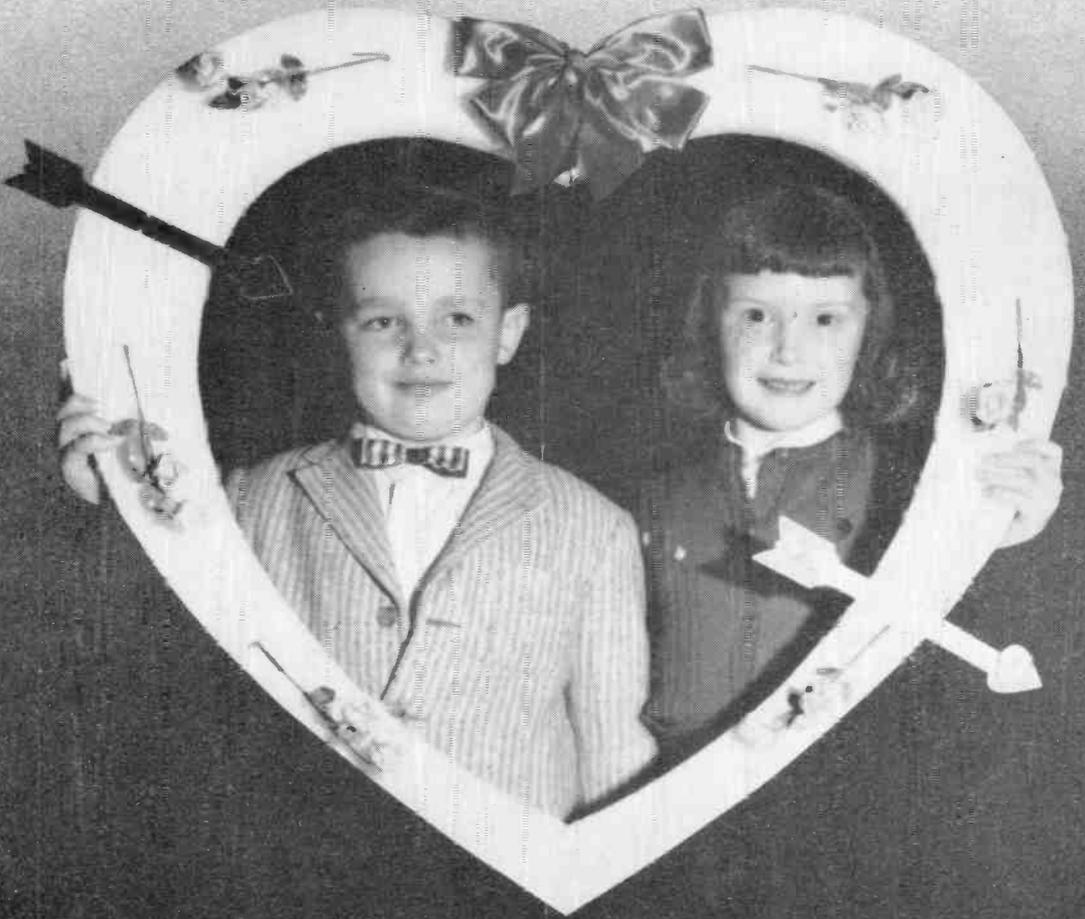


The

KMA GUIDE

FEBRUARY, 1958



Saint Valentines Day

COVER STORY

Two sweethearts of the KMA staff are striking a most significant pose for the month of February. Symbolic of the one day of the year when sweethearts extend gestures of endearment, Jerry Josephson and Josie Dee Modrow were a perfect match for our cover picture.

Jerry is seven years old and is in First Grade at Forest Park School. Josie Dee is six and attends First Grade at Central. Jerry is the son of Jack Josephson, one of our engineers, and Josie is the daughter of Duane Modrow, our Guide Editor. This could be the beginning of a budding romance.

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Heuer Recreates B. Goodman at Carnegie



THIS ISN'T MIKE HEUER AT CARNEGIE HALL, BUT HE WAS "THERE". It was exactly twenty years ago on the night of January 16th that Benny Goodman and his famous orchestra played the first Jazz Concert ever held at Carnegie Hall. This historical event started as a publicity stunt, but gathered such enormous momentum through public demand that Benny Goodman himself couldn't get tickets by concert time.

Fortunately the concert was recorded, but it was years later that Benny's daughter discovered the old recordings stored in a closet. Their quality was so excellent it was decided to put them in album form.

Upon playing these new albums (pictured above), Mike Heuer became engrossed with the idea of recreating the Carnegie Concert as if it were happening "now". He worked with tape recorder and splicer, introducing announcer and sound effects, until he had a very close facsimile of the real thing.

Mike passed the word along to the east coast that he was doing a special program on KMA, recreating the Goodman Concert. It was Mike's fondest hope that Benny Goodman would hear of it, and sure enough, Benny climaxed the program by calling long distance from New York.



A Chat With Edward May

505 505

505 505

There is an old sea chant which says,
"When air gets light,
The glass falls low,
Batten down tight,
For the winds will blow."

We still have several weeks of winter left, and we will watch to see when the air gets light and the glass falls low. Many early predictions indicated a rather severe winter with heavy snows. However, I haven't heard many complaints about the severity of our winter to date.

One of the things we do at our house on cold nights is journey to the basement for a game of pool. The picture below shows the family engaging in one of our frequent games. The pool table was a Xmas present from the fine folks at KMA and the May Seed Company. There is also a top that covers the table which converts it into a ping pong table. Needless to say, we have lots of fun with the Xmas present and are grateful to those who presented it to us.

I am encouraging the girls to bring their friends in to use either the pool table or ping pong table. I would rather have them in the basement with their friends than elsewhere. I recall my folks had both a pool table and ping pong table in the basement when I was in high school. Every evening a group of my friends came by to use the recreation room. We had lots of fun and the parents knew exactly where their children were. I don't think the words "juvenile delinquents" had been thought of at that time. If so, they certainly didn't apply to any one of us because we were in the basement entertaining ourselves and staying out of mischief. This is the reason why I am encouraging the girls to feel free to use the basement for themselves and their friends.

The month of January turned out to be quite a month for the folks at KMA. Several of the fellows were called upon for extra duty

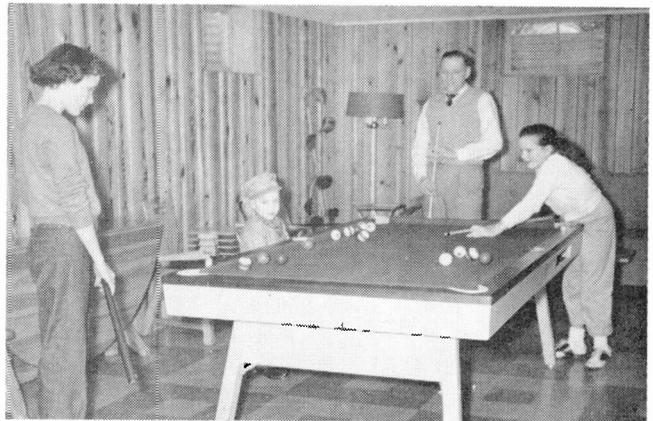
because of circumstances beyond control. Frank Field returned to the hospital for surgery and was off the air the entire month. He is improving rapidly and should return to the air in the near future.

I had surgery performed on my jawbone and didn't broadcast for two weeks. However, my operation wasn't too serious and I am back on the air once again feeling fine. I particularly want to thank the fellows who did extra duty and pinch-hitting for me while I was recuperating.

The second half of the school year has started in most schools. Annette who is in the seventh grade, had semester tests for the first time. She was quite concerned about them, but passed every subject without too much trouble. She particularly likes history and geography and finds them quite easy. She says arithmetic and English aren't quite as easy. However, she does well in school. I often wonder when they find time to study with all the things they have to do. Karen, who is in the fourth grade, isn't quite as busy. She has always liked school and so far has had good grades.

Eddie is too young for school. However, he has already started a sales career. Recently he was in a local grocery store

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WE ALWAYS wanted a pool table and here is Annette, Little Eddie, myself, and Karen enjoying the wonderful Christmas Gift from the employees of KMA and May Seed.

Frank Comments

About Frank Field

By **BILL OVERBEY**

I just came from a visit with Frank and Jennie in their home, where he is recuperating from his final (we hope!) operation.

By the time you read this, Frank will probably be back on the air. But since this is written weeks ahead of publication, he asked me to handle the chore for him this month.

First, a word about his operation. It seems that the stomach muscles through which the doctors have had to cut didn't want to stay sewed together—in fact, they pulled apart three times. I can assure you they won't again! This time, the doctor inserted a 5-inch square of stainless steel screen wire, then sewed it into place with wire. As additional insurance, he then removed an 8-inch strip of muscle tissue from Frank's leg and transplanted it into the stomach incision, stitching it

into place over the wire patch. Frank may come apart at some other seams, but he's sure that particular incision is zippered up for good.

After all this, though, he is feeling fine. Lots of rest and good care are working wonders, and he's already looking forward to resuming his radio and television work.

Incidentally, the doctor put him on a high protein diet, with lots of milk and eggs. And Frank can't drink milk! The ideal answer seemed to be custard pie. . . and Jennie has been baking one a day for him. He loves 'em, but she says she doesn't care if she never sees another one.

At the risk of swelling Frank's ego, I must say that it has taken a lot of us to fill his shoes. Joe Hunter and Jack Gowing have been handling his radio shows, while John Topham, Wayne McMannama, Everett Ivie and I from the seed company and Warren Nielson of KMA have been trying to keep up the television schedule.

Everybody around here will be glad to have Frank back in the harness. . .but those seven men above are going to be especially happy, believe me.



Here is a picture of Frank taken in early December between bouts with the Doctors.

"Moon Signs"

Every year the May Seed Company prints many thousands of "Moon Sign Dates" which Frank Field distributes for the asking. Many people follow the Moon Signs very closely, and apparently with good results. Just recently a lady wrote in that she never believed in the signs, but a neighbor did, and always seemed to have such a better garden, that this year she was going to follow the moon signs too. Besides gardening, the "Moon Sign Dates" give favorable times for such things as cutting timber, pruning trees, killing noxious growth, harvesting various crops, making sauerkraut and soap, cutting hair to either retard or stimulate growth, fishing, and many other daily functions affected by the moon. If you would like to have a "Moon Sign" log, send your name and address to Frank Field, c/o KMA. He'll be glad to see that you get one.

Midwest's Best Cookie Recipes For February

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

RIBBON COOKIES

- 2 ½ c. sifted flour
- ¼ t. salt
- ½ t. baking powder
- 1 c. butter
- ¾ c. sugar
- 1 egg unbeaten
- red food coloring
- 1 t. vanilla
- ¼ c. chopped candied cherries
- 1 oz. (1 sq.) unsweetened chocolate melted
- ½ c. chopped walnuts

Sift flour, salt and baking powder together. Cream butter and sugar in mixing bowl, add the egg and vanilla and beat well gradually stir in the flour mixture and mix well. Divide into three equal parts. Set one aside for vanilla layer. To one add the cherries and enough red coloring to tint a light pink. Blend the chocolate and nuts into the other part. Chill separately until it can be handled. Shape each into an oblong 12 inches long, 2 inches wide and ½ inch thick. Put one on top of the other with the pink in the center. Chill again. Slice into ¼ inch thick slices and bake on ungreased baking sheet about 10 minutes at 400°. Cool 5 minutes then remove to rack. Makes about 5 dozen.

SWEDISH MOVER WAGON

- A—3 c. sifted flour
- 2 t. baking powder
- 1 t. soda
- B—1 c. shortening
- C—1 c. sugar
- 2 eggs beaten
- 4 T. sweet milk
- 1 t. lemon extract

Sift A into mixing bowl. Add B and cut in as for pie crust. Combine C, add to 1st mixture and mix well. Roll to ¼ inch thick on floured board. Cut with floured cutter in any desired shape. Bake about 10 to 12 minutes at 375°.

DARK SECRETS COOKY

- 1 c. butter or margarine
- 2 ½ c. brown sugar
- 1 c. corn syrup
- 1 lb. mixed candied fruits
- 8 c. sifted flour
- 1 t. each, soda, salt
- ½ t. each, cinnamon, nutmeg
- ¼ t. cloves
- 1 c. sour cream

Cream the butter, sugar and syrup, sift dry ingredients and add, add cream and fruits. Make into a roll, wrap in waxed paper and put in refrigerator over night. Slice in ¼ inch slices. Bake on ungreased cooky sheet, 10 to 12 minutes at 400°

BLACK WALNUT COOKIES

- 6 c. sifted flour
- 1 t. salt
- ½ t. soda
- 1 t. cream of tartar
- 1 ¾ c. butter
- 2 ¼ c. brown sugar packed
- ½ c. white sugar
- 2 eggs
- 2 t. vanilla
- 1 ½ c. black walnut meats

Sift flour, salt, soda and cream of tartar together. Cream butter, add sugars gradually and beat till fluffy, add eggs and vanilla, grind or chop nuts and add, then add flour mixture and blend well. Shape into rolls about 3 inches thick. Wrap in waxed paper and chill. Slice about ¼ inch thick, bake on ungreased cooky sheet 10 to 12 minutes at 350° to 375°.

CHOCOLATE REFRIGERATOR COOKIES

Melt 2 squares unsweetend chocolate over hot water. Mix together thoroughly:

- 1 c. soft shortening
- ½ c. sugar
- ½ c. brown sugar packed
- 2 eggs

Add the melted chocolate and blend well.

Sift together and add:

- 2 ¾ c. sifted flour
- ½ t. soda
- 1 t. salt

Mix well with hands. Press and mold into a long smooth roll about 2 ½ inches in diameter. Wrap in waxed paper and chill until stiff. With sharp knife cut in slices ¼ inch thick. Place on ungreased baking sheet and bake about 8 minutes at 400°.

CHERRY REFRIGERATOR COOKIES

- 2 c. sifted flour
- 1 ½ t. baking powder
- ½ t. salt
- ½ c. shortening
- 1 c. sugar
- 2 eggs beaten
- juice and grated rind of ½ lemon
- ½ c. chopped pecans
- ½ c. candied cherries

Sift flour, baking powder and salt together. Cream the shortening and sugar until light and fluffy, add eggs and mix well. Add juice and rind, nuts and cherries, add the flour and mix well. Shape into rolls, wrap in waxed paper and chill in refrigerator. Slice into ¼ inch thick slices, place on lightly greased cooky sheet, bake 8 to 10 minutes at 400°.

ANGEL COOKIES

- ½ c. butter
- ½ c. other shortening
- ½ c. brown sugar
- ½ c. white sugar
- 1 egg
- 1 t. vanilla
- 2 c. flour
- 1 t. soda
- 1 t. cream of tartar
- ½ t. salt
- ½ c. walnuts

Cream shortening and sugar. Add other ingredients in order given. Roll into balls the size of a walnut or smaller. Dip top half in cold water and then in sugar. Place on greased cooky sheet, sugar side up. Leave space between to spread. Bake in 425° oven until lightly browned. Makes 3½ to 4 dozen cookies.

* * * *

BUTTER PECAN CHIPS

- 1 c. sifted powdered sugar
- 1 c. butter
- 1 egg
- 1 t. vanilla
- 2 c. sifted cake flour
- 1 t. cream of tartar
- 1 t. soda dissolved in 2 T. hot water

Cream sugar, with the butter. Add egg and vanilla. Add sifted dry ingredients alternately with the soda and water. Mix all well. Chill 2 hours. Roll into balls, flatten, put pecan half on top of each cooky. Bake 8 to 10 minutes in 375° oven. Remove from pan to cool.

* * * *

FLYING SAUCER COOKIES

Part I

- ¾ c. shortening
- 1½ c. brown sugar
- 1 egg
- 1 t. vanilla

Part II

- 1 c. chocolate bits

Part III

- 1½ c. sifted flour
- ½ t. soda
- ¼ c. milk
- ½ c. quick oatmeal
- 1 c. raisins
- Almonds

Cream Part I. Melt Part II. Combine Part III and add to I and II. Roll into balls, top with almond and bake in 350° oven until browned.

* * * *

ORANGE DROP COOKIES

- 1 c. butter
- 1½ c. firmly packed brown sugar
- 2 eggs
- 1 c. sour cream
- 1 t. orange rind
- ½ t. salt
- 2 t. vanilla
- 2 t. baking powder

- 1 t. soda
- 3½ c. flour

Cream butter and sugar until fluffy and light. Add eggs and beat. Add orange rind and vanilla. Sift dry ingredients together, add to butter mixture alternately with sour cream. Drop by teaspoonfuls on cooky sheet. Bake in 350° oven about 15 minutes. Frost with powdered sugar moistened with orange juice. Add teaspoon orange rind, grated.

* * * *

ICE CREAM COOKIES

- 6 T. butter
- 6 T. powdered sugar
- 1 egg yolk
- 1 t. vanilla
- 1 c. flour

Cream butter and sugar, add egg yolk and vanilla. Combine with flour. Roll into balls or crescents. Dip in unbeaten egg white and then in ground nuts. Bake on ungreased tins in 300° oven until delicately browned.

* * * *

OATMEAL ICE BOX COOKIES

- 1 c. shortening
- 1 c. white sugar
- 1 c. brown sugar
- 2 eggs
- 1 t. vanilla
- 1½ c. sifted flour
- 1 t. salt
- 1 t. soda
- 3 c. quick oatmeal
- ½ c. chopped black walnuts

Cream shortening and sugars. Add eggs and vanilla. Beat well. Sift together dry ingredients and add to creamed mixture. Stir in oats and nuts. Mix well. Form dough in rolls or shape in cans, 1 to 1½ inch thick, wrap in waxed paper, foil or saran. Chill thoroughly. Slice ¼ inch thick. Bake on ungreased sheet in moderate oven 350° about 10 minutes or until lightly browned. Makes about 4 dozen.

* * * *

SALTED PEANUT COOKIES

- 1 c. brown sugar
- 1 c. white sugar
- 1 c. shortening
- 2 eggs
- 1 t. vanilla
- 1 c. salted peanuts
- 1 t. baking powder
- 1 t. soda
- 2 c. flour
- 1 c. crushed corn flakes or other flake cereal
- 1 c. oatmeal

Cream sugars, shortening and eggs. Add rest of ingredients in order given. Roll into balls the size of a walnut. Sprinkle with sugar, bake on greased cooky sheet in 375° oven about 8 minutes.



GRASS ROOT NOTES

By
MERRILL LANGFITT
KMA
Farm Service Director

It seems to me that you folks on farms can have much more influence in formulating government farm programs if you will let your wants be known. Farm organizations certainly have their place, but you as individuals, writing letters to your congressman, are much more effective. I think the day is gone when lobbyists, as such, will be really effective. In the first place, they are recognized as pressure groups by the congressman they contact. That in itself builds an invisible wall between them. Most congressmen are a little "fec up" with pressure groups partly because they have, too often, been sold a bill of goods later to find out that many of their constituents do not necessarily agree with the policies of the pressure groups involved.

I have been in the offices of many of our congressmen and all of them tell me that letters from you, the voters, are the most important guide they have. They will pay attention to you, because you are representing only yourself — and you are a voter. Let's consider for example, one congressman. If he were to receive 10 letters from voters in his district, all in basic agreement on a particular issue, he would consider that as much better evidence than if a farm organization representative were to call on him every day for two weeks attempting to sell an idea. There are exceptions to everything, of course, but this I believe to be the basic true situation at present in Washington. Your letters to congressmen need not be fancy to be effective. As a matter of fact, a letter written in long hand on an ordinary tablet is better than one written on a fancy letterhead. You the voters are in a position to determine how your elected representatives will vote on every issue — if you will just take the time to tell them what you want done.

It appears at the date of this writing that defense spending will take top priority in the years ahead. Farm programs are going

to be sliced from all sides — unless Congress refuses to accept present top proposals. I doubt if farm-state congressmen can muster enough strength to get appropriations necessary to really bolster the farm economy very much. Whether you like it or not, you will have to depend more and more on the laws of supply and demand, but with still enough government control mixed into your business to continually mess up the entire farm economy. Most congressmen would be willing, so it appears, to throw the farmer to the wolves and let you, the farmer, fight your own battles.

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Merrill at the National Western Livestock Show in Denver interviewing Paul Swaffer, Secretary of the American Hereford Ass'n. Merrill brought back several good interviews from this great cattle show.



On the KMA PARTY LINE

By DORIS MURPHY

Girls, how'd you like to have a Blind Date with KMA's bachelor disc jockey, TOMMY BURNS? How'd you like to be a guest in his record show? How'd you like to win a valuable diamond wrist watch. Then be sure to enter the TOMMY BURNS Valentine Blind Date contest. In 25 words or less, tell why you would like to be TOMMY'S guest and Blind Date on Valentine's Day. If you are single and between the ages of 8 to 80, you are eligible to enter. His date will be guest for a delicious steak dinner at the beautiful American Legion Country Club, plus a special show at the Page Theatre in Shenandoah, and among the many exciting events TOMMY will present her with a gorgeous eight diamond Starlette Elgin wrist watch valued at \$137.00. Contest ends February 10th. So come on girls. . .let's have a lot of fun and get in a lot of entries! You never can tell, YOU might be the lucky winner!

It's Coffee Break time and pictured here are three KMA staff members, enjoying a cup of coffee and a little relaxation at the fountain. Reading left to right are: Mrs. Sally Conners, sales secretary, Miss Evalyn Saner, traffic manager and Miss La Donna Marquardt of the continuity de-



Three KMA Gals at coffee break. l to r; Sally Conners, Evalyn Saner, and LaDonna Marquardt. The photographer confirmed their fears, he took their picture. LaDonna is the pinsetter on page 15.

partment. Evalyn makes up the program schedules each day, and La Donna assembles the continuity book, putting in the commercials for the day's broadcast from 5 a.m. to midnight. All have an important part in helping keep KMA running smoothly.

Making glamorous desserts has been lots of fun for KMA's Homemaker BERNICE CURRIER this past month and the members of the Altrusa Club, Business and Professional Women and church organizations have thoroughly enjoyed eating them. Even the titles of the desserts make you drool. . .Pineapple Angel Torte, Glitter Dessert, Lemon Angel Food Cake dessert and Mother Eisenhower's Lemon Jelly Cake, Bernice likes to try out recipes before giving them on the air, and when it comes her time to entertain at a meeting, that is when she tries the more elaborate recipes. They all proved perfectly delicious and will be recipes to go into her file of wonderful desserts.

How you gonna' tell if the school bus is coming, when its so foggy you can't see down the road? Thats the problem BRUCE and KAREN FALK faced. It was so foggy and cold they thought they would wait inside the house until the bus came into view, then run and catch it at the top of the hill. But the first thing they knew the bus whizzed by the house and they had missed it. That meant the family had to drive them to school. Tippy the dog, thinks she should go to school with the children, so she has to be chained up when its bus time. THE FARMER'S WIFE usually gives her dog "Yummy" for staying home. FLORENCE says she can almost gauge the temperature, by the number of cats who come out to brave the weather. They have seven cats on the farm, and if it's real cold, only Fuzz Bomb with her real long warm hair, will put in an appearance at the kitchen door. The others keep under shelter until it moderates.

Zip, the new white parakeet at the home of engineer DON BURRICHTER doesn't have a very large vocabulary yet! Consequently, he overworks one word he does know... "pretty". He'll happily chirp away saying: "Pretty Bird", "Pretty Boy", "Pretty Baby" and "Pretty Pretty". Incidentally, Zip got a mighty big welcome as a replacement for Zeke who flew out the door one day and never returned. The family missed Zeke so much, they were soon looking over the birds at the May Seed Company for one to take his place. Zip is 3 months old, and is sitting "pretty" as far as a home is concerned, for the BURRICHTERS all love him!

Imagine Program Director DEAN NAVEN's surprise to find the road he thought he was traveling out of ghost town Nevadville in Colorado, was not a road at all. The map didn't even show a road. DEAN and wife, and his brother, "Sugar" Harrison and wife of Corning, were spending a week's vacation in Denver in January, when they decided to drive up around the old mining camp at Central City and see if they could find the Glory Hole where gold was discovered. But they took the wrong turn and ended up going thru Nevadville, a ghost town. From there they drove on up into the gulch. It was an interesting trip, but they were surprised to find they had really been pioneering as their trip thru the aspens wasn't on a road at all. They were just wending their way around the mountain!

How lucky can a feller be? Randy, 4 year old son of JACK GOWING asked for a baby sister for Christmas and that's exactly what he got. In fact, she was born on Christmas night, and looks a great deal like her handsome young brother. Naturally Randy wanted to be good to her the first night she came home from the hospital, so he tried to give her some crackers. Julie Dawn didn't feel quite up to eating crackers yet, but her refusal didn't daunt Randy's affection, as he spends a lot of time going to the bedroom to take a peek at her in her crib.

While making a fresh green salad for supper one evening, ED MAY had a "looker on" in the person of his young son. Thinking Eddie, Jr. might like a fresh carrot, he handed him one to eat. After taking a few bites, Eddie looked up and said: "What's up Doc?" Yes, Eddie is a Bugs Bunny fan!

Lots of "little ones" to look after now at the JACK GOWING farm. Fourteen new spring lambs including four sets of twins have been born, and two new Black Angus heifer calves. Of course, the most important arrival, is the new baby daughter Julie Dawn who arrived Christmas Day. With seventeen "babies" to look after, it keeps Jack pretty busy.

Here's a word of warning to you housewives with garbage disposals in your kitchen sink. Don't leave your wrist watch on the kitchen window. Because you might have an unfortunate accident like FRANCIS MAY RANKIN, whose watch fell into the sink and was all broken up in the disposal. As soon as she realized what was happening she immediately stopped the machine, but it was too late. The watch was crushed beyond repair.

Apparently Holly Nielson has inherited her mother's love for music. Holly will celebrate her fourth birthday February 20, and is looking forward to the event, in hopes she will get a baby piano. She enjoys picking out nursery rhymes on her mother's big piano, but would love to have one of her very own. Even though she is still young, Holly can carry a tune very well, so I imagine her birthday wish for a toy piano will be fulfilled.

All the basketball fans within 100 miles of Shenandoah probably are wondering how KMA handles so many scores and telephone calls every Tuesday and Friday night on Fast Break. It is a big job and takes four staff members to answer the calls and prepare the returns for Ralph Childs on the mike. Many times the calls are coming in so thick and fast on a whole battery of telephones, that the staff is doing a "Fast Break" themselves, up and down the hall, rushing the reports to the studio. Pictured on this page is Neal Bachman, one of KMA's salesmen handing a basketball report to Ralph who is busy announcing and keeping track of all the towns that are reporting. Scores are broadcast throughout the entire evening, starting at 7 and continuing until 11



ACTION on "Fastbreak". A candid shot of Neal Bachman, extreme left, rushing in another basketball score to Fastbreak reporter Ralph Childs.

A Letter From Bernice Currier

Dear Homemakers:

My letter writing is usually done on inspiration; so when I come right up against a dead-line and the office says "now you get that letter written or else -- --" my mind goes blank just like it used to in school when the teacher, in exasperation, would say, "We are going to have whispering recess. Everybody may whisper to the one across the aisle." Nobody could think of anything to say.

I'm sitting on the davenport in the dining room which is my office and broadcasting room. My big old desk is covered with recipe files, letters, a glass of water for taking my Guardian 12 Plus vitamin every morning. The microphone glares at me daring me to think of a wonderful recipe to give tomorrow morning and then find the time to give it and also have time to check it. Sometimes the microphone smiles and everything goes so smoothly that I know I must have skipped some important item and I check hurriedly in my mind only to find Ovensglaze lurking back there waiting impatiently for its moment of triumph. So it goes--this enthralling business which is called "Radio".

One of the things I like about you Homemakers is your very real and genuine interest in homemaking. And that embraces so many activities, jobs and professions. Your letters show interest in Interior Decorating, problems of raising children, recipes, care of electrical equipment, nursing, education and balanced meals for your family or for yourself alone. Also you are interested in civic and national charities and it is heart warming to know what you are doing for someone else. Thank you for your letters. This morning I read you a letter I had received from Lola Taylor Hemphill of Omaha, Nebraska, whose book of poems I use so many times on the air. She has just sent her Christmas cards to the Presbyterian Mission in Taegu, Korea where they are used to help create interest in Bible reading. So if you haven't sent yours yet, send the ones that have religious meaning or Bible references on them. You do not need to cut away the writing unless you do it to lighten the postage, which is a good idea too. The address again is:

The Rev. and Mrs. Raymond Provost
Presbyterian Mission
No. 1 Nam San Dong
Taegu, Korea

Mrs. Hemphill also sent me a recipe for a LEMON ANGEL FOOD DESSERT that I am going to serve when I have the Altrusa Dessert meeting here in about a week. It

isn't difficult to make, it has eye appeal, and tastes wonderful. To make it you tear a regular sized angel food cake into bite size pieces, and arrange in alternate layers with a custard, in an angel food cake pan. Chill over-night in refrigerator, unmold on tray, cut in slices and serve either with or without whipped cream. To make the custard, beat 6 egg yolks until thick and lemon colored, gradually beat in $\frac{3}{4}$ c. sugar, add $\frac{3}{4}$ c. lemon juice and $1\frac{1}{2}$ t. grated lemon rind. Cook this in top of double boiler over gently boiling water, or in saucepan over very low heat, stirring constantly until it coats a spoon. Add 1 package plain gelatin soaked in $\frac{1}{4}$ c. cold water. Stir until dissolved. Beat 6 egg whites until stiff but not dry then beat in gradually $\frac{3}{4}$ c. sugar. Then fold this into the custard until completely blended. The yellow and white of the custard and cake is very attractive.

I have had my front room upstairs painted a light green in the rubber base paint. The walls and woodwork are the same color, the ceiling is an off white. This week they will get the carpeting laid, I hope. It is a golden brown with a faint rose cast in tweed. The tweed carpetings are very popular right now and I think they will hold their popularity for several years. But whether or not they do is immaterial because I don't change carpeting with the changing styles. The curtains in that room match the walls and woodwork. The painter even painted the wires holding the large mirror. I can't report much about my family this time. Since Christmas they haven't stormed the castle with letters, but I haven't done so well either. When I had the basement walls cemented I was catapulted into a job of house-cleaning that all had to be done in two days on account of a committee meeting I had scheduled for here and also the Business and Professional Women's Board meeting that was held here. The draperies, walls, woodwork and furniture had to be cleaned as well as the carpet, cupboards and dishes. But that is one of the trials and vicissitudes of being a house-keeper, homemaker, mother, grandmother and broadcaster and isn't it fun? Time and space are both running out so be listening every morning at 8:30, Monday thru Saturday when we have our daily visit. Until then — Bless your hearts, Goodbye

Bernice

The KMA Guide



Homemaker's Guide

HOMEMAKER'S VISIT

By **BERNICE CURRIER**

BAKED CORNED-BEEF RING

- 5 c. corned-beef cooked and ground
- 2 c. fine bread crumbs
- 3 T. chopped onion
- 3 T. butter
- 2 t. horse radish
- 1½ t. dry mustard
- 1½ c. milk
- 2 eggs slightly beaten

Combine the corned-beef and bread crumbs. Saute the onion in the butter until lightly browned, add to the corned-beef. Then add remaining ingredients and mix well. Pack into a greased casserole or greased ring mold and bake 45 minutes at 375°. Turn out on large serving platter and garnish with new potatoes brushed with melted butter and sprinkled with parsley, and boiled baby carrots. Wedges of cabbage freshly cooked in salted water can also be served with it.

* * * * *

FRUIT JUICE DRESSING

(For Fruit Salad)

- 1 egg yolk
- ¼ t. dry mustard
- ¼ t. salt
- 1 t. sugar
- ¾ c. olive oil
- ¼ c. pineapple juice
- ¼ c. lemon juice
- 2 T. orange juice
- 2 T. maraschino juice

Beat egg yolk, add mustard, salt and sugar. Add the oil gradually, beating constantly. Add fruit juices gradually and beat thoroughly or put in a screw top jar and shake well. Shake well just before putting on salad. Makes 1½ cups.

* * * * *

SOUR CREAM DRESSING

(For Vegetable Salad)

- 1 c. sour cream
 - ¼ c. vinegar or lemon juice
 - 1 t. salt
 - 2 T. sugar
 - dash cayenne pepper
 - ½ t. grated onion
- Combine all ingredients, beat until stiff. Makes about 1¾ cups.

* * * * *

OLD FASHIONED LEMON PUDDING

- ½ c. dry bread or zweiback or cake crumbs
- 2 c. milk

1½ c. margarine

½ c. sugar

3 eggs separated

3 T. lemon juice

2 t. grated lemon rind

Soak crumbs in the milk. Cream the margarine and sugar together until light and fluffy. Beat the yolks, add to the creamed mixture. Add lemon juice and rind and the crumb mixture. Beat the whites until stiff, fold into first mixture. Turn into a greased 1 quart baking dish. Bake about 45 minutes at 325°.

* * * * *

PIONEER BREAD PUDDING

2 c. stale but not dry bread cubes

2 c. milk

3 T. butter

¼ c. sugar

2 eggs

dash salt

¼ t. vanilla

Place bread cubes in a quart buttered baking dish. Scald the milk with the butter and sugar. Beat eggs slightly, add the salt then stir in the warm milk and vanilla. Pour over the bread cubes. Set the baking dish in a pan containing warm water up to the level of the pudding and bake about 1 hour at 350°, or until a knife comes out clean when inserted in center of pudding. Makes 4 to 6 servings. Serve warm with plain cream, currant jelly or a lemon pudding sauce.

Lemon Pudding Sauce:

½ c. sugar

1 T. cornstarch

1 c. boiling water

2 T. butter

1 T. grated lemon rind

3 T. lemon juice

¼ t. salt

Combine sugar and cornstarch, add boiling water slowly and stir until dissolved. Cook slowly stirring constantly until thickened and clear. Remove from heat and add remaining ingredients. Serve warm.

* * * * *

FRUIT TORTE

1 c. sifted flour

1 t. cinnamon

¼ t. salt

1½ t. baking powder

¼ c. butter

½ c. sugar

2 eggs well beaten

1 T. lemon juice

Continued on Page 13



"THE FARMER'S WIFE"

By FLORENCE FALK

*Heartiest of Greetings to you this
February from the farm kitchen ! ! !*

Recipes this month are really designed for that extra special touch, whether for parties or your own family (they like party fare too, you know.)

The Buttermilk White Cake is an excellent recipe. It has not nor will it be given on the Farmer's Wife program—the same for the other recipes included. Try the special frosting. Make plenty, it refrigerates very well.

The Golden Lemon Cookies use up so many extra egg yolks. They are good for parties (made small) for the lunch box (stay crisp and nice) or big for the men of the family. Use your favorite cutter.

SUPER HAM SOUFFLE CASSEROLE

— Mrs. Harry Bussard, Clarinda, Ia.

- 2 c. cooked macaroni
- Add 1 ground onion
- 2 c. (or more) ground cooked or uncooked ham (picnic shoulder may be used)
- 4 egg yolks
- seasonings

Sauce:

- 2 c. hot milk
- ½ to ¾ c. mild cheese, grated
- ½ c. butter or margarine
- 1 T. flour

Combine sauce, macaroni, ham, egg yolks and seasoning. Fold in the stiffly beaten whites of the 4 eggs. Pour into casserole. Bake 50 minutes in 350° oven. During the last 15 minutes, if desired, pour over 1 can of cream of condensed mushroom soup or add 2 T. chopped parsley. Serve with a hard roll, pineapple sherbet and coffee.

* * * *

BUTTERMILK WHITE CAKE

— Mrs. Roy Swetnam, Omaha, Nebr.

- 2 c. sifted white sugar
- ½ c. shortening
- 2 egg whites
- 2¾ c sifted cake flour
- ½ t. baking powder
- ½ t. salt
- 1 c. buttermilk
- ½ t. vanilla
- ½ t. lemon flavoring
- ¾ c. buttermilk with
- 1 t. soda

Cream sugar and shortening until very light and creamy. Add the two unbeaten egg whites next. Add the 1 c. of buttermilk and stir very well. Add 2 c. of the flour sifted with the baking powder and salt. Add the ¾ c. of buttermilk with 1 t. soda mixed in well. Add the remaining ¾ c. flour and beat well. Add flavorings. Bake in 350° oven for 25 to 30 minutes. Use layer pans three 8 inch round, two 9 inch or one large oblong baking pan, 9x13x2 inch. Be sure to do a lot of beating as this insures a fine textured cake.

* * * *

FROSTING

½ c. shortening
 ½ c. light cream
 Add 1 box of powdered sugar and beat well. Add 1 t. vanilla and ¼ t. almond flavoring. If there is icing left over put in the refrigerator covered. Set out about 1 hour before you want to use it. Beat just a little and it is ready for use. Color if desired.

* * * *

GOLDEN LEMON COOKIES

1 c. shortening (part butter)
 1½ c. sugar
 6 egg yolks
 2½ c. flour
 1 t. soda
 1 t. cream of tartar
 ¼ t. salt
 1 t. lemon flavoring
 Cream shortening and sugar. Add beaten egg yolks and flavoring. Add dry ingredients. Mix well and make into small balls. Dip in sugar and flatten slightly on cookie sheet (ungreased). Bake in 350° oven for 8 to 10 minutes. This is a good way to use those extra egg yolks. The cookies crack open on top and make a very pretty cookie.

* * * *

SHERBET

— Mrs. J. E. Richey, Dayton, Iowa
Try this one with the Ham Souffle.

- 3 mashed bananas
 - 3 oranges, juice and pulp
 - 3 lemons, juice and pulp
 - 1 No. 2 can of crushed pineapple, juice and all
 - 2½ to 3 c. sugar
 - 3 c. cold water
 - a few cut up maraschino cherries (use no juice)
- Mix all and put in ice cube tray to freeze. Stir several times as it freezes.



GRASS ROOT NOTES

Continued from Page 7

You are in a very strategic industry, namely producing food for the tables of America, but I doubt if farmers will ever resort to the practice of withholding their produce from the market, or instituting strikes as labor does. We may see isolated groups doing some of that, but not on a large scale. Farmers, in general, do not subscribe to violence, nor would they subscribe to any program that would cause innocent people to suffer. Farmers in this modern day are the world's greatest humanitarians. They work long hours at low pay, mainly to guarantee that people will not go hungry. No other group would sacrifice, as farmers have, to fulfill their obligation to society.

I'm sure many of you get discouraged, but occasionally something happens that makes you feel you are appreciated. May I, as a town consumer, commend you for providing an abundance of food and fiber so that I can be sure of food on my table and clothes to keep me warm. In commending you, I regret that you are not getting properly rewarded for your efforts. You have many friends, however, and many of us will keep on fighting your battles and hoping that your lot in life will improve as time goes by. I suggest at the same time that you adopt a philosophy of trying to do more things, as individuals, to bring more abundance to the farmers of our area. We might see great improvements in farm income if you will take this challenge and work effectively to limit production and thereby insure higher prices for what you have to market.

RALPH CHILDS COVERS STARKWEATHER STORY

As soon as word was flashed that Charles Starkweather and his companion Caril Fugate had been captured. The KMA plane was readied by our pilot Gene Racine who flew Ralph Childs to Douglas, Wyoming scene of the capture. The plane stopped in Omaha to pick up KMTV camera crews and reporters and in a very short time they were in Douglas. Ralph phoned in his superb report which was tape recorded. He went two days with practically no sleep and covered the story right up to the extradition by Nebraska authorities. Everyone who heard his coverage agrees it was that of a master newsman.

A CHAT WITH EDWARD MAY

Continued from Page 3

that handles Earl May "POW-WOW" popcorn. The owner of the store is very nice to 3½ year old Eddie and always asks him to check the popcorn supply. The grocer was about out of corn one particular day so he gave an order for three cases to Eddie. Eddie brought the order to me and seemed quite proud of himself. It reminded me of the early days of KMA when we sold everything from harness to prunes. We don't handle fish, carloads of dried prunes, celery, harness, tires etc. any more but we do have mighty good popcorn, in addition to the regular lines of nursery stock, garden and flower seeds, hybrid corn, farm seeds and miscellaneous merchandise.

HOMEMAKERS VISIT

Continued from Page 11

½ t. grated lemon rind

Topping:

plums cut in half (about 10)

1 t. cinnamon

½ c. sugar

Sift the flour, cinnamon and salt. Cream butter and sugar until light and fluffy. Add well beaten eggs and beat until creamy. Add lemon juice and rind. Stir the flour mixture into the creamed mixture gradually. Pour into greased 11x9 inch pan. Press the cinnamon and sugar on top. Or pour the fruit into top of batter and sprinkle half the batter into pan, spread a layer of fruit, sprinkle with cinnamon and sugar and put remaining batter on top. Bake about 1 hour at 350°. Other fruits may be substituted for the plums.



HOST ON YOUR CLUB 960, Jack Rainbolt, newest addition to the KMA announcing staff. Jack hails from Minneapolis and is heard every evening from 7 o'clock to sign off. Jack will be spinning a big variety of music your way so stay tuned, you'll like what you hear.

◆ KMA's Family Album ◆



THE RALPH CHILDS FAMILY played host to the whole KMA gang at a farewell party for John and Sonnee Springer. The doors to their huge new recreation room were flung wide and everyone thoroughly enjoyed a wonderful evening's entertainment.

BRING OUT THE GAMES! Ralph and David are passing out the games from the game closet. There was a clatter-bang immediately after this picture was taken as the dart board slipped out of their hands. LaDonna Marquardt and Farrell Turnbull in foreground.

SET 'EM UP! Here's as pretty a pinsetter as you'll find in any bowling alley. LaDonna volunteered to set pins for a bevy of bowlers, showing surprising agility in dodging balls and flying pins.



JOHN SPRINGER and Ralph playing shuffleboard. Marty Maher is seen far left, Mike Childs (center background) is playing darts, and Farrell Turnbull, Evelyn Saner, and Helen Modrow (right background) watching the game.

PLENTY OF ACTIVITY! Farrell Turnbull, one of KMA's top gal bowlers, takes a hand at the duck pins. David Childs on the right watching the pins fly. Just behind Farrell is Kathy Bay, guest of Tommy Burns, trying her hand at Darts.



LITTLE SUZY WOKE UP! With all the noise and activity, little Suzy Childs is shown at the bottom of the stairway . . . showing her new pajamas. Tommy Burns pauses in a game of Frizbee to take in the fashion show, while LaDonna is momentarily distracted by her pinsetting chores.

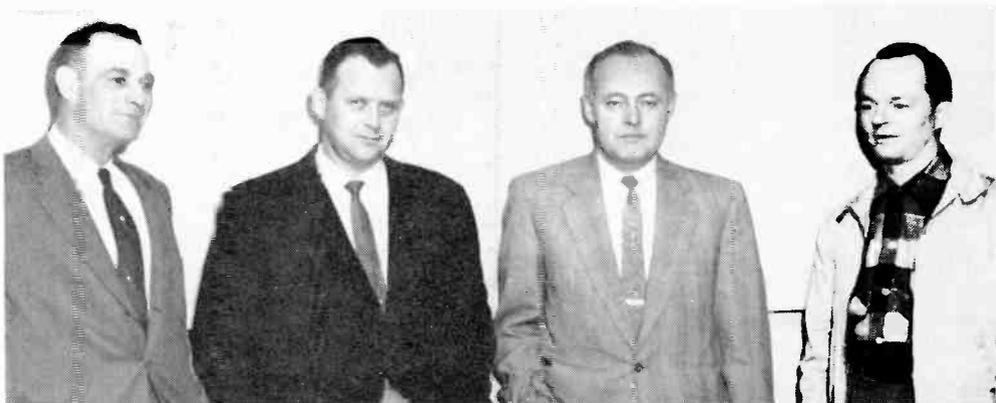
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THE WEATHER MODIFICATION Meeting held January 14 suffered what might be called a pleasant indignity. The meeting was "snowbound". One of the heaviest snows of the season occurred the night the meeting was scheduled in the KMA Auditorium. Only a few braved the icy roads. The meeting is rescheduled for Tuesday, March 4. Pictured are: O. C. Swackhammer, Tarkio, Mo., President of the Iamo project; Merrill Langfitt, Larry Berenbach, Regional Director of Weather Modification at Denver; and Jack Gowing. The March 4th meeting is open to the public.



CRACK B-47 STRATOJET BOMBER COMBAT CREW HOLDS DISCUSSION OF DEFENSE PREPARATION. Those vapor trails you see in the sky are by no means "fair weather pilots" out to get in a little flying time. They are Strategic Air Command jet bombers with a crew of three men able to deliver a counterpunch equal to all the bombs dropped during WW II. These crews are on constant alert, with a part of their complement triggered for take-off on 15 minutes' notice. Pictured l to r. are 1st Lt. Thomas E. Sutton, pilot; Merrill Langfitt; Captain James K. Houghtby, air-craft commander; Warren Nielson; 1st Lt. Alfred L. Merrell, navigator; and Dean Naven. These officers are S. A. C. crew members of the 371st Bomb Squadron, at the Lincoln AFB. Their discussion of how they handle their missions and their continual simulated bomb runs on cities over the entire U. S. was one of the most interesting ever heard. Dean Naven made arrangements for their appearance before keenly interested Legionaires in Shenandoah and Red Oak.