

The

KMA GUIDE

December 1959



COVER STORY

The KMA GUIDE

December 1, 1959

Vol. 5

No. 12

Santa's admirers among the KMA Staff children. Clockwise from lower left. Tommy Hamilton, 5, son of Sales Mgr. Cecil Hamilton; Kimberly Naven, 3, daughter of News Director Dean Naven; Valerie Douglas, 7, daughter of morning announcer Merl Douglas; Jamie Koelker, 6, son of Station Mgr. Tony Koelker; Scottie Hamilton, 6; Jeri Naven, 7; Randy Gowing, 5, son of Farm Service Director Jack Gowing; Hollie Nielson, 5, daughter of Production Mgr. and "KMA Party Liner" Warren Neilson; and Malia Koelker, 3, on Santa's lap. Who's Santa? . . . see next page. Little Eddie May and David Tiernan, son of Account Executive Tom Tiernan, both were ill the afternoon the picture was taken. David Crowley, and Julie Gowing were just out of camera range, a little afraid to get too close to the man with the big white beard.

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



The KMA record library recently underwent extensive filing system changes. Shown above are Kort Page and Barbara Stimson fenced in by some 2,000 albums. Kort and Tommy Burns have completely revised the library by types of music. Previously all albums were filed by recording companies. The old system took considerably more sorting to select records for a d. j. show. Now the d. j.'s select the types of music they desire and quickly select the particular records they will feature. Barbara is in charge of filing newly received releases and keeping the card file on the some 40,000 tunes up to date.



Christmas



MESSAGE FROM EDWARD MAY

Yes, I'm Santa all right—at least I was for a few minutes to the KMA children pictured with me on the front cover. We did have a wonderful time taking the picture, since all these kiddies still believe in Santa and really felt like they were talking to the old man himself.

All of us are caught up in the Christmas spirit now, of course. The children at our house are already looking forward to the big day. In the picture on this page Annette is busy practicing on some new carols, with Eddie and Karen assisting. All three children get lots of fun out of the organ—so much, in fact, that I almost have to get in line to get to play it myself. Like most parents, we feel that music should play a big part in the lives of our children, and we are happy that they seem to enjoy music so much.

Incidentally, this is the picture we are using on our Christmas cards this year. We have used picture cards for years now, and many of our friends tell us they save them, comparing the pictures to see how the children change from year to year. We like to receive this kind of card, too, especially from friends who are some distance away and with whom we don't get to visit very often.

It's time once again to remind you to write us for your copy of our Spring catalog. We've been working on it for months, and it will be ready for mailing between Christmas and New Year. It will be bigger and better than ever, with 92 pages and full-color illustrations of flowers, roses, shrubs, trees, vegetables, and many, many other items. So, if you have

any doubt as to whether your name is on our mailing list, be sure to send me your name and address right away. The catalog is free for the asking, and we have a copy for each of our friends.

I had an interesting experience just recently on a trip to Chicago. This will be useful to you if you ever do any air travel into the windy city. We landed at O'Hara International airport which is about 1½ hours by taxi through all the traffic to downtown Chicago. The taxi fare for this ride, if one person were going alone, would be about \$8.00. This trip we discovered they have a helicopter available to take us to Meigs Field near downtown. The cost, just \$4.00 each and it took exactly 12 minutes to downtown Chicago. Quite a difference.

All of the folks at KMA and the May Seed Company join me in wishing you and yours a very Merry Christmas and a Happy and Prosperous 1960. May the days ahead bring you lots of joy.



Frank Comments

By FRANK FIELD

The picture this month shows the southwest corner of our kitchen with Jennie just finishing up with the second coat of varnish on the cupboard doors. We have lived in the house $4\frac{1}{2}$ years now, and the kitchen woodwork was beginning to look a little dingy. The ceiling and walls have been repainted twice, but nothing had been done with the woodwork.

To begin with, the cabinets were all made of Birch which has a beautiful grain but in order to match the woodwork in the house, they were originally finished in what is called "Driftwood". This is a kind of combination stain and paint which was quite blond to begin with and covered with two coats of varnish. The varnish had darkened considerably and had become a little dingy looking.

Last summer we decided to switch over from gas to electricity for cooking, and Jennie decided that she wanted a built-in, electric oven and a counter-top, electric stove which you can see in the picture to Jennie's right with the tea kettle on one of the burners. I tore out the original cabinets along the West wall and built in new ones of a slightly different design. The controls for the electric burners are on top instead of in front, and if you look closely, you can see the four knobs just in front of the tea kettle. The cabinet next to the stove is covered by a White Maple chopping block 2 inches thick, 18 inches wide, and 24 inches long. Any cutting or slicing or chopping that Jennie does is performed on this Maple block, instead of scarring up the surface on the rest of

the work space.

But to get back to my story—when the cabinets were completed and ready for finishing, we decided to see how they would look just natural without any stain or paint of any kind—except of course, varnish. We sanded them down thoroughly, gave them one coat of lacquer and two coats of high gloss varnish. We liked them so well when we got done that we decided then and there that eventually the rest of the kitchen would have to be refinished to match those new cabinets.

There was such a tremendous amount of work involved that we kept putting it off until about the middle of November; we decided we might as well go ahead. It took us two solid weeks working 3 or 4 hours each evening. It took quarts and quarts of paint and varnish remover, scraping the old stuff off first with a putty knife and then with steel wool and plenty of elbow grease. Then, it meant sanding and sanding until every bit of stain had been removed and the wood was down to its original color; first with coarse sand paper, then over it again with medium sandpaper and finishing up with fine. Then came a coat of lacquer; when that was thoroughly dried came another light sanding with fine sandpaper followed by rubbing with steel wool. This was followed by a coat of Spar varnish. After this had dried for 3 days, it was rubbed down with steel wool and the final coat of Spar varnish applied.

Yes, it was lots of work but we are very proud of the final result. Jennie did every bit of the removal of the original paint and varnish, and I did all the sanding; we split the varnishing about 50-50.

Incidentally you were wondering what that black box is on the wall at the left side of the picture, right behind the radio—

that is an electric timer. When we go to bed at 10:15 at night I put the necessary amount of water and coffee in that automatic coffee pot you see on the counter right behind Jennie; then I plug it into one of those outlets below the timer, and at 5:15 in the morning the timer starts the coffee pot. When the alarm goes off at 5:30, the coffee is just ready—you can see the alarm clock on the shelf just over the timer.

I mentioned the fact earlier that Jennie wanted a built-in, electric oven—it is on the opposite wall of the kitchen where it doesn't show in this picture. I just cut a hole in the wall which separates the kitchen from

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"My Best" Recipe Books On Way

A mad race against time to bring you the new KMA "My Best" Recipe Book in time for Christmas has been won. We would have liked to have rushed the book faster but it was necessary to check and re-check recipes, ingredients, and typographical errors. It has been checked so many times the proof readers almost know the recipes by heart. Wonderful recipes they are, too. There are 96 of the best recipes entered among the 2,444 in the contest. We will do our very best to share them with you. We recommend this new KMA Recipe Book to the highest. The homemakers who shared their "best" by entering their favorite recipes in the contest, must all be queens in their own kitchens. We want to thank you all. This book will give you a way of sharing your recipes, using the KMA Guide as your medium of exchange, and also give you a way to have them in a form you can keep handy for kitchen use.

Big 3-for-\$1.00 Value

The book is FREE, with each year's subscription to the KMA Guide. As an added bonus, we have made arrangements to also give you free a booklet entitled "Soapsuds for Christmas". This little booklet is loaded with new ideas for using soap for decorations and such during Yuletide. It is very practical, fun, and economical. These three items for just \$1.00 make ideal Christmas gifts to homemaking friends. When you send them as gifts, we also include a Christmas card letting them know the gift is from you. Send your orders in now, the quantity is definitely limited.

Christmas Eve Choir Concert

Once again it's time to tell you about KMA'S 13th Annual Christmas Eve Choir Concert starting at 7 o'clock Christmas Eve and continuing until midnight. During the evening you will hear top KMA-land grade school, high school, college & church groups, men's chorus' and the world famous Boy's Town group. It's our 13th annual Christmas Eve Choir Concert, so be sure to include a part of this huge Christmas program in your Christmas Eve festivities. Groups to be heard will be from Shenandoah, Clarinda, Red Oak, Essex, Sidney, Stanton, Glenwood, Ames, Bethesda, and Indianola, Iowa; Tarkio, Missouri, Omaha, and many others.

December, 1959

Six Contest Winners Receive New Cameras

Barbara Stimson, Guide Copy Editor, is admiring the six Polaroid Cameras below which were given as prizes to the winners in each category of the "My Best" Recipe Contest.

The six winners were:

Meats: Marjorie Rhoads, Clarinda, Iowa—"Noodles Italiano"

Desserts: Mrs. Louie Ehrichs, Aspinwall, Iowa—"Cocoashell Lemon Fluff Pie"

Salads: Mrs. George A. Green, Lorimor, Iowa—"Wonderful Salad"

Vegetables: Mrs. Robert Judds, Lincoln, Nebraska—"Cauliflower with Shrimp Bisque"

Breads: Mrs. Harold Gray, Burlington Junction, Missouri—"Maple Nut Bread"

Cook-Out Dishes: Mrs. Tom Bayer, Omaha, Nebraska—"Hunger - Par - Scent' Pork chops"



May Seed Team Wins Women's City Tournament

The May Seed Company's Women's Bowling team has just completed a very successful season's competition climaxed by winning the Shenandoah Women's City Tournament. They racked up a total of 2534 pins to take top honors. This is a mighty impressive total in any league. Their nearest competitor, and runnerup, in the tournament was the ladies of Hamm's Appliance who were just 41 pins behind

with a total of 2493. The May Seed Company Women's teams always have a good team and nearly every year have brought home some sort of trophy. One of the display cases in the lobby of the KMA Auditorium is loaded with beautiful trophies they have won. KMA is just a wee bit proud because there are always one or more of our KMA gals on the team. This year there are two; Evalyn Saner, Secretary to the Station Manager; and Mrs. Farrell Turnbull, Traffic Director. Pictured with one of their large trophies is, 1 to r, Nancy Thompson, Mrs. Helen Jensen, Mrs. Naomi Keele, Mrs. Farrell Turnbull and Evalyn Saner. A fine looking group of gals, don't you think? They take their game seriously, but not so much that they spoil the fun. Our hat's off to them for another fine showing.



A Busy Young Lady

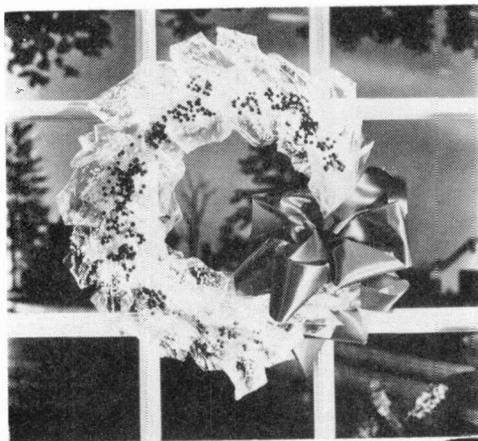
Karenann Falk, 16 year old daughter of "The Farmer's Wife" is one of the busiest Teeners we know. Karenann is shown below in her bedroom where every piece of furniture, except her cedar chest, was finished by her. Karenann spent long hours giving a blond finish to the chests-of-drawers, corner vanity, bookcase and cabi-

net, and bookcase bed. The picture really doesn't do justice to the fine texture and obvious hard work which went into her bedroom ensemble. Karen accomplished this work in the midst of her many other church and school activities. When the picture was taken, she was ready to leave for one of the Essex High School basketball games as a cheerleader. She has on her cheerleading outfit of white sweater and red and black (school colors) skirt. In Doris Murphy's column (Party Line) another view of Karenann's room shows the bed with bookcase head, which Karen finished. Karen is very proud of her handiwork and has a beautiful bedroom which any young lady would be proud to own, all at a very nominal cost. More of her busy handcraft may be seen in "Party Line".



"Holiday Sprinkles"

On the right are two pictures illustrating a novel new Christmas decorating assist which we think is just about the "berries". Flocking kits are now available which reduce arduous decorating chores to push-button simplicity. The aerosol can dispenses almost everything to make life a little easier and in many cases more beautiful. The decorations shown here are easy, yet retain all the color and warmth of the days of cranberry strings, popcorn balls, and home-made ornaments. At top is a wreath of white cellophane with a bright red ribbon. The final touch is provided by spraying with an aerosol adhesive mist and sprinkling with non-flammable, non-toxic red and white plastic pellets. The adhesive used works on paper, wood or glass and wipes off with soapy water. The lower picture shows a small Christmas tree decorated with tiny pink birds and golden-haired angels, but again it gets a pretty wintery outdoors effect from a liberal "frosting" of red and white plastic pellets. The birds and angels were made of dyed hosiery scraps stretched on wire or pipe cleaners to shape wings, tails and skirts, with foam plastic used to make heads and bodies. The plastic pellet kits are made by Osborne-Kemper-Thomas, Inc. of Cincinnati and should be available at your florist or drug store. We are giving you this as a special feature since it is among the newest of the new, so easily done, and very attractive. There are many other uses such as centerpieces and gift-wrappings.



"LEISURE"

By Grace Noll Crowell

I shall attend to my little errands of
love early this year.

So that the brief days of Christmas may
be unhampered and clear

Of the fever of hurry. The breathless
rushing I have known in the past

Shall not possess me. I shall be calm
in my soul

And ready at last

For Christmas, The Mass of the Christ,
I shall kneel and call

Out his name;

I shall have time to watch the beautiful
light

Of a candle flame;

I shall have leisure - I shall go out alone
From my roof and my door;

I shall not miss the silver silence of
the stars

As I have before;

And oh, perhaps if I stand there very
still

and very long,

I shall hear what the clamor of living
has kept from me;

The Angel's song.



Christmas *with* TIME

The Christmas holiday season is here. It's time to put up the decorations—time for parties and family gatherings—time to bake Christmas cookies—time to sing Christmas carols—and time for worship. This year, I thought I would tell you a little about the plans of the people you hear on KMA every day—folks you have come to know as YOUR FRIENDS—folks who come into your home every day through your radio speaker.

Naturally, they will be on the air as usual Christmas day, so it will not be a complete holiday for many of them; but they hope to bring you throughout the holiday season the finest in Christmas music, religious services, and entertainment for your pleasure. It is the wish of all of us here at KMA, that you and your family may have the happiest holiday season ever!

FLORENCE FALK, the FARMER'S WIFE, and family plan to have their traditional Swedish Christmas, including the traditional Christmas eve supper. On December 27, Karenann will leave with a group of seven from the St. John's Luther League in Essex, to attend an International Youth conference in San Antonio, Texas.

They will return January 5. Several months ago, each youth planning to attend the conference, was given \$1.00 by the church and told to make it grow. All expense money for her trip was made by Karenann, by the sewing and selling of doll clothes. She made \$40.00. Pictured on this page is Karenann holding a doll she dressed, and on the bed are displayed a sample of the many different clothes she has made. Some are attractively trimmed in fur, others in laces and ribbons. She has not only enjoyed making the clothes, but it has proved a lucrative hobby. This trip will climax a wonderful year for Karenann as she also attended the International Scout Camp in Colorado in July, and was one of twenty-five Exchange Students from Page County who made a trip to Canada this summer.

Seems a shame to have to get up so early on Christmas morning, but MERL DOUGLAS will have to get up as usual around 4 o'clock, in order to get the station on the air at 5 a.m. He completes his announcing duties around noon, so will get home in time to enjoy a fine Christmas dinner with the family.

It will be an especially happy holiday season at the home of Mr. and Mrs. J. D. RANKIN with their daughter, Betty Jane, home from Tucson, Arizona, where she is attending the University of Arizona. They will spend Christmas in Tarkio, Missouri with the J. D. RANKIN family.

Things will be buzzing at the home of KMA Station Manager ANTHONY KOELKER with 6-year-old Jamie and 3-year-old Malia thrilled with the arrival of Old Santa with a bag full of toys.

Because of the old tradition that "the show must go on", the FRANK FIELDS will not be having a family get-together. FRANK will be on KMA as usual with his 7:15 program, Christmas morning, then will drive to Omaha for his television



Karenann Falk begins new enterprise.

KMA Gang

BY Doris Murphy



show on KMTV at 12:20. FRANK makes the drive every Monday through Friday, and Christmas day will be no exception. But, I'm sure, for thousands of you, it just wouldn't be Christmas without FRANK on the air to tell you what to expect in the way of weather.

You wouldn't think it would be hard to find a red bulky knit sweater for a little girl, but Santa has found it difficult to fill the wish of little Holly Nielson, daughter of WARREN NIELSON, KMA Production Manager. After trying several stores with no luck, they decided they would see that she had her red sweater, even if they had to get a white one and dye it. And, I don't know of anyone who would look prettier in a bright red sweater, than this little curly haired beauty with brown eyes and black hair. Plans are not definite, but the Nielsons think they will be spending Christmas at home.

The family gathering at the home of Newscaster RALPH CHILDS will be complete with the arrival home of their 19-year-old son Steve who has been employed in Albuquerque, New Mexico.

ART BAUER of Omaha, KMA's new evening announcer who is also a bachelor, is another who will be working, but he will be off in the daytime, and will enjoy the holiday at the home of his sister, Mrs. Mel Jespersen in Shenandoah.

We will have Christmas at my home, having my sister and family, Mr. and Mrs. Edward Plaster and son Jim of Omaha, as our guests.

The EDWARD MAY family plan to have a family dinner at their home. Holiday guests will include Mrs. May's parents and aunt, Mr. and Mrs. Harry Petty and Mrs. Gertrude Miller of Red Oak; Mrs. May's sister and family, Mr. and Mrs. Thomas Shoop and son Teddy of Chicago, and Edward's mother, Mrs. GERTRUDE MAY. Karen and Annette's gifts will be mostly clothes this year, but little Eddie is still very train-minded and has ideas all his own. When a neighbor friend asked him what he wanted for Christmas, he replied: "Oh, I don't know. You don't need to bother about that. I plan to see Santa myself and I'll tell him." So Eddie isn't going to take any chances on Santa getting the information second handed—he's going to see that Santa gets it straight from him.

KORT PAGE, who recently joined the staff here at KMA, hopes his wife and 2½ year-old son Erich will be with him for Christmas. They have been staying in Des Moines with her parents, until housing could be secured.

The first thrill of Christmas came to the Tom Tiernan home, when daddy hung a big evergreen wreath on the front door. Inside, Tom's wife Jo, holding 10 month old Peter, and 3 year old David, watched with interest. Little Peter doesn't seem to care what Santa brings him. His main interest is plenty to eat every day. But David has put in his order for some toy trucks, cars, and a sled. He already has a small swimming pool, but has tried to talk dad into digging a big hole in the back yard and making him a big pool. I imagine, however, when old man winter comes along with heaps of snow and ice, David will forget about the swimming pool and be content with his warm fireside. Dad's smile is familiar to the advertisers in the area, as he is with the sales department of KMA.

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"Look all right?" Tom Tiernans decorate front door for Christmas.

A Letter From Bernice Currier

Dear Homemakers:

Right in the middle of the Christmas rush when you can't think, for the life of you, what in the world someone on your list would like for Christmas, I sit down here to write a letter of Peace and Joy and Good Will to all!

Maybe you are a very good manager and have had time to get everything ship-shape and in apple-pie order (whatever that is) and have no problems. So we will say—MERRY CHRISTMAS to you and your family wherever they may be.

When I saw the picture of Helen's new home in Houston, Texas, I thought at once "what a beautiful setting for Christmas." The house is Old English Gable style with at least ten gables breaking the roof line; it is an imaginative house, full of nooks and corners; it should have hidden stairways and closets to be explored. It suggests Sherlock Holmes stories, or, to stick to the Christmas theme, the doorway should be outlined with green boughs and lights galore. Santa Claus should be landing on the roof, but it is such a pointed roof with all those gables I think Santa better have his driver hover over a big chimney in a helicopter and let him slide down the chimney with his pack!

It is too soon to know what the rest of

my family will be doing, but my sister, Elizabeth, will be here and we will enjoy every minute of it. We will have roast turkey, roasted in the big blue enamel roaster with the cover on. I have tried all the ways to improve upon the old fashioned roaster and have found none that are an improvement. I like the dressing in a separate casserole and not in the turkey. I baste the turkey every time I think about it, and keep the heat low so it will be juicy, done to the point where the meat almost falls from the bones, the breast is tender and not dry. For a twelve to fifteen pound turkey I roast it at least five hours and allow an hour for it to be kept warm before carving.

We will serve the plates from the kitchen and keep the food hot for second servings—especially the gravy. Nothing is quite so depressing as a bowl of cold gravy. We will also have a casserole of Yams and pineapple. I gave you that recipe some time ago when Carol had made it.

For salad, we will have the frozen strawberry salad. You have that recipe I am sure. It has the color, the crispness and goodness you want in a salad. Dessert will probably be a sherbet and wafers. We will have mince pie made, but from past experience we will have that late in the afternoon with some coffee. Also there will be some candied pecans and some salted pecan halves. They are so easy to fix. Just spread about one-half pound pecan halves on a cooky sheet, pour one fourth cup melted butter or margarine over them in a 250° oven. Leave them about one and a half hours, but stir them and turn them every once in a while so they will not be spotty as to flavor or color. Don't let them brown much.

There will be some dishes of candy sitting at convenient places around the living room and dining room. That is almost a tradition at our house. Mother always made pounds and pounds of candy for Christmas. She made up several pounds of white fondant and kept it wrapped in a damp cloth, covered with two thicknesses of wax paper, in the refrigerator; then whenever the supply was low, we made up different kinds and colors, some

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"You should see their faces when we give them this wonderful jewelry Christmas morning", said Mrs. Garrett, the lady in charge of the Girls' Cottage at the Glenwood State School for Retarded Children. Here is the jewelry sent by listeners to Bernice to be given to the children at Glenwood. The jewelry is awaiting Christmas morn and the sparkling eyes of those appreciative youngsters.

Homemaker's Guide

Homemaker's Visit

By **BERNICE CURRIER**
RELISHES FOR HOLIDAY
GINGERED RELISH

Add ½ c. slivered candied ginger to 1 can apple slices, chopped (2 c. chopped fresh apple.) Chill. Makes 2½ cups.

* * *

ORANGE APPLE RELISH

- 2 c. apple sauce
- 1 c. diced oranges
- 2 t. grated orange rind
- 2 T. sugar
- ¼ to ⅓ c. toasted almonds

Combine all and mix well. Chill. Makes about 3 cups.

* * *

APPLE CINNAMON RELISH

- 2 c. apple sauce
- ½ c. diced celery
- ½ c. raisins
- ½ c. red cinnamon candies

Combine all; chill in refrigerator several hours or overnight. Stir until candies are dissolved. Makes 6 to 8 servings.

* * *

TURKEY SPECIAL

- ½ c. brown sugar
- 1 t. curry powder
- 2½ c. chopped apple
- ¾ c. raisins
- ¼ c. apple juice
- ½ c. salted almonds

Combine all but almonds. Simmer until apple is transparent, about 10 minutes. Chill. Just before serving add almonds. Makes about 4 cups.

* * *

SWEET PICKLE APPLE RELISH

- 2 c. apple sauce
- 1 c. finely diced sweet pickle
- 1 can pimientos diced
- ½ c. celery diced
- ¼ c. diced onion

Combine all, mix well. Chill. Makes 3½ cups.

* * *

COCONUT COFFEE MACARON PIE

Beat until light and lemon colored:

- 3 egg yolks

Add gradually:

- 1½ c. sugar

Add:

- ¼ c. strong coffee

Add:

- 2 T. butter melted
- 1 t. lemon juice
- ¼ t. almond flavoring
- 1½ c. fine coconut

Beat until stiff peaks form:

- 3 egg whites
- ¼ t. salt

Fold whites into first mixture. Pour into unbaked 9-inch pie shell, bake 50 minutes at 375°.

CINNAMON SNAPS

- A— 1 c. sugar
- 1 c. shortening
- B— 1 c. mild molasses
- C— 2 T. boiling water
- 2 t. soda
- D— 1 T. cinnamon
- 2 c. sifted flour (more if needed to make dough easy to handle)
- 1 t. ground ginger
- ½ t. salt

Cream "A" till light and fluffy. Add "B", combine "C" and add. Sift "D" and add, adding a little flour if it is too soft. Roll out on floured board to very thin. Cut with floured cookie cutter, place on lightly greased cookie sheet, bake 10 to 12 minutes at 350°. These are crisp, will keep indefinitely if placed in tight cookie tin.

* * *

WHITE HOLIDAY PIE

- A— ¼ c. cold water
- 1 envelope plain gelatin
- B— ½ c. sugar
- 4 T. flour
- 1½ c. milk
- ¼ t. salt
- C— 3 egg whites beaten stiff
- ½ c. sugar
- D— ½ c. cream whipped
- 1 c. fine coconut
- 1 t. vanilla
- ¼ t. almond flavoring

Combine "A". Combine "B" and boil 1 minute. Remove from heat and add "A". Cool. Combine "C" and fold into first mixture, then add "D". Pour into baked pie shell, top with coconut. Chill. If desired, use crushed pineapple drained in place of coconut.

* * *

CANDIED SWEET POTATOES

Peel raw yams and cut into serving size pieces. Place a layer in greased baking dish. Then place a layer of thinly sliced washed and unpeeled orange. Sprinkle with brown sugar dot with butter or margarine, pinch salt. Put in as many layers as you wish. Cover tightly and bake 1 hour at 350°. Do not add water.

* * *

CREAMED ONIONS DELUXE

- 6 to 8 medium onions
- 2 T. butter or margarine
- 3 T. flour
- 1 c. milk
- ½ c. cheese cubes
- ½ t. salt

Peel onions and cook until tender in boiling salted water. Drain. Meanwhile melt butter in saucepan blend in flour, add milk and cook, stirring until it boils and thickens. Add salt and cheese and heat well. When onions are done, put in serving dish and pour cheese sauce over. Garnish with paprika and parsely. Serves 6 to 8.

"The Farmer's Wife"

By FLORENCE FALK

Greetings to you this Holiday Season! Your house is ready, the windows sparkling, the curtains crisp, secret whisperings about hidden gifts—it's Christmas. What is Christmas without homemade candy. Here are a few you may enjoy:

A gift of candy daintily wrapped or in bonbon cups is appreciated by almost anyone.

* * *

DATE LOAF CANDY

- 4 c. sugar
- 1 pound dates, cut up
- 1 c. chopped nutmeats
- 1 c. milk
- 1 t. vanilla
- 1 T. butter

Combine all the above ingredients, but the nuts, in a heavy kettle or electric skillet. Boil for 8 minutes, stirring to prevent scorching. Remove from heat, beat slightly. Add the nuts and beat until quite stiff. (Better have someone on hand to help out). Shape into a small loaf, rectangular in shape. Wrap in a damp cloth. Chill for 24 hours. Slice and serve. This keeps very well. Make early.

* * *

DIVINITY FUDGE

- 2 c. sugar
- $\frac{1}{2}$ c. water
- $\frac{1}{2}$ c. corn sirup (white)
- $\frac{3}{4}$ c. candied cherries
- 2 egg whites
- $\frac{3}{4}$ c. blanched almonds
- 2 t. either almond or lemon flavoring

Combine sugar, water and corn sirup into a saucepan. Stir it while it dissolves over the heat, then let it boil without stirring to the light crack stage (265° on candy thermometer). While it is cooking beat the whites of the eggs stiffly and when the sirup is ready, pour it over them beating constantly. Beat until creamy, add nuts, cherries and flavoring and pour into buttered tins.

* * *

MAPLE DIVINITY FUDGE

In above recipe add $\frac{1}{2}$ cup maple sirup and proceed as directed. Takes just a few more minutes of cooking time—well worth the effort.

* * *

BASIC FONDANT RECIPES

This recipe is the type of fondant used for centers of chocolate creams, chocolate-covered peppermints:

- 2 c. granulated sugar
 - 1 c. water
 - 2 T. white sirup
- (or)

- $\frac{1}{8}$ t. cream of tartar
- 1 t. vanilla

Put the sugar, corn sirup and water in a saucepan and heat slowly. Do not let it begin to boil until the sugar is dissolved. Wash down the sides of the pan with a fork wrapped in a damp cloth or else cover and cook for two or three minutes so that the steam will carry down the crystals that have been thrown on the side of the pan. Remove the cover and continue to boil slowly without stirring to the softball stage (238° on the candy thermometer). While cooking, keep the cover on part of the time so the steam can help to keep the crystals washed down.

Remove from the fire and pour at once on large platters or slabs which have been dipped into cold water, and let it stand until it is lukewarm. Add vanilla. Stir with a fork until creamy; then knead with the hands until it is smooth and free from lumps.

Fondant is better if allowed to ripen for several days before being used. It may be wrapped in wax paper and put into a tightly covered jar. When it is to be used for centers of dipped candies, these should be shaped by hand or in molds and allowed to stand in the air until the surface loses all stickiness. Then the shapes may be dipped into the coating.

* * *

HONEY FONDANT

- 2 c. granulated sugar
- $\frac{1}{2}$ c. honey
- 1 c. water

Proceed as for plain fondant. Candies that may be made from fondant:

Tuttie-Frutti—knead into 1 cup of fondant— $\frac{1}{2}$ cup of chopped fruits. Wintergreen or peppermint creams—add flavoring desired. Flavor and use to stuff dates and prunes.

* * *

MARSHMALLOWS

- 2 T. unflavored gelatin
- $\frac{1}{4}$ c. cold water
- $\frac{3}{4}$ c. boiling water
- 2 c. sugar
- $\frac{1}{8}$ t. salt
- 1 t. vanilla

powdered sugar
Soak the gelatin in the cold water until it has absorbed all the water. Boil the sugar and water to the soft-ball stage (238° on candy thermometer). Add vanilla and salt to the gelatin. Pour the sirup slowly over the gelatin, beating constantly with a whip or beater until cool and thickened. Butter a shallow pan and dust with powdered sugar. Turn mixture into the pan and smooth the top evenly. Dust with the powdered sugar. Let stand for 8 hours or overnight. Cut in squares or shapes as desired. Dust in sugar.

Midwest's Best Cookie Recipes For December

CHRISTMAS COOKIES

Basic Sugar Cookie Recipe for Cutouts:

- 1 c. shortening
- 1½ c. sugar
- 1 t. vanilla

Cream until light and fluffy. Add 3 eggs and beat well.

Sift together:

- 4½ c. flour
- 1 t. soda
- ½ t. salt

Add to creamed mixture and work until well blended. This dough is then ready and does not need to be chilled. Roll dough thick or thin as desired. Cut to shape. Bake on ungreased cookie sheet in 350° to 400° oven for 10 to 12 minutes or less depending on thickness of cookies.

Brown sugar cookies—use brown sugar instead of white.

Caraway—sprinkle cookie sheet with caraway seeds before placing cookies on to bake.

Lemon sugar cookies—use lemon flavoring instead of vanilla.

Sand Tarts—Brush cut cookies with egg white and sprinkle with cinnamon sugar mixture.

Spice Sugar Cookies—Sift ¼ teaspoon each cinnamon, allspice, and cloves with the flour.

THREE-LAYER COOKIES

(these are not baked)

Layer I

In a sauce pan combine:

- ½ c. butter
- ¼ c. sugar
- ¼ c. cocoa
- 1 t. vanilla

Cook until all is blended, then add 1 beaten egg and cook for 5 minutes, stirring constantly. Remove from the heat and add:

- 2 c. graham cracker crumbs
- ½ c. coconut
- ½ c. nutmeats

Blend well and pack into buttered pan 8 x 13 inches. Set to one side.

Layer II

Cream together:

- ½ c. butter
- 1 beaten egg
- 3 T. milk
- 1 t. vanilla

Add 2 to 2¼ cups sifted powdered sugar. Mix and spread evenly over Layer I.

Layer III

- ½ c. sugar
- ½ c. white sirup
- ½ c. butter

Combine in sauce pan and bring to full rolling boil. Remove from heat and add 3½ cups rice krispie cereal. Cool slightly and spread over Layer II. Chill, cut in small squares as this is very rich. You

may substitute margarine if you wish or part margarine. Use some butter, for its own richness is desirable.

* * *

PECAN FUDGIES

- ¼ c. shortening
- ½ c. sugar
- ½ c. dark corn sirup
- 1 t. vanilla
- 1 egg
- 2 squares bitter chocolate (melted) or
- ½ c. cocoa
- 2 c. all-purpose flour
- ½ t. soda
- 1 t. salt
- ½ c. buttermilk or sour milk
- ¾ c. chopped pecans

Cream shortening, sugar together, add sirup slowly. Beat in vanilla and egg. Continue beating until very light. Add melted chocolate or cocoa. Sift flour, soda and salt. Add to creamed mixture alternately with buttermilk or sour milk, beating smooth after each addition. Add chopped pecans. Drop from teaspoon on greased cookie sheet. Bake in 350° oven for 10 to 15 minutes. Frost and decorate as desired.

* * *

ALMOND COOKIES

- ¾ c. butter
- ¾ c. sugar
- 1 egg, unbeaten
- ½ t. vanilla
- ¼ t. salt
- ½ c. blanched almonds, ground fine
- 1½ c. sifted flour

Cream butter with sugar until fluffy. Add egg, vanilla, salt and almonds and beat thoroughly. Add flour, a small amount at a time. Blend thoroughly. Drop from teaspoon onto greased baking sheet. Bake in moderate oven 350°—375° for about 15 minutes.

* * *

CHRISTMAS DELIGHTS

Combine:

- 1 pound dates, cut very fine
- 2 c. chopped pecans
- ½ c. candied cherries, cut fine
- 1¼ c. sifted all-purpose flour

Mix until fruit is well blended with flour. Beat 6 egg whites, until beginning to peak. Add:

- 1½ c. sugar
- 1 t. vanilla
- 2 t. lemon juice.

Beat until quite stiff but not dry. Fold fruit mixture into egg whites and drop by rounded spoonful onto a greased baking sheet. Bake in moderately slow oven 300° to 325° for 15 to 20 minutes or until they begin to lightly brown. Remove to cooling rack and sprinkle with powdered sugar.

KMA Daily Programs For December, 1959

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.—RFD 960
- 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 Carrier
- 9:00 a.m.—Breakfast Club
- 10:00 a.m.—Martha Bohlsen Show
- 10:15 a.m.—Housewives' Serenade
- 10:30 a.m.—Florence Falk
- 11:00 a.m.—Back To The Bible
- 11:30 a.m.—Morning Markets
- 11:45 a.m.—Dean Naven, News
- 12:00 noon—Edward May
- 12:15 p.m.—Jack Gowing
- 12:30 p.m.—Markets
- 12:45 p.m.—Markets
- 1:00 p.m.—Tommy Burns' Show
- 2:30 p.m.—Party Line
- 3:00 p.m.—Tommy Burns' Show
- 4:00 p.m.—Kort Page Show
- 5:35 p.m.—Eydie Gorme (M.W.F.)
- 5:45 p.m.—John Daly
- 5:55 p.m.—Paul Harvey
- 6:00 p.m.—Farm Bulletin Board
- 6:10 p.m.—Business Final
- 6:20 p.m.—Sports
- 6:25 p.m.—As Naven Sees It
- 6:30 p.m.—Ralph Childs, News
- 6:45 p.m.—Mkts. & Weather

MONDAY NIGHT

- 7:00 p.m.—Night Flight
- 10:00 p.m.—Ralph Childs, News
- 10:15 p.m.—The Late Show
- 11:00 p.m.—News
- 11:05 p.m.—The Late Show
- 11:30 p.m.—Back To The Bible

TUESDAY NIGHT

- 7:00 p.m.—Night Flight
- 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.—The Late Show
- 11:30 p.m.—Back To The Bible

WEDNESDAY NIGHT

- 7:00 p.m.—Night Flight
- 10:00 p.m.—Ralph Childs, News
- 10:15 p.m.—The Late Show
- 11:00 p.m.—News
- 11:05 p.m.—The Late Show
- 11:30 p.m.—Back To The Bible

THURSDAY NIGHT

- 7:00 p.m.—Night Flight
- 10:00 p.m.—Ralph Childs, News
- 10:15 p.m.—The Late Show
- 11:00 p.m.—News
- 11:05 p.m.—The Late Show
- 11:30 p.m.—Back To The Bible

FRIDAY NIGHT

- 7:00 p.m.—Night Flight
- 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.—The Late Show
- 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.—RFD 960
- 7:00 a.m.—News
- 7:15 a.m.—Frank Field
- 7:30 a.m.—Lawrence Welk
- 7:45 a.m.—Morning Headlines
- 8:00 a.m.—Take 30 For Music
- 8:30 a.m.—Bernice Carrier
- 9:00 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
- 5:30 p.m.—Saturday Matinee
- 6:00 p.m.—Navy Hour
- 6:30 p.m.—News
- 6:45 p.m.—Manhattan Melodies
- 7:00 p.m.—Night Flight
- 8:00 p.m.—Dance To The Band
- 9:00 p.m.—Vincent Lopez
- 9:30 p.m.—Lawrence Welk's Band
- 10:00 p.m.—News
- 10:15 p.m.—The Late Show
- 11:00 p.m.—News
- 11:05 p.m.—The Late Show
- 11:55 p.m.—News

SUNDAY PROGRAMS

- 6:30 a.m.—Back To The Bible
- 7:00 a.m.—News & 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.—Dr. Bob Pierce
- 4:30 p.m.—Hymn Time
- 5:00 p.m.—Mon. Morn. Headlines
- 5:15 p.m.—Edwin Canham
- 5:30 p.m.—Wings of Healing
- 6:00 p.m.—News
- 6:15 p.m.—Sunday Album
- 8:00 p.m.—The Quiet Hour
- 8:30 p.m.—College News Conference
- 9:00 p.m.—Army Bandstand
- 9:15 p.m.—Serenade In Blue
- 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

Listings Correct at Time of Publication

However, all Programs Are Subject to Change

FRANK COMMENTS

Continued from Page 4

the garage. The oven is flush with the wall on the kitchen side and extends out over my work bench in the garage. I simply boxed it in and then covered it with peg board, and it makes a dandy place to hang tools. Being flush with the wall, the oven doesn't take up a bit of space in the kitchen, except when the door is down.

If you were wondering why it took us 2 weeks to finish the cabinets, just keep in mind that you are seeing less than half of them in this picture. It is a fairly good-sized kitchen, and three sides of it are covered with cabinets with windows across the North end—or there would probably be cabinets there too—Jennie likes plenty of cupboard space and plenty of work space.

PARTY LINE

Continued from Page 10

Program Director DEAN NAVEN hopes he doesn't have as many problems taking his family to Corning, Iowa, to visit his parents at Christmas time, as he did while making trips there recently to visit his mother in the hospital. His first bad luck was when the water pump on his car went out while enroute to Corning. He finally got it fixed next morning, then drove to Glenwood to broadcast the football game that night. But, the car went dead again in Glenwood. After more work, he got it going and drove home. Next day, he drove back to Corning to see his mother, but before he could get the car to a garage, it had stopped again. Finally, the garage reported they had it fixed. DEAN then drove out to his dad's farm, then back that night to the hospital, only to have it stop again enroute. By that time he was mad. He called the garage to come tow it in. They did—but it was Saturday night and they couldn't work on it until Monday morning. So he thought he would drive his dad's car home Sunday, only to find out it had a cracked block. Finally he caught a ride home Sunday night, then Monday hitchhiked a ride on a produce truck back to Corning arriving at noon. But his car wasn't ready until 6 p. m. NOW—that the car has a lot of new parts installed, it is still running, but DEAN has his fingers crossed; he just wonders when it will get temperamental again and start refusing to go.

Little Julie Dawn, daughter of Farm Service Director JACK GOWING, will be celebrating her second birthday on Christmas day. Among Julie's gifts will be something she will cherish more and more through the years. It is her own mother's little wooden doll crib that has been resanded and painted a pretty pink to delight Julie's heart on Christmas morn. Of course, there will be a brand new dolly in the

crib, along with some doll dishes, pots, pans, and new clothes. Her brother Randy has been having a hard time deciding what he wants, as he has seen so MANY things in the Christmas catalogs to catch his eye. But it looks like Santa will be leaving an Erector set, a good-sized, model airplane, and a gun with a bayonet on it for this lad who is a kindergartner in school.

If the stork arrives as scheduled around December 11, the EARL CROWLEYS will have the finest gift of all for Christmas—a brand new baby in the family. A son, David Scott will celebrate his second birthday on December 20, and it's going to be fine with this happy little fellow, no matter if he has a baby brother or sister. EARL is in the accounting department of KMA, and it looks like he will have another tax reduction come January 1.

"It will be the ninth Christmas I have worked" said Disc Jockey TOMMY BURNS, when I asked him his plans. But—even though he is a bachelor TOMMY won't be eating alone, as he will be a guest for Christmas dinner at the home of RALPH CHILDS.

For the first time in ten years, BERNICE CURRIER and her sister, Mrs. Lee Craig of Billings, Montana, will spend Christmas together. Since neither of them can be with their children's families at this time, they are looking forward to enjoying Christmas together in Bernice's home. She will arrive December 18. Mrs. Craig visited a daughter in Boston in November, and attended the wedding of a granddaughter, then returned to Billings for an engagement, before coming to Iowa.

Well, that gives you an idea of where some of the KMA family will be spending Christmas. Most everyone loves the old traditions, and I think it would be nice if every family would collect a wealth of their own pleasant holiday customs. Particularly where there are children, traditions are important. They give children something warm and tender to associate with home all of their lives. One of the loveliest customs is the reading of beautiful Christmas stories. Children love to hear them year after year and grown-ups, too, treasure such quiet moments—that create the real spirit of Christmas. I hope you all have a wonderful Christmas and peace at Christmas time.

A LETTER FROM BERNICE

Continued from Page 10

with nuts, some with dates; but we always had a good supply on hand. I am not making the fondant this year because time does not permit, but it's delicious. MERRY, MERRY CHRISTMAS AND HAPPY NEW YEAR. BLESS YOUR HEARTS,
Bernice.

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KORT PAGE joins the KMA announcing staff from the new talent department of 20th Century Fox in Los Angeles. Kort and his wife are natives of Des Moines. He graduated from San Francisco Univ., played in three pictures and several TV movie series while in California. Mrs. Page's health forced their moving back to the middlewest. Kort was a TV Director in Des Moines, is an Air Force veteran, and has one son, Erich, 2½. Kort will be heard on "Housewives Serenade" every morning at 10:15 and "The Kort Page Show" every afternoon from 4:00 to 5:45.



ART BAUER, another new addition to the KMA announcing staff, comes to KMA from Omaha University where his major was radio/TV. Art is a native of Omaha and has a deep interest in electronics and radio. He is a "Ham" amateur radio operator and likes to visit with the old pro KMA engineers getting a few pointers on radio theory. Art stands 6' 7". At first glance you know he must be a basketball player, and that's what he is. He played all four years on the varsity at North High in Omaha. Art is heard on "Night Flight" from 7:00-10:00 p.m. and "The Late Show" from 10:15-11:30.