | 1:25  |
| 11 | Washington         | 7:55  |
| 12 | Washington         | 7:55  |
| 13 | Washington         | 7:55  |
| 14 | New York           | 7:55  |
| 16 | New York           | 1:25  |
| 17 | OPEN               |       |
| 18 | Washington         | 7:00  |
| 19 | Washington         | 7:00  |
| 20 | Washington         | 1:15  |
| 21 | Boston             | 7:00  |
| 22 | Boston             | 1:00  |
| 23 | Boston (2 games)   | 11:25 |
| 24 | OPEN               |       |
| 25 | Baltimore          | 7:00  |
| 26 | Baltimore          | 7:00  |
| 27 | OPEN               |       |
| 28 | New York           | 7:00  |
| 29 | New York           | 1:00  |
| 30 | New York (2 games) | 11:55 |

Listings Correct at Time of Publication

However, all Programs Are Subject to Change.

# ◆ Family Wedding Album Page ◆

## WEDDING COUPLE AND ATTENDANTS

From left to right, following the wedding enroute to reception, are Miss Joanne McEnaney, Tarkio, Missouri; bridesmaid; Judy Langfitt, maid of honor for her sister; the bride; the groom; Bob Ahrens, the best man; and John Pierson, groomsman.



## BRIDE AND GROOM LEAVING THE CHURCH

The cameraman had to rush hurriedly to catch this interesting and happy view of Bev and Dave as they hurried back up the aisle following the ceremony.

## THE NEWLYWEDS "HAVE THEIR CAKE"

And eating it, too. It was lots of fun for Dave and Bev as they cut the first piece of the four-tiered wedding cake, and forked a serving for each other at the reception at American Legion Country Club.



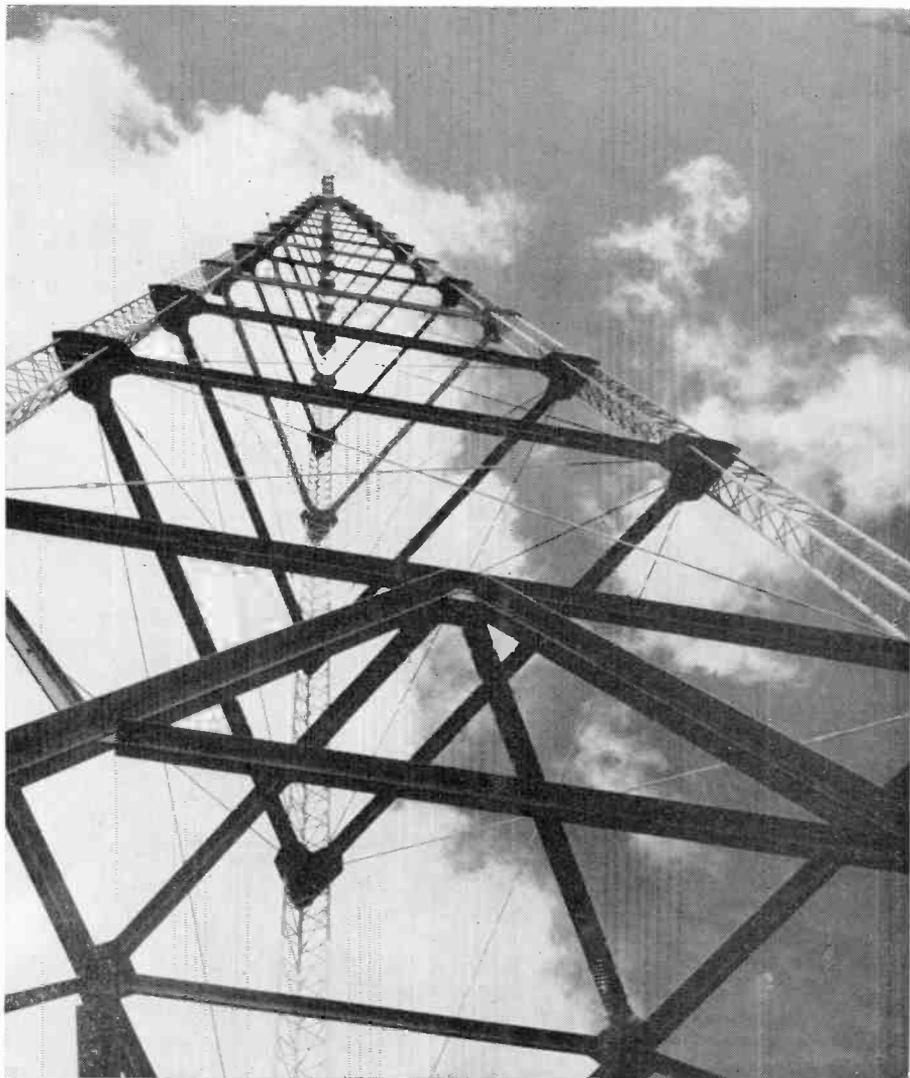
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Spiraling high in the Midwest skies on a balmy May day, the 488-foot KMA tower makes an impressive site. It makes you dizzy to look straight up from underneath the tower, because in a wind, the structure sways 20 feet, but it will withstand 100 mile per hour winds. The tower is self supporting, standing on three cement pillars. The red beacon flashing atop the antennae can be seen for 25 to 30 miles. This type equipment is what allows KMA to beam the clearest, sharpest sound signal in this sector of the country. The transmitter and towers are located a mile northeast of Shenandoah, just off Highway 48.