

The

KMA GUIDE

November, 1957

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Tulsa, Okla. 74101
1957-58



November, when the days get shorter and shorter, and the weather a good deal more chilly, finds most folks flocking more closely to their hearth. Out at the Ed May residence, most nights now you can find this happy family of five enjoying themselves in the Family Room. Ed and his family all enjoy popping corn over the fireplace. From l to r Eddie, jr., who was three in July; Mrs. May (Eleanor Jean); the May Broadcasting president; daughter Annette, 13; and Karen 10.

NOVEMBER 1, 1957

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Mrs. May Completes World Cruise; Here is Her Interesting Letter

October 2, 1957

Dear Friends:

An Englishman recently said the majority of American tourists made a marathon race of their sightseeing. I almost feel he was justified in saying that because that is almost what we have done the past month. Dr. and Mrs. C. S. Reddy with whom I had visited for 2 months near Manila, P. I. and I left Manila the a.m. of August 31st. They had to be back at Ames before October 1st. We flew to Bangkok where we were houseguests of Dr. and Mrs. Edgar Vestal over the weekend. Of course, we enjoyed their hospitality and managed to crowd in a little sightseeing and an hours shopping. Then early Sunday a.m. a boat ride on the Chao Phya River was especially interesting as we rode out to see the floating markets and the life of the people who spend their entire lives living along side the river or the kiongs (canals). Monday p.m. we flew to New Delhi, India. We spent Tuesday sightseeing. Delhi City (new) and Old Delhi are side by side. In new Delhi are the new modern government buildings, while in old Delhi are the many historic monuments, temples and forts. The national shrine "Rajghat" dedicated to the memory of Mahatma Gandhi was very impressive. We also enjoyed the ivory and brass shops. Tuesday we drove to Agra (about a 4½ hour drive) to see the Taj Mahal. The next a. m. was spent getting thru customs red tape to send a suitcase air freight to London (baggage overweight) and in the p.m. we flew to Karochi, Pakistan, arriving about 5 p.m. We were taken to the Luxury Beach Hotel for dinner and given a room—expecting to leave at 3:30 a.m. I found Lowell Gatt's name in

the telephone directory who with his wife, came for me at the hotel and we had a delightful visit. However we did not leave Karachi until 3:30 next p.m. We did some sightseeing in the a.m. but as it was a holiday — no shopping. We arrived late that night at Beirut, Lebanon so missed out on our day there. Saturday a.m. Mrs. Reddy and I flew to Jerusalem for a 2 day stay. We had a fine guide who knew his Biblical history. Our tour began in the room declared to be Court of Pontius Pilate, after which we walked the 14 stations (the way of Christ's walk with the cross). We visited the Mount of Olives, Garden of Gethsemane, several churches, Jericho, Bethany, Bethlehem and saw the River Jordan and waded in the Dead Sea. We left Jerusalem thankful we had been there but saddened to realize a stone wall with a "no man's land" (instant death if stepped into) dividing one portion of Jerusalem from the major portion of the city in the land where the greatest peace should be observed but instead hatred exists.

In flying to Rome, Italy, we spent three hours in the airport in Istanbul, Turkey. It was quite late when we arrived in Rome where we had three days. Rome has changed considerably since I had been there as a college girl. I was glad to again visit the Vatican, see the old Roman ruins and the busy life of the city. The shop windows were most attractive and the prices quite tempting. It was difficult to shop and get around when away from the regular tourist area because fewer people spoke English.

From Rome we flew to Paris, arriving late Friday night and we left Sunday a.m. (It was my birthday and a wire from my

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A Chat With Edward May

505 505

505 505

November, the month when Mother Nature takes her paint brush and paints scenery such as we never see at any other time of the year. I have heard hundreds of people say they like fall the best of any time throughout the entire year and I am certain it is because of the beautiful coloring. This year is no exception. I only wish it would last longer but it is short-lived, and Mother Nature is now preparing for the winter months ahead. I have received predictions for the approaching winter from several radio listeners and those who have written me are forecasting a cold winter with more snow than usual. These predictions are based upon various signs ranging from the tightness of the husks on the corn to a bumper crop of walnuts which the squirrels are laying away for winter.

The past couple of weeks have certainly been eventful ones in the May family. My mother returned home October 15 after a five and a half month trip which took her completely around the world. She visited the Philippines, Japan, Hong Kong, Thailand, Cambodia, India, Pakistan, Jerusalem, Italy, France, Denmark, Sweden, England, Scotland and Ireland. The trip wasn't as strenuous as one might expect and I sincerely believe Mother looks and feels the best she has in years. She brought some lovely things home with her and I imagine some of her close friends will be receiving some of these gifts for Christmas.

Naturally, Mother brought something home to the grandchildren. She brought kimonos from Japan, a Japanese doll, and two or three other items for her four granddaughters. She brought Eddie a pair of slippers from Japan, also a Japanese coat called a "happy coat", and a double deck toy bus from England. Eddie thinks the bus is about the finest thing he has ever had because he is at the age where he is exceedingly happy with toys. His favorites seem to be a fire engine and a train. If he continues his interest in trains, we

will probably be looking for an electric train for him before too long.

Another exciting thing that happened to our family recently was the naming of my niece, Betty Jane Rankin, as the Shenandoah High School Homecoming Queen for this year. The queen candidates, of which there were three, were nominated by the Shenandoah High School football squad, and the queen was named at the Homecoming football game on Friday, October 18. If moral support helped any, Betty Jane certainly had that because my sister, brother-in-law, mother, Diane Rankin, Annette, Karen, Eddie, together with Eleanor and myself, were all there hoping Betty Jane would be named the queen. All three candidates were lovely girls and Betty Jane herself remarked afterwards that she felt it was a fine honor to be named the Homecoming Queen but it was a shame the other two couldn't have been chosen too. Betty Jane graduates from high school this year and will be going to college next fall.

Everyone seems to be busy at this time of the year. The farmers are picking the corn crop which is the best we have had for several years. Other folks are likewise busy with their many activities. Moisture-wise, we are in better shape than we have been for some time. We feel the fall rains are nature's way of putting moisture in the ground for next years crops. We had more rain at Shenandoah during October than we normally have for the month of October and November. I wonder if this might be a forerunner of a winter with heavy snow? Time will tell. In the meantime, everyone is in the midst of their fall work, getting set for winter.

I hope you have a pleasant Thanksgiving. Most stores display their Christmas decorations after Halloween, more or less bypassing Thanksgiving. We have a great deal to be thankful for in this country, so lets preserve the full meaning of Thanksgiving.

Frank Comments

By FRANK FIELD

Sorry not to have any new picture on this page this month and I really don't have any good excuse. When we were having all those beautiful sunshiny days in the middle of October, I just didn't think about it. Then the latter part of the month, it was either rainy or cloudy or stormy so, consequently, no picture.

So far, the Field tribe has not been hit very hard by the flu. Two of the grandchildren were out of school three or four days with light cases and by the time you are reading this, chances are pretty good that two or three more will have had it. John Fishbaugh, Zo's boy, was out nearly a week and Bill Field, Bob's boy, about the same. We haven't heard from Peg this week, so don't know whether her boys have had it yet or not. So far, all of the Field adults have escaped completely.

I am writing this column on Thursday afternoon, October the 24th, and Jennie and I and Bill Field are starting for the Ozarks come daylight tomorrow morning, expecting to get back home Tuesday, October 29th.

Up until yesterday, our plans were for our neighbors across the street, Tom Sawyer and his wife, Alice Gayle, to go with us. However, yesterday their oldest boy, Steve, began running a fairly high temperature, although he didn't show any of the other symptoms of flu. Naturally, the Sawyers will not go with us and leave a sick boy on his grandparents hands. So, we won't know until this evening, definitely, whether they are going with us or not.

The place we are heading for is the Bull Shoals Lake which is partly in southern Missouri and partly in northern Arkansas, the same place where Jennie and I spent a weekend in September. We will again stay at Carl Hayden's Beaver Brook Lodge at Kisse Mill. That's the upper end of Bull Shoals Lake.

The Haydens have a lovely motel, just four years old and completely modern in every respect, located about a half mile from the lake itself on top of the ridge. The fishing was very good when we were there in September and Carl assures us that it is equally good all winter long. If we have good luck this time, chances are that we might take two or three more weekends off during the winter. So if you don't hear me on the air some morning, you will know where we are.

This certainly has been a wonderful fall for flowers of all kinds, especially roses. I honestly believe that our roses have been more beautiful the last month, than they were in June. We neglected to keep them properly sprayed during the wet weather in the fall, and as a consequence, the leaf spot got started and some of the bushes are almost completely bare of leaves. That doesn't seem to stop their blooming any.

The mums have been especially beautiful the past two or three weeks. On account of the bright sunshine thru September and early October, the mums were several weeks late this year as it takes cool weather and cloudy days to bring them out. They finally made it, however, as we have not had any killing frost here in Shenandoah as yet. We did have a light frost on October 17th, but it didn't seem to hurt the mums in the least. About all it killed was pumpkin and squash vines and the tops of the tomatoes.

The forecast today calls for a hard freeze tonight, if the sky clears. So when we get back home again next week, things will probably look very much different than they do now but we are almost two weeks past our normal killing frost date, already, so we shouldn't complain in the least.

Doris probably told you in her column about the experience we had at our house a few days ago when I was putting the final coat of white paint on the inside of the new cabinet which I built for Jennie in the northeast corner of the kitchen. It certainly was a mess for a while but it didn't take very long to clean up the paint and the toughest job was rewaxing the entire floor and the lower part of all the cabinets. I don't think any woman ever had enough cupboard space or closet space, but these new cabinets certainly should hold Jennie for a while. The doors are made of birch and the body is made of fir. We gave them a natural finish to exactly match the rest of the cabinets in the kitchen, which took a little figuring and experimenting, the older cabinets having been in place for three years and darkened a little but we got an exact match, luckily.

There is plenty of time for planting Dutch bulbs and peonies if you haven't already done so. In fact any time before the ground freezes up for winter is all right but, naturally, the sooner you get it done the better. Remember to plant the peonies very shallow with the eyes themselves about an inch and a half under the surface of the ground. The tulips, hyacinth and narcissus can go down as much as 8 to 10 inches. Crocus, snowdrops, scilla and the like, should be covered from 2 to 3 inches. See you next month.

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)

HONEY PEANUT BUTTER COOKIES

$\frac{1}{2}$ c. shortening
 $\frac{1}{2}$ c. honey
 $\frac{1}{2}$ c. brown sugar
Cream the above three together, well.
Add:
 $\frac{1}{2}$ c. peanut butter (creamy or crunchy)
 $\frac{1}{4}$ t. salt
Sift together and add:
2 c. all purpose flour
 $\frac{1}{2}$ t. soda
Mix all ingredients together well. Form into small balls. Place upon greased cookie sheet. Press with fork or glass dipped in sugar. Bake in 350° oven for 8 to 10 minutes.

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ANGEL COOKIES

Cream together:
 $\frac{1}{2}$ c. butter
 $\frac{1}{2}$ c. shortening
1 c. powdered sugar
Add 1 egg, slightly beaten
Add in order given:
1 t. vanilla
2 c. flour
1 t. soda
1 t. cream of tartar
 $\frac{1}{2}$ t. salt
 $\frac{1}{2}$ c. chopped nuts
Mix well and roll into balls the size of walnuts. Dip half of top in cold water and then dip in sugar. Place on lightly greased cookie sheet, spacing well. Bake in hot 425° oven until slightly browned.

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UNBAKED COCOANUT COOKIES

$1\frac{1}{2}$ c. dried apricots
2 c. cocoanut
 $\frac{2}{3}$ c. sweetened condensed milk
powdered sugar
Grind the apricots, mix with cocoanut and sweetened condensed milk. Shape into balls and roll in powdered sugar. Let stand until firm. Do not bake.

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NO ROLL SUGAR COOKIES

Beat together until creamy:
1 c. shortening
 $1\frac{1}{2}$ c. sugar
2 eggs
Add:
3 c. unsifted flour
2 t. cream of tartar
1 t. soda
 $\frac{1}{2}$ t. salt
1 t. vanilla
Mix well and roll into small balls. Dip in sugar mixture of 4 T. sugar and 2 t. cinamon. Press flat and bake on slightly greased cookie sheet. Bake about 8 to 10 minutes in a 350° oven or until light golden brown. Let cool about 1 minute, remove

from cookie sheet. These are crisp and have a delicious cinnamon flavor.

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MELT A-WAYS

$\frac{1}{2}$ c. butter
3 T. powdered sugar
1 c. sifted flour
1 c. finely chopped walnuts
Cream butter, sugar and gradually add flour mixing thoroughly. Stir in the nuts. Chill, form a teaspoon of dough into marble size balls. Place on ungreased cookie sheet. Bake 20 minutes in 350° oven.

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GINGER COOKIES

$\frac{3}{4}$ c. shortening
1 c. brown sugar
1 egg
4 T. molasses
2 c. flour
2 t. soda
1 t. cinnamon
1 t. ginger
 $\frac{1}{4}$ t. salt
Cream shortening and sugar and add ingredients in order given. Roll into small balls, size of a walnut and roll in white sugar. Bake at 350° or 400°. Use own judgment. Bake until lightly browned. Makes over 50 cookies.

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SNIKERDOODLES

Mix together thoroughly:
1 c. soft shortening
 $1\frac{1}{2}$ c. sugar
2 eggs
Sift together and stir in:
 $2\frac{3}{4}$ c. flour
2 t. cream of tartar
1 t. soda
 $\frac{1}{2}$ t. salt
Chill dough for 1 hour. Roll into balls about the size of a walnut. Do not flatten. Roll in a mixture of 2 T. sugar and 2 t. cinnamon. Place on a cooky sheet about 2 inches apart. Bake at 400° about 10 to 12 minutes.

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CHERRY COOKIES

Cream together:
 $\frac{2}{3}$ c. shortening
1 c. sugar
Add:
1 t. vanilla
2 T. milk
Sift together and add:
 $2\frac{1}{4}$ c. flour
1 t. baking powder
 $\frac{1}{2}$ t. soda
 $\frac{1}{2}$ t. salt
 $\frac{1}{3}$ c. maraschino cherries, cut fine
1 c. chopped dates
1 c. chopped pecans

Roll into small balls. Roll in crushed corn flakes (1½ c.). Place ½ cherry on top. Bake 10 minutes on greased cooky sheet in 350° oven.

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PEPPERMINT CHOCOLATE BALLS

Crush and set aside five 5 inch peppermint sticks. Put ½ c. vegetable shortening and 1 egg yolk in mixing bowl and beat well. Mix in one package devil's food cake mix. Blend well. Form into balls about 1¼ inches in diameter. Place 2 inches apart on cookie sheet slightly greased. Sprinkle after baking with powdered sugar. Bake for 10 minutes in 350° oven.

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SWEDISH FINGERS

1 c. soft butter
5 T. powdered sugar
1 t. vanilla
1 t. cold water
pinch salt
2 c. sifted flour
1 c. pecans

Mix together in order given. Shape into small finger rolls. Place on ungreased cookie sheet. Bake in slow oven 325° for 20 to 25 minutes. Roll warm cookies in powdered sugar.

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NUT GOODIES

Cream together:

1 c. butter
½ c. brown sugar packed
½ c. white sugar

Add:

2 eggs
1 t. salt
1 t. vanilla

Sift and add:

2¾ c. sifted flour
½ t. soda

Add:

1 c. finely chopped black walnuts

Chill dough then make into small balls. Place on greased cooky sheet, put nut half on top. Bake 10 minutes at 325°.

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BUTTER BALLS

Cream together:

1 c. butter
6 T. powdered sugar

Add:

2 c. sifted flour

Add:

1 c. chopped pecans
1 t. water
1 t. vanilla

Roll into small balls, place on greased cooky sheet, bake 35 to 40 minutes in 300° oven. Let cool a few minutes then roll in powdered sugar.

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CHERRY NUT BLINKS

Cream together:

½ c. sugar
½ c. shortening

Add and beat:

1 egg

Add:

1½ T. milk

1 t. vanilla

Sift and Add:

1 c. sifted flour

½ t. baking powder

¼ t. soda

⅛ t. salt

Add:

½ c. cut up dates

½ c. chopped pecans

Drop dough by teaspoon one at a time into 1½ c. Wheaties crushed fine, then roll into small ball, place 2 inches apart on greased cooky sheet. Top with candied or maraschino cherry. Bake 10 to 12 minutes at 400°. Makes 2 to 2½ dozen.

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BLACK WALNUT CHEWIES

Cream together:

2 c. brown sugar packed

½ c. butter

Add and beat:

2 eggs

1 t. vanilla

Sift and add:

2¾ c. unsifted flour

1 t. soda

1 t. cream of tartar

Make into small balls, place on greased cooky sheet, bake 12 to 15 minutes at 400°

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CANDY ORANGE SLICE COOKIES

Cream together:

1 c. shortening

1 c. brown sugar

1 c. white sugar

Add and beat well:

2 beaten eggs

Sift and add:

2 c. sifted flour

½ t. salt

1 t. baking powder

1 t. soda

Add:

2 c. oatmeal

1 c. candy orange slices chopped fine

1 t. vanilla

Roll into small balls, press them with a fork onto greased cooky sheet. Bake 10 to 15 minutes at 375°.

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GOLD COOKIES

Cream together:

½ c. shortening

1½ c. sugar

4 egg yolks

Beat in:

2 T. milk

1 t. vanilla

Sift and add:

1½ c. sifted flour

½ t. baking powder

¼ t. salt

Chill dough. Roll into small balls, then roll in mixture of cinnamon and sugar. Place 3 inches apart on ungreased cooky sheet. Bake 12 to 15 minutes at 400°, or until golden brown but still soft.



GRASS ROOT NOTES

By
MERRILL LANGFITT
KMA
Farm Service Director

Following several years of drouth, the harvest, when finally in the cribs, will be more bountiful this year. Most of our area doesn't have a bumper crop, but we do have nearly a normal crop and certainly lots of feed on hand. With all of the feed we have, there will be a great temptation to raise and feed more livestock because of the relatively cheap feed. Such a trend, however, could bring disaster to the farmer. We don't need any increases in production. In reality, we still need some "cut backs" especially in hogs. We had good hog prices late in the summer and early fall, *only* because we had fewer hogs going to market. Farm folks must learn, as industry has learned, that over production will inevitably result in depressed prices. The markets will only absorb a certain amount of any goods. When we produce more than the consumer requires we have low prices — when we produce less, then prices go up. This is a basic law of supply and demand that farmers must always keep in mind when planning production. Look at egg prices as a concrete example. This year hatchings were down about 12 - 15 percent below 1956. As a result we have relatively high egg prices. Next spring (1958) egg prices will still be good at hatching season, so everyone will be buying baby chicks. Soon we will be facing over production of eggs and prices will then go down again. The law of supply and demand is so basic in agriculture that I am at a complete loss to know why farmers in general pay so little attention to it.

November, 1957

We have tried government programs of great variety and scope, yet none of them have altered the consequences of the basic economic laws under which farmers must operate. The "inners and outers" are still the culprits. A steady flow of farm commodities to market (just enough to meet the demand) would always result in relatively good prices, but the "inners and outers" always upset the apple cart. They get in at the wrong time and they get out at the wrong time.

I notice the "old almanac" predicts a very severe winter. In fact it looks like an old fashioned winter with lots of snow and cold weather. As a matter of fact, it looks like snow for Thanksgiving and a cold Christmas Day. If you aren't ready for a hard winter, I suggest you get ready as soon as you can. You can expect higher fuel bills, higher feed consumption by your livestock, more overshoes and warm clothing to buy, tougher road conditions and more wear and tear on your equipment, your livestock and your disposition.

Radio will be more important to you during a rough winter and you can depend on KMA to keep you right up to date weather-wise and at the same time bring some warm, friendly atmosphere to your home during the long winter months. We hope this has been a good year for you and that you can truly count your blessings as the year 1957 draws to a close.



On the KMA PARTY LINE

By DORIS MURPHY

Don't get the mistaken idea you've tuned in the wrong station some day, if you should hear the announcer splicing off a little Espanol. It could be FRANK FIELD or MERRILL LANGFITT trying out their last Spanish lesson. Senors FIELD and LANGFITT and Senorita LANGFITT are taking Spanish lessons every Monday night at the JUNIOR COLLEGE in Clarinda. They are thoroughly enjoying the course and hope to be able to converse in Spanish by the time the course is completed in 10 weeks.

You heard KMA's Homemakers BERNICE CURRIER and FLORENCE FALK telling you about the three of us going to Lincoln Oct. 12 & 13 to attend the Heart of America Convention of American Women in Radio and Television. Here is the way we looked just before leaving. On my right is BERNICE and FLORENCE is on the left. The convention was held at the Cornhusker Hotel. We left a little early so that BERNICE could have time for a visit with her blind aunt in Lincoln, before the convention started. Among the prominent speakers were National AWRT President Edythe Fern Melrose of the House of Charm of Detroit, the Honorable

Mrs. George P. Abel of Lincoln, former Senator from Nebraska and Mother of the Year of 1957; also many Midwest radio and television personalities.

For the last four years, Pgm. Mgr. DEAN NAVEN has worn cowboy boots. He likes them because they're comfortable. But he never thought of them as being a means of identification, until a Clarinda football fan pulled a clever trick on him. As DEAN walked down the side of the football field, this young fellow pulled up DEAN's pant legs. . . looked at his boots . . . and said: "Yep, DEAN NAVEN is here!"

Poor little 4 year old JEFFREY, son of disc jockey MIKE HEUER, has had more than his share of trouble. He recently got two blisters about the size of silver dollars as a result of a burn, when his mother accidentally spilled a cup of hot coffee on his side. These were only first degree burns, but a couple years ago he got second degree burns when hot grease spilled on his arm. This little fellow is going to have to learn how to do a fast "duck" when he sees things headin' his way!

Back in the days of silent movies, it was always a sure laugh when the comedian would fall off a ladder and paint splashed all over everything. Well, this actually happened in the FRANK FIELD household recently. FRANK had just finished building a new wall cabinet for the kitchen, and was up on a stool giving the inside a final coat of paint, when his heel caught on a rung of the stool, and down he came! The paint in a pound coffee can, bounced when it hit the floor, splashing paint in all directions. At the time it seemed tragic, but soon FRANK and Jennie saw the funny side of it when they realized FRANK wasn't hurt, and they had a big laugh as they soaked up the paint off the cabinets, stove and ice box with paint thinner. Naturally, where they used paint thinner the wax came off, too, so that means



From l to r are Bernice, Doris, and Florence, as they departed for convention in Lincoln.

everything will have to be waxed again. It took them nearly an hour to get the paint off! But it'll take a lot longer to get things back in tip top shape again! All because FRANK'S foot slipped!

Thru her broadcast FLORENCE FALK was happy to be able to provide a service for one of her blind listeners recently. The listener had written wishing she could get the unbaked cookie recipes that had appeared in the Guide. She needed them in braille or typed. Florence mentioned it on the air and immediately a Service for the Blind in Omaha volunteered to do the job. Lots of wonderful people in this world, isn't there?

Life is mighty thrilling for 3 year old EDDIE MAY, JR. when Daddy brings him to the seed house, and lets him ride up and down in the elevator. He calls it the "alligator", but no matter what you call it, riding it really fascinates him. Something else that sets EDDIE awhirl, is music. He loves music and can't resist showing his love for it. Recently when the family attended a church dinner, young EDDIE's unscheduled appearance at the program following the dinner, gave everyone a good laugh. When the musicians started to play and sing, EDDIE immediately got out on the floor and danced gaily around, oblivious to the audience or anything else going on around him.

Mrs. RALPH CHILDS finds life mighty busy these days. She has been doing substitute teaching in the schools, working at their new Record Shop in the afternoons, and keeping house for a family of six. Often times, RALPH helps out by getting lunch for the family at noon.

Can you top these "slips of the tongue"? KMA announcer MERL DOUGLAS telling about an electric griddle to be given away, but instead of saying "griddle" he said the oil station was giving away an electric "girdle". Tsh. tsh. DOUG. what an unusual prize! And no doubt you homemakers listening to FLORENCE FALK the Farmer's Wife, one day had a chuckle when she made a slip of the tongue and said "Nooches Goodles" instead of Gooch's Noodles.

While his mother was resting one day, 3 year old Jeffrey, son of announcer MIKE HEUER decided he would clean out the fish bowl. He had seen daddy do it, and it looked easy. So he slipped quietly into the kitchen with the fish bowl containing his brother Tommy's two guppies, and started to work. Upon hearing a noise,

his mother got up and investigated. There on the floor was JEFFREY busily wiping up the spilled water as he proudly exclaimed: "See Mommie, I cleaned out the fish bowl!" He didn't need to tell her, because all over the floor were snails, weeds, shells and sand. .but NO guppies! Where they went. .nobody knows, but the HEUERS hope the next time the baby sitter gives TOMMY a gift. . she will give him gold fish instead of guppies. They can disappear too easily!

To all of our KMA and May Seed Company visitors this summer, we want to say "Thanks for coming." We enjoyed the privilege of entertaining you and taking you on tour. Records show there were 1,349 visitors in 37 days. We think that's a mighty fine record and hope you and all your friends come see us often.

TOMMY BURNS of KMA, has had the honor of being chosen to play the leading role in the first production presented by the Southwest Iowa Theater group. Co-starred will be Mrs. Maribelle Read of Shenandoah. The play "Kind Lady" will be presented in November, and directed by Monty Montrose, a Shenandoahan who has been directing plays in the east.

Recognize the American in the rickshaw? It's Mrs. GERTRUDE MAY and the picture was taken out in front of the Peninsula Hotel in Hong Kong, while Mrs. MAY was taking a world tour this summer. The lady pulling the rickshaw and wearing the Chinese hat is Mrs. Ethel Goettsche of Sarasota, Florida, a member of the tour group. On Page 2 you'll find the last of our series of interesting letters from Mrs. May, telling of her round the world trip which I'm sure we've all enjoyed. Mrs. May arrived home October 15th.



Mrs. May used this mode of transportation while vacationing in the Far East.

A Letter From The Farmer's Wife

Greetings from the Farm this November! !

Such a change in seasons since my last letter. We had such a warm summer at times but the fall rains gave us a good moist soil condition before winter sets in. The trees have never been lovelier than they were this fall. Lovely in yellows, reds, greens with the black of rain wet trunks showing through. Do hope you found time to just scuffle through the leaves and enjoy the nice fall days.

Since September, school almost through with the second six weeks of work, everyone busy. Karen Ann, a freshman is busy and now is out for girls basketball. Bruce, our seventh grader played football with the Junior High boys. He played halfback when called upon. Now he, too, is out for Jr. High basketball. Our town is very football and sports minded and gives much support to all school activities. A big crowd at the annual homecoming game, with its Queen festivities. The team came through with a surprise victory to everyone's delight.

The farmer has had a fairly busy fall, the past few weeks mainly interested in harvesting the corn crop. In places very good returns and others not so good. We had no milo or soy beans this year, a rather wet fall for harvesting those crops.

The last two months have been busy ones on the farm. There has been so much extra work come up both inside and out. In early October it was my privilege to chairman a large traditional Swedish Smorgasbord for the Essex Band Parents. They served the annual Page County Farm Bureau membership meeting. Everything worked out so well. We served some forty-eight different kinds of Swedish foods. Everyone enjoyed it and we served 537 through the lines in one hour and twenty minutes. In our school gymnasium we had plenty of seating space and lots of light to show up the beautiful food. A lot of work but much fun and good experience, besides clearing about \$235 for our band fund.

This is the time of the year for many money making activities, bazaars, suppers, God's Acre Sales, harvest festivals and so on. Your letters telling about these have been very interesting and shared with others on The Farmer's Wife program.

Among the many letters lately to the farm have been several from KMA Guide readers outside the KMA listening area. So glad to hear from you and answer your requests. Sorry you can't be listening but then the Guide comes to you as a letter each month from us. The KMA Guide makes an excellent Christmas gift to anyone on your list.

The cooky recipes on the two pages this month are outstanding. Next month we'll have Christmas cooky recipes. Every

month the KMA Guide has four pages of recipes besides all the other features.

The second week-end in October found Bernice Currier and I with Doris Murphy in her beautiful new car journeying to Lincoln, Nebraska. We attended the seventh annual meeting of The Heart of America Chapter of American Women in Radio and Television. Here we met, visited with and learned from many others in this field of communications. The Heart of America Chapter means a great deal to those of us from KMA for it was in a meeting in Shenandoah (at Doris' home, Bernice was there too) that this organization now national in scope was begun. Doris Murphy was the first Chapter president. At the convention many details of the national convention to be held in San Francisco in April 1958 were brought to our attention. Doris was being constantly sought out for ideas and help. We are very proud of our women's director and her part in an organization now numbering 1600 members.

The convention in Lincoln was very fine, excellent speakers, promotion ideas, lovely breakfast, luncheons, dinners and a banquet. So proud of my sponsors, that shared in these nice gestures of hospitality. The Cornhusker gals from Lincoln and outstate did themselves quite proud, in program arrangements, fashion and millinery shows, gifts, everything that contributed to several days of intensive good work.

We were again alerted to the definite need for Civil Defense work in this great Middle West. We are a bit complacent about Civil Defense, thinking oh that's for the others, but it isn't, it is for you and for me to be so minded.

My stay in Lincoln was wonderful, being waited on, no meals, to prepare, no dishes to wash, no beds to make, just enjoy myself and I did, so well, in fact, part of my voice came back. Our drive home was beautiful — going to Lincoln on Friday, Doris drove in rain but coming back on Sunday afternoon we could fully enjoy nature's gorgeous colorings; other people thought so, too, for there was a good deal of traffic. We stopped and enjoyed the beautiful Kimmel Orchard along the way. My family enjoyed having me back and hearing about other radio people we are pleased to have as our friends from several states.

Getting back home and again in the harness first tackled mail and as of now am all caught up with letter answering. Have tested several Christmas recipes, recipes for shipping here, there and everywhere. Have all back copy work caught up and almost all of the filing. A lot of that to do always.

Keep Smiling

Florence Falk

The Farmer's Wife

The KMA Guide

Homemaker's Guide

"THE FARMER'S WIFE"

By FLORENCE FALK

Greetings from the Farm Kitchen! ! !

Thanksgiving Day is so traditionally a family day in this great America of ours, that we keep our way of celebrating it in traditional manner year after year. Whether you are having a 22 pound turkey or one of the new midgets, the 6 or 7 pound, or the popular roast duck, or ham or pork, enjoy yourself. Maybe these menu suggestions will find a place on your table. A menu and then some random recipes.

Tossed Green Salad
Roast Duckling Apple Stuffing
Honey Glazed Orange Slices
Browned Potatoes
Green Beans with Toasted Almonds
Hot Butterflake Rolls
Honey Pumpkin Pie

Coffee Tea Milk

* * * * *

BUTTERFLAKE ROLLS

Combine:

- 1 c. hot water
- ¼ c. sugar
- 1 t. salt
- 2 T. butter

Cool to lukewarm and add 1 cake of yeast which has been dissolved in 2 T. lukewarm water. Add 1 well beaten egg and ¼ c. melted butter. Add 1 c. flour and beat smooth. Add just enough of 3 c. flour to make a dough quite soft. Cover. Let rise for one hour. Knead well with the heel of the hands folding dough over and over. Roll with warmed rolling pin into rectangle about ¼ inch thick. Cut into strips about 1½ inches wide. Stack strips 5 to 7 high. Cut into 2 inch squares. Place on end in greased warm muffin pans. Let rise for 45 minutes, covered and out of drafts. Bake in 425° oven about 15 minutes. Makes one dozen.

* * * * *

CRANBERRY SALAD

- 1 c. ground raw cranberries
- 1 c. ground unpared apples
- 1 c. sugar
- 1 package lemon gelatin
- 1 c. hot water
- 1 c. pineapple sirup
- ½ c. seeded tokay grape halves
- ¼ c. broken English walnut meats
- Pineapple slices

Combine cranberries, apples and sugar. Dissolve gelatin in hot water. Add sirup, chill until partially set. Add cranberry-apple mixture, grape halves and nutmeats. Pour into individual molds. Chill until firm. Unmold on pineapple slices on crisp lettuce.

APPLE-RAISIN-NUT PIE

- 1 c. seedless raisins
- 1 c. boiling water
- 1 T. flour
- ¾ c. sugar
- 2 c. apples, pared, thinly sliced
- ½ c. chopped nuts
- 2 t. grated lemon rind
- 3 T. lemon juice

Pie pastry for double crust pie

Cook raisins, covered, in the 1 c. of water for about 5 minutes. Mix flour and sugar; add and cook over low heat, stirring until thick. Boil for 1 minute. Remove from heat; add other ingredients. Pour filling into pastry lined 9 inch pie pan. Roll top crust and place over filling. Seal by fluting edges. Cut slits or design in center to allow steam to escape. Bake in 425° oven (hot) for 30 to 40 minutes or until nicely browned.

* * * * *

CHOCOLATE BROWNIES PIE

- 2 squares unsweetened chocolate (2 oz.)
- 2 T. butter
- 3 large eggs
- ½ c. sugar
- ¾ c. dark corn sirup
- ¾ c. pecan halves (other nuts may be used)

Line 8 inch pan with pastry. Melt chocolate and butter over hot water or in heavy pan over low heat. Remove from heat. Beat thoroughly the eggs, chocolate mixture and corn sirup. Add pecans and pour filling into pastry lined pan. Bake in 375° oven for 40 to 50 minutes or until filling has set. This may be served slightly warm or cold. Decorate with fluted whipped cream or top with ice cream.

* * * * *

HONEY PUMPKIN PIE

- ¾ c. strained honey
- ¾ c. nonfat dry milk solids
- ½ t. salt
- ½ t. cinnamon
- ½ t. mace
- ½ t. ginger
- ¼ t. cloves
- 1½ c. cooked pumpkin
- 2 eggs, well beaten
- 1½ c. water
- 2 T. melted butter

Mix dry ingredients well to prevent streaking. Add other ingredients, mixing thoroughly. Turn into unbaked pastry shell (9"). Bake in 425° oven for 15 minutes. Reduce heat to 350° and bake for 40 minutes longer.

Topping for Honey Pumpkin Pie

Blend together:

- ½ c. chopped nuts
- ½ c. brown sugar, firmly packed
- ¼ c. butter or margarine

Spread on hot pie as it comes from the oven.



HOMEMAKER'S VISIT

By **BERNICE CURRIER**

HAPPY THANKSGIVING!!!!

Menu for dinner:

Shrimp Cocktail
Roast Turkey with garnish
Frosted grapes on pineapple slices
Sprigs of parsley
Celery Stuffing Mashed Potatoes
Giblet Gravy Cheesed Onions
Peas and Carrots
Corn Muffins Relishes
Cranberry Sherbet
Pumpkin Pie served later with coffee

* * * *

FOIL WRAPPED ROAST TURKEY

Tie drumsticks to tail or tuck them under the layer of skin at tail left for that purpose. Press wings flat to body and turn wing tips back and under the turkey's back. Use heavy aluminum foil. Place turkey in center of sheet of foil. Breast up. Foil should extend 5 or 6 inches beyond tail and neck ends, and wide enuf to make a generous drug store fold loosely around turkey from top to tail ends. Bring the side pieces up over turkey, fold over with drug store fold and press down lightly to turkey. Fold the end pieces up high enuf to prevent drippings from leaking into pan. Place turkey breast side up in roasting pan or broiler pan. Turkey should be salted inside and sprinkled with salt over breast before wrapping. Roast at 400° for 3¼ hours for 16 lb. bird. Plan to have turkey roasted at least ½ hour before time to serve.

* * * *

CELERY STUFFING

2 qts. dry bread cubes
½ c. chopped onion
2 t. salt
½ t. pepper
½ t. poultry seasoning
sage to taste (take it easy)
¾ c. butter or margarine
chicken broth to moisten
3 c. finely chopped celery
Mix all together lightly and put in greased casserole. Bake, covered until celery is done at 375°. Then uncover and brown on top.

* * * *

CHEESED ONIONS

18 to 20 medium onions
½ c. salad oil
3 T. flour
1½ c. milk
1 c. shredded cheddar cheese
Peel onions and cook in large amount of boiling salted water until tender, then

drain. Blend salad oil and flour, stir in milk and cook slowly stirring constantly until thick. Add cheese and stir until melted. Add onions, put in lightly greased casserole and heat in 375° oven until lightly browned. Makes 6 to 8 servings.

* * * *

CRANBERRY SHERBET

2 c. jellied cranberry sauce
3 T. sugar
½ c. orange juice
2 t. grated lemon peel

Combine all in mixer bowl and beat until smooth and sugar is completely dissolved. Pour into refrigerator tray and freeze until partially frozen. Remove to chilled bowl and beat till smooth. Beat 2 egg whites until stiff, fold into cranberry mixture, return to tray and freeze until firm. Makes 5 to 6 servings. Wonderful served with the main course.

* * * *

BAKED DATE NUT TORTE

Tender, chewy "cake" squares.

A—1 c. sugar
3 well beaten eggs
B—¼ c. sifted flour
1 t. baking powder
¼ t. salt
C—1 c. fine graham cracker crumbs
1 c. chopped pitted dates
1 c. broken pecans

Combine A gradually and beat till thick and light. Sift B and fold into A. Fold in C. Turn into greased 8 x 8 x 2 inch pan. Bake 45 to 50 minutes at 350°. Cut in squares and serve warm with whipped cream and a pecan half on each. Makes 6 servings. For smaller servings make 9 squares.

* * * *

FROSTY FRUIT SQUARES

A—2 T. sugar
1 T. flour
½ c. honey
B—½ c. lemon juice
1 beaten egg
C—2 c. fruit cocktail drained
1 c. banana slices
½ c. mandarin oranges
¼ c. maraschino cherries, cut up
D—1 c. heavy cream whipped

Combine A in saucepan, stir constantly bring to boiling over low heat and cook 1 minute. Gradually combine B then stir a little of A into B, then combine the two and bring just to boiling, stirring constantly. Remove from heat, cool, stir in C. Fold in D. Pour into refrigerator tray and freeze firm. Cut in squares and garnish with sections of mandarin orange and a maraschino cherry. Makes 6 to 8 servings.



MRS. MAY COMPLETES CRUISE

Continued from Page 2

family greatly appreciated.) Saturday a.m. after confirming my plane reservation, I walked over to the Opera House, down the Avenue to the Hotel Louvre where I once stayed, and on to the Louvre Art Gallery for a brief glimpse of a few of the world's masterpieces. In the p.m. we did a sight-seeing tour of historical Paris. In the evening I attended Grand Opera (Le Chevalier de la Ross). My hotel supposed to be a 5 minute walk from the Opera House but at midnight it seemed an hour as I turned onto the wrong street.

Gertrude May

My last travel letter on my trip.

September 18th I left the Reddy's on H. M. S. Queen Elizabeth and I returned to London. I had decided just how I wished to spend the next two weeks before I would sail. I spent the next two days sightseeing around London and planning with Cook's Tour office for my hotel reservations and transportation. I especially enjoyed the 82 year old guide we had thru Westminster Abbey. I think he loved nearly every stone and window in it and he made the time we spent there a most enjoyable and instructive afternoon. This is where the coronations and royal weddings are held and the tombs or tablets honoring the great cultural leaders, statesmen and the Tomb of the Unknown Soldier of England are found there. Very many of the conducted tours for the tourists were over for the season (too late in September) so I flew to Copenhagen, Denmark Saturday a.m.

I took a sight-seeing trip by bus in the p. m. Sunday I attended church, walked thru a lovely park and went to the Thorwaldsen Museum. Trivoli, the amusement park, was closed. Monday I took a long days trip to Malmo and Lund, Sweden. I was so impressed by the contour of the land which seemed so much like our Page County that I decided that must have influenced many of the Swedish people living at Essex and our vicinity to settle over here. Both Denmark and Sweden seemed very prosperous, immaculately clean, the food delicious, the people very friendly and most of them spoke English.

Thousands of them were riding bicycles while hundreds of bicycles were parked on the squares or along the streets.

Tuesday P. M. I flew back to London and the next day I enjoyed a most interesting conducted tour of Canterbury. Canterbury is one of the most picturesque cities in England dating from Roman times and possesses one of the most magnificent cathedrals of the many in England. I spent Thursday and Friday on a 2 day conducted motor coach trip passing Windsor and Warwick castles, had lunch at Stratford on Avon, near Shakespeare's

birthplace. All of that country is beautiful as well as historical. We stayed overnight at Chester, a delightful city. The next day the drive was beautiful passing thru the English lake section and on into beautiful Scotland to Edinburgh.

Saturday Mary Murray, a friend who lived near, spent the day with me. We shopped about an hour, ate lunch in a very attractive Cafe' Royal, then proceeded by train to Dunfermline, the town where Andrew Carnegie was born. We spent the p. m. going thru his birthplace home, the interesting museum added to the home and had tea in the beautiful park pavilion which he had purchased and presented to the city. On Sunday I took a long motor coach trip to Loch Lomond and thru the beautiful Trossach country which is one of the loveliest countries I have ever visited. The following day I enjoyed the trip on an English train to London where I had two more days to enjoy the city. I have always loved England and Scotland, the friendliness of the people and the interesting shops and many historical points of interest. Of course, it seems so good to have English spoken all of the time. I took a 7:10 p.m. train October 2nd for Southampton and boarded H.M.S. Queen Elizabeth which was to sail at 7:00 a.m. the next a.m. The Queen Elizabeth is certainly a beautiful large ship. There were 2200 passengers with a crew of 1300. We were told they served about 10,000 meals a day (excellent food and huge menus to order from). We had rather a cold but calm voyage and docked in New York at 4:45 a.m. on October 8th.

I was disappointed but too sleepy to be up by 3:30 a.m. to see the New York skyline and the Statue of Liberty. Passing thru customs wasn't very difficult. A cousin Mrs. Bob Savidge with her two boys and some friends soon came for me. After checking into the hotel and eating lunch we walked over to the Empire State Building and went up to the top. Later I went home with Phyllis to Haddonfield, N. J. returning to New York the next evening. I had a day and a half yet in New York before going to Boston to visit Dr. Ella Murphy over the weekend. We spent the two days doing two bus tours to see the fall coloring, one to Albany, N. Y., the other one to New Hampshire and Vermont. The country was lovely and the coloring so vivid against the beautiful green pines. The following afternoon I took the train for Chicago and arrived in Red Oak at 10:30 p.m. October 15th, where my daughter Frances Rankin, Edward and Eleanor May and my cousin Edna Buntz met me, just 5 months and 10 days after I had taken that same train on May 5th. I had a wonderful trip but I was happy and thankful to be returning home.

Gertrude May

KMA Daily Programs For November, 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.—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

THURSDAY NIGHT

7:00 p.m.—Club 960
 8:00 p.m.—Bill Kemp Show
 9:00 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
 8:00 p.m.—Bill Kemp Show
 9:00 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
 8:00 p.m.—Bill Kemp Show
 9:00 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

MONDAY NIGHT

7:00 p.m.—Club 960
 8:00 p.m.—Bill Kemp Show
 9:00 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
 8:00 p.m.—Bill Kemp Show
 9:00 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
 8:00 p.m.—Bill Kemp Show
 9:00 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
 8:00 p.m.—Bill Kemp Show
 9:00 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
 8:00 p.m.—Bill Kemp Show
 9:00 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

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.—Johnny Pearson Show
 10:00 a.m.—Saturday Shopper
 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
 6:00 p.m.—News & Sports
 6:15 p.m.—At Ease
 6:30 p.m.—News
 6:45 p.m.—Sports Finale
 7:00 p.m.—Dancing Party
 7:30 p.m.—National Jukebox Show
 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
 11:05 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 Weather
 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.—Revelation Hour
 4:00 p.m.—Bible Class
 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.—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.

◆ Photo Album From Mrs. May's World Cruise ◆



**CRUISE STEAMER
LEAVES UNITED STATES**

This picture was taken aboard the Steamship President Hoover, as it was ready to sail from San Francisco on May 12. There were 25 persons making the President Lines Oriental tour. Mrs. May is first one at left.

**MRS. MAY, FRIEND
IN HONG KONG, CHINA**

This picture was taken of Mrs. May and Miss Belle Duke of New York City in "New Territories" a rural area of Hong Kong which China has leased to England for 99 years. Piled up at side is wood they use for heating, and on the line is a "Happy Coat."



**GROUP DINES IN
TOKYO RESTAURANT**

The group had just finished dinner at this Tokyo restaurant dining on Japanese Sukiaki, and then were entertained by dancing Gheisha girls. Old gentleman in front row was from St. Joseph, Missouri and is 94 years old.



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Betty Rankin Crowned Homecoming Queen



Miss Betty Jane Rankin, pretty brunette daughter of Mr. and Mrs. Jesse D. Rankin (Frances May) was crowned Queen of Homecoming at Shenandoah High School during October, preceding the annual classic between Shenandoah and Clarinda High Schools, which ended in a 13-13 tie. Betty Jane was chosen by the members of the football team for her congeniality, popularity, poise and beauty, and is shown being crowned by "S" Club president Gene Craig.