

The

KMA GUIDE

MRS. GLEN EMMERSON
AWOL MORRIS

December, 1958



COVER STORY

The KMA Guide

Sharon Lynn and Valerie Douglas, 13 and 5-year-old daughters of KMA morning announcer Merle Douglas, are setting the scene for Christmas on the front door of their home. A bit of red ribbon, new white plastic wreathing mounted on foam plastic with a touch of Scotch pine and bright decorations make a beautiful entry display. Here the girls attach glistening Christmas balls for a final dash of color. This is the first picture we've had of Valerie for quite some time. She just started in Kindergarten this year. Sharon, being a teenager is hoping for some pretty clothing for Christmas. Valerie wants a pony.

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The picture above was taken Thanksgiving Day when Iowa grid stars Hugh Drake and Curt Merz came into the KMA Studios for a visit with Jack Rainbolt and Dean Naven. Hugh and Curt answered a barrage of questions tossed into the discussion by the KMA Sportscasters. Curt's home is New Jersey so Hugh asked him to spend the short holiday with him in Shenandoah. Hugh usually brings one or more of his team mates who can't make it home for a holiday. Hugh's mother, Ruth, is one of the finest cooks we know and the boys must certainly enjoy her good home cooking. Curt, far right, is a 6' 4" Iowa end and made the Look Magazine All-America team. New Year's Day will be Hugh's second trip to the Rose Bowl. The wrist watch he is wearing is a coveted Rose Bowl award.



Christmas



MESSAGE FROM EDWARD MAY

I hope you had a pleasant Thanksgiving, we certainly did. We had our Thanksgiving dinner in Red Oak with Eleanor's family. Of course, we ate too much but it was enjoyable spending the day with the family. Annette, Karen and Eddie enjoyed themselves too. I believe the highlight of the day was looking out the window about 7:00 p.m. and find it snowing.

I wonder how much snow we will have this winter? I personally don't look for too much. However, if you believe in weather signs, there is one sign many people follow relative to the number of "tracking" snows one might expect throughout the winter. It goes like this: When you have your first tracking snow of the winter, count the number of days since the new moon. The number of days will tell you how many tracking snows to expect. We had the new moon November 11, and our first snow 16 days later. Hence, according to this theory we can expect 16 tracking snows this winter. Let's keep track of the snows and see how the above sign proves out.

Now that Thanksgiving is behind us, we are looking forward to Christmas. I hope you too are looking forward to it. I personally feel Christmas has been commercialized to the point where it has all but lost its true meaning to many people, particularly younger people. I am a firm believer in "putting Christ back into Christmas". We should be forever indebted to Christmas and all it stands for.

We will have our usual family dinner on Christmas Day. This is something we look forward to. This year, among other things, I hope to furnish ripe tomatoes from my greenhouse. The picture on this page shows you my tomato plants. They are about six feet tall and have quite a few tomatoes on them. One tomato had started to ripen the day the picture was taken. I sprayed the blossoms with "Blossom Set", since no insects were present in the greenhouse for pollinizing. When the tomatoes are ripe and

we taste them, I will let you know how the flavor compares with those grown in the garden.

While we are on the subject of food, I would like to tell you about a dinner we had recently at our church. We had a "silent bazaar" and the meats included turkey, ham, roast beef, deer, antelope, moose, buffalo, duck, pheasant and rabbit. It was very interesting to hear the comments from various individuals as to their likes and dislikes of the various kinds of meat. I believe most of the persons cared less for the moose, antelope, buffalo and deer than the other meats.

Old man winter has arrived and with it snow and ice. I hope you will be extra cautious this winter in order to avoid any falls or accidents due to ice and snow.

The children in our neighborhood are hoping for a prolonged spell of below freezing temperatures. Our neighborhood joined together and bought a plastic skating rink. Naturally the children are hoping for some cold weather to try their luck at ice skating. No doubt "Santa Claus" will leave ice skates at several of the houses in the neighborhood for Christmas.

From all of us at KMA, to all of you, I wish you a Very Merry Christmas and a Happy New Year. May your days be merry and bright with each day throughout the coming year filled with joy and happiness.



Fresh tomatoes ripening for Christmas dinner in Ed's home greenhouse.

Frank Comments

By FRANK FIELD

I didn't get around to take any new picture for this page this month, so I thought you would like to see a fairly recent picture of me. This was taken along late in the summer and as you can see, I have been putting on a little weight this year. As far as I can tell, I have completely recovered from the series of operations last winter and am just about as near back to normal as I will ever be again. Old Granddaddy Time has been waving his wand in my direction and I find that I can't do the things that I used to do. In other words, I have to take it a little easy.

Our daughter Zo is recuperating from her heart operation, slowly but surely, and apparently the operation was quite successful. Her heart is now operating in almost a normal fashion and she is regaining her strength quite noticeably.

She has a lady who comes in every morning to clean up the house, get dinner and then wash the dishes. She leaves about 1:30 and then Zo lies down and



Frank, himself, feeling fit as a fiddle.

rests until about 3:30 or 4. Jennie has been doing her washing and ironing and even if she continues to improve as she is now, it will be at least 2 months before Zo can start doing her own house work again.

The Florida fishing trip that I told you about last month, was a complete success in every sense of the word. You folks who hear me on radio or television heard all about it when I got back. We certainly plan on making the trip again next October, which seems to be about the best time of the year for that particular part of Florida, which is in the extreme North-western part of the state near Pensacola.

We took one days catch of Red Snapper and had them cleaned, fileted and frozen and brought them back with us. Then about the middle of November Jennie and I had a big fish fry up at our house, for the people who had helped take my time on the air while I was gone. There were five of them and their wives, so with Jennie and me, that made just an even dozen. Along with the fish we had plenty of Hush Puppies too. I had never eaten any until on this trip to Florida. We found they served Hush Puppies with everything you ordered—no matter if it happened to be steak, roast beef, fish or shrimp. You always got two Hush Puppies along with it. I liked them so well that when we got back I called Berniece Currier and she gave me her pet recipe for Hush Puppies and they were really good.

Our yard has been put to bed for the winter now. We mowed the grass the last time on November 14th and on November 15th we picked the last bouquet of roses. We pulled up all of the annual flowers such as Petunias, Marigolds, Zinnias and the like, and worked them in around the base of the rose bushes as mulch for winter protection. The climbers are not getting any winter protection whatever. They are tacked up against the east side of the garage and there they are going to stay until next spring. Early in November we made our last planting of tulip bulbs and daffodils, so we are all ready for winter now at our house. Let it come.

Frank Field

The KMA Guide

Midwest's Best Cookie Recipes for December

Christmas without cookies?—Never!
From the farm kitchen the warmest of holiday greetings and the yummiest of eating.

FESTIVE FRUIT WAFERS

Sift together:

- 3½ c. sifted flour
- 1 t. baking soda
- ½ t. salt
- ½ t. cinnamon

Cream together:

- ¾ c. shortening, this may be half butter for flavor

2 c. brown sugar, firmly packed

When light and fluffy add:

- 2 t. vanilla
- 1 egg

Blend well and stir in ½ c. commercially soured cream. Fold in the dry ingredients well. Add 8 ounces mixed candied fruit and peels. Line 10¼ x 3½ x 2½ inch pan with waxed paper. Pat dough firmly into pan. Chill. Slice each loaf in half lengthwise and then slice each half into slices ¼ inch thick. Place slices on ungreased baking sheet. Bake in a hot oven 400° for 6 to 8 minutes. Remove to rack to cool immediately. Frost as desired or dust with powdered sugar.

* * * *

PECAN BARS

Sift together:

- ½ c. sifted all-purpose flour
- ¼ t. baking powder
- ¼ t. salt

Beat and add 2 eggs. Add 1 c. brown sugar, firmly packed, continue beating until light and creamy. Stir in dry ingredients and 1 c. pecans, chopped. Mix thoroughly. Pour into well greased 7 x 11 x 1½ inch pan. Bake in moderate oven 350° for 30 minutes or until done. Remove from the oven, sprinkle top with confectioner's sugar and let cool. Then cut into bars.

* * * *

UNBAKED CARAMEL DROPS

- 2 packages butterscotch chips
- ½ c. crunchy style peanut butter
- 4 to 5 c. corn flakes

Melt butterscotch chips over low heat, not over hot water. Blend in peanut butter. Add 4 c. of corn flakes and blend well. If desired add final cup corn flakes. Drop by spoonfuls on waxed paper. Cool. If kept warm while spreading this may be used as a frosting topping.

* * * *

MERRY CHRISTMAS SPICES

Sift together:

- 3 c. sifted all-purpose flour
- 2 t. baking soda
- 1 t. each of cardamon and mace, ground

Combine:

- 1 c. sugar
- 1 c. cooking oil

Heat, blending until thoroughly mixed. Add 2 eggs. Stir in ⅓ c. honey. Add the dry ingredients and mix well. Drop by teaspoonfuls into bowl containing ½ c. sugar. Shape into ball, coated with sugar. Place on ungreased baking sheet. Bake in moderate oven 350° for 12 to 15 minutes. Let stand about a minute before removing from baking pan to wire cooling rack.

* * * *

BROWNEB BUTTER FROSTING FOR ANY DROP COOKIE

3 T. butter in small skillet over heat. Melt and stir until golden brown. Remove from heat and add 3 T. of sweet cream. Add sifted powdered sugar until of desired spreading consistency.

* * * *

OATMEAL FRUIT BARS

Combine in a sauce pan:

- ½ c. each of dried fruit, peaches, apricots, dates, cut fine
- ½ c. sugar
- ½ c. water
- 1½ t. grated orange rind
- 1½ t. grated lemon rind

Simmer together until thickened, about 10 minutes. Cool.

Sift together:

- 1¾ c. sifted all-purpose flour
- 1 t. baking soda
- ¼ t. salt

Cream:

- 1 c. butter or half butter and half shortening
- 1 c. brown sugar, firmly packed

When light and fluffy add 1 t. vanilla. Combine dry ingredients with butter mixture and mix thoroughly. Mix in 2 c. quick cooking oatmeal (uncooked) until well blended. Press ½ of the mixture into a well greased 7x11x1½ inch pan. Spread cooked fruit mixture over oatmeal mixture, then press remaining oatmeal mixture over the fruit. Bake in 350° oven for 25 to 30 minutes. Cool and cut into squares.

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BLACK WALNUT MERINGUE

Combine:

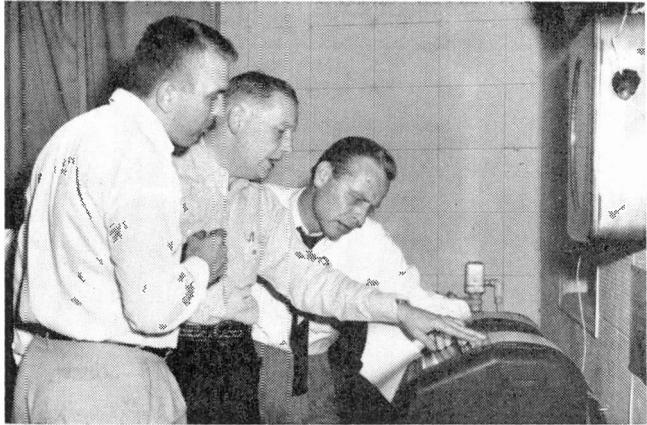
- 1 c. sugar
- ¼ t. cinnamon
- ⅛ t. salt

Beat 2 egg whites, until foamy.

Gradually add the sugar mixture to the egg whites and continue beating until it stands in peaks. Fold in 1 c. chopped black walnuts. Spread a rounded teaspoon of meringue on each cookie. Brown in 350° oven.

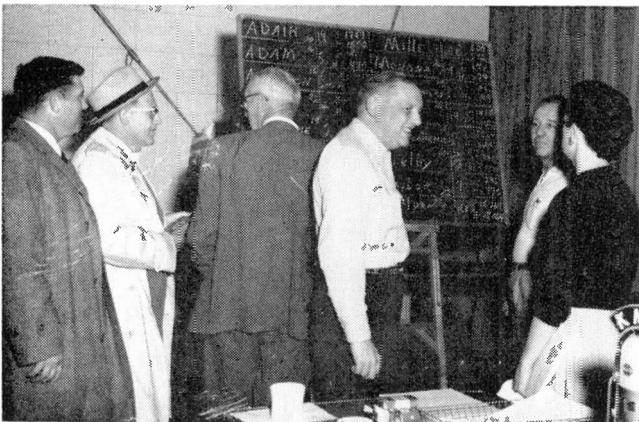
Election Party Confirms Straw Vote

Last month your Guide carried a picture and the results of Ed May's Straw Vote. Of course we were all interested how the final tabulations of the election would correlate with the Straw Vote. Surprisingly the percentage figures differed as much as 3%. The Straw Vote indicated closer contests than the election, and the election was mighty close for some offices as you all well know. The Loveless (D) for Governor and Jensen (R) 7th District Congressional victories were an independent voters' show in Iowa and had many people doubting the predicting accuracy of the Straw Vote. But, as always, the Straw Vote was an accurate forecaster of who would be filling office for the next term. Earl May started his famous Straw Vote back in 1936 where they became nationally famous for their accuracy. Ed has continued the Straw Vote since World War II. Election Party night is a flurry of activity in the KMA Studios. Reporters in 32 surrounding Iowa, Nebraska and Missouri Counties kept the telephone lines hot with returns. Teletype machines of the wire service were



Jack Rainbolt, Ed May, and Dean Naven checking election returns as they come over the wire service.

moved into the main studio. Neck-yoke microphones were put into use so your announcers could move about freely and use both hands. Staff members who answered the phones were constantly dashing in with county returns. Visitors who came to watch the proceedings lined the studio. As local and regional returns were brought up to date, KMA switched to John Daly in New York for reports on the nation as a whole. Close races this year kept the station on the air until three A.M. In fact as the clock was swinging to 3:00, Jack Rainbolt played the recording "It's Three O'clock in the Morning". Up to that time everyone had been so busy it was hard to realize it was so late. The KMA policy of remaining on the air until the returns show a definite decision has won much favor with listeners who want to know exactly how the election came out. Morning Newsmen, Dean Naven, stayed right on the job all night to compile all the figures for early morning risers when KMA went back on the air two hours later at 5 o'clock.



The KMA Election Party enjoyed a number of visitors to the studios as the returns poured in.



Grass Root Notes

By

MERRILL LANGFITT

K M A

Farm Service Director

If you get your copy of the KMA Guide a few days late, the blame probably should fall on my shoulders. I had promised to prepare the copy Thanksgiving Day, but there were just too many things going on.

The day after Thanksgiving, I left bright and early for Chicago, so here I am at last, many days late, thinking about something to say in the Xmas issue.

First I will say that it certainly doesn't seem like Christmas is so near at hand, and I'm quite sure it slips up on most of us before we are ready for it. I will admit that most of our shopping is done and that we have even received some presents to be placed under the tree, and I have been hearing for several days that our tree was going to be put up very early in December, so we might as well face the facts that the Christmas season is here and that we will be thinking about this wonderful holiday season for most of the month of December.

In the past I have written about the extent to which Christmas is commercialized, so I'm not going to fuss about that anymore. We may as well face the fact that this holiday season is a big and important sales period for many businesses and then forget about those aspects which we regret in connection with the season and go ahead and portray the best Christmas spirit we know how. I would like to urge all of you to prepare a box or basket for some needy family. You will get more enjoyment from that than from anything else you might do. Develop it as a family project and let every member of the family, from the youngest to the oldest, have a part in it. Be sure they get from it, the feeling of "giving". There will always be families that need something extra at Christmas time. You can prepare

a box of food, you could buy new shoes or overshoes for some needy children, you could do something special for a "shut-in" or you could make a donation to a Christmas church project for the needy or give something to an orphanage. Your minister can always find people who need help. You will have a happier Christmas if you do something extra special for someone less fortunate than you—and the spirit of Christmas might follow you all through the New Year and give you a greater feeling of "good will" toward your fellow men, your neighbors and your community. I'm sure it is more gratifying to give than to receive and I think you must be rather generous at Christmas time if you are to enjoy the true meaning of this, the greatest of all holiday seasons.

We hope this has been a good year for you and that just enough of everything will be yours in 1959 to make you happy, reasonably prosperous and by all means humble enough to appreciate the wonderful life we have in ours, the greatest country in the world.



Boating is a little unseasonable except in southern climes this time of year but we couldn't help showing you this picture of Little Eddie May and Jeannine Langfitt at the helm of one of Merrill's boats from the new line he is planning to handle.



Christmas *with* TIME

No . . . FLORENCE FALK the Farmer's Wife wasn't ill! And she wasn't in need of the care of the four lovely nurses you see pictured with her on this page. She had just finished interviewing these student nurses who are training at the Hand Community Hospital in Shenandoah. Reading left to right, they are Margenne Wolfe, Omaha; Marilyn Novak, Wilber, Nebr.; Doris Fisher, Shenandoah and Cecelia Moore, Omaha. As a part of the rural program of their nurses training in Omaha, a group of four nurses come to the Shenandoah Hospital every six weeks. Arrangements have been made for FLORENCE to interview each group on "Why I chose nurses training?" The interviews have proven very interesting. Her next interview will be December 19th. Following the broadcast FLORENCE entertains the girls at Swedish coffee and seven kinds of cookies.

After presenting her travelogue before 228 fifth and sixth graders in Shenandoah, FLORENCE FALK, the "Farmer's Wife" was convinced boys and girls nowadays are eager to learn. Her talk lasted 1 hour and 20 minutes, yet the children gave her their complete attention. It was of special interest to them, because of their recent study of European countries.

Even the sport of duck hunting has it's problems. All the duck hunters around KMA have found that out. But engineers

RALPH LUND and NORMAN KLING seemed to fare the worst and spend the most for their duck blind this season. The first spot they picked for their blind, went dry. Then they rented what they thought was an ideal spot. It might have been with the exception of one thing. The cows in the nearby pasture were hungry, and they came along and discovered the boy's boat with slough grass all around it, it didn't take them long to devour or pull off over a third of the blind. They even feasted on another hunter's willow blind nearby. Guess the boys will just have to face it . . . the cows can't tell the difference between a blind and a feed bunk! Sportscaster JACK RAINBOLT didn't lose his blind, but he did lose his balance while out in the water chasing a duck, and fell down. He ended up swimming for the duck. JACK GOWING also ran into a little bad luck, while hunting. Walking into some tall grass about 4 or 5 feet high, he accidentally scratched his eye ball with a piece of grass, causing some eye trouble. Even though hunting has its hazards, it's still a great sport!

What faith children have in contests! Randy, 4 year old son of JACK GOWING was sure he was going to win one of the prizes in a "Great Guns Contest" recently held by a big cereal company. All he had to do was send in his name and address and a box top. The prizes? Sixteen thousand guns . . . several different kinds. Randy tried to decide which gun he would rather have. First time his dad returned home after mailing his entry, Randy was at the door to greet him with, "Where's the gun?" JACK explained he probably wouldn't win anything . . . but Randy still insisted he would. Finally . . . one day in the mail came a letter, congratulating Randy on having won a prize. "Well I said I'd win", was Randy's comment.

Now he's eagerly watching the mailbox every day, looking and waiting for the arrival of his gun. With such luck winning his first



Four delightful visitors at the Falk farm. Student nurses on tour from the Shenandoah Hand Hospital.

KMA Gang

BY Doris Murphy



contest, I'm afraid the Gowings better get ready to eat plenty of cereals ,because Randy has faith he can win.

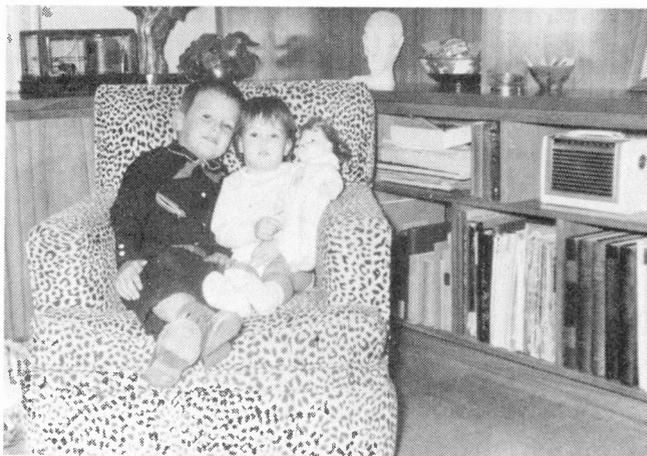
Hiding Christmas gifts from the kiddies, is usually a problem in most homes! But the EDWARD MAYS didn't even get a chance to hide the Christmas gift they bought for 4 year old Eddie, while in Kansas City attending the Royal Livestock Show. They had purchased some cars, a caboose, and other pieces of equipment for little Eddie's train, at a toy shop located near their hotel. Reaching home, Annette put the package in the kitchen, while she went upstairs. EDWARD brought in the grips and took those upstairs. In the meantime, little Eddie wondered what was in the package. By the time his dad came down stairs, Eddie had discovered the package on top the kitchen table . . . had opened it and was already in the basement having the time of his life playing with his new found toys. He was broken hearted when daddy announced it was bedtime. Just before tucking him in bed, they heard him in the bathroom sobbing: "I haven't time to go to bed, with all those wonderful things downstairs to play with!" That's the way all children feel on Christmas Day when Santa has brought them a wonderland of toys and joy.

I've seen the gleam in many a grandparent's eyes when they've talked about the grandchildren. But I didn't fully realize the full meaning of it, until I recently became grandmother. Now I know! Suddenly I have become interested in cuddly nighties . . . baby blankets, toys and little girl's dresses. It's because of the arrival of eight pound Ellen Ambler Murphy at the New York hospital November 15th. My son Tom and wife Terry assure me she is "quite a girl" with inch long brown hair that curls all over her head and blue eyes. I assured them a little girl was just what we wanted. So everybody's happy!

Running into a clothes line while going at full speed,

could have been very serious, so WARREN NEILSON feels he was lucky to come out of the accident with only a few sore places on his face, and one broken lens of his glasses. WARREN had been quail hunting on the Derrill Miller farm near Farragut. Coming out of the field into the farm yard, he noticed a neighbors hogs had gotten loose and were running around the Miller yard. WARREN and Derrill started to drive them out. Not noticing the clothes lines, WARREN ran into it at full speed, knocking him flat to the ground where he lay for five minutes stunned.

Visions of Santa Claus with a sleigh full of toys, and sugar plums are probably dancing through the heads of these two little cuties seated in the big leopard chair at the home of Station Manager ANTHONY KOELKER. Jamie, age 5, who is a Pre-schooler, and Malia, age 2, are not only excited about the thoughts of Christmas coming soon, but also about the beautiful new family room which was recently added to the Koelker home. The new room extends clear across the south side of the house, and has windows all the way around. Featured are built-in book cases and cabinets for storage. Jamie and Malia are finding it a wonderful playroom, Malia had quite a thrill recently when she saw her first snow. Glancing at the door step with its white cover, she exclaimed: "I don't want to step in the paint!"



Koelker tots, Jamie and Malia, Santa coming.

A Letter From Bernice Currier

Dear Homemakers and Friends:

A VERY MERRY CHRISTMAS AND A HAPPY NEW YEAR to you and yours.

I have been waiting for some sign of Christmas weather to put us in the mood for decorations and food for the holiday season. I got busy and made an old fashioned Bread Pudding which is delicious; also made caramel pecan rolls. Then I was more in the mood. There is a wonderful recipe for an End of The Rainbow Cake on the opposite page. I would like to have given this over the air but it is such a long recipe that I couldn't take the time. But it is a beautiful cake.

In suggestions for table decorations I notice the little floating candles are being used so much. If you want to try them, get the set and make them before the day guests are coming. You may have a little trouble making them stay lit. They are charming when they work right.

Another idea which is novel and very pretty is this—you will need round glass containers such as ginger jars, brandy snifters or stemmed goblets. Fill the container with water colored green with food coloring. Then put some fern fronds, head down, into the water; more fronds stem down so they form a firm base above the glass. Then on the ferns put some frosted grapes in purple and white. To frost them, dip them in egg white, then sprinkle with granulated sugar. Lay them on a rack over waxed paper to dry.

My family will probably all be in their own homes for Christmas. And that is where they should be. The memories these children have of you, their home, the wonderful aroma of good foods prepared by

you in your kitchen for your holiday dinner—all of these things will be reflected in their own homes and in the security and love they give their own families.

My sister, Elizabeth, is spending a month with her daughter, Ruth, and her family at Needham, Massachusetts. Ruth's husband is Dale Johns, son of Mr. and Mrs. (Veva) Johns of Osceola, Iowa. You hear me speak of her quite often, she has sent us so many good recipes. I sent my violin to Ruth's and Dale's daughter, Martha. She is interested in violin lessons, playing in the school orchestra.

Helen writes from Houston that they are all busy, happy and she doesn't have too much spare time. Five children, healthy, hungry and each one getting their vitamins every day. (I couldn't help that one. Ha. Ha.) Helen spent a few days in New Orleans with her husband, Dr. Armstrong, who was to give a paper at the Medical Conference.

From Cairo, Illinois, where Red and Janet and their two lovely daughters live, Janet has a new project that I think is interesting. She is making a framework for the wall space back of the stove. The background is to be like the wall paper and in this frame she is putting the recipe pages of mine taken from the KMA Guide.

Margaret and Al Boylen in New York have just bought themselves a sailing boat. Now I know I will have to go there to see them because I will never get them this far from water in the summertime.

Ed and Pat with their three adorable daughters, Carol Ann, Joyce Elaine and Mary Pat, are busy and happy in their new home in Silver Spring, Maryland. I asked Pat if they were just as beautiful and as good as when they were here, or was I a little prejudiced; she said, "Of course they have their moments but on the whole I don't think you are prejudiced; they are wonderful."

I hope you will be with loved ones for Christmas dinner. And that the New Year will be good to you, bringing you health and contentment.

I'll be talking to you every morning, Monday through Saturday at 8:30 and until then—Bless Your Hearts—

Goodbye—MERRY
CHRISTMAS

Bernice

The KMA Guide



Mrs. Masker of Council Bluffs and Bernice look over jewelry sent in by listeners for retarded children at Greenwood School. These jewelry items will make a brighter Christmas.

Homemaker's Guide

Homemaker's Visit

By BERNICE CURRIER

WHITE CHRISTMAS PIE

- A— $\frac{1}{4}$ c. cold water
1 envelope plain gelatin
- B— $\frac{1}{2}$ c. sugar
4 T. flour
 $1\frac{1}{2}$ c. milk
 $\frac{1}{8}$ t. salt
- C—3 egg whites beaten stiff
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. cream whipped
1 c. coconut
1 t. vanilla
 $\frac{1}{4}$ t. almond

Combine A, combine B and boil 1 minute. Remove from heat and add A, then cool. Combine C and fold in, then add remaining ingredients. Pour into baked pie shell, top with coconut and chill. Crushed pineapple could be used instead of coconut.

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LEMON SEA FOAM PIE

- Grated rind and juice of $1\frac{1}{2}$ lemons
4 T. sugar
4 T. water
4 egg yolks slightly beaten

Combine all and cook in top of double boiler over boiling water until thick, stirring constantly. Beat whites until they stand in peaks, fold into first mixture, put into baked crust and top with meringue made of 2 egg whites and 4 T. sugar. Brown in 300° oven till golden.

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OYSTER DRESSING

- 1 pint fresh oysters
1 c. chopped celery
4 c. bread crumbs

Add chopped giblets, salt and pepper and just enough dripping from roasting fowl to moisten. Do not have it too wet. Put dressing in buttered casserole and bake just long enough to cook oysters. Then cook very quickly.

* * * *

END OF THE RAINBOW CAKE

- 3 square layers of white cake 8x8x2 inches
Food coloring, yellow, red, green
 $\frac{3}{4}$ c. well drained crushed pineapple
2 c. heavy cream whipped
 $\frac{1}{2}$ c. thick raspberry jam
 $\frac{1}{2}$ t. almond extract

- 2 T. sugar
 $\frac{1}{2}$ c. finely chopped pistachio nuts
 $\frac{1}{2}$ c. apricot preserves beaten
2 egg whites unbeaten
 $1\frac{1}{2}$ c. granulated sugar
5 T. water
1 t. white corn syrup
 $\frac{1}{4}$ t. salt
1 t. vanilla extract

With long sharp knife, split the three layers making six layers. On large low cake plate place one layer, cut side up. Tint pineapple pale yellow and fold in $\frac{1}{4}$ of whipped cream. Spread this on split layer on plate. Top with next layer, cut side up. Tint raspberry jam bright red, fold in $\frac{1}{4}$ of whipped cream. Spread on second layer. Top with 3rd layer cut side up. Tint $\frac{1}{4}$ of whipped cream pale green, fold in almond extract, 2 T. sugar and the nuts. Spread on 3rd layer. Top with 4th layer, cut side up. Tint apricot preserves with yellow, add 2 drops of red and mix well, then fold in the last $\frac{1}{4}$ of cream.

Spread on 4th layer. Top with 5th layer cut side DOWN. Now in top of double boiler, with electric mixer at high speed mix the egg whites, $1\frac{1}{2}$ c. sugar, water, corn syrup and salt. Place over rapidly boiling water and beat until mixture holds stiff peak (7 to 10 minutes). Remove from boiling water, add vanilla, beat 5 minutes. Use to frost sides and top of cake. Refrigerate cake at least 6 hours. So it slices nicely. To cut cake—cut it in half with very sharp knife, then cut slices at right angles to that, making at least 14 servings from entire cake.

* * * *

ORANGE PUDDING

- A—5 T. butter
 $\frac{3}{4}$ c. sugar
B—2 eggs well beaten
C—1 T. grated orange rind
1 c. orange juice
D— $1\frac{1}{2}$ c. sifted flour
1 $\frac{1}{2}$ t. baking powder
 $\frac{1}{8}$ t. salt

Cream A until very light and fluffy.

Add B and beat well, add C alternately with sifted D. Batter should be moist enough to drop easily from spoon. Turn into well buttered baking dish, having dish about two thirds full. Cover with waxed paper and set in pan containing 1 inch warm water. Bake about 1 hour or until set in 350° oven. Serve warm with lemon sauce.

"The Farmer's Wife"

By FLORENCE FALK

Some mighty fine eating—dishes to add a bit of conversation to that Christmas buffet you plan to serve.

CORN PUDDING A LA MODE

- 2 T. butter
- 1 small onion, chopped
- ¼ c. thinly sliced celery
- 1 sweet red pepper, chopped
- 2 c. cream style corn
- 1 small green pepper, sliced
- 1 c. cooked lima beans
- ½ t. salt
- ¼ t. pepper
- ¼ t. dry mustard
- 2 eggs, slightly beaten
- 2 cans Vienna sausages (3½ oz. size)
- 2 ripe tomatoes, sliced

Heat oven to 350°. Melt butter in a saucepan and saute onion and celery until tender. Combine with red pepper, corn, green pepper, lima beans, seasonings and eggs. Slice contents of 1 can Vienna sausages and add to corn mixture. Arrange tomato slices on bottom of 1½ quart greased casserole dish. Pour over corn mixture. Bake uncovered in 350° oven for 45 minutes. Arrange remaining sausage sliced in two lengthwise over top and continue to bake 15 minutes. Garnish with sprigs of parsley. Makes 6 servings.

CRANBERRY WHIP

Not too tart, not too sweet, this delicate dessert is nice at Christmas or any time.

- 1 T. unflavored gelatin
- ¼ c. cold water
- 1 c. jellied strained cranberry sauce (canned or homecooked)
- 3 egg whites
- ½ t. salt
- 3 T. sugar
- 1 t. lemon juice
- 1 t. grated orange rind

Soften the gelatin in cold water. Break up the cranberry sauce with a fork and place in pan over low heat, stirring constantly. Remove from the heat and dissolve the softened gelatin in cranberry sauce. Beat egg whites and salt until whites are stiff but not dry.

Add sugar, lemon juice, and grated orange rind gradually, continuing to beat. Add hot cranberry sauce, with gelatin mixed in, slowly to beaten egg whites, beating constantly for 2 minutes longer. Pour into bowl or individual serving dishes. Chill for at least two hours or until well set. Serve with whipped cream or garnish with pecan halves.

HAM AND SQUASH IN CIDER

- 2 acorn squash
- 2½ c. apple cider
- 2 lb. ham steak
- 3 T. brown sugar
- ½ t. ginger

- 1 T. dry mustard
- 2 cooking apples
- ⅛ t. nutmeg
- ⅛ t. cinnamon
- 2 T. butter

Heat oven to 350°. Pare squash, cut in ½ inch crescent shaped slices and remove seeds. Arrange in baking dish and pour over this, 1 c. cider. Cut ham steak in ½ inch slices and place over the squash. Sprinkle with mixture of sugar, ginger and mustard. Cut the apples in ½ inch rings; core but do not pare. Arrange over the ham.

Pour the remaining cider into casserole. Sprinkle apple rings with nutmeg and cinnamon and dot with butter. Bake uncovered in 350° oven for 1 hour and 45 minutes. Baste occasionally. Serves six.

MIXED VEGETABLE PIE

- 1¼ c. diced carrots
- 1½ c. peas
- ½ c. diced celery
- ½ c. diced onions
- ⅔ c. water
- 4 slices bacon
- 3 T. flour
- 1½ c. canned tomatoes
- 1 t. salt
- ½ t. Worcestershire sauce
- 2 c. mashed potatoes

Cook together carrots, peas, celery and onion in ⅔ c. water over medium heat until vegetables are tender. (If canned vegetables are used, add to other vegetables at end of cooking.) Do not drain vegetables. Partially cook bacon. Stir flour into 2 T. of bacon drippings. Add tomatoes, salt and Worcestershire sauce. Cook about 3 minutes stirring constantly. Add tomato sauce to vegetables and pour into oven casserole. Arrange mashed potatoes in six mounds on top of the vegetables. Cut partially cooked bacon slices in half and arrange around potato mounds.

PRALINE CAKE

- ¼ c. shortening
- ¾ c. granulated sugar
- 1 egg
- 1½ c. sifted cake flour
- ¼ t. salt
- 1½ t. baking powder
- ⅔ c. milk
- 1 t. vanilla

Cream shortening, add sugar gradually. Add egg, vanilla and dry ingredients alternately with the milk. Beat smooth. Pour in two 9 inch round cake pans. Bake 40 minutes in 350° oven. Cool and use the following topping:

- ¼ c. brown sugar, well packed
- 2 t. flour
- 1 T. water
- 2 T. melted butter
- ½ c. pecans, chopped

Mix all together and carefully spread on top of slightly cooled cake. Return to 350° oven and bake for 10 minutes more.

Thor Award to Merrill Langfitt

KMA Farm Director, Merrill Langfitt, recently received the certificate of merit from Neil C. Hurley, Jr., Founder of the Thor Research Center for Better Farm Living of Marengo, Illinois. Mr. Hurley's letter reads in part, "Congratulations! You have been awarded the Certifi-

cate of Merit of the Thor Research Center for your personal contribution to progress in agriculture. This award has been made to leading figures in farm education, manufacturing and communications who by their contributions of new methods, machines and ideas have extended outstanding

service to the promotion of better farm living." Merrill was also informed his name was placed in nomination by Dallas McGinnis, Assistant Extension Editor of Iowa State College. Merrill has received many plaudits for his work in matters of interest to farmers and is prone to shrug off such recognition lightly. For a man who gives his time and talents as liberally as Merrill we feel this honor should not go unheralded. Our congratulations, too, Merrill!



Keystone Interviews Very Popular

Every Tuesday and Thursday morning at 6 o'clock the Keystone Steel and Wire Company brings you five minutes of latest news and weather. Then every Sat-

urday morning at 11:45 just before noon Jack Gowing brings you a special interview with authoritative individuals on particular farm subjects. Here Jack interviews Paul Chambers and Emmett Zollars who are his special guests in the KMA Studios. They have just finished a tape recording session and are listening to a playback of their conversation on the studio monitor speaker. (This is the only chance a person ever gets to heckle themselves). Their discussion centered around land use, soil conservation and crop rotation.



KMA Daily Programs For December, 1958

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.—Lawrence Welk's Band
 11:45 a.m.—Morning Markets
 12:00 noon.—Dean Naven, News
 12:15 p.m.—Edward May
 12:30 p.m.—Jack Gowing
 12:45 p.m.—Markets

1:00 p.m.—Frank's Letter Basket
 1:15 p.m.—Tommy Burns' Show
 4:00 p.m.—Harry's Corner
 5:30 p.m.—Sparta Polka Band
 (Friday)
 5:45 p.m.—John Daly
 5:55 p.m.—Paul Harvey
 6:00 p.m.—Farm Bulletin Board
 6:15 p.m.—Sports
 6:45 p.m.—As Naven Sees It
 6:50 p.m.—Ralph Childs, News
 6:45 p.m.—Ed. May, Mkts. &
 Weather

MONDAY NIGHT

7:00 p.m.—Club 960
 8:00 p.m.—Tommy Burns' Show
 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.—Fast Break
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Fast Break
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:30 p.m.—Back To The Bible

WEDNESDAY NIGHT

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

THURSDAY NIGHT

7:00 p.m.—Club 960
 9:00 p.m.—Tommy Burns' Show
 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.—Club 960
 8:00 p.m.—Fast Break
 10:00 p.m.—Ralph Childs, News
 10:15 p.m.—Fast Break
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:30 p.m.—Back To The Bible

SATURDAY PROGRAMS

5:00 a.m.—Town & Country Hour
 6:00 a.m.—News & Weather
 6:15 a.m.—Western Star Time
 6:30 a.m.—Merrill Langfitt
 7:00 a.m.—News
 7:15 a.m.—Frank Field
 7:30 a.m.—Lawrence Welk's Band
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Take 30 For Music
 8:30 a.m.—Bernice Currier
 9:00 a.m.—Story Princess
 9:30 a.m.—Radio Kids Bible Class
 10:00 a.m.—Saturday Shopper
 10:30 a.m.—Florence Falk
 11:00 a.m.—Back To The Bible
 11:30 a.m.—Sparta Polka Band
 11:45 a.m.—Practical Land Use
 12:00 noon.—News
 12:15 p.m.—Edward May
 12:30 p.m.—Jack Gowing
 12:45 p.m.—Market Review
 1:00 p.m.—Saturday Matinee
 6:00 p.m.—At Ease
 6:45 p.m.—Serenade In Blue
 7:00 p.m.—Lawrence Welk's Show
 7:30 p.m.—Vincent Lopez
 8:00 p.m.—Lawrence Welk's Army
 Show

8:30 p.m.—Club 960
 9:00 p.m.—Stars For Defense
 9:15 p.m.—Guest Star
 9:30 p.m.—Navy Hour
 10:00 p.m.—News
 10:15 p.m.—Club 960
 11:00 p.m.—News
 11:05 p.m.—Club 960
 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.—Church of Christ
 7:30 a.m.—Sun. Worship Service
 7:45 a.m.—Morning Headlines
 8:00 a.m.—Radio Bible Class
 8:30 a.m.—Your Worship Hour
 9:00 a.m.—Sunday School Lesson
 9:15 a.m.—Bible Truth
 9:30 a.m.—Sun. Album
 12:00 noon.—News
 12:15 p.m.—Sunday Album
 3:00 p.m.—Rev. Fuller
 3:30 p.m.—Bible Class
 4:00 p.m.—Rev. Bob Pierce
 4:30 p.m.—Back To God
 5:00 p.m.—Mon. Morn. Headlines
 5:15 p.m.—Paul Harvey
 5:30 p.m.—Wings of Healing
 6:00 p.m.—Sunday Album
 8:00 p.m.—The Quiet Hour
 8:30 p.m.—College News Conference
 9:00 p.m.—Erwin Canham
 9:15 p.m.—Navy Swings
 9:30 p.m.—Hour of Decision
 10:00 p.m.—News
 10:15 p.m.—Here's To Veterans
 10:30 p.m.—Revival Time
 11:00 p.m.—News
 11:05 p.m.—Music In The Night
 11:55 p.m.—News

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 Listings Correct at Time of
 Publication

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 However, all Programs Are Subject
 to Change

"Fast Break" Greatly Expanded



Jack Rainbolt, the man on the mike on KMA "Fast Break" needs three hands at times to handle fast incoming basketball scores.

The 1958-59 basketball season is being ushered in with an almost impossible feat in basketball reporting. 118 high schools in the KMA signal area have been contacted and reporters lined up to phone in basketball scores by the quarter, half-time, and finals. Basketball fans over the whole area can now follow the progress of any and all teams as the evening progresses. "Fast Break" is a most appropriate name when you see the staff getting scores on the phones and rushing back and forth to announcer Jack Rainbolt in the control room.

KMA Duck Hunters



There may be a lot of tough luck among KMA duck hunters, especially that bordering on the humorous in Doris Murphy's KMA Party Line, but here are Jack Rainbolt and KMA Engineer Ralph Lund with their limit of some very fine water fowl. No, this isn't trick photography, they really bagged them! There have been days when hardly a duck was sighted but here is proud evidence that it pays to keep trying.

December, 1958

12th Annual KMA Christmas Eve Choirs

- 7:00- 7:15—Villisca Grade & High School Choirs
- 7:15- 7:30—Red Oak Grade School Choirs
- 7:30- 7:45—Glenwood Grade & High School Choirs
- 7:45- 8:00—Stanton Mammrelund Church Choir
- 8:00- 8:30—Shenandoah High School Mixed Chorus
- 8:30- 8:45—Red Oak High School Mixed Chorus
- 8:45- 9:00—Sidney High School Chorus
- 9:00- 9:30—Essex High School Mixed Chorus
- 9:30-10:00—Tarkio College Choir
- 10:00-10:15—KMA News, Weather, Sports
- 10:15-10:30—Boy's Town Choirs
- 10:30-11:00—Clarinda High School & Jr. College Choirs
- 11:00-11:05—KMA News
- 11:05-11:15—Essex-Bethesda Men's Chorus
- 11:15-11:30—Red Oak Bethlehem Lutheran Church Choir
- 11:30-12:00—Iowa State College Choirs, midnight

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 RT I



Thanksgiving was a busy day at the Ralph Childs residence. Ralph and Muriel invited announcers whose homes were too far distant for the Holiday to enjoy turkey and all the trimmings with them. (Tommy Burns took the picture.) Left to right back row, Harry Ebbesen, Jack Rainbolt, Ralph Childs, Ielene Ebbesen (Harry's sister) Mr. Ebbeson (father), Mike Childs. Front row, Jeanie Ebbesen, Suzie Childs, Muriel Childs, Mrs. Ebbesen (mother), Betty Rainbolt, and David Childs. Harry's family traveled from Vermillion, S. D.