

The

KMA GUIDE

1957



October, 1957

COVER STORY

During October the thoughts of the younger set turns to Hallowe'en, Tricks 'n Treats, and such. Realizing this, Uncle Warren Nielson is well stocked with ideas for the Kiddy set this year on his popular "Kiddy Korner" program, which is heard from 5 to 5:30 each afternoon. Warren is shown here as he carves some Jack 'o Lanterns for some of the KMA small fry. From left to right are Holly Nielson, 3; Jeanine Langfitt, 5; Jamie Koelker, nearly 4; and Eddie May, 3.

The KMA Guide

Vol. 3

No. 10

October 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.

Phil Everly Visits KMA Disc Jockeys



Phil and Mike Heuer discuss the phenomenal career of the two former KMA entertainers on Mike's Matinee, heard daily at 4 p.m.



Tommy Burns and Phil Everly of "Bye Bye Love" fame discuss the famed brothers latest hit, "Wake Up, Little Susie" on the Tommy Burns show, heard each day from 1:30 until 4 o'clock.

Frank Field, Party Line Back on Air

There's good news for listeners of Radio KMA who are fans of Warren Nielson and Frank Field.

Frank, who has been recupping following stomach surgery about two months ago, is back on the air on both of his popular shows now. Frank is heard at 7:15 each morning, when he gives the most comprehensive weather report available. Frank's afternoon show, Frank's Letterbasket, is going full blast again now, too, at one

o'clock. Frank invites all of you to write him, with your questions, answers to questions or your pet peeves.

Warren Nielson and his famous Party Line program are back again now, too, with the conclusion of baseball. You are invited to call Party Line, collect, if you have any questions of passing interest, or if you have answers to some of the knotty problems that are aired on Warren's half-hour show.



A Chat With Edward May

S O S S O S

S O S S O S

We now have reached the month of the year that is the favorite with a good many people. I have heard several people say that Fall is the best time of the year and October is the best month of the year. The air is cool but not cold, and the days are nice and warm with the nights cooling off making it ideal for sleeping. We haven't had a killing frost yet in Shenandoah (this was written October 1) but already we see a change of color among the trees, now and then a splash of yellow and occasionally some red. However, in just a matter of days, Mother Nature will show us her brightest colors in the form of the gorgeous yellows, reds, and other colors we see among the trees.

September was on the cool side in Shenandoah but the last week or 10 days warmed up. I believe farmers in general were glad to see the warmer weather. It certainly helped dry the corn and the milo. Reports indicate an excellent corn crop throughout the area. Big yields of milo are also reported.

Many people dread to see the first killing frost arrive; however, at our house we have one girl that is anxiously anticipating that first killing frost, namely, Annette. For the past ten days Annette has been almost suffering from hay fever, and hay fever sufferers usually have some relief following the first killing frost. From reports this year, the pollen count has been unusually heavy these past few weeks.

At this time of the year, we generally begin receiving predictions for the coming winter. However, I don't believe people in general follow the weather signs as they did years ago. This is probably due to

the increased efficiency of the Weather Bureau and the reliable reports given several times daily on the radio stations. In years gone by people followed signs ranging from the tightness of the husks on the corn, the stripes on the woolly caterpillar, the number of onion rings found on the year's onion crop, and many others. The only prediction I have seen so far is one from a former Iowan now living in Oklahoma. This friend states, "There is a great deal of cold air over Oklahoma, and I am sure there is a large quantity of cold air above many other states. Eventually this cold air will gradually drop to the surface of the earth, as cold air weighs more than warm air, and all indications point that we are going to have an unusually cold winter this year. The polar outbreaks of air from Canada are coming so much more to the south than usual." If you have any predictions in regard to the approaching winter I would appreciate a card from you.

I had hoped we could run a picture of my brother-in-law, J. D. Rankin, and a group of his friends who recently went hunting in Wyoming. They brought back their limit, and this consisted of two deer and one antelope each. They had a wonderful time, and perhaps we can run their picture in the next issue of the KMA Guide.

My mother is about to conclude her wonderful trip. She sails from England for New York Thursday, October 3. When she lands in New York she will have been around the world. Her letters have been very interesting and I hope she has some excellent pictures. The family is looking forward to seeing her and hearing more of the details of her trip.

Frank Comments

By FRANK FIELD

This picture will introduce you to a new member of the Field family; not exactly new, but whose picture you haven't seen before. I think you recognize the two on the outside, Danny Field age 7 and Polly Field age 4. The one in the center is Sam Field age 1. I don't know exactly what he weighs but John says it is already over a hundred pounds and he is still growing. Yes, he is a German Shepherd and he certainly looks after and protects Danny and Polly. Maybe I had better elaborate a little for the benefit of you who are new readers. Danny and Polly are two of our grandchildren. Their father, John Field, is our youngest son, who owns and operates the Hamburg Reporter at Hamburg, Iowa. Danny is in the second grade at school and likes it very much. Polly feels rather badly about staying at home and can hardly wait until she gets to go to school next fall. Sam doesn't like the idea of Danny being gone every day either, and I don't know what the out come will be when Polly, too, starts to school next fall.

However, I think it will turn out just like it did back in the early 30's when we were living in Norfolk, Nebraska. Our youngest daughter, Peggy, was about the age then, that Polly is now. We had a big German Shepherd at that time who answered to the name "Pal" or "George", either one. The school which Peggy had to attend was in a different part of town from the school which the other three children attended, and she had to cross a railroad track, in order to reach school. Jennie took her to school the first morning and went after her at noon. Of course, Pal went along. And that one trip was enough to teach him that his job was to be official escort for Peggy. From then on the entire school year, "Pal" escorted Peggy to the schoolyard and then returned home until about 11:30. When school let out "Pal" was waiting for her at the corner and very carefully escorted her back home again. And the same thing in the afternoon, also.

Yes, I am feeling fine again and started gradually picking up my various duties on September 23 by taking one program on the air each day. Then the following week I took two programs a day

and so on until I had got back into full stride again. I feel just as good now as I ever did except that I still tire rather easily and I have to be careful not to overdo. The stomach operation was apparently 100% successful and there isn't any particular diet except I still don't eat anything that is very highly seasoned, such as barbecued ribs or pizza or anything of that kind. The doctor said that he would give me a written guarantee of 100% perfect health if necessary except that it would take me a little time to get all of my strength back, that I would have to slow up a little and take it a little more easy.

One other thing, I would like to remind you about as there is still plenty of time for getting the job done. That is to plant peonies and tulips. They can be planted anytime before the ground freezes up for winter, but naturally the sooner you get the job done, the better. Put your tulip bulbs down about 8 or 10 inches deep but plant your peony roots very shallow with not over an inch and a half of dirt over the eyes themselves. Too many people make the mistake of planting peonies too deeply, and when you do, they never bloom to amount to anything, and there isn't much you can do about it. So plant them shallow, in fairly rich ground and where they will get sun at least half of the day.

No, Jennie doesn't have her ketchup made yet but will have by the time you are reading this page.



Here's a picture of John's "family". That's Danny and Polly with the new addition, "Sam".

Midwest's Best Cookie Recipes For October

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

CHOCOLATE MINT WAFERS

- 2/3 c. shortening
- 1/2 t. salt
- 1/2 t. soda
- 3/4 c. cocoa
- 1 c. sugar
- 1 egg well beaten
- 2 c. sifted flour
- 1 t. baking powder
- 1/4 c. milk

Combine shortening, salt, soda and cocoa. Blend well. Add sugar and beat well. Add egg and mix well. Sift flour and baking powder and add alternately with milk, blending well. Chill. Roll thin on floured board and cut with 2 1/2 inch cutter. Place on greased cooky sheet. Bake at 350° for 6 to 8 minutes. Then put cookies together sandwich style with the following mint filling:

Mix together 1/4 c. cream, 1/8 t. salt, 1/4 t. peppermint extract, 2 c. confectioners sugar. Make then smaller if desired for a tea.

* * * *

POWDER PUFF COOKIES

- 1 c. butter
- 1 c. powdered sugar
- 1 egg
- 1 t. vanilla
- 2 c. sifted flour
- 1 t. cream of tartar
- 1/2 t. soda
- 1 c. broken pecans

Cream butter and sugar, add egg and beat, add vanilla, sift flour, cream of tartar, and soda and add, then add pecans. Roll out on lightly floured board, cut out with fancy cutter, place on cooky sheet, bake 5 to 7 minutes at 375°. Chill the dough before rolling out.

* * * *

FILLED COOKIES

- Mix together —
- 1/2 c. soft shortening
 - 1 c. sugar
 - 2 eggs
- Stir in —
- 2 T. thick cream
 - 1 t. vanilla
- Sift and add —
- 2 1/2 c. sifted flour
 - 1/4 t. soda
 - 1/2 t. salt

Chill dough. Roll out very thin. Cut in desired shapes. Place half the cookies on lightly greased cooky sheet. Place 1 t. of cooled filling on each. Put another cooky on top and press edges together. Bake 8 to 10 minutes at 400°.

Pineapple Filling

Mix together in saucepan:

- 1 c. sugar
- 4 T. flour

Stir in:

- 1 1/2 c. drained crushed pineapple
- 4 T. lemon juice
- 3 T. butter
- 1/4 t. nutmeg
- 3/4 c. pineapple juice

Cook slowly, stirring constantly until thick. Cool.

* * * *

DATE-T MORSELS

Filling:

- 1 large package pitted dates, cut up
 - 1 c. sugar
 - 1 c. water
 - 3/4 c. chopped walnuts
- Combine dates, sugar, water and boil 2 minutes. Beat until smooth. Add nuts.

Dough —

- 1 c. butter or margarine
- 1 1/2 c. brown sugar
- 2 eggs
- 1 1/2 c. quick cooking oatmeal
- 3/4 c. sifted flour
- 1 t. baking powder
- 1 t. cream of tartar
- 1/2 t. salt
- 1 t. vanilla

Cream margarine and brown sugar, add eggs unbeaten, and beat well. Add oatmeal and blend, sift dry ingredients and add, add vanilla. Mix well and chill several hours and then roll out on floured board to 1/8 inch thick. Cut with 2 1/2 inch fluted cooky cutter. Spread 1 teaspoon Filling on half the rounds, fold over the other half and press edges together. Put on lightly greased cooky sheet and bake 8 to 10 minutes at 375°.

* * * *

MOTHER'S MOLASSES COOKIES

Mix together:

- 1 c. shortening
- 1 c. brown sugar
- 2 eggs
- 2 c. molasses

Sift and add alternately:

- 6 1/2 c. sifted flour
- 1 t. salt
- 4 t. soda
- 2 t. each - ginger and cinnamon
- 1/2 t. cloves
- 1 c. sour milk or buttermilk

Mix well and chill dough about 8 hours. Roll out small portions of dough on lightly floured board. Cut with floured cutter. Bake on greased baking sheet 8 to 10 minutes in 375° oven. When cool, frost with confectioner's sugar icing and decorate.

SOUR CREAM COOKIES

- 1 c. sugar
- 1 unbeaten egg
- ½ c. butter
- ¾ t. vanilla
- 2½ c. sifted flour
- ½ t. salt
- ½ t. soda
- ½ c. sour cream

Cream together the first four ingredients. Sift dry ingredients and add alternately with sour cream. Chill dough. Roll out on floured board very thin, put on cooky sheet and bake 6 to 8 minutes at 400°.

* * * *

DARK COOKY CUTOUTS

- 5 c.. sifted flour
- 1 t. soda
- ½ t. salt
- 2 t. ginger
- 1 t. cinnamon
- ¾ c. butter
- ¾ c. brown sugar
- ¾ c. molasses
- 2 eggs, beaten
- ¾ c. sour cream

Cream butter and add sugar. Add beaten eggs, molasses and beat well. Sift flour, soda, salt, cinnamon and ginger together. Add flour mixture and sour cream alternately to mixture. Roll out on well floured board and cut into shapes or as desired. Bake on ungreased cooky sheet in 375° oven about 8 to 10 minutes or until lightly browned.

* * * *

BUTTERSCOTCH CUTOUTS

- 1 c. shortening (part butter)
- 1 c. brown sugar
- 1 c. white sugar
- 4 eggs
- 2 T. water
- 2 t. vanilla
- 1 t. salt
- 1 t. soda
- 6 c. flour

Cream shortening, brown and white sugar, and cream well. Add eggs one by one, then flour sifted with soda and salt, alternately with water and vanilla. Chill and roll out ¼ inch thick and cut out. Bake at 350° for about 15 minutes. May also be rolled out with a springerle rolling pin.

* * * *

ORANGE JUMBLES

- ¾ c. butter (be sure to use butter)
- Grated rind of 1 orange
- 1 c. sugar
- 2 eggs
- 2 T. orange juice
- 2½ c. flour
- 2 t. baking powder

Cream butter, add sugar and mix in order given. Roll, cut and bake in moderate oven 350° for a few minutes till lightly browned.

CINNAMON NUT LEAVES

- ½ c. butter or margarine
 - 1 c. sugar
 - 1 egg
 - ½ t. salt
 - ½ t. vanilla
 - ½ t. lemon flavoring
 - 2 c. sifted flour
 - 1½ t. baking powder
 - 2 T. milk
 - 1 t. cinnamon
 - ¼ c. finely chopped black walnuts
- Cream butter and sugar, add egg, salt and vanilla and lemon. Beat well. Sift dry ingredients and add with milk, add nuts, Mix well, chill for 2 or 3 hours. Roll out on lightly floured board and cut out with leaf shaped cutter. Make veins with edge of spatula, sprinkle with sugar and cinnamon mixed. Bake on lightly greased cooky sheet about 10 minutes at 350°.

* * * *

OATMEAL COOKIES

- 2½ c. sifted flour
 - ½ c. sugar
 - 1 t. salt
 - ¼ t. soda
 - ¾ c. brown sugar
 - 2 eggs
 - 1 t. vanilla
 - ¾ c. shortening
 - 2 c. oats (quick, uncooked oatmeal)
- Sift together the flour, sugar, salt and soda, add brown sugar, eggs and vanilla. Mix well, cut in shortening, and add oats. Work with fingers until it holds together. Sprinkle board with powdered sugar and roll out to thickness of ¼ inch. Cut. Bake on ungreased cooky sheet for 10 to 12 minutes in a 350° oven.

* * * *

OLD FASHIONED SOUR CREAM COOKIES

- 1 c. sour cream
 - 1 egg
 - 1½ c. sugar
 - 2 T. shortening
 - 4 c. flour
 - 1 t. baking powder (heaping)
 - 1 t. salt
 - 1 t. soda (level)
 - 1 t. vanilla
 - 1 t. lemon flavoring
- Cream sour cream and sugar, then add shortening and egg. Sift dry ingredients together and add. Let cooky dough chill. Then roll ¼ inch in thickness and cut with cooky cutter. Sprinkle sugar on tops, and bake in 350° oven for 12 to 15 minutes. This recipe is wonderful to use for Christmas cutouts, and sprinkle with red, green or other sugars.



Grass Root Notes



By

MERRILL LANGFITT and JACK GOWING

KMA Farm Service Directors

Merrill asked me to tell you about our fishing trip.

We went to Leach Lake in Minnesota, at the town of Whipholt. It is 535 miles from Shenandoah and that makes it a long days drive.

We had fine weather as far as temperature was concerned, got down to 29° one night but through the day it was usually in the 50's. The wind was quite strong several days and that makes the lake rough but also makes for good fishing.

Leach Lake is the third largest lake in Minnesota. It has about 650 miles of shore line, and is several miles across at the widest part. In fact we did some of our fishing out about 7 miles from our camp.

Fall fishing is usually better at Bear Island, Pelican Island and Pipe Island. All of these with the exception of Pipe Island are several miles out. We use 18 foot boats and 10 h.p. motors on a lake of that size. Of course, there are some large cabin cruisers in use on the lake too.

Minnesota is beautiful in the fall with all of the hard Maples, Oaks and many others donning their bright fall colors. We were a little early this year and the colors were not as brilliant as usual. The last week in September would really be the time to see northern Minnesota if you like to see the forests in bright red, yellow and gold. There are a lot of pines mixed in among these to really set off the contrasting colors.

We had good luck fishing. Caught our limit 2 days, and several fish the other 2 days, and ate fish everyday. Then we brought our limit of Walleye Pike home. The size of fish were large this year too. We saw one 6-6½ pound Walleye caught from the boat dock of our camp.

Randy really had a big time too. He thinks that he must run the motor every time the boat goes. I believe he will become quite a fisherman as he gets older.

If you like to fish or just see the wonders of water and trees, I would suggest that you see northern Minnesota in the fall.

—Jack Gowing

Jack's comments about fishing give me that old yearning for a trip to the Lake of the Woods and some of those big Wall-eyes. By this time of the year it is really "nippy" up there but fishing is usually the very best. Fall is a wise season anywhere if you like crisp air and Mother Nature's colorama. The Ozarks are particularly beautiful at this season.

This is certainly the season to be safety conscious, especially with corn pickers and forage cutters, now in such wide use. This problem struck me very abruptly earlier this fall, when at two field events I attended within one week I was introduced to a man at each event who had lost an arm in a farm machinery accident and even as I am writing this I just now heard about a farmer whose arm was mangled in a silage cutter and his wife and hired man had to amputate it to free him from the machine. Such accidents are terrible and I realize they sound very gory, but that one and most others could have been prevented. I'm afraid we will have to use the spectacular and startling incidents to make more people aware of the hazards and heartaches caused by farm accidents.

Industry has found the way to reduce accidents by continually working on safety in the factories. In farming it's a more difficult job to reach all of you, but we must continue to work at it. How much is your arm or leg worth? Who can say? But let's assume that either is worth one half of your remaining lifetime earning power. On that basis we can conclude that an arm or leg is easily worth \$100,000.00. Can you afford to lose \$100,000.00 in a matter of minutes? Can you afford to lose an arm or leg in a farm accident? Of course you can't, nor can anyone else, so let's be more cautious and accident conscious than ever before. Enjoy our beautiful fall season, intact, with no arms or legs chewed up by corn picker rollers or silage cutters.

—Merrill Langfitt

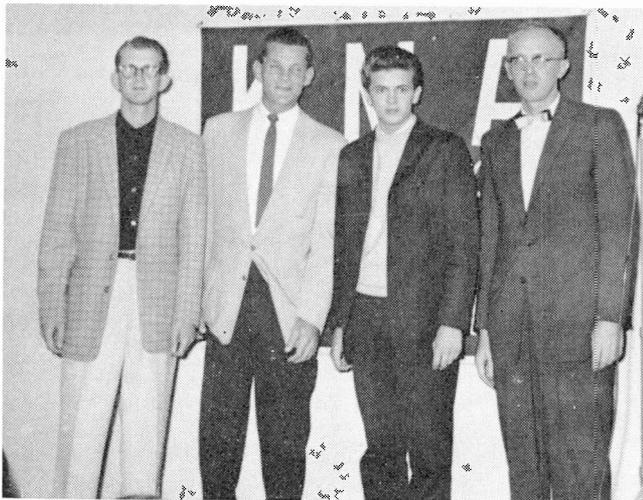
On the KMA PARTY LINE

By DORIS MURPHY

Remember back in 1945 to 1950 when the Ike Everly family entertained on KMA? Mother, dad and the two boys, Phil and Don, made many friends throughout the KMA area, with their music. When they left Shenandoah in 1950, Phil was only 13 years old. Now at 18, he returns a celebrity! Even though he and his brother Don have appeared on most of the top television shows in recent months, singing their hit record "Bye Bye Love", the boys haven't let their popularity change them. Phil was anxious to get back to Shenandoah to "see the kids he used to run around with, and visit the old haunts". The phenomenally popular "Bye Bye Love" has sold 1½ million records in the United States and is also a sensation in Canada. Although riding the star waves, the boys still have their feet firmly on the ground, and predict that they will remain popular only about two years. Phil and Don are graduates of a Nashville, Tenn. High School. When they come to the end of their fling, they hope to use some of the money they are saving now for a college education. Right now their father and mother spend all their time handling the boy's mail, thousands of let-

ters per week. While in Shenandoah Phil appeared on KMA and also made a guest appearance at the KMA RECORD HOP at the Rose Garden, where he was greeted with several minutes of screaming by the teenagers. The home town friends had a lot of fun getting his autograph and asking him questions . . . everything from "what kind of hair oil do you use?" to "Are you engaged?". No . . . Phil isn't engaged, but his brother Don is married. This is the only advice he had for teenagers. "Just keep on working for what you want, and don't expect any handouts." Pictured on this page you see Phil with KMA's disc jockeys, reading left to right, TOMMY BURNS, MERLE DOUGLAS, PHIL EVERLY and MIKE HEUER. Phil gave MERLE a great deal of credit for helping him learn to play the guitar when he was a lad just starting his radio career at KMA.

What started out to be a hobby has turned into a profitable business for announcer JOHN SPRINGER and wife SONNEE. To help pass time, Sonnee started making Ceramics. It wasn't long until she became so intrigued, their apartment became loaded with her art work. That was when her father, owner of the Bellevue Hardware in Bellevue, Nebraska, came to her rescue. He suggested she sell her ceramics in his store. NOW, JOHN has joined Sonnee in making beautiful lamp bases, children's wall plaques, modern personalized ash trays, vases and cups and saucers, and their surplus stock is sold in dad's hardware store. But that isn't all this couple is doing. In addition to his job as evening announcer at KMA, JOHN spends his day off every week as an Air Force Reserve officer serving in a mobilization assignment and Sonnee is employed afternoons at Western Auto in Shenandoah. So the SPRINGERS are real busy people, but thoroughly enjoying their extra curricular activities.



At the KMA Disc Jockey Hop, the record specialists appeared with singing sensation Phil Everly of the Everly Brothers. From left to right, Tommy Burns, Merl Douglas, Phil, and Mike Heuer.

Two more KMA announcers have recently taken on an outside business. . . RALPH CHILDS and TOMMY BURNS who opened "TOMMY'S RECORD ROOM", September 28th. Their new shop located next to the Page Theater in Shenandoah, will carry all types of records; classical, popular, players. Thru a special feature, Allied Phonologue which lists all records from every recording company, they will be able to order any record a customer wishes. This service will be in addition to the complete stock of records on hand. Another feature of the store, will be gift wrapping service the year 'round, for all occasions. RALPH'S son STEVE, a high school student, and Mrs. CHILDS plan to assist in the store. All of us at KMA extend best wishes for the success of "Tommy's Record Room".

The weekend before school started was a jinx for Chief Engineer DON BURRICHTER'S family. On Sunday, 10 year old Connie fainted while leaving church, causing her to have a bad fall. In the fall, she broke one tooth and chipped 4 or 5 others. After an hour and a half hospital examination, Connie was taken to the dentist's where another hour was spent getting dental repairs. Next day, Don made the mistake of opening the kitchen door, giving the pet family parakeet "Zeke" an opportunity to fly out into the big, wide world! So far . . . Zeke hasn't been heard from, but the family greatly miss hearing him chirp: "Pretty Boy", and having him perch on their shoulders or on top of their heads for a little ride. If any one has seen "Zeke" tell him to come home!

Congratulations to the Farmer's Wife, FLORENCE FALK on the completion of five years of interesting homemaker broadcasts from the farm. Her fifth anniversary was September 6th. On October 3rd FLORENCE chaired a Smorgasboard sponsored by the Essex Band parents for the Page County Farm Bureau's annual membership meeting. Traditional Swedish foods were served to 500 people.

UNCLE WARREN goofed. That's right kiddies . . . Uncle Warren who visits with you at 5 weekday afternoons on his Kiddie Korner program, is pictured here with his finger all wrapped up in a bandage. And do you know WHY? Because his knife slipped while he was fixing a Halloween Jack O'Lantern and he cut his finger. This should be a lesson on what NOT to do! He was warning the children to let Dad whittle out the eyes, nose

and mouth in their pumpkin, so they wouldn't get hurt. Then look what happened! Anyway they all had a lot of fun at the Earl Howard farm south of Shenandoah where they went to take the picture, in order to have a typical fall background of corn stalks. The kiddies attentively listening to Warren's lesson on "safety" are reading left to right, his daughter Holly, Jeannine Langfitt, Jamie Koelker and Eddie May, Jr.

MERRILL LANGFITT was really thrilled when he was informed he was the winner of a \$100 bond at the Henderson Fall Festival. MERRILL says he has been buying tickets for everything for years, but this is the first time he has ever won anything. In fact, he would have won \$10 more if he had been present, as the second ticket he had purchased was also drawn. How lucky can you be!

Thousands of best wishes and Get Well cards and letters were received by Frank Field during his recent illness. Frank enjoyed them all. Here's one written by a couple at Falls City, Nebraska, that we thought might give you a chuckle or two:

Dear Frank:

We've waited and waited
As time slowly drags by
And darned little sunshine
Has lighted the sky.
We've been told you'd be with us
For many a day
If soon it don't happen
There'll be the devil to pay!

Continued on Page 15



"Uncle" Warren had an accident while carving pumpkins for the KMA kids and cut his finger. Maybe his knife was too big.

A Letter From Bernice Currier

Dear Homemakers:

This is the month of Indian Summer, birthdays in my family and probably in yours, Hallowe'en, and seeing that the furnace is in good condition for a long winter, putting on the storm windows and then wishing you hadn't gotten them on so soon. It is a beautiful time of year. The Indians used to start great bonfires to fill the air with smoke to harrass the early settlers, so it was called Indian Summer. But I like the poet's verse describing it better —

"A haze on the far horizon,
The infinite, tender sky,
The ripe, rich tint of the cornfields,
And the wild geese sailing high.
And all over upland and lowland
The charm of the goldenrod,
Some of us call it Autumn,
And others call it God."

If you are making popcorn balls and want that delicious molasses flavor try this way of making them. And you can make Cracker-Jack out of this just as easily as popcorn balls. They have a wonderful taffy flavor.

Combine 1 cup of molasses, a c. of white sugar and 1 T. of butter or margarine in a 2 quart saucepan. Stir over low heat until it separates into threads which are hard but not brittle when dropped into very cold water. Candy thermometer should register 270°. Pour syrup over 4 quarts of popped corn, stirring to coat each kernel. When cool enough to handle, shape into balls with lightly buttered hands, or stir it around on a buttered cooky sheet keeping the kernels separate until cold.

In decorating a cake for Hallowe'en, arrange peach halves, round side up on a cake baked in an oblong pan and covered with raspberry preserves. That gives the proper color. Then cut maraschino cherries for the eyes, nose and mouth. Whipped cream could be used for hats or hair, tinted with cocoa. You might have a ghost peeking out from behind the sofa and he is very easy to make. Take an oval shaped piece of cardboard about 15 inches long. Paint the features with India ink. Make hair of yarn, or of crepe paper and glue it around the face. Then to make hands, spread your hands out on cardboard and trace around them, then cut them out and fasten to the back of the head with a long piece of wire and gummed tape, then bend them into position. Jack-O'-Lanterns can cover lights, but be very careful about

paper getting too close to the light itself. Favors can be made of colored pipe cleaners topped with cardboard cut-outs, and maybe dressed in a ghostly white handkerchief. If a party is for small children, remember they like noise making horns for favors. They like something to take home to show their families. If you use colored paper for the table cloth be sure there is nothing under it that will be stained when liquids are spilled. Those dyes are almost impossible to remove. Favors can be made of a pumpkin cut out of orange art paper, a face drawn with black pencil or pasted on with black gum drops, arms and legs of pipe cleaners, with the arms holding sticks of striped candy.

* * * *

I'm writing this letter as I write to my family; a little at a time. Those stars indicate a lapse of several hours while we had visitors at KMA. This group was the Garden Club from Tarkio, Missouri. Ethel Baldwin arranged a nice little party for them and we served watermelon and cantaloup. They were delightful visitors.

I bought a new Fall hat today which cost far more than I intended to pay but it shows that I can stand anything but temptation! ! It is one of the new drape shapes beret style and matches a dress perfectly that I want to wear to Lincoln on the 29th when a bus load of us are going to see The Passion Play at Pershing Auditorium. It is being given by the Black Hills, So. Dakota Cast. Of course we realize that the setting at Spearfish, So. Dakota cannot be duplicated in an auditorium.

Helen writes that Johnny went to camp this summer and had a wonderful time, Pat had a friend from San Antonio visiting her for 2 weeks, then Johnny and David and Alan went up to Paris, Texas to visit their grandparents there. They went from Houston by bus, changed in Dallas and were good old world travelers by the time they got back. Alan started to kindergarten this year. He won first place over ten other contestants in swimming this summer. And he is all of five years old.

Thank you for all of your letters. My visit every morning at 8:30 takes the place of all the individual letters I would like to write to you. So, until 8:30 tomorrow morning and my letter in December,

Bless your Hearts,

Goodbye

Bernice

The KMA Guide

Homemaker's Guide

"THE FARMER'S WIFE"

By FLORENCE FALK

How about some good fall recipes to serve the family, company or that club meeting you worried about!

MINCEMEAT TORTE

- 1 c. sifted enriched flour
- ½ t. soda
- 1 t. baking powder
- ½ t. salt
- 1 t. cinnamon
- 1 t. nutmeg
- ¼ c. shortening, soft
- 1 c. brown sugar
- 1 t. grated lemon rind
- ¼ c. milk
- 1 egg
- 1 c. cooked mincemeat
- 1 c. rolled oats, (quick or old fashioned, uncooked)

Sift together, flour, soda, baking powder, salt and spices into bowl. Add remaining ingredients except rolled oats; beat until smooth. Lightly stir in rolled oats. Bake in greased 7 x 11 inch pan in moderate oven 350° for 35 to 40 minutes. Serve warm with whipped cream or orange hard sauce.

* * * *

BLACK WALNUT OR BUTTERNUT CAKE

- ½ c. butter or substitute
- 1 c. sugar
- 2 eggs
- ½ c. milk
- 2 c. flour
- 1 t. baking powder
- 1 c. chopped black walnuts or butternut meats

Cream butter and sugar, add beaten egg yolks and the milk. Sift flour and baking powder, reserve a little to dredge nutmeats, add rest to butter, eggs, etc. Finally add well-beaten egg whites. Bake in a loaf in a moderate oven for 45 to 60 minutes at 350°. Top may be coated with boiled frosting flavored with orange or lemon, or may be simply dusted with powdered sugar.

* * * *

TOMATO JELLY

- 1 envelope unflavored gelatin or 1 T.
- ½ c. cold water
- 3½ c. tomatoes
- ½ small onion
- ½ bay leaf
- tiny pinch salt
- stalk celery
- 2 whole cloves
- few grains cayenne
- 2 T. vinegar, tarragon by preference
- Lettuce
- Mayonnaise

Cover gelatin with the cold water and let soak for 5 minutes. Have ripe tomatoes cut up, or in winter, canned tomatoes may be used. Put in saucepan with all the other ingredients except the vinegar, bring to a boil, and counting from the time bubbling begins, boil for 10 minutes. Add the vinegar and the soaked gelatin, and stir until the gelatin is completely dissolved, then strain. Turn into a mold rinsed with cold water and chill for several hours or overnight. Unmold on a flat salad platter and garnish with mayonnaise put thru a decorating tube.

Cream cheese mixed with chopped nuts, rolled into little balls and rolled in chopped nutmeats, is very nice to serve with this jelly, and also makes a very effective garnish for it.

* * * *

GRAHAM CRACKER FRUIT CAKE

- 1½ c. seedless raisins
- 1½ c. drained, canned or cooked prunes
- ¼ lb. candied orange peel
- ¼ lb. candied lemon peel
- 6 oz. citron
- 6 oz. candied cherries
- 1 c. chopped pecans
- ¾ t. salt
- ¾ t. allspice
- 1 t. grated nutmeg
- ½ t. ground cloves
- 1½ t. cinnamon
- 1½ t. vanilla
- ¾ c. honey
- ¾ c. butter or margarine
- 5 c. finely crushed graham cracker crumbs

Wash and drain raisins, pit prunes and cut into small pieces. Dice orange and lemon peel, citron and cherries. Measure then

- ¾ c. orange peel
- ¾ c. lemon peel
- 1 c. citron
- ¾ c. cherries

Combine fruits, nuts, salt, spices and vanilla in large bowl and blend. Cream butter and honey and stir until smooth and creamy. Combine butter mixture with fruit mixture and allow to stand 1½ hours to soften fruit and peels. Add graham cracker crumbs and mix thoroughly. Line pan with waxed paper. Turn mixture into pan and press down firmly. Let stand in refrigerator for 24 hours. Turn onto cutting board. Remove waxed paper. Cut into slices or squares as desired.

This cake will keep for about one week under refrigeration. May also be used as a dessert. Top with whipped cream, ice cream or hard sauce.



HOMEMAKER'S VISIT

By **BERNICE CURRIER**

HOMEMADE CHILI

- 1½ lbs. ground beef
- 1 lb. dry red beans
- 2 large sweet onions chopped
- 1 stalk celery chopped
- 1 green pepper seeded and chopped
- 1 qt. canned tomatoes
- 2 T. margarine
- 1 T. chili powder
- 2 t. salt
- ½ t. pepper

Wash beans, cover with boiling salted water and cook till nearly done (about 2 hours). Melt margarine in skillet, add beef and saute lightly, stirring with fork to break it up. Add onions, celery and green pepper when meat is lightly browned, then continue cooking till onions are clear. Add tomatoes and allow to boil, then pour the beef mixture into the beans and cook slowly until desired consistency. Add chili powder and seasonings.

* * * *

OVEN PUT-TOGETHER

- 1 lb. chuck or round of beef ground
- 3 T. bacon drippings
- 1 peeled clove of garlic
- 1 T. salt
- ¼ c. minced onion
- 1 seeded green pepper in strips
- 1 t. chili powder
- 1 No. 2 can tomatoes
- 1 No. 2 can undrained kidney beans
- ¾ c. regular or processed raw white rice

Cook the beef in drippings until browned. Slice the garlic, mash to a pulp and add to beef. Then add the salt, onion, green pepper and chili powder, and cook for about 5 minutes. Remove from heat and add tomatoes. In a 2 quart casserole combine the kidney beans and rice, then add the first mixture, combining well. Cover and bake 1 hour at 350°.

* * * *

MARSHMALLOW PUMPKIN PIE

- ½ lb. regular marshmallows
- 1 c. canned pie pumpkin
- ½ t. cinnamon
- ¼ t. ginger
- ¼ t. salt
- 1 c. heavy cream whipped
- 1 9 inch baked pastry shell

Place marshmallows, pumpkin and seasonings in top of double boiler over gently boiling water, stir often until marshmal-

lows are melted. Mix well and cool, not in refrigerator. Then stir in about ¼ c. whipped cream, then carefully fold in remaining whipped cream. Pour into baked 9 inch shell and chill in refrigerator. Top with whipped cream for serving if desired.

* * * *

PEAR LIME PIE

- A—16 graham crackers crushed fine
- ¼ c. butter melted
- B—2 egg yolks beaten
- 1 can sweetened condensed milk
- ½ c. lime juice
- C—3 drops green food coloring
- 3 fresh pears peeled, cored and sliced
- 2 egg whites
- ¼ c. sugar

Combine A and press into pie pan, sides and bottom. Save out 2 T. to put on top. Combine B and stir until thick. Add C and stir until color is well mixed. Then very gently stir in the pears. Pour into the shell and sprinkle remaining crumbs on top. Make meringue of the 2 egg whites beaten until frothy then the sugar beaten in until it stands in stiff peaks. Pile it on the pie touching edges around. Brown in a 325° oven, allow to set for 2 to 3 hours before serving.

* * * *

SALMON ASPIC TOMATO

- Heat together:
- 2 c. tomato juice
 - 2 slices onion
 - 2 bay leaves
 - 2 cut up stalks celery
 - ¼ t. pepper

Strain this. Then soften 2 envelopes plain gelatin in 4 T. cold water. Add 1½ c. hot beef broth and 2 T. lemon juice, salt and pepper, then add the tomato mixture. Stir until gelatin dissolves, chill until thick and syrupy, then fold in 2 c. salmon chunks. Pour into a 9 x 12 inch pan. Chill until firm. Cut and serve with the following dressing.

Sour Cream Horseradish Dressing:

Beat till smooth—1 c. sour cream. Blend in 1 T. horseradish and ¼ t. salt. Serve with potato salad, and bran muffins.

* * * *

RELISH FOR PORK

- 1 c. very hot apple sauce
- Add ¼ c. red hots
- Add 1 package strawberry or cherry gelatin. Dissolve and cool. Add 1 bottle 7-Up. Chill in refrigerator.



A Letter From Mrs. May

Manila, Philippine Island
August 30, 1957

Dear Friend,

Yesterday I packed and this a.m. we left Laguna College near Los Banos, at 10:00 for Manila. We have been busy (especially the Reddy's) getting everything in order, getting passports, tickets, and some 50¢ our money changed into dollars, and all the details and red tape completed, necessary to leave a foreign country. Tomorrow we will take an 11:30 a.m. PAA plane for Bangkok, Thailand, the first lap of our trip toward the Middle East, to Europe and U. S. I have had a most delightful two months visit as a guest of Dr. and Mrs. Charles S. Reddy of Ames, Iowa. Dr. Reddy took a leave of absence from Iowa State College and they have spent 20 months here. Dr. Reddy is a plant pathologist, doing research work and teaching at the Laguna College of Agriculture. He must be back at Ames to begin teaching by October 1st. I am most appreciative of their genuine and gracious hospitality. They have been living in a very comfortable home on the campus. It is 45 miles into Manila but it is a much more difficult problem to travel that distance in the P. I. than it is in the U. S. Reddy's usually went into Manila once a week. There is much highway construction work being done, highways not too wide, which are crowded not only with large busses, trucks and passenger autos, but also pedestrians (adults and children) walking or riding on bicycles on highways, the calesa—a 2 wheel cart with a roof for 2 passengers; caritelas — 8 passengers; jeepney busses (jeepneys left from war-converted into small busses or pickups). They say the only thing a driver will not pick up is a corpse. I've seen pigs, chickens and almost everything in them—even rode in some. Then you must watch out for the pigs, chickens, dogs and carabaos. The carabao is the horse, tractor, etc. for all agricultural work. The people live in villages or towns, going to the farm to work, returning the carabao home with them — sometimes leading, many times riding astride them. It isn't safe to leave them alone on the farms, they would be stolen.

The people of the towns live in small houses called nipa huts. They are built up one flight of stairs over posts. The roofs are made of nipa palm leaves or cogon grass. The sides — woven palm leaves or bamboo. The 1st floor many times enclosed with bamboo. The ground floor used for storage. In better homes, the ground floor is the garage, maids quarters, storage and laundry room.

Manila has nearly a million population. Much of the city was destroyed by the Japanese bombs. The Filipino people really suffered during the war. Today most of the busy business section has been rebuilt (many very fine ones) no sky scrapers, several new hotels, but within the old walled city and near by section there are still many ruins. You cannot tell when you leave Manila except for an arch telling you to pass into a new Quezon City. Quezon City has its own government, has been declared the official capitol, although the national government remains in Manila. Quezon City has many new beautiful large modern homes.

I haven't been able to travel as much over the country as I had hoped. There seem to be complications trying to get around, plus the fact this is the rainy season. It rains nearly every day. The Reddy's took me on a lovely drive to Tagaytay overlooking beautiful Lake Taale. Friends took us on another days trip and I flew up to Baguio City, a picturesque summer resort in the mountains with many beautiful homes, interesting markets and Camp John Hay (U. S.). It rained so hard and was so foggy I could not take the interesting trips out of there.

In Iowa we see acres of corn — here it is acres of coconut palm trees, banana plants, rice fields and on many mountains a legume ipel - ipel which in 1 year makes what I call a good sized tree which is cut and sold in bundles for fire wood. The vegetation is very lush and if not controlled soon becomes a dense thicket. The flowers are beautiful and there are many fascinating tropical plants. Some fruits are delicious and many were new to me, such as calamansi, lanzones and pomelo.

The Filipino are very friendly and hospitable. Very generous and appreciate education. Most of them speak three languages — Tagalog or a dialect, Spanish and English. They feel very friendly toward the Americans. The past ten days we have been attending several meriendas despedidas and dinners honoring the Reddys. It is fine to know his work was appreciated and both Dr. and Mrs. Reddy will be greatly missed at Laguna. It has been a real privilege to have lived here two months. I shall always remember these friendly people and appreciate my hostesses. However, my home, my family and good old U. S. A. will be a most welcome sight to yours truly.

Gertrude May

October, 1957

13

KMA Daily Programs For October, 1957

960 ON YOUR DIAL

5000 WATTS — ABC

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.—Take 30 For Music
 8:30 a.m.—Bernice Currier
 9:00 a.m.—Breakfast Club
 10:00 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.—Party Line
 3:00 p.m.—Tommy Burns' 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
 (Friday)
 6:00 p.m.—Farm Bulletin Board
 6:15 p.m.—Sports
 6:30 p.m.—Ralph Childs, News
 6:45 p.m.—Edw. May, Mkts & Weather

MONDAY NIGHT

7:00 p.m.—Club 960
 9:30 p.m.—Dancing Party
 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
 9:30 p.m.—Dancing Party
 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
 9:30 p.m.—Dancing Party
 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
 9:30 p.m.—Dancing Party
 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.—Parade of Hits
 7:45 p.m.—Game of The Week
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Sports Roundup
 10:30 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.—Sports Scoreboard
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Take 30 For Music
 8:30 a.m.—Bernice Currier
 9:00 a.m.—Saturday Shopper
 10:00 a.m.—To Be Announced
 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.—Market Review
 1:00 p.m.—Iowa U. Football
 4:00 p.m.—Saturday Matinee
 5:00 p.m.—Sports Scoreboard
 5:30 p.m.—Mike's Sat. Matinee
 6:15 p.m.—Vincent Lopez
 6:30 p.m.—News
 6:45 p.m.—Sports Finale
 7:00 p.m.—Dancing Party
 7:30 p.m.—National Jukebox
 8:00 p.m.—Lawrence Welk's Army
 Show

8:30 p.m.—Henry Jerome
 9:00 p.m.—Dance To The Bands
 9:30 p.m.—Platterbrains
 10:00 p.m.—News
 10:15 p.m.—Harry Wismer
 10:30 p.m.—Music In The Night
 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 and Tomorrow
 7:15 a.m.—Today and Tomorrow
 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.—Sunday Album
 2:30 p.m.—Wings of Healing
 3:00 p.m.—Revival Hour
 4:00 p.m.—Bible Class
 4:30 p.m.—Disaster
 5:00 p.m.—Mon. Morn. Headlines
 5:15 p.m.—Paul Harvey
 5:30 p.m.—Sun, Worship Service
 6:00 p.m.—Prison On The Hill
 6:30 p.m.—Music Hall
 9:00 p.m.—Edwin Canham
 9:15 p.m.—Serenade In Blue
 9:30 p.m.—Hour of Decision
 10:00 p.m.—News
 10:15 p.m.—Manhattan Melodies
 10:30 p.m.—Revival Time
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:55 p.m.—News

Listings Correct at Time of
 Publication

However, all Programs Are Subject
 to Change.

notes from

Programming Department on New Shows

By DEAN NAVEN

With the coming of fall and winter KMA is planning a number of program changes that I am sure you will enjoy. Frank Field will, as usual, start our KMA afternoon off with his highly informative (and informal) chat about "this and that". I know you join me in wishing Frank the heartiest of welcomes in returning.

Basically our KMA afternoon will be built around the relaxed and easy listening of Tommy Burns. Through his careful selection and "easy" style, Tommy will once more be the afternoon host for musical menus.

Of course, we plan to return the Party Line with Warren Nielson. I know of no other program here in the midwest that has caught the fancy of so many. As far back as August I had queries as to the return of "Party Line." This is my assurance it will be back — better than ever.

The American Broadcasting Network, with which KMA is affiliated, also is planning several changes — aimed toward better listening. We are watching those new programming ideas closely.

As usual Kiddie Korner and Corn Country Jamboree will be in their usual slots between 5 and 6 p.m.

I'd like to take this opportunity to invite you to "Spend the Day with KMA." I'm sure you will like our new afternoon schedule — programming that will provide a pleasant and informative background.

And, as is our habit at KMA, during the football season, we will carry the outstanding High School game each Friday night at 7:45, followed by a complete score roundup at 10:15, featuring dependable Ralph Childs.

On Football Saturdays, you'll hear all the high school and college scores at 7:30 each morning. During the afternoon on Saturdays, we'll bring you all the action of the Big Ten and Rose Bowl champs, the Iowa Hawkeyes.

And at 5 o'clock each Saturday afternoon, you can rely on KMA to bring you all the football scores of the big games. There's another 15-minute scoreboard at 6:45 each Saturday, too.

We hope to continue this same type of aggressive athletic program during the remainder of the sports season—with special KMAland coverage of everything in which we know you will be interested!

Essay of a 10 Year Old . . .

(Ed. Note: When it comes to purity of expression, the terminology employed by our youngsters is unsurpassed. We thought you might enjoy this epistle which was turned in to a teacher by a typical 10-year-old.)

"The bird that I am going to write about is the owl. The owl cannot see at all by day and at night is as blind as a bat.

"I do not know much about the owl, so I will go on to the beast which I am going to choose. It is the cow. The cow is a mammal. It has six sides—right, left, and upper, and below. At the back it has a tail on which hangs a brush. With this it sends the flies away so that they do not fall into the milk. The head is for the purpose of growing horns and so that the mouth can be somewhere. The horns are to butt with, and the mouth is to moo with. Under the cow hangs the milk. It is arranged for milking. When people milk, the milk comes and there is never an end to the supply. How the cow does it I have not yet realized; but it makes more and more. The cow has a fine sense of smell; one can smell it far away. This is the reason for the fresh air in the country.

"The man cow is called an ox. It is not a mammal. The cow does not eat much, but what it eats it eats twice, so that it gets enough. When it is hungry it moos, and when it says nothing it is because its inside is all full up with grass."

PARTY LINE - - - (Cont. from Page 9)

Our crops will not ripen
They'll rot on the stalk
Our legs get rheumatic
And soon we can't walk.
When to dig by the moon
We won't know how to care
For flowers and shrubbery
With blossoms so fair!
We've put off our canning
Till you could advise
Now, much fruit has wasted
There'll be fewer pies!
Now remember Dear Frank
It will be a great treat
If you'd hurry back soon
To help plan curing meat.
There's not too much time
For our gardens, it's true
So tell us just how tasty hams we
can chew.
We hope real sincerely
You've now "got it made"
We'll expect you real soon
You good "Jack of all trade"!

Return Postage Guaranteed

POSTMASTER If addressee has moved and forwarding order is on file, send form 3547, postage for which is guaranteed. If undelivered for any other reason, return to sender.

Tom Thumb Publishing Co.
Shenandoah, Iowa

MRS HENRY A BOHLING
AUBURN NEBRASKA

Bulk Rate
U. S. Postage
- P A I D -
Permit No. 1
Shenandoah, Ia.

Tommy, Ralph Have "New" Business



Tommy Burns, popular afternoon disc jockey, and Ralph Childs, veteran KMA newscaster for 18 years, have opened "Tommy's Record Room" on downtown Sheridan Avenue in Shenandoah. They are shown on opening day, and urge their friends to write if they desire records that can't be obtained from local sources. Ralph's wife and sons help to run the business during the day, and Tommy also can be found most of the time he isn't on the air at KMA in the new enterprise. They said that their establishment was created to "adequately serve the thousands of music lovers who desire a wide variety of good recorded music."